

# OUAGADOUGOU

<b>Country</b>	Burkina Faso						
<b>Population</b>	2,946,674						
<b>Title of practice</b>	Food within Schools						
<b>Subtitle</b>	School Canteen Pilot Project in 12 Schools in the City of Ouagadougou						
<b>Photos/videos</b>	Please check the link to the Sharepoint folder provided. If you need access, please contact the MUFPP Secretariat.						
<b>MUFPP Recommended Action</b>	15. Reorient school feeding programmes and other institutional food service to provide food that is healthy, local and regionally sourced, seasonal and sustainably produced. – SOCIAL AND ECONOMIC EQUITY						
<b>Starting year</b>	2023	<b>Ending year (if any)</b>			2025	already submitted in the past	
<b>Actors and stakeholders' involvement</b>	<b>Municipal departments</b>	<b>Other public institutions</b>	<b>NGOs CSOs</b>	<b>Research centres</b>	<b>Private sectors</b>	<b>International organizations</b>	<b>Other</b>
	6	2	4	1	15	1	1
<b>Budget</b>	The total budget is € 319,073.87, financed by the Italian Agency for Development Cooperation (AICS) and implemented through a consortium led by the NGO Fondazione ACRA in partnership with the Ouagadougou City Council.						
<b>Brief description</b>	To ensure equitable access to healthy, local, and sustainable food, the Ouagadougou City Council has implemented a pilot school canteen system in 12 schools (8 primary and 4 pre-school), benefitting 5,684 students (4,453 primary, 1,231 pre-school). The program is co-financed by the Italian Agency for Development Cooperation (AICS) as part of the "Nourrir la Ville" (Nourishing the City) project. The canteens receive weekly supplies of fresh vegetables from the Green Belt, supplemented by cereals, animal proteins, legumes, potatoes, and dairy products. Menus are balanced and appropriate to the age of children and validated in collaboration with the schools. A digital platform (DINO), created by partner GNUCOOP, facilitates management and monitoring. The system relies on a multi-stakeholder coordination committee that includes 12 school principals, 12 parent representatives, 5 producers from the Green Belt of Ouagadougou (CVO), the Directorate for the Allocation of Specific Resources to Educational Structures (DAMESSE), and the Ouagadougou City Council. And 24 cooks and 27 other stakeholders have received training in hygiene and food storage. Key lessons learned emphasize the importance of strengthening capacities, improving food quality, involving families, and make municipal funding durable. The model aims to integrate canteen management into the municipality's responsibilities, aligning with a logic of local food sovereignty.						
<b>Innovation</b>	The pilot project in Ouagadougou is an innovative initiative because it connects food security, local production, and shared governance. For the first time, school canteens are being integrated into a sustainable supply chain that directly involves market gardeners from the Green Belt. Each week, fresh vegetables are delivered according to school enrollment, ensuring both nutritional quality for students and income for urban producers. The DINO digital platform connects schools, producers, and logistics providers, for a transparent and efficient management. A multi-stakeholder coordination committee (31 members) brings together families, schools, producers, and local authorities, ensuring inclusive management of the project. In parallel, an environmental and nutritional education program has been implemented, including the creation of school gardens to raise awareness among students and families about healthy eating and the protection of natural resources. And 24 cooks have been trained in best practices to ensure balanced and appropriate meals. This municipal initiative directly addresses the challenges of rapid urbanization, food insecurity, and climate						

	<i>change. The gradual integration of canteen management into the City Council's responsibilities represents a strategic step toward a sustainable, autonomous, and resilient urban food system.</i>
<b>Impact</b>	<p><i>This project has a concrete impact on three levels.</i></p> <p><i>Socially, it guarantees a complete meal for 5,684 primary and pre-school students, improving school attendance and ensuring equal access to balanced nutrition. It employs 24 women as cooks, thereby strengthening female economic empowerment.</i></p> <p><i>Economically, the program supports local agriculture through the purchase of 45 tons of vegetables produced in the Green Belt and delivered by partner cooperatives. The € 319,073.87 investment covers food, equipment, training, logistics, and salaries, stimulating the local economy (tricycles, cooking kits, etc.).</i></p> <p><i>Environmentally, local sourcing reduces transport and CO2 emissions, promotes seasonal products, and supports cultivated biodiversity. Menus are designed according to the principles of sustainable nutrition.</i></p> <p><i>Monitoring is based on indicators aligned with the Milan Urban Food Policy Pact (MUFPP) framework: number of meals served, school absenteeism rates, food quality, and volume of local products delivered.</i></p> <p><i>This integrated approach directly contributes to several targets of the MUFPP and Sustainable Development Goal 2 (SDG 2). Its building up will amplify its effects city-wide, strengthening a sustainable, inclusive, and resilient food system.</i></p>
<b>Inclusion</b>	<p><i>This practice adopts a holistic approach to the food system, connecting school feeding (category 15), short food supply chains (category 25), urban production (category 20), and governance (categories 1-2). It involves a wide range of stakeholders: 6 technical directorates of the Ouagadougou City Council (including DAMESSE, DGSS, DCP, DGR), 2 national ministries (MENAPLN, MARAH), 12 parent-teacher associations, 15 market garden cooperatives from the Green Belt, 12 schools, 1 specialized technological organization in designing information systems and digital tools for managing development projects (GNUCCOOP), 4 Civil Society Organizations (Fondazione ACRA, Mani Tese, Watinoma, FNPJF), and 1 international agency (AICS). A coordination committee of 31 members, representing producers, schools, parents, and municipal services, oversees implementation via the DINO digital platform. The project reaches several neighbourhoods across the city, ensuring territorial inclusion. Women are particularly empowered: 24 cooks have been trained, promoting their economic autonomy. This practice creates a strong link between peri-urban production areas and urban consumption sites, strengthening local resilience and social justice through multi-level governance.</i></p>