Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.http://aesonnigeria.org/ConfProc. Email: editorinchief@aesonnigeria.org

Food Vendors and School Management Compliance to Home Grown School Feeding Programme Implementation Module in Osun State, Nigeria

https://dx.doi.org/10.4314/jae.v26i1.9S

Thomas, K. A. and Nwokocha, J. C. Department of Agricultural Extension and Rural Development, University of Ibadan <u>kehindeadesina@yahoo.com</u>; josephcnwokocha@gmail.com 08055951145, 07030367613

Abstract

to National Home-Grown School Feeding Programme's Compliance (NHGSFP) implementation module among food vendors and school management in Osun State was investigated. Four stage sampling procedure was used to select 144 respondents. Interview schedule was used to gather data from respondents. Data were analyzed using descriptive and inferential statistics (Chi-square and Pearson Product Moment Correlation). The mean household size was 5 ($x = 5\pm 2$). All the food vendors and 76.4% of the school management were female with mean age of 36 and 39 ($x = 36\pm 5$ and $x = 39\pm 8$, respectively. Vendors (65.3%) and school management (58.3%) had high knowledge of NHGSFP, while 52.8% of food vendors and 50.0% of the school management had favourable attitude towards NHGSFP. The major constraints were inadequate funding (x = 2.34) and untimely payment (x = 1.74) and ranking 1st and 2nd, respectively. However, taking food home (2.10) was the major sharp practice reported. More than half (51.4%) of the respondents complied with NHGSFP implementation module. Food vendors' (r=0.268) and school managements' attitude towards NHGSFP (r = 0.241)were significantly related with compliance to NHGSFP implementation module. Compliance to NHGSFP implementation module was moderately high (55.6%). Sharp practices by both food vendors (r= -0.461) and managements (r = -0.439) were negatively significant to compliance. The compliance level observed was not very high enough for sustainability of the programme due to the various sharp practices and constraints faced by the programme. Hence, better modalities against sharp practices should be put in place as well as proper orientation of key actors in the programme.

Keywords: Food vendor compliance, home grown school feeding programme.

Introduction

According to the National Bureau of Statistics (NBS) (2005), education is a good measure of human development. The correlation of levels of education

Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.http://aesonnigeria.org/ConfProc. Email: editorinchief@aesonnigeria.org

with levels of poverty serves as a good measure for manifestations of poverty. Thus, the inability to read and write in English language could determine the vulnerability and powerlessness of the population.

More so, many nations have shown kin interest and concerns in the issue of poverty there by coming up with different ways of mitigating its effects on the citizens. As a result, poverty reduction strategies have been at the center-stage of development programmes.

Concurrently, the desire and commitment of the government to tackle the deplorable standard of living and high incidence of poverty has led to the introduction of various programmes.

It was equally on this premise that the investment in social protection programmes emanated simply to ensure that the disadvantaged population benefits from the dividends of the economy and promote some necessary recovery or growth gains. The National Social Investment Programme (NSIP) is a portfolio of programmes created in 2015 and launched in 2016 by the federal government of Nigeria to deliver socio-economic support to disadvantaged Nigerians across the nation. The National Social Investment Programmes were created basically to enshrine the values and vision of the government for graduating its citizens from chronic poverty through capacity building, social investment and direct support.

The projects under this programme include Job Creation and Youth Empowerment (N-POWER), National Home Grown School feeding programme (NHGSFP), National Cash Transfer Programme (NCTP) and Government Enterprise and Empowerment Programme (GEEP).

In NHGSFP cooks otherwise known as food vendors and school management are at the center of implementation activities, hence the importance and influence that lies on them as stakeholders revise. The way laid down guidelines of the programme is followed has a lot of impact on the success of the primary objectives of the programme. Omemua and Aderoju (2008) opined that food safety is an essential element in attaining good health in Nigeria. Makinde (2018) suggested that a legal obligation is placed on all food handlers to fulfil the health obligation set out in the food safety principles and that they equally have the total duty, for doing whatever is right and ethically acceptable to ensure the safety of food for the consumers. Thus, it is predictably uncertain if the food vendors and school management of NHGSFP are aware of the provisions of the programme implementation module as it relates to food safety, hygiene and other rules that will ensure full attainment of the programme objectives.

While most studies on home grown school feeding programme have been cantered on its effects on student enrolment, nutritional benefit and academic performance, little or no study has been carried out on food vendors and

Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

school management as regards knowledge of food safety practices in the programme and compliance to the implementation module of the programme with respect to, engagement process, food safety and hygiene, work ethics of the programme and food menu. Therefore, this study evaluated the level of compliance to the implementation module of National home-grown school feeding programme among food vendors and school management in Osun state.

