

School Food Activities in New Caledonia

This project sought to identify current school food provision activities in Pacific Islands countries, with a focus on the enabling policy environment and institutional and farmer capacity to better support the integration of local agriculture. This factsheet provides a snapshot of key findings identified for New Caledonia.

For more information on the findings from this project, please see the School Food Activity Database at www.pacificschoolfoodnetwork.org or scan the QR code.



National School Feeding Program:	YES	<input checked="" type="checkbox"/>	NO	<input type="checkbox"/>
School Feeding Policy:	YES	<input checked="" type="checkbox"/>	NO	<input type="checkbox"/>
Other School Food Related Policy:	YES	<input checked="" type="checkbox"/>	NO	<input type="checkbox"/>

*See full project report for details on specific policy and currency

EXAMPLES OF CURRENT ACTIVITIES IDENTIFIED

Pacific Territories Regional Project for Sustainable Ecosystem Management

Started: 2022 **Status:** Ongoing, concludes in 2024, with plans to upscale

Meal provided: lunch - including entrée, main and dessert

Reach: National, Four schools, day/boarding schools (mainly public), Monday, Tuesday, Thursday, Friday during school year

School level: Primary and secondary school (6 - 18 years)

Requirement to include local foods: YES, 20-35% must be sourced locally

Stakeholders engaged include: Ministry of Education, Ministry of Agriculture, Chamber and Ministry of Ecology, local organic producer groups, and schools. Implemented by SPC and SPREP.

Northern Province Boarding School Feeding Program

Started: Early 1900's **Status:** Ongoing

Meal provided: breakfast, lunch and dinner

Reach: Public boarding schools, Monday-Friday (breakfast, lunch), Sunday-Thursday (dinner) during school year

School level: Primary and secondary school (grade 1 - 9)

Requirement to include local foods: NO

Pacific School Food Lab

Started: 2014 **Status:** Ongoing

Reach: Several public and private schools

School level: Middle and high schools

Objectives: The organisation overseas four main projects in schools with a focus on taste and sensory education, reducing waste, creating a supply network of local agriculture and increasing capacity to include local foods at school canteens.

