

REPORT ON ONE(1) DAY ORIENTATION FOR GHANA SCHOOL FEEDING PROGRAMME CATERERS AND FOOD VENDORS IN BEKWAI MUNICIPALITY, HELD ON THE 17TH OF JUNE, 2022 AT THE ASSEMBLY CONFERENCE ROOM

INTRODUCTION

The School Feeding programme was instituted by Government of Ghana to help improve the nutritional status of school going children for physical and psychological development to enable them do well academically. The Caterers engaged to serve the children with meals everyday as School is in session require periodic training/orientation to equip them for effective execution of their mandate. This training was therefore part of efforts to making the feeding programme successful and very beneficial to School going children in Ghana. Food vendors in public schools and the Communities in Bekwai Municipality were also invited to benefit from the training since the training was meant to deliver healthy meals to pupils.

The Environmental Health Unit of Bekwai Municipal Assembly in collaboration with Ghana Health Service embarked on food vendors Health screening and sensitization for food vendors and GSFP caterers in the Municipality which started on the 22nd of February and ended on 10th April, 2022. After which Ghana Health Service and the Municipal Assembly jointly embarked on technical support visit to selected schools as usually done. The support visit was to enable the programme management be updated with situation on the ground and address them during the training. The visits started from April 18th through to May, 20th 2022

OPENING

The MCE Hon. Kwaku Kyei Baffour was delighted at the number of GSFP caterers and Food vendors that were present at the meeting and he welcomed facilitators and participants for honouring the invitation and urged them to pay attention to the discussions in order to adopt strategies to improve upon the use of locally made materials for food preparation. He also urged them to serve meals in hygienic conditions so that the ultimate goal of delivering safe food to the general public will be achieved.

OBJECTIVES

The training objectives were to;

1. Refresh and update the caterers and food vendors on preparing nutritious meals for the children and people in the communities.
2. Educate Caterers and food vendors on hygiene and sanitation maintenance
3. Discuss findings from the support visit and help the Caterers to address identified gaps.

PARTICIPANTS

A total of 49 Caterers and Food Vendors attended the training per attached list of Caterers and food vendors.

FACILITATORS

The training was facilitated by 5 officers as outlined below;

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|---------------------------|---|-----------------------------------|
| 1. Hon. Kwaku Kyei Bafour | - | MCE |
| 2. Ms. Vera Attafuah | - | Municipal Public Health Nurse |
| 3. Mr. Eric Cudjoe | - | Environmental Health Officer -BMA |
| 4. Ms. Cynthia Pokuaa | - | School Feeding Desk Officer -BMA |
| 5. Nana Gyamfi | - | School feeding data manager - BMA |

TRAINING METHODS/APPROACH

The methods employed in the training were presentation, demonstration and discussions.

PRESENTATIONS

The presentation covered the topics below:

1. Personal hygiene and environmental sanitation
2. Food storage
3. Food preparation
4. Four-star diet

HIGHLIGHTS OF PRESENTATIONS

Personal hygiene in food preparation; foods must be prepared by healthy people but not the sick, washing hands with soap and water before and after preparing, wearing of clean cloths and aprons when preparing foods, covering of cook's hair and preparing foods in a well-ventilated room in order to take away smoke to prevent diseases.

Environmental hygiene; foods must be away from refuse and toilets facilities and by emptying dust bins after every day activities

Food storage; foods must be stored in a clean dry places, perishable foods should not be stored for longer period. Food items should be stored in opened containers, also leave space between food items and the wall.

Four-star diet; the method of making sure meals are balanced by containing all the necessary food nutrients in their right proportions. The various food groups were discussed in detail.

CHALLENGES

1. Inadequate funds to support the training of Caterers and food vendors
2. Some Caterers did not attend with their Cooks.
3. Most food vendors have no idea of nutrition and health

RECOMMENDATIONS

1. Increase funding to support training of Caterers, cooks and food vendor
2. Caterers should involve their Cooks during trainings.

CONCLUSION

The training was very successful as participants interacted actively with the facilitators. They asked for regular trainings and support visits.

COMPILED BY:
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ENDORSED BY:
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(MUN. CHIEF EXECUTIVE)