### SCHOOL MEAL/FEEDING PROGRAM(S)

**Most recently completed school year:**
*September 2017 - May 2018 (167 school days)*

- Organization of Nutrition in Public Schools

**Lead Agency:** Ministry of Education, Culture and Research

**National Laws, Policies, and Standards**

- National school feeding policy
- Nutrition
- Food safety
- Agriculture
- Private sector involvement

Line item in the national budget... ✅ Yes  ☑️ No  NR

### BUDGET

**Total:** USD 11,535,118

- National government: USD 11,535,118
- International donors*: USD 0
- Private sector: USD 0
- Other donors: USD 0

*Contributions by United Nations agencies or non-governmental organizations often represent funding from multiple donors.

### INFRASTRUCTURE

All schools in Moldova have electricity, piped water, and dedicated eating areas/cafeterias. Most have clean water, toilets and kitchens.

### COMPLEMENTARY ACTIVITIES

- Handwashing with soap
- Hearing testing/treatment
- Deworming treatment
- Eye testing/eyeglasses
- Grains/cereals
- Roots, tubers
- Legumes and nuts
- Dairy products
- Eggs
- Meat
- Poultry
- Fish
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Sugar

Prohibited food items: fast food, unhealthy salty snacks, sugary items, deep fried food, processed and canned food, confectionary, food containing fat, low quality food items and raw milk products.

### FOOD SOURCES

- Purchased (domestic)
- Purchased (foreign)
- In-kind (domestic)
- In-kind (foreign)

### COMPLEMENTARY EDUCATION PROGRAMS

- Nutrition
- Health
- Food and agriculture
- Reproductive health
- Hygiene
- HIV prevention

The checked and highlighted items are reported as required, though they may not be uniformly implemented.

### MEALS/SNACKS/MODALITY

- Breakfast
- Lunch
- Dinner
- Snacks
- Take-home rations
- Conditional cash transfer

- Grains/cereals
- Roots, tubers
- Legumes and nuts
- Dairy products
- Eggs
- Meat
- Poultry
- Fish
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Sugar

### SCHOOL MEAL PROGRAMS

**CHILDREN RECEIVING FOOD, 2017-18**

<table>
<thead>
<tr>
<th>School level</th>
<th>Total #</th>
<th># Enrolled</th>
<th># Receiving Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary school</td>
<td>154,649</td>
<td>140,141</td>
<td>137,200</td>
</tr>
<tr>
<td>Secondary school</td>
<td>299,499</td>
<td>195,480</td>
<td>2,000</td>
</tr>
<tr>
<td>Total</td>
<td>454,148</td>
<td>335,621</td>
<td>139,200</td>
</tr>
</tbody>
</table>

**COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN**

Total number primary and secondary school-age children: 454,148

Receiving school food: 31%

Food was also provided to some students in:
- pre-schools
- vocational/trade schools
- University/higher education
- Other

GCNF is a non-political, non-profit entity incorporated in 2006. Funding for this survey and a follow-up survey in 2021 is being provided, in part, by the United States Department of Agriculture under agreement number FX18TA-109600002.
NUTRITION

School feeding program(s) include/involve the following:

- Fortified foods
- Bio-fortified foods
- Micronutrient supplements
- Nutritionists involved
- Special training for cooks/caterers in nutrition
- Objective to meet nutritional goals
- Objective to reduce obesity

Food items fortified: NR

Micronutrients added to fortified foods: NR

ADDITIONAL INFORMATION

The school feeding program includes nutrition requirements for food baskets, food restrictions on or near school grounds, nutrition education, food education, health education and physical education to prevent or mitigate overweight/obesity. Meals do not include packaged, processed foods.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

| 1,300 | Cooks and food preparers |
| NR | Transporters |
| NR | Off-site processors |
| NR | Food packagers and handlers |
| NR | Monitoring |
| NR | Food service management |
| NR | Safety and quality inspectors |
| NR | Other |

Farmers were involved with the school feeding program(s)...

- Yes
- No
- NR

Other private sector (for profit) actors were involved...

- Yes
- No
- NR

There was a focus on creating jobs or leadership or income-generating opportunities for...

- Women
- Youth
- Other groups

There was community engagement (by parents or others) in the school feeding program(s)

- Yes
- No
- NR

SUCCESSES AND CHALLENGES

- Resolution No. 722 of 07/18/2018 was adopted by the government on approval of the Instruction on organization of nutrition of children and students in educational institutions.
- In 2016-2017, financial standards for feeding children/students in educational institutions were indexed and made effective September 1, 2018, they were increased by an average of two lei per child per day. In this regard, the state budget for 2018 was allocated 51 million lei.
- With funds provided by the government, canteens of 137 educational institutions were repaired. In Chisinau, 9.5 million lei were allocated for the repair of food blocks. Thus, food blocks of 61 educational institutions were repaired.

STUDIES CONDUCTED

None reported

RESEARCH NEEDED

- Detailed analysis of costs
- Alternative models of school feeding in public schools

ADDITIONAL INFORMATION

Of the 1,300 cooks involved in this school feeding program, over three-quarters are women and all receive a salary (paid by both national and local governments). Most cooks have some specialized training.

CONTACTS: MOLDOVA

Agency: Ministry of Education, Culture and Research
Website: https://mecc.gov.md/en
Email: mecc@mecc.gov.md
ORGANIZATION OF NUTRITION IN PUBLIC SCHOOLS

Lead implementer(s): Ministry of Education, Culture and Research

OBJECTIVES:
• To meet educational goals
• To provide a social safety net
• To meet nutritional and/or health goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:
• In-school meals
• Five times per week during the school year

TARGETING:
Students in schools in the eastern regions of the Republic of Moldova, along with the Dubesari and Causeni regions and Anenii Noi, receive free meals.

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2017-18 SCHOOL YEAR?

<table>
<thead>
<tr>
<th>School level</th>
<th># Students</th>
<th>% Girls</th>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-school</td>
<td>149,200</td>
<td>48%</td>
<td>52%</td>
</tr>
<tr>
<td>Primary school</td>
<td>137,200</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Secondary school</td>
<td>2,000</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Vocational/trade schools</td>
<td>16,900</td>
<td>27%</td>
<td>73%</td>
</tr>
<tr>
<td>Total</td>
<td>305,300</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

FOOD ITEMS:
- Grains/cereals
- Fish
- Salt
- Legumes and nuts
- Poultry
- Sugar
- Dairy products
- Green, leafy vegetables
- Oil
- Eggs
- Roots/tubers
- Meat
- Fruits
- * fortified

FOOD SOURCES:
- 100% Purchased (domestic)
- 0% In-kind (domestic)
- 0% Purchased (foreign)
- 0% In-kind (foreign)

NOTES:
In over 90% of participating schools, school meals are prepared on-site (on school grounds) in closed cooking areas that generally have on-site and piped water, storage space, electricity, refrigeration, gas stove or electric stove and serving utensils.