The specific objectives of the study were to:

- 1. assess the level of knowledge of food vendors and school management on NHGSFP implementation module;
- 2. determine the attitude of food vendors and school management towards NHGSFP implementation module;
- 3. expose sharp practices that exist among food vendors and school management; and
- 4. ascertain the extent to which food vendors and school management comply with NHGSFP implementation module.

Methodology

The population of the study comprised of all food vendors and school management in government elementary schools within the state where NHGSFP was being implemented. The study adopted a multi-stage sampling procedure in selecting the sample for the study. Simple random sampling was used to select Osun Central and Osun West senatorial districts out of the 3 districts in the first stage. The second stage, also involved a random sampling of 20% of the local government areas each from the selected senatorial districts, vielding 4 local government areas {LGA} lfelodun and Boripe (Osun central) Ede North and Ede South (Osun west). (Table 1). At the third stage, proportionate sampling technique was used to select 20% of government elementary schools within the respective LGAs. Lastly, quota sampling technique was adopted to select 3 food vendors and 3 school management from each of the sampled elementary schools, resulting to a total sample of 144 respondents. Each of the schools was having 6 food vendors. Data collected were analysed with the aid of descriptive and inferential statistical tools.

Total No of Senatorial Districts	Selected Senatorial Districts	No of L.G.A	Selected L.G.A 20%	No of Schools	Selected schools 20%	Food Vendors	School management
	Osun	10	lfelodun	30	6	18	18
Osun central	Central	10	Boripe	24	5	15	15
Osun East							

Table 1:Sampling procedure and sampling size

Number: Twenty-Sixth Annual Conference
Theme: Redefining Agricultural Extension Practice to Cope with Emergencies
Date: 26-29, April 2021
Venue: Federal University of Agriculture, Abeokuta, Nigeria
ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: editorinchief@aesonnigeria.org

Osun West	Osun West	10	Ede North Ede South	26 33	6 7	18 21	18 21
Total	2	20	4	113	24	72	72

Source: Osun state Primary Education Board; Field Survey, 2019

Results and Discussion

Respondents' Knowledge on the NHGSFP Implementation Module

The result in Figure 2 reveals that on an average, the majority (65.3%) and (58.3%) of the food vendors and school management respectively had adequate knowledge of NHGSFP implementation module. The high level of knowledge observed could be as a result of their educational exposure over time. It could also be credited to the training received by the food vendors occasionally. This is evident as majority of the food vendors and school management understood the necessity of Wearing clean protective clothes (apron) and head caps during cooking and serving of food.

Diplock, Dubin, Leathdale and Majowicz (2018) noted that knowledge on hand washing resulted in high level of compliance among food handlers.

Statements	Vendors %	Management %
	Yes	Yes
Washing of hands before cooking is highly necessary	77.8	100
I should wash my hands before cooking or serving	76.4	100
Wearing clean protective clothes (apron) and head caps are necessary during cooking and serving of food	97.2	98.6
Cleaning of the cooking environment daily before and after cooking is not really important	58.3	33.3
I ensure rodents and flies do not contaminate both raw or cooked food	94.4	93.1
I attend training workshop for cooks organized by NHGSF	91.7	95.8
Dully employed cooks should be registered with NHGSF on the portal	97.2	88.9
Every registered cook owns an account where she receives payments from NHGSF	77.8	93.1
Every cook has about 50 to 150 pupils assigned to her by NHGSF	47.2	34.7
I prepare food for pupils according to the state food menu	87.5	86.1
The cook serves the pupil assigned in their class and not the class teacher	93.1	95.8
I sign the NHGSF feeding attendance register daily	86.1	87.5
Not reporting any sign of food allergy by the pupil is bad	58.3	54.2
Supply process for food materials can be outside the community	77.8	13.9

Table 1: Knowledge of NHGSF

Proceedings of the Annual Conference of the Agrie Society of Nigeria Number: Twenty-Sixth Annual Conference	cultural Extens	sion
Theme: Redefining Agricultural Extension Practice to Cope	with Emergencie	es
Date: 26-29, April 2021	_	
Venue: Federal University of Agriculture, Abeokuta, Nigeri	a	
ISSN: 1595 – 1421. http://aesonnigeria.org/ConfProc . Email: ed	itorinchief@aesonr	nigeria.org
Not coming for work without formal notification of appropriate authorities is a serious offence	83.3	90.3

Source: Field Survey, 2019.

