

Highlights on the School Feeding Project (SFP) in EGYPT

By

Dr.Nabih A.Ibrahim

***Chairman and Consultant of the
scientific committee of SFP***

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TO



SFP

S.F.P

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Our Mission:
“Expand
opportunities for the
Egyptian children to
receive adequate
nutrition for learning
and achieving their
potential.”



Our Vision:
“alleviate hunger,
so it will be no
longer a barrier
to children
learning.”



Sustainable
Development
of Nutrition
Status of the
School Children
in Egypt

The Specific Strategy of SFP

Ministry of Agriculture and Land Reclamation (*MALR*) in Egypt has realized the importance of supporting the cognitive and physical development of children to ensure their future well-being. MALR had established School Feeding Project (SFP) since 1998 up till now. The *idea* of the establishment of SFP in Egypt is considered as a policy instrument for achieving the Millennium Development Goals (MDGs) of National Food & Nutrition Policy & Strategy Egypt 2007- 2017 and of universal primary education and the reduction of hunger for Egyptian children in the school age group. School pie provided early in the school day to alleviate hunger before or while classes are in session help to improve attention, concentration, and achievement among children.

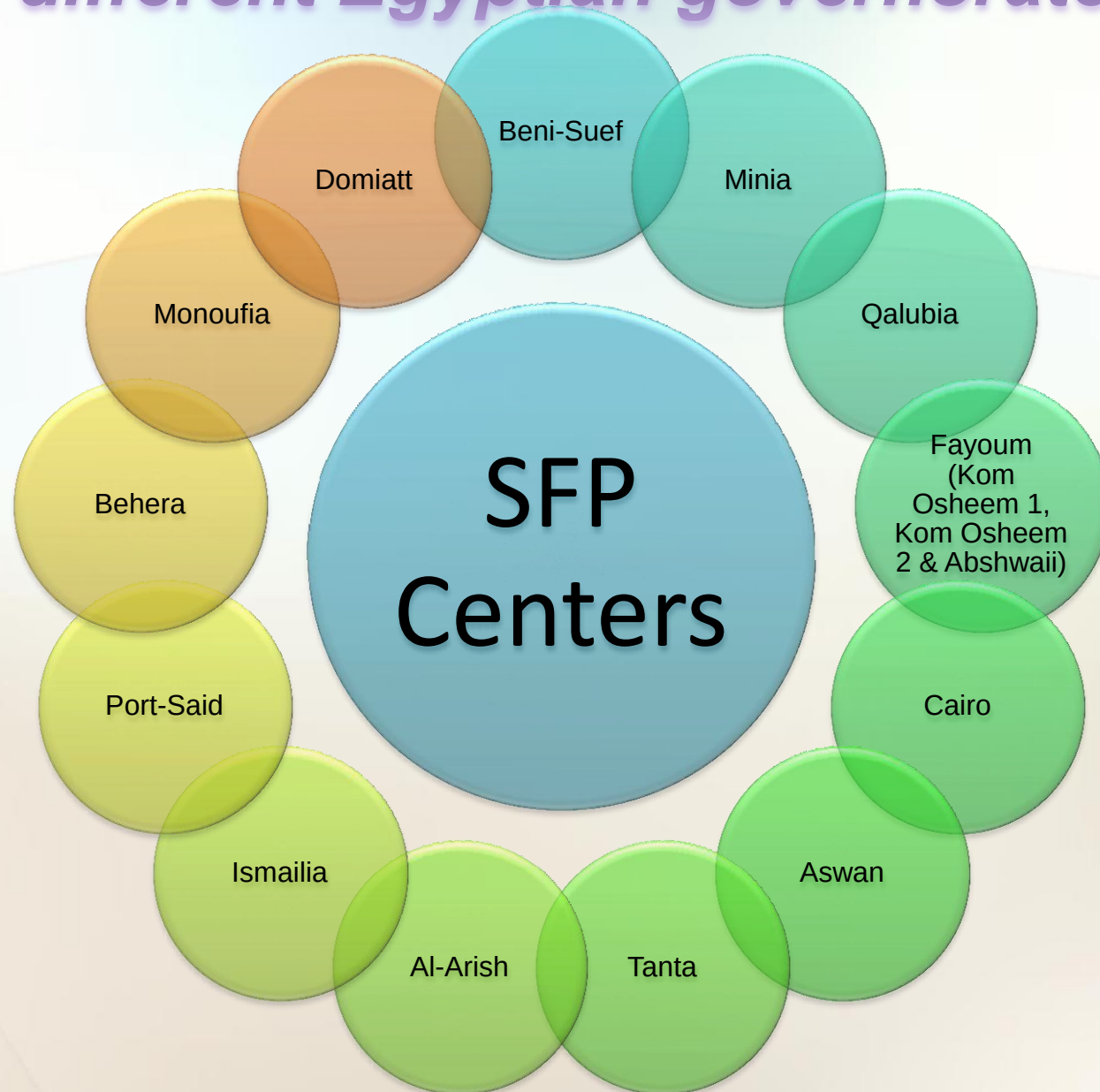
The aims of the SFP:

1. Upgrading the nutritional status of the primary school students which has a positive impact on their; growth, cognitive power and resisting diseases. In general, upgrades the educational process and reduces the rate of absence and the phenomenon of dropping out of education.
2. Achieving an economic development at the targeted governorates through provides around 6000 job opportunities for girls and youths with different qualifications who work in the production centers.
3. Upgrading the technical and vocational level of managerial employers and workers in the production centers. This process was carried out through continuous training programs to develop the human resources and add a highest value to their production efficacy.

