Are the Cities of Sub-Saharan Africa so Dependant on Food Imports?

Dependence on international markets for food provision in a number of African countries became very clear during the world food price crises of 2008 and 2010 and the food riots that ensued in many cities. Between 1961 and 2011, the amount of imported food as a percentage of total food availability in West Africa, Cameroon and Chad jumped from 7% to 25% (see Graph 1). Such observations form the basis of policies for increased agricultural production on the continent. That said, though the level of food production per capita stagnated between 1960 and 1980, the trend has since changed: for the past thirty years, food production has steadily risen, while population and urbanisation have rapidly risen. Urban lifestyles and consumption patterns, and the emergence of the middle class have long been understood as the reasons for such a reliance on food imports, which is facilitated by the system of free market exchange (Brunel, 2009).

Graph 1. Food availability according to production in West Africa, Cameroon and Chad (in Kcal per person per day)

Food availability calculations are based on the sum of production and the trade balance (understood here as imports minus exports), minus the measurable non-food use of food products. Calculated once per year for every country, the figure makes it possible to estimate the amount of food available for human consumption.
Consumption patterns, practices, and representations of food on the continent are seldom studied however, and these observations have not taken into account such data. In fact, most work on the subject is based on national statistics of food availability, which can only provide a general idea of consumption by way of a national average of a simplified number of foodstuffs. To make up for this deficit, the International Centre for Agricultural Research for Development (CIRAD) and the Economic and Statistical Observatory for Sub-Saharan Africa (AFRISTAT) have collaborated with AFD in an effort to better identify food consumption patterns. More specifically, the differences between urban and rural areas are identified and discussed.

Heavy reliance on cereals in urban regions only accounts for one-third of total consumption

Urban and rural food consumption differ significantly in terms of lifestyle and higher average income in cities. Both the number of urban dwellers in the total population, and levels of income are rising. As a result, national consumption trends can be regarded as tending to converge towards the template given by urban consumption trends.

Classifying food consumption according to the three categories of starchy staples, animal products and other products makes it possible to see that with urbanization comes diversification: while in rural areas, these categories make up approximately 49%, 22%, and 19% of total food consumption, in urban areas, the figures are much more balanced, with scores of 37%, 33%, and 30%, respectively. The difference in price elasticity of cereals in urban and rural contexts is thus easier to understand. In urban areas, if the price of cereals increases, people make up for it by using fewer animal products, vegetables, and/or oil in their sauces before changing their intake of cereals (Bricas, 1996).

The component of starchy staples in dietary consumption differs significantly from metropolis to metropolis in the region (see Graph 2), in comparison to the rural context.

**THE TOTAL VALUE OF IMPORTED CEREALS CONSUMED BY THE POPULATION REPRESENTS ABOUT 20% OF THEIR TOTAL FOOD EXPENDITURE.**

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In all countries, rice and wheat are the main staple food as these two cereals make up at least half of the total economic value of consumption of starchy products. In every city except N’Djamena and Bamako, millet and sorghum represent only a small part of total consumption. In continental Sahelian countries, maize has become the preferred staple food, with roots and tubers as a variation. In coastal countries bordering the Gulf of Guinea, including Cameroon, roots, tubers, and maize have slightly less importance, and wheat slightly more, though overall consumption of the first three is still high.

Even though the large cities in the region under study are still heavily dependent on imports of rice and wheat, it cannot be said that local produce has been marginalized in cities. Only millet and sorghum now have limited consumption rates, while maize, manioc, and yams are staples that are both frequently consumed and primarily produced locally. Such is also the case, though at a lesser scale, for potatoes, taro, cocoyam, and plantain in certain cities in Cameroon, the Ivory Coast, and Senegal. In large cities on the coast in the Gulf of Guinea where tubers are a traditional staple food and where people still eat them often, the total consumption of rice and wheat amounts to less than half of the total consumption of starchy staples. Moreover, though rice has indeed become a choice staple in certain countries, it is partly produced in the regions themselves. Unfortunately, few studies differentiate between locally grown and imported rice. However, the studies that have been conducted in the capital cities of countries in the Western African Economic and Monetary Union (UEMOA), in the same year and with the same method, have included this distinction. As a result, it is possible to calculate a population-weighted average of starchy staples in the UEMOA: rice and wheat alone account for 72% of the economic value of cereals consumed, and 62% of the total of all starchy staples. The reliance of UEMOA cities on international food markets is clearly substantial. Taking a step back, however, cereals only make up one third of the total value of foods consumed, and imports therefore only amount to a limited 20% of total food expenditures for the region.
Changes in food consumption patterns in urban regions can actually favour the consumption of local produce

This general finding conceals major disparities however. In the case of Bamako, for example, rice and wheat contribute to less than a third of all starchy staples, with locally grown rice amounting to 40% of this consumption. In Lomé and Cotonou, imported rice and wheat are only at 41% and 44% of all starchy staples—in fact, locally grown maize makes up more than one third of the total in Lomé, and more than one fourth of the total in Cotonou. Roots and tubers are also a major food group, representing one fifth of total starch consumption in the two cities. Such figures reveal that dependence on imported cereals in cities is not inevitable, and that both sahelian and coastal cities can rely on local food production to provide their requirements in terms of food staples.

Other types of products are indeed consumed more frequently in cities than in rural areas, but are nonetheless sourced locally in most cases, with the exception of dairy products, oils, and sugar, in certain countries. Yet again, numerous examples prove that cities need not depend on imports for these food groups.

Similar conclusions can be drawn from comparison of urban consumption quintiles, and comparison of urban and rural areas with the same income. Lifestyle changes that accompany increases in income are correlated with diversification of food types, and with the consumption of products with high added value, animal products, and fruit. Such changes necessarily result in slight increases in the share of foods imported from industrialised countries; however, there is still a significant place left for local products, and for those that are processed within countries; however, there is still a significant place left for local products, and for those that are processed within the region. Urban dwellers create new types of food by combining traditional ingredients with “modern” ones—for example, maize mawé and its derivatives in Cotonou; babenda, which is a mix of leaves and flour, and millet dégué in Ouagadougou; miondo, or cassava bibolo, in cities in southern Cameroon; plantain alliloc in coastal cities; or cassava acheke in Abidjan. Then there are foreign foods, such as bread or crispy fried rolls, or certain iconic urban foods that originate from a mix of regional practices, such as thiébou diène (rice with fish and vegetables) from Dakar, yam amala from Lagos, cassava garba from Abidjan, and the like. Each of these dishes has spread widely throughout the region.

FOOD CULTURES ARE COMMERCIAL CULTURES, PUSHED TO MEET DOMESTIC DEMANDS

Cities are largely fed on imported cereals such as rice and wheat, even if some countries still provide for their own needs with starchy staples such as maize, locally grown rice, cassava, and yams. Despite the amount of attention they garner, such products only account for one third of total food expenditures. Animal products, oils, fruits and vegetables, seasonings and beverages have become an important outlet for local agriculture and a variety of microenterprises and small agrifood business now add value to local produce. Previous colonial distinctions between export-oriented agriculture centred on cash crops and subsistence agriculture for self-sufficiency purposes no longer describe local realities. Food cultivation has indeed become market-oriented, aiming to sell not only to urban populations but rural ones as well. As Fernand Braudel notes regarding the economic history from the fifteenth to the eighteenth century, “As a rule, a measure of expansion in foreign trade preceded the laborious unification of the domestic market.” In the effort to conquer such markets—an effort that is still in the making—(Western) Africa is undergoing a form of food modernity, which is both similar and different from what is happening on other continents. Numerous examples can be found to illustrate how these new traditions draw upon local production and resources.