Respondents' Attitude towards NHGSFP Implementation Module

More (68.1%, 73.8% and 48.6%) of the food vendors and (73.6%, 72.2% and 70.8%) of the school management strongly agreed that complying with programme guideline will likely increase school enrolment; that school feeding programmes can improve nutritional status of pupils; and also, can increase the pupils' school attendance respectively. These corroborates the findings of Taylor and Ogbogu (2016), that school feeding programmes resulted in an increase in pupils' enrolment, retention, regularity, punctuality in school attendance and it has enhanced pupils' performance in curricular and extracurricular activities. Furthermore, Falade, Otemuyiwa, Oluwasola, Oladipo and Adewusi (2012) found that school feeding programme has greatly improved the nutrition status of children in a Public Primary School in Ile-Ife, Osun State.

The negative dispositions of the respondents support the findings of Oladeji and Oyesola (2000) who attributed such dispositions to poor education and awareness of negative health implications of unhygienic practices.

Statements	Mean
Complying to programme guideline will likely increase school enrollment	4.67
Putting on protective covering and cap can somewhat make me uncomfortable	3.96
Following the food menu could be very difficult sometimes	3.83
Failure to wash hands might not result to disease infestation	3.93
The cook can choose to delegate the class teacher to serve the food	4.11
Serving the food hot might not always be possible	3.93
The number of pupils assigned to each cook by NHGSF is likely too much to handle	3.75
There may be no need for training of cooks by NHGSF since all the foods are local and familiar to cooks	4.06
A cook can forget to sign feeding attendance register some times	3.97
Hygiene practices could be a time-consuming exercise	3.78
I can choose to place someone to cover up for me in my absence without reaching the authorities	4.04
The cook can decide to handle any food allergy alone without reporting to school management	4.03
Monitoring of cooking activities by school management or programme implementation team might not be necessary	3.56
Payments for food items made through bank are too difficult to withdraw sometimes	4.01
Quantity of food provided is not always enough for the pupils	3.69
Children can decide to bring food from home to augment the one provided in school	4.25
There may not be need for cooks to provide a surety before employment	2.96

Table 2: Attitude towards NHGSFP

Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

School feeding programme can increase the pupils' school attendance	4.38
School feeding programme can improve nutritional status of pupils	4.75
Source: Field Survey, 2010	

Source: Field Survey, 2019.

Constraints to Compliance to NHGSFP Implementation Module

The problems facing the respondents in complying with NHGSFP implementation module are as highlighted in Table 4 and 5. The results show that inadequate funding for food materials and untimely payment of food vendors' salary ranked 1ST and 2ND respectively for both sets of respondents. This implies that the food vendors are financially weighed down in discharging their duties according to the specifications of the programme module, hence leading them access cheaper alternatives in the purchase of food item and this can lead to food borne diseases among the pupils. As a case in point, in some of the schools like Methodist elementary school I in Ikirun, Ifelodun Local Government Area and Baptist elementary school Boripe Local Government Area. Furthermore, unavailability of some food materials ranked 3rd which attributed to seasonality of some food products in the area.

For instance, yam is sometimes substituted with beans during its scarce period.

Constraints	Mean	Rank
Inadequate funding for food materials	2.47	1 ^{s⊤}
Untimely payments of cooks' salary and food items	1.81	2ND
Unavailability of some food materials due to seasonality	0.94	- 3 RD
Lack of timely training of the cooks by NHGSF	0.72	4 TH
Stress in withdrawing money from bank	0.72	4 TH
Excessive workload on the cook	0.72	4 TH
Lack of storage facilities	0.72	4 TH
Proximity of food collection point	0.56	8 TH
Family roles and responsibility	0.50	9 TH
Attitude of school management	0.26	10 ^{тн}

Table 3: Constraints of food vendors

Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

Table 4: School management by constraints

Constraints	Mean	Rank
Inadequate funding for food materials	2.19	1 st
Untimely payments of cooks' salary and food items	1.67	2 ND
Stress in withdrawing money from bank	1.15	3 RD
Excessive workload on the cook	1.11	4^{TH}
Unavailability of some food materials due to seasonality	0.93	4^{TH}
Lack of storage facilities	0.82	4^{TH}
Family roles and responsibility	0.82	4^{TH}
Proximity of food collection point	0.75	8 TH
Lack of timely training of the cooks by NHGSF	0.71	9 TH
Attitude of school management	0.57	10 [™]

Source: Field Survey, 2019

Sharp Practices in Compliance to NHGSFP Implementation Module

Table 6 show the perception of the respondents towards some identified sharp practices in the programme implementation with respect to the areas concerned in the study. All (100%) the food vendors disagreed to giving preferential treatment to pupils related to them and collecting money equivalent of food as well as the school management 93.1% and 90.3%, respectively.

