

OUAGADOUGOU

PROMOTING HEALTHY AND SUSTAINABLE FOOD ON THE STREETS OF OUAGADOUGOU

INTERVENTIONS TO IMPROVE THE CITY FOOD ENVIRONMENT





KEY WORDS

Street foods

Healthy foods

Sustainable foods

Food security

© OBJECTIVES

- Promote an inclusive "Restaurant gold" model that applies good catering practices and hygiene rules necessary to improve the diet of a growing urban population, providing healthy and nutritious food.
- To advocate the creation of a food systems department within the technical services of Ouagadougou City Council, which will be responsible for the operation of the "Restaurant or" model.

EXPECTED TRANSFORMATION

Transformation of the physiognomy and practices in the food environment towards safe, healthy and nutritious street food for consumers. This will include the transformation of the organization of commercial activity, regulatory and technical aspects relating to the preparation, preservation and presentation of street food and consumer perspectives.

STAKEHOLDERS AND PARTNERS

Municipal: Prospective Planning and Studies Department of the City of Ouagadougou, Urban Economic Development Agency (ADEU)

State: Ministry of Health, Ministry of Trade, Ministry of Agriculture, Ministry of Water, Ministry of the **Environment, National Public Health Laboratory** (LNSP), Burkinabe Agency for Standardisation and Meteorology, National Institute of Statistics and Demography, Agency for the Financing and Promotion of Small and Medium-sized Enterprises (AFP-PME)

Research: National Centre for Scientific and Technological Research (CNRST), Food Technology Department of the Institute for Applied and Technological Research (DTA/IRSAT)

Civil society: Inades-Formation Burkina, Burkina Consumers League (LCB), Rikolto, NGO ACRA

Direct stakeholders: Association of production, processing, transport and distribution stakeholders, importers and exporters, market and Yaar traders' associations, fruit and vegetable vendors, restaurateurs, hoteliers and itinerant food vendors

JUSTIFICATION / CONTEXT

More than 90% of Ouagadougou's population consumes at least one or two meals a day outside the home, due to their occupation. This leads to exposure to food contamination and poisoning; non-communicable diseases and silent illnesses (cardiovascular disease, diabetes, high blood pressure) due to the use of poor-quality cooking oils and the reuse of cooking oils; misuse of pesticides; health risks due to the use of non-food packaging to serve meals, cooking gas pedals and flavor enhancers. In Ouagadougou, street food is sold mainly by women (75%) of different ages, and almost 50% of vendors are illiterate, and not all have received training in good food processing and hygiene practices. Street food plays a growing socioeconomic role in all African cities.

DESCRIPTION OF THE INTERVENTION

The intervention will consist of:

- Multi-stakeholder consultation frameworks (city hall hygiene department, Coordination Nationale de Lutte contre la Fraude (CNLF), restaurant owners, fruit and vegetable producers, importers, customs department, etc.) on the quality of food products and the promotion of a healthy diet for populations in Ouagadougou;
- Co-construction and definition of a street restaurant model called "Restaurant Or", to be promoted by the city of Ouagadougou;
- Subsidizing equipment and materials for restaurants to guarantee healthy, nutritious food for consumers;
- Sensitization and training of street restaurateurs in good cooking and hygiene practices, to improve hygiene conditions in cooking and storage facilities, market stalls, and the preservation, transport and distribution system for food products;
- Revision of the public hygiene code and promotion of compliance with the regulatory framework (official administrative documents, hygiene and sanitation certificates);
- Monitor and capitalize on the experimentation model.

🗱 TARGETED SITES AND BENEFICIARIES

Site: Ouagadougou's large market in arrondissement 1

Beneficiaries: Potential 227 street restaurants around the market, consumers, Ouagadougou municipal services, organizations and stakeholders

CONTACT DETAILS

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OUAGADOUGOU

IMPROVING THE SCHOOL FOOD ENVIRONMENT BY PROPOSING AN INTEGRATED MANAGEMENT MODEL FOR SCHOOL CANTEENS





INTERVENTIONS TO IMPROVE THE CITY FOOD ENVIRONMENT

KEY WORDS

Food environments

Schools

© OBJECTIVES

- Contribute to improving the management of school canteens and the school food environment in order to protect the health of pupils in the city of Ouagadougou
- Improve the menu served in school canteens
- Contribute to better management of the school food environment
- Build the capacity of food vendors around schools and school canteens

A EXPECTED TRANSFORMATION

- Better-equipped school canteens offering balanced menus to pupils
- Pupils are more aware of the importance of healthy eating
- Commitment from municipal authorities to provide pupils with a healthy, balanced diet
- Specifications on the types of catering and equipment needed to set up a street restaurant in the city.

