SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year: February 2018 - November 2018 (200 days)

National School Food Program (PRONAE) ٠

Lead Agency: Ministry of Education and Human Development

NATIONAL LAWS. POLICIES. AND STANDARDS

- National school feeding policy
- **Nutrition**
- V Food safety
- V Agriculture

Private sector involvement

Line item in the national budget... 🗌 Yes 🗹 No 🗌 NR



INFRASTRUCTURE

All schools have latrines. Most schools have tap water and drinking water. Very few schools have electricity, flush toilets, dedicated eating spaces/cafeterias, and kitchens.

SPECIAL NOTES

NR

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: Sweeteners, greases, sodas, processed products

FOOD SOURCES

Purchased (domestic) Purchased (foreign)

In-kind (domestic) ✓ In-kind (foreign)

Dental cleaning/testing

Menstrual hygiene

Drinking water

Water purification

COMPLEMENTARY ACTIVITIES

- Handwashing with soap Hearing testing/treatment
- Height measurement Weight measurement
- V **Deworming treatment**

Eye testing/eyeglasses

COMPLEMENTARY EDUCATION PROGRAMS

V





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REPUBLIC OF Mozambique **REPUBLIC OF**



SCHOOL MEAL PROGRAMS





NUTRITION

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

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

Food items fortified: Grains, oil, salt, and sugar

Micronutrients added to fortified foods: Vitamin A, Iodine, Folate, Thiamine, Vitamin B6, Vitamin C

ADDITIONAL INFORMATION

Sweet potatoes are biofortified. There are five nutritionists for the program.



AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

NR	Cooks and food preparers
Yes	Transporters
NR	Off-site processors
NR	Food packagers and handlers

- Yes 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

ADDITIONAL INFORMATION

Mozambique reports that, in general, all local and rural families have the opportunity to sell their agricultural products to the program. The sales to PRONAE have allowed those households to raise their living standards as incomes improve and cropland increases. For young people, a window of opportunity has opened for them to sell their agricultural products in PRONAE schools and to secure rural employment.

CONTACTS: MOZAMBIQUE

Agency: Ministry of Education and Human Development Website: http://www.mined.gov.mz/Pages/Home.aspx Email: L_suporte@mined.gov.mz

SUCCESSES AND CHALLENGES

Mozambique reported that PRONAE contributed to greater retention and improvement of students' school performance; influenced appreciation for the use and consumption of locally produced foods and for improving the quality of life of the students into adulthood, and contributing to the improvement of human capital; local purchases by the schools contributed to increasing family farmers income.

Recent positive developments reported are the commitment and willingness on the part of the government to reinforce school feeding, shown through the formulation and approval of a specific national program (PRONAE) in 2013; ongoing capacity building efforts (training of staff and other program personnel) at different territorial levels; improving the number of children introduced to healthy school meals, different from what they eat at home.

Challenges reported are: a weak monitoring and evaluation system; inadequate human resources at all levels; and weak coordination and multi-sector participation in PROANAE. Mozambique expressed the following needs: a) the need to expand the program for greater coverage across the country; b) the need for a school nutrition law; and c) a need to advocate with those who control finances to establish a budget line to finance the PRONAE.

Concerns reported regarding corruption/mismanagement revolve around the procurement of food and non-food items from suppliers who are not eligible for participation.

STUDIES CONDUCTED

Studies show improved educational indicators in schools covered by the program; increase appreciation of food use and consumption. Increase in family incomes due to local purchases by schools.

RESEARCH NEEDED

Studies related to the nutritional status of school-age children and studies on the alternatives of school snacks for the arid areas of the country.

NATIONAL SCHOOL FOOD PROGRAM (PRONAE)

Lead implementer(s): Ministry of Education and Human Development

OBJECTIVES:

- To meet educational goals
- To meet nutritional and/or health goals
- To meet agricultural goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

Conditional cash transfer

TARGETING:

Geographic

HOW MANY STUDENTS RECEIVED SCHOOL FOOD **IN 2018 SCHOOL YEAR?**

School level	# Students	% Girls	% Boys
Pre-school	N/A		
Primary school	119,835	-	-
Secondary school	19,291	_	_
Total	139,126	-	-

Fruits

FOOD ITEMS:

- Grains/cereals* Legumes and nuts Roots/tubers * fortified
- Green, leafy vegetables Salt* Other vegetables Sugar* 0il*

FOOD SOURCES:

- Yes Purchased (domestic) 0 - Purchased (foreign)
- Yes -In-kind (domestic) Yes - In-kind (foreign)

NOTES:

Meals are prepared on-site. On-site kitchens have enclosed cooking areas, water channeled, storage, cooker and coal burning, and utensils for serving. Students are expected to supply fuel. Mechanisms to limit food waste include the storage of sealed foods and fumigation/pest control.