However, a little above half (51.4%) of the vendors and of the management (38.9%) agreed to the practice of going home with the remaining food after serving for their own consumption. This suggests the existence of sharp practices among food vendors in the study area. Ladele and Oyelami (2015) noted that sharp practices within government schemes/ programmes are likely to decimate the level of success that is attainable.

Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

Table 5: food vendors sharp practices

Sharp Practices	Mean
We often compensate teachers by making	1.42
food reservation for them after school.	
It is right for cooks to go with any remaining	1.14
food items	
In order to avoid perishable food materials to	1.03
waste, we often sell them cheaply to teachers.	
Food items could be bought from other	1.42
communities at cheaper rate	
Where there is no time to cook, one can buy	1.06
already made food for the pupil	
Cooks may collect money equivalent of food	1.00
items at collection point instead of food items	
We sometimes allow pupil who are not in the	1.19
assigned class to buy food directly and	
cheaply from the cook	
Some food vendors could be employed from	1.13
other communities around	
Implementation team may inform cooks of	1.28
inspection	
Sometimes the bank deduct unnecessary	1.19
charges from cook's payment	
In cases where there are no provisions of	1.06
plate, we demand money for disposable foils	
from pupils	
I sometimes give more reference to any pupil	1.00
related to me by blood or neighborhood than	
others	
In situations where food remains we do take it	2.06
home for our own consumption	
I sometimes serve the food from the scheme	1.14
to children who are not pupils in the school	
but lack food to eat	
I inflate price list sometimes to cover some	1.01
unforeseen expenses	

Source: Field Survey, 2019.

Respondents' Compliance to NHGSFP Implementation Module

The compliance of food vendors to NHGSFP implementation module as depicted in Table 7 reveals compliance in three different aspects; the

Number: Twenty-Sixth Annual Conference

Theme: Redefining Agricultural Extension Practice to Cope with Emergencies **Date:** 26-29, April 2021

Venue: Federal University of Agriculture, Abeokuta, Nigeria

ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

engagement process, sanitation and work ethics and daily food menu of the state.

The categories of compliance of the respondents displayed in Figure 4.6 reveals that more than half 52.8% of the food vendors had low compliance and while 47.2%had high compliance, the mean value was 9.68±5. However, more of the school management had higher 55.6% compliance to the NHGSFP implementation module as only 44.4% had low compliance to the NHGSFP implementation module.

The majority 76.4% provided a surety, also 76.2% of the vendors registered to the NHGSFP portal and owned a bank account for receiving payments. Similarly, more of the food vendors 72.2% underwent verification of cooking environment while 70.8% and 63.9% attended trainings for new cooks and full health certification in a government hospital. Conversely, majority (79.2% and 69.4%) failed to comply with cooking for at least 50 to 150 pupils as stipulated by the programme.

On sanitation and work ethics, majority of the food vendors 83.3% reported all cases of food allergy to the class teachers, more of the food vendors 87.5% each used healthy preservation methods and obtained formal permission before absenting from work. In the same vein, a large proportion did wash their hands before cooking and serving and wore protective covering (apron) respectively. Also, about 72.2% sourced all food items within their respective communities. A considerable proportion also cleaned their cooking environment and washed the plates before and after cooking. Proper waste disposal was 65.3% while only a little more than half 52.8% served the pupils food as at the stipulated time. More than half 55.6% of the school management complied with taking oversight supervision of the feeding process.

However, less than half 47.2% and 38.9% signed the daily feeding attendance register. This is not far from the findings of Nesamvuni (2014), who found that food handlers who reported handling food safely were more than those who were observed implementing food safety practices.

Hence, the finding suggests that food vendors are aware of the objectives of Osun Elementary School feeding and Health Programme, particularly ensuring that each child receives a balanced cooked meal a day that provides a minimum of 33% of the recommended dietary intake of key vitamins and nutrients (PCD 2016; Yunusa, Gumel Adegusi and Sherif 2012). This study is also in par with the findings of Dun-Dery and Addo (2016) who reported that although respondents' attitude towards food hygiene and safety was satisfactory, results of the individual components of hygiene practices, like hand washing with soap, medical screening and certification, however revealed that vendors did not follow strict food hygiene practices.

Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

By and large, it was revealed that food vendors disregarded parts of the NHGSFP implementation module while following some of the provisions of the module, however it is not satisfactory enough to guarantee that a sustainable future implementation of the feeding programme in the study area.

Consequently, using the mean as a bench mark to categorize the respondents according to their compliance level, the study reveals that more than half (52.8%) of the food vendors recorded low level of compliance, while compliance among food management was higher.

Table 7: compliance to NHGSFP Implementation Module

Compliance Statements	Vendors %	Management %
Engagement process	Yes	Yes
I applied for cooking job before being selected	50.0	55.6
I underwent full health certification from a government owned hospital	63.9	65.3
I attended training for new cooking staff	70.8	70.8
Verification of my cooking environment has been carried out	72.2	68.1
I cook for not less than 50 pupils assigned to me (50 - 150)	20.8	30.6
Every cook is registered on NHGSF portal	76.4	58.3
Every cook has an account where NHGSF makes all payment	76.4	43.1
I provided a surety to NHGSF at the employment stage	76.4	36.1
Sanitation and work ethics Do you wash your hands before cooking and serving?	75.0	63.9
Do you wear protective covering (apron) and head cap?	72.2	73.6
Do you clean your cooking environment before and after cooking?	69.4	79.2
Do you dispose waste properly	65.3	79.2
Do you serve food hot and appetizing	76.4	63.9
Do you use healthy preservation methods to preserve the food items	87.5	72.2
Do you wash the plates before and after serving food to the pupils	69.4	45.8
I serve the food early as at when due	52.8	37.5
I make sure I sign the feeding attendance register daily	47.2	38.9
I report all cases of food allergy to the class teacher	83.3	40.3
I obtain express permission through proper notification before absenting from work	87.5	50.0
I ensure that all food items are sourced from and within the community	72.2	55.6
Food menu	00.0	00.0
Monday: Bread, stew and orange	83.3	83.3
Tuesday: Rice, beans and chicken, orange.	79.2	94.4
Wednesday: Yam, Stew and banana or OFSP stew banana	54.2	50.0
Thursday: Rice, egusi and banana	86.1	91.7

Proceedings of the Annual Conference of the Agricultural Extension Society of Nigeria Number: Twenty-Sixth Annual Conference

Theme: Redefining Agricultural Extension Practice to Cope with Emergencies
Date: 26-29, April 2021
Venue: Federal University of Agriculture, Abeokuta, Nigeria
ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

Friday: Cocoyam porridge, vegetable and orange or Egbo beans, 83.3 88.9 vegetable

Source: Field Survey, 2019.

Relationship between Knowledge of NHGSFP and Compliance to the NHGSFP Implementation Module.

Table 8 shows a significant relationship between knowledge of NHGSFP module and compliance to NHGSFP implementation among food vendors (r = 0.454, p = 0.000) in the study area. This suggests that as knowledge on NHGSFP increases, compliance to NHGSFP increases as well. It also reveals a significant association between knowledge of NHGSFP and compliance to implementation to NHGSFP, the positive correlation is an indication that increased knowledge would result in increased level of compliance to NHGSFP. This conforms with the work of Jackim (2013), recorded that food safety education improves food safety knowledge which could eventually improve compliance. Though, Mullan and Wong (2010) affirmed that knowledge through legislation and monitoring. Hence, the need for constant training and retaining must be emphasized in the programme.

Variables	r (vendors)	r (management)
Knowledge	0.454	
		0.253

Table 8: Correlation between knowledge and compliance to NHGSFP

Source: Field Survey, 2019.

Relationship between Identified Sharp Practices and Compliance to the NHGSFP Implementation Module

The result on Table 9 shows that negative significant relationship r = (-0.461) / (-0.439), existed between identified sharp practices among the respondents and compliance to the NHGSFP. Thus, the inverse relationship between identified sharp practices and compliance to NHGSFP as observed among food vendors and school managements indicates that an increase in sharp practices may likely reduce their compliance to the NHGSFP implementation module. This result corroborates with the work of Ladele and Oyelami (2015), who found that sharp practices within government scheme and programmers would likely have decimated the level of success attainable under the scheme.

