SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year: September 2017 - July 2018 (188 days)

- Community-led Home Grown School Meals Program
- Mary's Meals School Meals Program
- World Food Program School Meal Programs (centralized and decentralized/home-grown models)
- NAPE/GIZ School Breakfast Program

Lead Agency: Ministry of Education, Science and Technology

NATIONAL LAWS, POLICIES, AND STANDARDS

✓ National school feeding policy

Nutrition

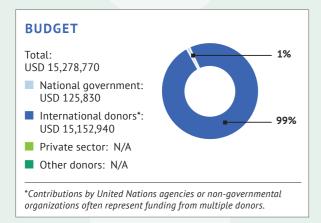
Food safety

V Agriculture

Private sector involvement

Line item in the national budget...

✓ Yes □ No □ NR



INFRASTRUCTURE

Meals of participating schools are prepared on-site in open or closed cooking areas using charcoal or wood stoves. All schools in the country have latrines; some schools have piped water, clean water, dedicated eating spaces, and kitchens; but very few schools have electricity or flush toilets.

SPECIAL NOTES

Some data from UNESCO (2017) were used to complete this report.

NR = No Response

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

Prohibited food items: Sugary and/or carbonated drinks; "junk food"; foods that are challenging to prepare at school and can easily cause illness if not prepared properly

FOOD SOURCES

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

COMPLEMENTARY ACTIVITIES

V	Handwashing with soap	Hearing testing/treatme
	Height measurement	Dental cleaning/testing
	Weight measurement	Menstrual hygiene
	Deworming treatment	Drinking water
	Eye testing/eyeglasses	Water purification

COMPLEMENTARY EDUCATION PROGRAMS

EDUCATION

✓ Nutrition

✓ Health

Food and agriculture

Reproductive health

Hygiene

✓ HIV prevention

= mandatory

OTHER

✓ School gardens

Physical education

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



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REPUBLIC OF Malawi

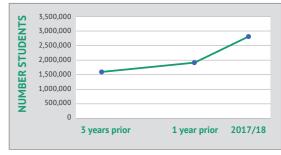




SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2017-18

School level	Total #	# Enrolled	# Receiving Food
Primary school	4,433,977	4,433,977	2,726,365
Secondary school	1,915,336	998,940	N/A
Total	6,349,313	5,432,917	2,726,365



COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 6,349,313

Receiving school food: 2.726.365

Food was also provided to some students in ☐ Vocational/trade schools Pre-schools

☐ University/higher education ☐ Other

NUTRITION

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

V	Fortified	foods
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☑ 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:

Grains/cereals, oil, and salt

Micronutrients added to fortified foods:

Iron, Vitamin A, Iodine, Zinc, Folate, Vitamin B12, Thiamine, Riboflavin, Niacin, Vitamin B6, Vitamin C, Calcium

ADDITIONAL INFORMATION

Approaches to improve nutrition through school feeding programs in Malawi include having nutrition requirements for food baskets, food restrictions on or near school grounds, nutrition education, food education, and health education. To prevent or mitigate obesity, cooks are trained in nutrition, portion measurement, and menu planning. Malawi reported that 32 nutritionists were involved in the programs, four at the national level and 28 at the district level.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

O Cooks and food preparers

16+ Transporters

150+ Off-site processors

NR Food packagers and handlers

28+ Monitoring

NR Food service management

4+ Safety and quality inspectors

•D54 Other: D53 Education Statistical Bulletin

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

ADDITIONAL INFORMATION

Several programs directly involve farmers by either purchasing from small-scale farmers or providing them with inputs (including seed) and training in order to produce food for the school meals. Women are included on the local committees that run the programs and are encouraged to chair the committees. No cooks were reported in the "jobs created" section above, as it was reported that very few or none of the cooks were paid in any form.

CONTACTS: MALAWI

Agency: Ministry of Education, Science, and Technology

Website: www.education.gov.mw Email: education@education.gov.mw

SUCCESSES AND CHALLENGES

Successes associated with school feeding programs in Malawi include increased school enrollment and reduced absenteeism and dropout rates. The programs are "community-owned", such that the communities (parents) prepare meals for the learners.

However, over the last five years, Malawi school meal programs have been negatively impacted by floods, droughts, and pest outbreaks that all affected agricultural production. Malawi's dependence on rain-fed agriculture, combined with a once-a-year growing cycle, make it difficult to produce for the programs. An inadequate budget makes it difficult to expand school feeding to all schools in the country. Malawi is also characterized by a lack of infrastructure and equipment in schools. Other challenges include the dependence on donors to fund the programs, and the contribution of school feeding to deforestation, as wood is the most common fuel source used in cooking.

