ASSIN FOSO MUNICIPAL ASSEMBLY

In case of reply the number and date of this letter should be quoted

REPUBLIC OF GHANA

Office of the Municipal Assembly
Post Office Box 99
Assin Fosu, C/R
Ghana – W/A
E-mail: afmassembly@gmail.com

Our Ref: ……..
Your Ref: ……

Date: 18th November, 2025

REPORT ON ORIENTED FOOD FEEDING AND SCHOOL FEEDING PROGRAMMES FOR 2025

I submit here-with the report on Oriented Food Feeding and School Feeding programme for 2025 for your perusal and further action please.

AGYARE EMMANUEL

MUN.ENV. HEALTH OFFICER

REPORT ON ORIENTED FOOD VENDORS AND SCHOOL FEEDING PROGRAMME

1. Introduction

   School feeding programme have been established in the country as a strategy to improve child nutrition, support learning outcomes, and encourage school attendance. These programme often rely on community-based, trained or oriented food vendors responsible for preparing and distributing meals to leaners. The involvement of local vendors is essential for ensuring food safety, promoting local economic growth.

2. Objectives of School Feeding Programme

   The major objectives include

   - Improving the nutritional status and health of school children.
   - Enhancing concentration, retention, and academic performance
   - Increasing school enrolment and attendance, particularly among vulnerable children.
   - Supporting local agriculture by sourcing food from local famers
   - Empowering community members through employment opportunities as food suppliers and cooks.

3. Role of oriented food vendors

   Oriented or trained food vendors play a central role in successful school feeding programme implementation. Their responsibilities include;

   - Purchasing , receiving, and storing food ingredients safety
   - Preparing nutritious meals that meet dietary standards.
   - Adhering to hygiene and food safety protocols
   - Following menu guidelines provided by programme coordinators
   - Serving meals in an organized and timely manner
   - Keeping records of supply usage and food distribution.

4. Orientation and Training Areas

   Training for food vendors typically covers;

   The table below shows

NO	Training Area	Content Focus
1.	Food hygiene & Sanitation	Hand washing, safe storage, cooking temperatures
2.	Nutrition education	Balanced diet , portion control, special dietary needs
3.	Food handling & preparation	Safe preparation avoiding contamination
4.	Waste management	Eco-friendly disposal and recycling practices

5. Benefits of Using Oriented Food Vendors

   - Reduce risk of foodborne illnesses.
   - Ensures consistency and quality of meals
   - Strengthens community participation and ownership
   - Supports local economic development through job creation
   - Enhances credibility and sustainability of the feeding programme

6. Challenges Faced

   Despite their significance, several challenges affect food vendors and the effectiveness of the programme.

   - Inadequate funding and delayed payments.

- Insufficient kitchen facilities and poor storage infrastructure
- Limited supply of clean water and unreliable power sources.
- Lack of continuous monitoring and refresher training.
- Overcrowded schools increasing meal demand.

7. Recommendations

To ensure effective service delivery, the following strategies are recommended;

- Strengthen training and capacity-building for food vendors
- Encourage partnership with local famers and suppliers
- Promote community involvement and school management oversight
- Regularly monitor compliance to hygiene and nutrition standards.

8. Conclusion
   Oriented food vendors are key partners in delivering effective school feeding programme. Their training support and integration into the education and health sector contribute significantly to child welfare, learning outcome, and local economic empowerment. Strengthening their role will enhance the sustainability and impact of school feeding initatives.

PICTORIAL EVIDENCE OF STAKE HOLDERS ENGAGEMENTS