Number: Twenty-Sixth Annual Conference Theme: Redefining Agricultural Extension Practice to Cope with Emergencies Date: 26-29, April 2021 Venue: Federal University of Agriculture, Abeokuta, Nigeria ISSN: 1595 – 1421.<u>http://aesonnigeria.org/ConfProc</u>. Email: <u>editorinchief@aesonnigeria.org</u>

Table 9: Correlation between sharp practices and compliance toNHGSFP

Variables	r (vendors)	r (management)
Sharp practices	-0.461	
		-0.439
Source: Field Survey, 2019.		

Conclusion and Recommendations

The study majority (65.3%) and (52.8%) of the food vendors had high knowledge and favourable attitude towards NHGSFP implementation module. Furthermore, inadequate fund for food items and untimely payment of respondents by government resulted to low compliance among vendors as it ranked first and second respectively among other constraints. Similarly, continuous increase in cost of food items and seasonality of some food crops added to the low level of compliance by the food vendors. The hypotheses revealed that there was significant relationship between knowledge of NHGSFP and compliance, also there was inverse significant relationship between sharp practices and compliance. Conclusively, food vendors had lower level of compliance towards the NHGSFP implementation module due to sharp practices implored to handle the prevailing challenges.

There should be more constant training and sensitization of the food vendors on the objectives and implementation plan of the programme in order to boost better attitudinal disposition towards the programme. The NHGSFP monitoring and implementation team should come up with adequate measure that will effectively checkmate the daily operations of the food vendors in order for them to continuously comply with the programmes implementation module. Vendors should substitute seasonal food items with other items that will equally release the same nutrients to the beneficiaries.

References

- Diplock, K.J., Dubin J.A, Leathdale S.T. and Majowicz S. (2018). Observation of high school students'food handling behaviours: Do they improve following a food safety education intervention? *Journal of food protection* 81(6):917-925
- Dun-Dery, E.J. and Addo, H. (2016). Food hygiene awareness, processing and practice among street food vendors in Ghana. *Journal of food and public health.* 6(3): 65-74
- Falade, O.S., Otemuyiwa, I., Oluwasola, O., Oladipo, W. and Adewusi, S.A. (2012). School feeding programme in Nigeria: the nutritional status of pupils in a public primary school in Ile-Ife, Osun state, Nigeria. *Food and Nutrition Sciences*, 3: 596-605.

Number: Twenty-Sixth Annual Conference

Theme: Redefining Agricultural Extension Practice to Cope with Emergencies **Date:** 26-29, April 2021

Venue: Federal University of Agriculture, Abeokuta, Nigeria

ISSN: 1595 – 1421. http://aesonnigeria.org/ConfProc. Email: editorinchief@aesonnigeria.org

- Ladele, A.A and Oyelami, B.O. (2015). Incidence of sharp practices in growth enhancement support scheme redemption centres of Oyo State. *Nigerian Journal of Rural Sociology*. 16(1): 76-82
- Makinde G.E.O. (2018). Compliance with hygiene and food safety practices by women fish processors in southwestern Nigeria. Unpublished Ph.D. Thesis in the Department of Agricultural Extension and Rural Development, University of Ibadan, Nigeria. 258pp
- Millan B, and Wong, C. (2010). Using the theory of planned behaviour (TPB) to design a food hygiene intervention. *Journal of Food control* 21(11): 1524-1529.
- National Home Grown School Feeding Programme (2018). *The concept and journey* so far.
- National Home Grown School Feeding Programme (2017). The journey so far. Nigeria
- National Social Investment Office (2018). Investing in our people: a brief on the notional social investment I in Nigeria. Nigeria.
- Oladeji, J.O. and Oyesola, O.B. (2000). Comparative analysis of livestock production of cooperative and non- cooperative farmers associations in Ilorin West local government area of Kwara State. In Oji, U. D. and Mgbere, O.O. (Eds) Reinvesting animal production in the 21st century, proceeding of 5th annual conference of animal science association of Nigeria. Port-Harcourt Zadok, Global Services, 221-224
- Omenmua, A.M. and Aderoju, S.T. (2008). Food safety knowledge and practices of street food vendors in the city of Abeokuta, *Nigeria. Food Control.* (19)4:396-402
- Taylor A.D. and Ogbogu C.O. (2016). The effects of school feeding programme on enrolment and performance of public elementary school pupils in Osun State. *World Journal of Education*, 6 (3): 39 47.
- Yunusa I., Gumel A.M, Adegusi K., Sherif A. (2012). School feeding program in Nigeria: a vehicle for nourishment of pupils. *The African Symposium: An online journal of the African Educational Research Network;* 12 (2): 104-110.