Project Implementation Mechanisms:

The idea of the establishment of School Feeding Project (SFP) was started from the training centers of the Motherhood Childhood Culture Enhancement Development Project (MCCEDP) in Egyptian rural areas. The SFP started to produce one million pies (Academic Year 1997/1998 statistic) and increased to about 195.4 million pies until now (Academic Year 2012 /2013 statistic) through the production centers distributed in different Egyptian governorates as follows:

production centers of the SFP distributed in different Egyptian governorates

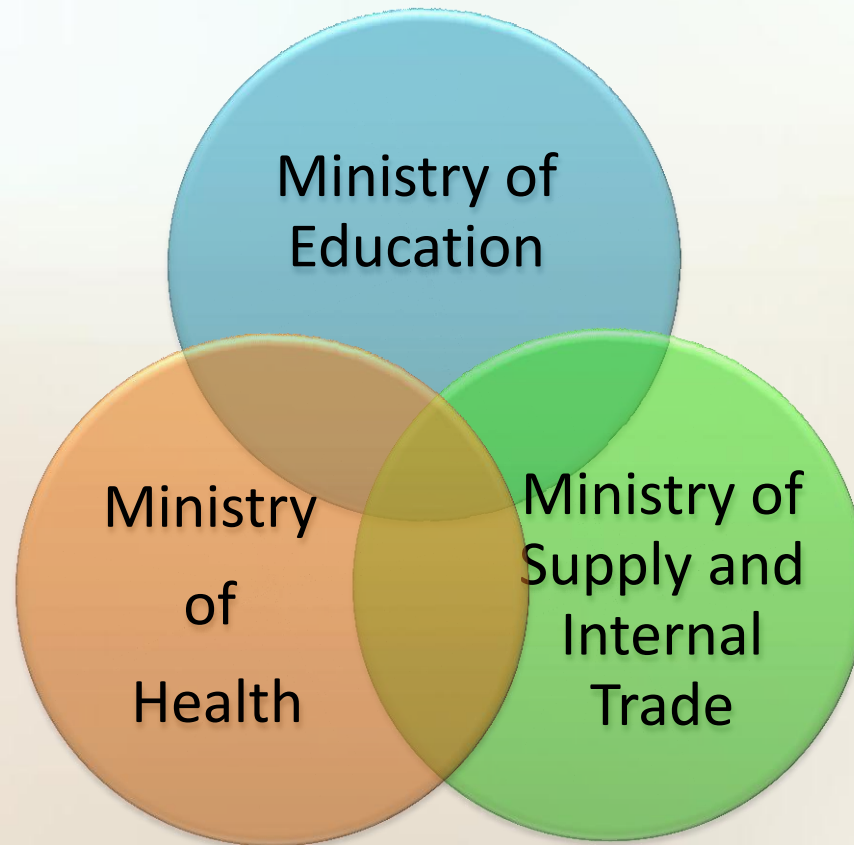


There was an expectation for establishing two production centers at upper Egypt; Sohag and Qena.

It will join other production lines in the next academic year 2014-2015

Coordination Mechanisms Between Ministries

The quality and ***the safety*** of the produced pie were overseen by a third parties committee commissioned by the governor and includes in its membership representatives from the following ministries:



Achievements of the SFP

1. Increase pie mass production

Academic Year	NO.pies (Millions)
1997/1998	1
1998/1999	8
1999/2000	18.5
2000/2001	22.6
2001/2002	38.6
2002/2003	49.2
2003/2004	52.7
2004/2005	53.2
2005/2006	87.8
2006/2007	77.8
2007/2008	96.3
2008/2009	111.4
2009/2010	119.8
2010/2011	121.6
2011/2012	147.8
2012/2013	195.4

Achievements of the SFP

2. Assure the quality of the produced pie through:

- Upgrading the technical and vocational level of managerial employers and workers through continuous training programs in different SFP production centers,

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Achievements of the SFP

2. Assure the quality of the produced pie through:

Assuring the implementation of good practices during preparing and producing the pie through:

Assure the quality of raw materials according to Egyptian standard specifications

Good storage practices.

