DAKAR

LOCAL QUALITY FOOD IN SCHOOLS



The Dakar pilot addressed a school food environment in which many students relied on food purchased within and around the school, while affordable, nutritious and hygienically prepared options remained limited. The project therefore tested whether a low-cost school food service using locally available ingredients could improve access to healthier food, while generating lessons for more structured and sustainable school food governance.

At Lycée John F. Kennedy, the intervention introduced a subsidised snack-based meal service costing 300 FCFA. Service delivery was combined with monitoring, stakeholder engagement and a Living Lab that brought together students, school management, vendors, parents, civil society, service providers and municipal representatives. The pilot demonstrated that an affordable service based on improved nutritional quality and locally sourced ingredients was operationally feasible and positively received, while also revealing the importance of menu diversity, service organisation, infrastructure and governance.

The future direction is deliberately gradual: the school is committed to continuing the model and its Comité de Pilotage, while the Municipality is already considering how the model developed at Lycée John F. Kennedy could be adapted and replicated in other schools across Dakar. The pilot recommends consolidating Kennedy as a demonstration and learning site to inform this broader rollout, while progressively strengthening institutional ownership and identifying sustainable financing mechanisms.





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