SCHOOL MEAL/FEEDING PROGRAM(S)
Most recently completed school year:
October 2017 - June 2018 (180 school days)
- National School Feeding Program of Mali
- World Food Program (WFP) School Feeding Program
- Catholic Relief Services Food for Education FFE III

Lead Agency: Ministry of Education

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 24,762,092
- National government: USD 4,762,092 (75%)
- International donors*: USD 18,600,000 (6%)
- Private sector: USD 1,400,000 (19%)
- Other donors: USD 0

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

INFRASTRUCTURE
All schools in Mali have latrines. Most have potable water and some have running water. Some schools contain kitchens, though very few have cafeterias. As well, electricity is found in very few schools.

REPUBLIC OF
Mali

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: Non-halal foods (pork, donkey, dog)

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

COMPLEMENTARY ACTIVITIES
☐ Handwashing with soap
☐ Hearing testing/treatment
☐ Height measurement
☐ Dental cleaning/testing
☐ Deworming treatment
☐ Menstrual hygiene
☐ Eye testing/eyeglasses
☐ Drinking water
☐ Water purification
☐ Physical education
☐ HIV prevention

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

COMPLEMENTARY EDUCATION PROGRAMS
EDUCATION
☐ Nutrition
☐ Food and agriculture
☐ Hygiene
☐ Reproductive health

OTHER
☐ Physical education
☐ School gardens

COVERAGE:
PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN
Total number primary and secondary school-age children: 5,675,073
Receiving school food: 361,066

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GCNF is a non-political, non-profit entity. Funding for this survey and a follow-up survey in 2021 is provided, in part, by the United States Department of Agriculture; agreement number PX18TA-109605002.
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:
Grains/cereals, oil

Micronutrients added to fortified foods:
Iron, Vitamin A, Zinc, Vitamin B12, Vitamin B6, Vitamin C

ADDITIONAL INFORMATION

Fruits and vegetables produced from school gardens are consumed by the students or sold. Obesity is not considered a problem in Mali.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

7,058
- Cooks and food preparers
- Transporters
- Off-site processors
- Food packagers and handlers
- Monitoring
- Food service management
- Safety and quality inspectors
- 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

In the context of decentralization in Mali, the Territorial Communities (CT) are responsible for managing the schools. Through the School Management Committees (CGS), they mobilize communities around the school and manage the school canteen for the benefit of all stakeholders. School feeding is regarded as a vector for local development. Women are involved in school canteens especially through the Association of Mothers of Students (AME). Families are also responsible for the provision of cooking stoves.

CONTACTS: MALI

Agency: Ministry of Education
Website: http://www.education.gouv.ml

SUCCESSES AND CHALLENGES

Successes of school feeding in Mali include increased school enrollment rates and lengthening the average duration of schooling among students that receive school meals, especially in the regions most affected by conflict.

Challenges associated with school feeding programs in Mali include security crises in the north and center of the country that have led to large population displacements. This insecurity has led to the closure of schools in some localities. The effects of climate change include flooding, with further population displacement. In addition, Mali experiences difficulties related to logistics and the coordination of food supplies and the monitoring and evaluation of school feeding programs. Additional challenges include weak oversight of funds allocated to school feeding at the local level, insufficient resources allocated by the government to school feeding, and low rates of national coverage in school canteens.

STUDIES CONDUCTED

- Follow-up to the School Canteen Program in Mali, World Bank, April 2016

RESEARCH NEEDED

None specified
NATIONAL SCHOOL FEEDING PROGRAM OF MALI
(PROGRAMME NATIONAL D'ALIMENTATION SCOLAIRE AU MALI)

Lead implementer(s): National Center for School Canteens

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 targeting, based on indicators of food insecurity and vulnerability and educational attainment

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>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Primary school</td>
<td>244,293</td>
<td>46%</td>
<td>54%</td>
</tr>
<tr>
<td>Secondary school</td>
<td>43,732</td>
<td>43%</td>
<td>57%</td>
</tr>
<tr>
<td>Total</td>
<td>288,025</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

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

NOTES:
95% of the food procured for this program was purchased from local sources (generally within the community).

WORLD FOOD PROGRAM (WFP)
SCHOOL FEEDING PROGRAM
(PROGRAMME D'ALIMENTATION SCOLAIRE DU PROGRAMME ALIMENTAIRE MONDIAL (PAM))

Lead implementer(s): World Food Program

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
  • Conditional cash transfer, five times per week during the school year

TARGETING:
Geographic targeting of zones with food insecurity and vulnerability, low school enrollment rates (especially girls), limited school infrastructure, and few other interventions

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<th>% Girls</th>
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</thead>
<tbody>
<tr>
<td>Pre-school</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Primary school</td>
<td>162,739</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary school</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>162,739</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

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

FOOD SOURCES:
- 74% Purchased (domestic)
- 26% In-kind (domestic)
- 0% Purchased (foreign)
- 0% In-kind (foreign)

NOTES:
Among the food items purchased for this program, approximately 40% were purchased locally. Cooks received training in nutrition, portions/measurements, menu planning, food safety/hygiene, and business/management. Unfortunately, the funding in the 2017/18 school year was inadequate to cover the number of planned beneficiaries, which had been 176,000 children.
CATHOLIC RELIEF SERVICES FOOD FOR EDUCATION FFE III

Lead implementer(s): Catholic Relief Services

OBJECTIVES:
- To meet educational goals
- 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, once every three months

TARGETING:
   Geographic: In zones with food insecurity and vulnerability, low school enrollment rates (especially girls), limited school infrastructure, few other interventions, and active involvement of relevant education authorities. For take-home rations: individual student characteristics

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<th>School level</th>
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<th>% Girls</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Pre-school</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Primary school</td>
<td>64,078</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Secondary school</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>64,078</strong></td>
<td><strong>50%</strong></td>
<td><strong>50%</strong></td>
</tr>
</tbody>
</table>

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

FOOD SOURCES:
- 0% Purchased (domestic)
- 5% In-kind (domestic)
- 0% Purchased (foreign)
- 95% In-kind (foreign)

NOTES:
This program was supported by the U.S. Department of Agriculture in the most recently completed school year (2017/18); 27 secondary schools were targeted for 2018/19, but when this survey was completed, the donations were not yet available. All participating schools had kitchens, and these typically included closed cooking areas, on-site water, and charcoal or wood stoves.