Good Manufacturing Practices

Good Hygiene Practices

Cleaning Program

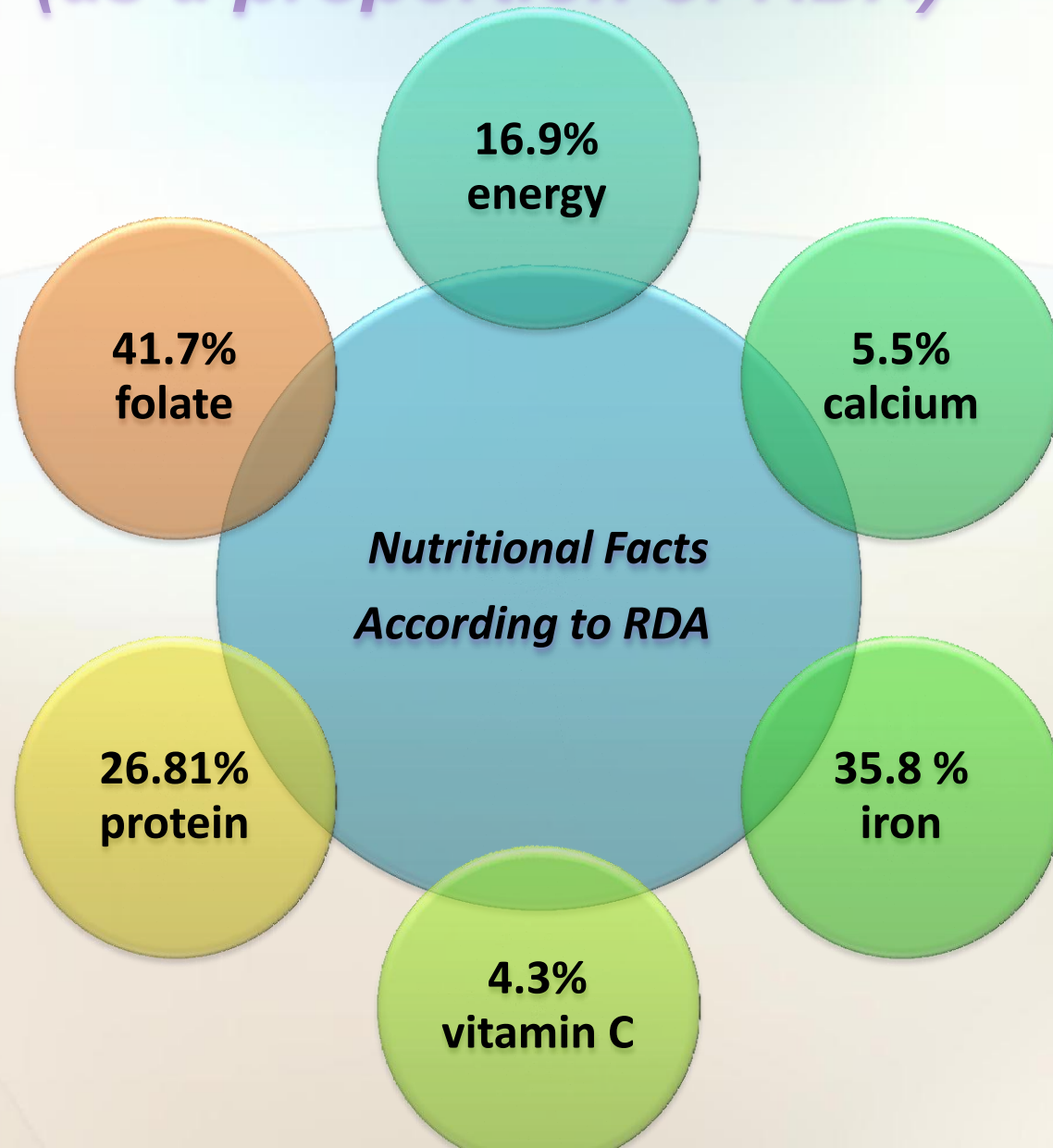
Pest Control Program

Hazard analysis and Critical Control points.

Quality Control laboratories supplied with the most updated equipments for chemical, microbiological and rheological analysis.

All these practices were implemented in different SFP production centers under the supervision of FTRI researchers.

Nutritional Facts of the SFP Pie (as a proportion of RDA)



Students Satisfaction Survey

- The survey was conducted annually on 2000 students in order to be sure of the satisfy of the pie and their suggestions for improving it.
- Also, another study was carried out to investigate the impact of the school pie on cognitive power and academic achievement (briefly discussed in the next presentation).

Student Invitation Visits

The students were invited to visit the production centers of SFP all the time to be aware about the quality and the safety during the production steps of the pie.

Nutrition Awareness Message

- A short message was printed on the pie packaging material to be discussed in-between the teachers and students to rise the nutrition awareness e.g.,
“Breakfast Meal Is a Strong Tool for Success”
“Personal Hygiene is a Best Way for Diseases Prevention”





















