

OUAGADOUGOU

PROMOTING HEALTHY AND SUSTAINABLE FOOD ON THE STREETS OF OUAGADOUGOU: STREET RESTAURANTS AT THE ROOD WOOKO MARKET

AfriFOODlinks

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KEY TAKEAWAY
Practical infrastructure, vendor training, and supportive regulation, alongside stronger waste management and environmental controls can improve food safety in street food vendors and boost consumer confidence, while also improving the economic prospects of female vendors.



REASON FOR THE PILOT AND ACTORS

More than 90% of Ouagadougou's population consumes street food daily, facing risks of contamination, pesticide misuse, unsafe packaging and handling, and cardiovascular diseases from poor-quality or reused cooking oils. Street food vending is dominated by women (75%), with 50% illiterate and untrained in hygiene. To address this issue, Rikolto's leadership in partnership with ACRA, Inades-Formation, and the Burkina Consumers' League, collaborated with municipal agencies (Department of Forecasting, Planning, and Research, and Urban Economic Development Agency) and government ministries (Health, Commerce, and Agriculture) to implement this pilot project at the Rood Wooko Central Market.

THE INTERVENTION

Stakeholders jointly developed the "Restaurant d'Or" (Restaurant BASSEMYAM d'Or) model and the hygiene charter. The project provided funding for the design and construction of mobile food service counters and hand-washing/dishwashing stations, and promoted the use of stainless steel utensils. Vendors received training in food safety, hygienic cooking, and waste management. An analysis of the public health code was conducted to inform its revision, and municipal authorities monitored compliance with safety certifications.

RESULTS AND LEARNINGS

This pilot project targeted an area with 227 street food vendors and 40,000 potential customers, and reached 50 active female food vendors, 32 of whom were identified in other districts of Ouagadougou. Findings from the evaluation revealed that the participating vendors felt more confident, adopting at least three (90.9%) or four (63.6%) key hygiene practices after the intervention. All the vendors reported cleaning their workspaces daily and nearly all of them (90.9%) reported washing their hands before food preparation. Among customers, 84.4% perceived significant hygiene improvements, 81.2% were satisfied with meal quality, and 93.7% reported never (65.6%) or rarely (28.1%) experiencing health issues. Economically, 54.5% of vendors saw revenues rise by 5–20%, with 81.8% anticipating further growth.

Simple context specific hygiene practices protect health without compromising vendor income. Collaboration with local market management (ADEU) legitimizes the model. However, poor waste management (only 36.4% had formal removal) and dust exposure (only 54.5% had protected zones) remain barriers.

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OUAGADOUGOU

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

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KEY TAKEAWAY

Modernizing school canteen infrastructure and training staff to prepare safe and diverse meals can improve access to healthy meals, but long-term sustainability and scale up require government investment, community co-funding and direct links with local agricultural cooperatives.

REASON FOR THE PILOT AND ACTORS

In Burkina Faso, school feeding is a social protection and development issue. In Ouagadougou, poor hygiene, inadequate infrastructure, and carbohydrate-heavy menus in school canteens and nearby markets limit access to safe, nutritious meals. To address these food safety and nutrition challenges, Rikolto, ACRA Foundation, and the Burkina Consumers League partnered with municipal departments, the Ministry of Health, school authorities, and parent-teacher associations to protect students' health.

THE INTERVENTION

The partners jointly developed an integrated cafeteria model that involved the participation of parents. The project built two modern kitchens and a shared dining area for Nongmikma A and B Schools, providing kitchen, serving, and storage equipment. Canteen staff and vendors were trained in hygiene and nutrient-preserving cooking. The pilot also promoted school gardens for fresh vegetables, raised hygiene awareness via murals, and established a community-driven "cantine endogène" model.

RESULTS AND LEARNINGS

The pilot directly reached 1,021 Nongmikma A and B pupils. Following the intervention, teachers and students reported more diverse menus, with 81.5% of students noting vegetables were often served. Hygiene practices, regular hand washing specifically also improved. Canteen staff hygiene reached 83.3% compliance, and 100% of foods were protected from dust and insects. Additionally, 77.8% of students reported feeling more energetic in the afternoons.

Combining kitchen infrastructure, local menu diversification, and handwashing stations has the potential to improve dietary diversity, school sanitation and student willingness to eat school meals. However, barriers such as irregular state food supplies, high costs of vegetables threaten long-term sustainability of the school canteens.



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OUAGADOUGOU

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

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KEY TAKEAWAY

Targeted investments in raised, sheltered market stalls and conservation training can reduce post-harvest food waste, increase vendor profit margins, improve hygiene, and increase user satisfaction.

REASON FOR THE PILOT AND ACTORS

Ouagadougou's markets (yaars) lack suitable stalls, exposing fresh produce to dust, heat, and pests. This causes severe food losses, lower vendor incomes, increased market waste, and greenhouse gas emissions. Tasked with market management, the Urban Economic Development Agency (ADEU) required low-cost conservation solutions. Rikolto partnered with the ACRA Foundation, which has joined forces with municipal agencies (DPPE, ADEU, municipal police) and state agencies (Directorate of Green Economy, Institute for Applied and Technological Research (IRSAT), AFP-PME), LCB, the ACRA Foundation, as well as the YAARS merchants' association to address these challenges.

THE INTERVENTION

The project established a consultation framework to design and construct 174 modernized, elevated, and fully equipped food stalls at the Naabi Yaar Market (District 5). Vendors received training on post-harvest preservation of fresh produce, waste management, hygiene, and value-added processing (preparing tomato puree and drying onions) to minimize losses. Murals promoted hygiene, and a code of conduct was developed in collaboration with stakeholders.

RESULTS AND LEARNINGS

The pilot project reduced daily post-harvest food losses from sales by 48.5%, from 5,332 FCFA previously to 2,745 FCFA afterward, saving 2,587 FCFA daily. Furthermore, 79% of vendors reported improved display systems, and 68% noted better conservation. Consumers expressed high satisfaction: 100% appreciated the new stalls, 68.7% rated produce quality as good/excellent, and 62.5% found spaces clean. Through its food market pilot project, the city of Ouagadougou received an award from the Milan Pact in 2025 (bottom left picture) at the 10th World Forum.

Raised, sheltered stalls combined with practical conservation skills (like tomato pureeing and onion drying) effectively minimize post-harvest losses and boost consumer trust. Nevertheless, sustainability remains fragile because only 10.7% of vendors budgeted for equipment maintenance, and absolute losses remain high due to weak customer purchasing power.



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