Lao People's Democratic Republic

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

MEALS/SNACKS/MODALITY
- Breakfast
- Lunch
- Dinner
- Snacks
- Take-home rations
- Conditional cash transfer

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

INFRASTRUCTURE
Some schools in Laos have piped water, clean water, and dedicated eating spaces/cafeterias. Most schools have latrines, though very few have electricity.

SPECIAL NOTES
International donors include the World Bank and the Governments of Australia, Japan, and the United States.

BUDGET
Total: USD 14,220,985
- National government: USD 6,336,000
- International donors*: USD 7,884,985
- Private sector: USD 0
- Other donors: USD 0

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

COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN
Total number primary and secondary school-age children: 1,536,650
Receiving school food: 163,396
Food was also provided to some students in
- Pre-schools
- Vocational/trade schools
- University/higher education
- Other
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:
- Oil, salt

Micronutrients added to fortified foods:
- Vitamin A, Iodine, Vitamin E

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

- **4,150** Cooks and food preparers
- **12** Transporters
- **8** Off-site processors
- **83** Food packagers and handlers
- **1,845** Monitoring
- **3** Food service management
- **3** 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

National laws or policies related to school feeding include the National Policy on Nutrition (2008), National Nutrition Strategy (2030), and Action Plan 2016–2025. School cooks are trained in nutrition, menu planning, and food safety. Foods produced in school gardens are consumed by students and/or sold. A greenhouse system is also being developed.

SUCCESSES AND CHALLENGES

Successes associated with school feeding programs in Laos include the promotion of school agriculture, improved water access in schools, greater community cohesion, community ownership of the program and of the education system, improved gender parity in education, and improved nutrition education and practices in schools.

Challenges also exist, however, especially related to the sustainability of the National School Lunch Program after handover to the national government. More effort and resources are needed to create more nutritious school meals, and to use local food varieties on school meal menus. Furthermore, some policies or program documents, such as the National Social and Economic Development Plan, the associated School Feeding Strategies, and the World Food Program Country Strategy Plan, are not perfectly aligned.

STUDIES CONDUCTED

School meals cost-benefit analysis, which showed a long-term return of 6 USD for every dollar invested

RESEARCH NEEDED

Eating habits and nutrition requirements of different age groups

CONTACTS: LAOS

Agency: Ministry of Education and Sports
Website: http://moes.edu.la/moes/index.php
Email: N/A
NATIONAL SCHOOL LUNCH PROGRAM
Lead implementer(s): Ministry of Education and Sports

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

MODALITIES OF PROVIDING STUDENTS WITH FOOD:
• In-school meals

TARGETING:
Geographic

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>5,569</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Primary school</td>
<td>19,051</td>
<td>48%</td>
<td>52%</td>
</tr>
<tr>
<td>Secondary school</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Total</td>
<td>24,620</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

FOOD ITEMS:
Grains/cereals  Poultry  Fish
Legumes and nuts Meats  Fruits
Roots/tubers  Green, leafy vegetables  Oil*
Eggs  Other vegetables  Salt*
* fortified

FOOD SOURCES:
10% Purchased (domestic & foreign)
40% In-kind (domestic)
50% In-kind (foreign)

NOTES:
The Lao Women's Union at the village level leads the school lunch daily cooking.

SCHOOL LUNCH PROGRAM
Lead implementer(s): Ministry of Education and Sports

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:
Geographic

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>20,911</td>
<td>49%</td>
<td>51%</td>
</tr>
<tr>
<td>Primary school</td>
<td>113,141</td>
<td>48%</td>
<td>52%</td>
</tr>
<tr>
<td>Secondary school</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Total</td>
<td>134,052</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

FOOD ITEMS:
Grains/cereals  Poultry  Fish
Legumes and nuts Meats  Fruits
Roots/tubers  Green, leafy vegetables  Oil*
Eggs  Other vegetables  Salt*
* fortified

FOOD SOURCES:
10% Purchased (domestic & foreign)
40% In-kind (domestic)
50% In-kind (foreign)

NOTES:
Management of this program will shift from implementation by the development partner (World Food Program) to the national government in June 2019. A greater budget is needed for monitoring activities and for the daily procurement of fresh food. Although this program uses a competitive tendering process for procuring food items, smaller companies tend not to be successful at competing for bids.
LEARNING AND ENGAGING ALL IN PRIMARY SCHOOL
(LEAPS II)

Lead implementer(s): Catholic Relief Services

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
- Take-home rations monthly during the school year

TARGETING:
Geographic targeting of disadvantaged districts in Savannakhet Province, as determined by the Government of Lao PDR

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>5,670</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Primary school</td>
<td>31,204</td>
<td>47%</td>
<td>53%</td>
</tr>
<tr>
<td>Secondary school</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>36,874</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

FOOD ITEMS:
- Grains/cereals
- Legumes and nuts
- Oil* fortified

FOOD SOURCES:
- 0% Purchased (domestic)
- 10% In-kind (domestic)
- 0% Purchased (foreign)
- 90% In-kind (foreign)

NOTES:
Nearly all participating schools (99%) have on-site kitchens with electricity, storage space, serving utensils, and charcoal or wood stoves. Students’ families contribute some in-kind donations, particularly firewood, salt, and sugar. Take-home rations are provided to cooks and teachers. At least three-quarters of the cooks are women.

All schools ask that parents contribute fuel for cook stoves or other inputs such as condiments to support the school feeding program. Students periodically carry the inputs to school. Small exceptions arise on a case by case basis for extremely poor families or those unable to contribute.