

INFORMATION GUIDE ON THE OGUN STATE HOME GROWN SCHOOL FEEDING PROGRAMME





MacArthur Foundation

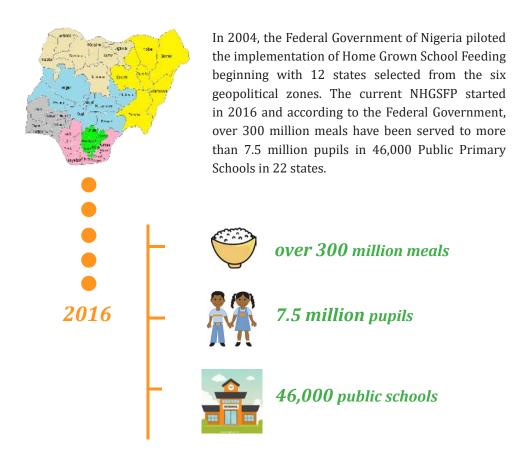




Background

The National Home Grown School Feeding Programme (NHGSFP) is a government led \$70 per day school feeding programme that aims to improve the health and educational outcomes of public primary school pupils. It uses farm produce locally grown by smallholder farmers to provide children nutritious mid-day meals on every school day. The programme links local farmers to the education sector by facilitating their access to the school feeding market.





The Ogun State Home Grown School Feeding Programme (HGSFP) which is part of the national programme started in January 2017 in public primary schools across the 20 Local Government Areas (LGAs) of the state. The programme uses a multisectoral approach involving the ministries of Agriculture, Education, Finance, Health and Information and is led by the Ogun State Ministry of Special Duties and Inter-Governmental Affairs.



January 2017
20 Local Government Areas











Programme Objectives



1. Increase enrolment rates of primary school children in the State.



2. Improve the nutritional and health status of school children.



3. Stimulate local agricultural production and boost the income of farmers by creating a viable and ready market via the School Feeding Programme.



4. Provide empowerment opportunities for women, thereby improving family and local economy.

Programme Status in Ogun State

According to the Ogun State Ministry of Special Duties and Inter-Governmental Affairs



1,510

schools are currently benefitting from the programme



Over **270,000** public primary school pupils are currently being fed



2,779 direct jobs have been created for cooks in the food supply chain











Target Beneficiaries



• Primary 1-3 pupils

• Small holder farmers



Ogun State HGSFP Operational Framework

• Establishment of a multisectoral State Steering Committee to oversee the implementation of the programme and domiciled in the Ministry of Special Duties and Inter-Governmental Affairs.

• Recruitment of cooks from within the communities where schools are located to enhance acceptance and easy access to the schools.

• Bulk procurement of protein content for cooks is done by the state appointed aggregators at the rate of N25 for beef and N21 for Fish and this sum is deducted at source from the payment to cooks.

- The State conducts training for cooks on food handling.
- Food handler's test is also conducted for cooks every 6 months.
- Facilitation of cooking kits.

• Monitoring of the HGSFP is undertaken at the State, Local Government and School level to ensure that standards are met at all times.











Monitoring Feedback/Communication Flow in the Ogun State HGSFP



Role of Cooks on the HGSFP



Cooks receive funds fortnightly and their responsibilities are to:

- 1. Purchase the required ingredients for cooking based on the menu approved by the state.
- 2. Prepare meals for their assigned pupils in an hygienic and clean environment.
- 3. Arrive in the school prior to break time.
- 4. Sign the feeding attendance sheet of pupils served on a daily basis.
- 5. Wash food bowls after meals and store in covered basins.
- 6. Be well kitted in Government approved uniform, cap, apron, and sandals.
- 7. Place the serving coolers on the serving table before dishing the food into the serving bowls and should serve food in covered bowls to pupils.





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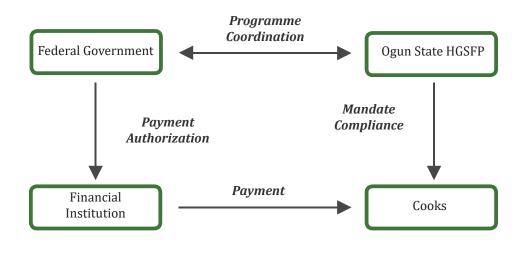


Payment Process For Cooks

• Cooks are required to open accounts with designated Banks and secure their Bank Verification Number (BVN).



- The account details are sent to Nigeria Inter Bank Settlement System (NIBSS) for verification.
- Each cleared account is thereafter processed for payment. The amount paid to each cook (excluding the cost of meat and fish) is based on the number of pupils assigned and number of days for which food is to be provided.
- Each cook receives money in her individual account not through a third party.



Protein Content: Payment, Processing and Distribution

- 1. Aggregators appointed by the Ogun State Government are responsible for procurement and distribution of animal protein content (meat and fish).
- 2. Aggregators' bank accounts are credited directly by the financial institutions based on total number of pupils served in their coverage area.
- 3. Slaughtering of cows is conducted in abattoirs approved by the State Ministry of Agriculture.
- 4. At the processing centres, the meat or fish is cut into chunks under the supervision of officials of the Ogun Meals to ensure compliance with the standard size approved.
- 5. Processed meat or fish is packaged, labeled and sent to cold chain partners. The content of each pack is equivalent to the number of pupils fed per cook.
- 6. Cold Chain Partners alert cooks to pick up meat or fish on scheduled days.



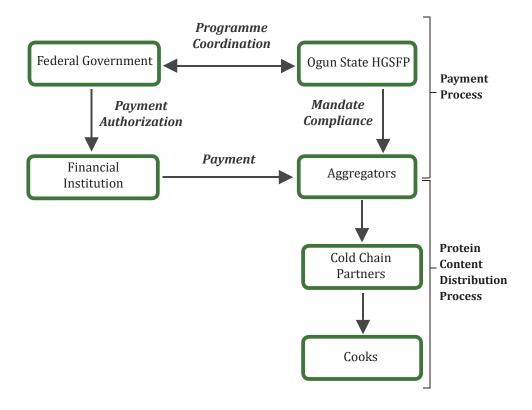








Protein Content: Payment, Processing and Distribution



Ogun State Approved HGSFP Meal Menu

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DAYS	MENU	
Monday	Beans and Rice with	
	Vegetables and Fish	
Tuesday	Beans Porridge with Meat	
Wednesday	Rice and Vegetable Soup	
	with Meat	
Thursday	Yam and Stew with Fish	
Friday	Jollof Rice and Boiled Egg	

Home Grown School Feeding Programme can make significant contributions to improving the health and educational status of school children, stimulate job creation and boost the local economy. Hence, there is need for a purposeful engagement and support from all stakeholders to ensure the success of the HGSFP.









Nutrition for Enhanced Learning

For more enquiries on the HGSFP, the following designated Ogun State hotlines can be reached: 08114352387, 09060058706, 08154664861

For more information, contact:

Action Health Incorporated 17, Lawal Street, off Oweh Street, Jibowu, Lagos Tel: 0812-344-5837 Email: info@actionhealthinc.org Website: www.actionhealthinc.org

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