STUDIES CONDUCTED

None listed

RESEARCH NEEDED

- Effect of school feeding on students' nutritional status and class performance
- Differences in availability and nutritional content between locally produced foods and imported foods used in school feeding programs



rogram report: Malaw school year

COMMUNITY-LED HOME GROWN SCHOOL MEALS PROGRAM

Lead implementer(s): Ministry of Education, Science, and Technology

OBJECTIVES:

- Meet educational goals
- · Provide social safety nets
- Meet agricultural goals
- Meet nutrition and health goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In school meals
- Served approximately three times per week during the school year

TARGETING:

This program is intended to be universal, but actually reaches just 0-25% of students

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

School level	# Students	% Girls	% Boys
Pre-school	N/A		
Primary school	705,000	52%	48%
Secondary school	N/A		
Total	705,000	52%	48%

FOOD ITEMS:

Grains/cereals* Fruits Salt*
Legumes and nuts Green, leafy vegetables Sugar
Roots/tubers Oil*

* fortified

FOOD SOURCES:

100% Purchased (domestic)0% In-kind (domestic)0% Purchased (foreign)0% In-kind (foreign)

NOTES:

This program operates in 34 education districts. Farmers were provided with seed to produce some of the food used in this school feeding program. They were also provided with extension and training specific to school feeding. Most jobs to implement the program are performed by volunteers.



MARY'S MEALS SCHOOL MEALS PROGRAM

Lead implementer(s): Mary's Meals

OBJECTIVES:

· To meet educational goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals
- Served five times per week during the school year

TARGETING:

Geographic: Targeting is based on indicators of vulnerability, as identified through the Malawi Vulnerability Assessment Committee Reports (MVAC) and District Development Plans.

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

School level	# Students	% Girls	% Boys
Pre-school	12,205	52%	48%
Primary school	1,015,395	51%	49%
Secondary school	N/A		
Total	1,027,600	-	-

FOOD ITEMS:

Grains/cereals*

* fortified

FOOD SOURCES:

100% Purchased (domestic)0% In-kind (domestic)0% Purchased (foreign)0% In-kind (foreign)

NOTES:

The Mary's Meals program began in 2002. The corn-soya blend included in the food basket is manufactured in country, and participating schools prepare the meals on-site. Maize and soy are procured from small-scale farmers.

WORLD FOOD PROGRAM SCHOOL MEAL PROGRAMS

(CENTRALIZED AND DECENTRALIZED/ HOME-GROWN MODELS)

Lead implementer(s): World Food Program and the Ministry of Education

OBJECTIVES:

- Meet educational goals
- Provide a social safety net
- Meet agricultural goals
- Meet nutrition and health goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals
- Take-home rations
- · Conditional cash transfers

TARGETING:

Geographic targeting based on vulnerability to food insecurity and education- and nutrition-related indicators. Take-home rations and cash transfers were provided to girls and orphan boys in upper grades (5–8) that had a minimum daily school attendance of 80%.

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

School level	# Students	% Girls	% Boys
Pre-school	28,279	51%	49%
Primary school	1,059,905	51%	49%
Secondary school	N/A		
Total	1,088,184	51%	49%

FOOD ITEMS:

Grains/cereals (Corn Soy Blend)* Fruits
Legumes and nuts Meat Salt*
Roots/tubers Green, leafy vegetables Sugar
Eggs Oil* * fortified

FOOD SOURCES:

30% Purchased (domestic)0% In-kind (domestic)0% Purchased (foreign)70% In-kind (foreign)

NOTES:

This program includes a variety of feeding modalities, including those that are centralized or home-grown meals served in-school, as well as take-home rations and cash provided to students. Food that is purchased is procured from local sources, specifically from small-scale farmers. Students' families contributed mandatory in-kind contributions in the form of fuel wood and labor to prepare the meals.



NAPE/GIZ SCHOOL MEALS PROGRAMME

Lead implementer(s): School Health, Nutrition, and HIV/AIDS Department of the Ministry of Education, Science, and Technology

OBJECTIVES:

- To meet educational goals
- · Meet nutrition and health goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals
- Served five times per week during the school year

TARGETING:

Intended to be universal

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

School level	# Students	% Girls	% Boys
Pre-school	9,155	_	_
Primary school	106,516	50%	50%
Secondary school	N/A		
Total	115,671	-	-

FOOD ITEMS:

Grains/cereals* Green, leafy vegetables Salt*
Legumes and nuts Oil* Sugar
Meat * fortified

FOOD SOURCES:

75% Purchased (domestic) 25% In-kind (domestic) 0% Purchased (foreign) 0% In-kind (foreign)

NOTES:

This home-grown program began in 2016, with government providing policy support and GIZ providing technical and financial support. Sweet potatoes that have been biofortified with Vitamin A are included in the food basket. A quarter of the food included in the program takes the form of legumes, whereby communities received seeds to produce the legumes for the school meal program. In addition to food, some of the program budget was also allocated to construction.