STAKEHOLDERS AND PARTNERS

Municipal: Prospective Planning and Studies Department, Urban Economic Development Agency (DPPE), Municipal Police Department, Social Services Department

State: Nutrition department (Ministry of Health), Executive Secretariat of the National Food Security Council, Department of Livelihood Allocations for Educational School Structures, Food Technology Department of the Institute for Applied and Technological Research, Agency for the Promotion and Financing of Small and Medium-sized Enterprises (AFP-PME)

NGOs: ACRA Foundation, RIKOLTO

Stakeholders: Street cooks, Parent-Teacher Associations, canteen food suppliers, street vendors around schools, National Federation of Nurserymen and Vegetable Growers of Burkina Faso, National Rice Producers Union

Civil Society: Burkina Consumers' League

JUSTIFICATION / CONTEXT

In Burkina Faso, school food is a development issue linked to social protection and the right to food. School children in Ouagadougou generally eat in school canteens and/or small street markets located around schools. This environment is often a source of contamination and food poisoning, sometimes resulting in foodborne illnesses. Food outlets in the school vicinity lack adequate infrastructure to serve as suitable stalls for protection against contaminants. School canteen menus are also monotonous and are mainly carbohydrate based (rice, cowpeas, couscous, lentils and spaghetti). The composition of menus and hygiene in school canteens and street markets need to be improved to guarantee healthy, nutritious food for pupils.

B DESCRIPTION OF THE INTERVENTION

- Organize a framework for infrastructures to support school feeding in consultation with Ouagadougou city authorities, the Hygiene Department, the Department of Prospective Studies and Planning (DPPE), the Direction Générale des Services Sociaux (DGSS), the Municipal Agency for Major Works (AMGT), canteen cooks, pupils' and parents' associations (APE), educational staff, school food vendors, the Department of Nutrition (Ministry of Health).
- Build infrastructure to support school feeding in identified schools in the city of Ouagadougou;
- Produce murals to raise awareness of healthy, sustainable eating in schools.
- Promote the creation of a municipal food council responsible for monitoring and ensuring compliance with regulations on ethics around schools;
- Monitor and capitalize on the school food experimentation model.

TARGETED SITES AND BENEFICIARIES

Sites: Nongmikma A and B schools in the district

Beneficiaries: 1021 pupils including 570 girls and 451 boys, parents of pupils, street vendors around schools, canteens, teachers, municipality

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OUAGADOUGOU

IMPROVEMENT OF VEGETABLE AND FRESH PRODUCE DISPLAY AND PRESERVATION SYSTEMS IN THE NAABI YAAR MARKET IN THE CITY OF OUAGADOUGOU





INTERVENTIONS TO IMPROVE THE CITY FOOD ENVIRONMENT

KEY WORDS

Markets

Infrastructure

Food security

© OBJECTIVES

To set up food stall models to protect the health of consumers in the city of Ouagadougou, reduce food waste and losses, and improve vendors' incomes.

EXPECTED TRANSFORMATION

Market stalls will improve the safety and hygiene of products. Capacity-building for vendors on good preservation and storage practices for fresh produce will reduce storage losses, increase the supply of healthy food and boost vendors' incomes. Visibility aids on fruit and vegetable hygiene and quality will raise consumer awareness of fruit and vegetable quality criteria.

STAKEHOLDERS AND PARTNERS

Municipal: Prospective Planning and Studies
Department, Urban Economic Development Agency
(DPPE), Municipal Police Department, General
compagny slaughterhouse of Ouagadougou,
State General Directorate for the Green Economy and
Climate Change, National Institute of Statistics and
Demography, Burkinabe Standards and Meteorology
Agency, Food Technology Department of the Institute
for Applied and Technological Research, Agency for
the Promotion and Financing of Small and Mediumsized Enterprises (AFP-PME), Deconcentrated
technical services for agriculture and livestock

NGOs: ACRA Foundation, RIKOLTO

Stakeholders: WENDA SONG SIDA MARCHES ET YAARS ASSOCIATION, identified market managers, National Federation of Nurserymen and Vegetable Growers of Burkina Faso

Civil Society: Burkina Consumers' League



JUSTIFICATION / CONTEXT

The people of Ouagadougou buy most of their supplies from formal markets run by the municipality and informal markets (yaars) run by traders' associations. Ouagadougou's urban and peri-urban agriculture supplies the city's markets and yaars with fresh fruit and vegetables which are either consumed raw or cooked in homes or restaurants in the city. However, the markets lack adequate market stalls, which has a negative impact on the hygiene of fruit and vegetables, leading to losses, a drop in vendors' incomes, increased market waste and, consequently, greenhouse gas emissions. The Urban Economic Development Agency (ADEU), which is in charge of managing the city's markets, is faced with the problem of managing fruit and vegetable sales areas, which requires low-cost preservation techniques and/or technologies that can improve the availability of produce and increase the level of sales by male and female vendors to boost their income.

B DESCRIPTION OF THE INTERVENTION

- Organize a consultation framework with Ouagadougou city authorities, the Hygiene Department, the Department of Prospective and Planning (DPPE), the Municipal Agency for Major Works (AMGT), the Department of Nutrition (Ministry of Health), to define and appropriate the model; the Municipal Police, the Department of Municipal Technical Services on the problem of school food stalls.
- Reinforce the technical capacities of fruit and vegetable vendors in terms of hygiene, storage and conservation of fresh produce.
- Reinforce market vendors' technical skills in food waste management
- Create murals to raise awareness of good hygiene and waste management practices among market vendors.
- Build food stalls in the Naabi Yaar market in Ouagadougou's 5th arrondissement;
- Monitor and capitalize on the street food experimentation model.

XX TARGETED SITES AND BENEFICIARIES

Sites: Naabi Yaar market in the city's arrondissement 5

Beneficiaries: 1704 potential beneficiaries young people and women trading in food products

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