REPUBLIC OF South Sudan

COMPLEMENTARY ACTIVITIES
- Handwashing with soap
- Height measurement
- Deworming treatment
- Eye testing/eyeglasses

COMPLEMENTARY EDUCATION PROGRAMS
- Nutrition
- Health
- Food and agriculture
- Reproductive health
- Hygiene
- HIV prevention

Mandatory

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: No

NATIONAL LAWS, POLICIES, AND STANDARDS
- National school feeding policy
- Nutrition
- Food safety
- Agriculture
- Private sector involvement

INFRASTRUCTURE
School meals are prepared on-site in all the schools with kitchen in closed cooking areas; they use on-site water, storage spaces are available and used charcoal and wood stove schools have serving utensils. All schools have clean water, most schools have latrines that are gender sensitive and kitchens some have piped water few have electricity, flush toilets and dedicated eating spaces/cafeterias.

SPECIAL NOTES
The school feeding program was launched in 2003 under the Ministry of General Education and Instruction. There is the National School Feeding department which is tasked and mandated to coordinate activities and policies. Under it, is an appointed School Feeding Technical Working Group.

BUDGET
Total: USD 40,000,000
- National government: N/A
- International donors*: USD 40,000,000
- Private sector: N/A
- Other donors: N/A

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

THE GLOBAL SURVEY OF SCHOOL MEAL PROGRAMS
The Global Survey of School Meal Programs is the property of GCNF and is protected by copyright. It may not be reproduced or distributed without prior written consent. Contact: info@gcnf.org ©2019. The Global Child Nutrition Foundation. All rights reserved.

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 FX18TA-10960G002.

SCHOOL MEAL/FEEDING PROGRAM(S)
Most recently completed school year:
February 2018 – December 2018
- School Feeding Program

Lead Agency: Ministry of General Education and Instruction

EDUCATION OTHER
- Nutrition
- School gardens
- Physical education

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

COORDINATOR OF THE CONGO

SCOPE: PRIMARY AND SECONDARY SCHOOL-AKE CHILDREN
Total number primary and secondary school-age children: 3,441,557
Receiving school food: 457,000
Food was also provided to some students in
- Pre-schools
- University/higher education
- Vocational/trade schools
- Other

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

Micronutrients added to fortified foods:
- Vitamin A and Iodine

Objective to meet nutritional goals
- Objective to reduce obesity

Jobs created by school feeding programs
- 3,000 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

CONTACTS: SOUTH SUDAN

Agency: Ministry of General Education and Instruction

SUCCESSES AND CHALLENGES

Positive developments:
- Program expansion, increased enrollment and attendance rates five year
- Development of a HGSF strategy that promotes smallholder farmers, nutrition integration through promotion of school gardens and nutrition education

Strengths:
- Strong political will government and parliament
- Strong WFP involvement
- The global environment favors flexibility and innovations

Challenges:
- Current security environment limits the expansion of the program
- Conflict which has compromised the quality of teaching and learning
- Government has no funding to support the program

Setbacks:
- Inadequate trained teachers impacting children’s motivation to learn;
- Poor capacities at school level to ensure quality data collected and reporting; Conflict rendering some locations inaccessible

Concerns related to corruption/mismanagement:
The biggest concern is food diversion in some locations mainly driven by widespread poverty and food insecurity.

STUDIES CONDUCTED

N/A

RESEARCH NEEDED

- An institutional capacity assessment to include systems, will be helpful especially as the country begins to implement the HGSF model; A nutrient gap analysis to determine appropriate food baskets
- A baseline study use to track progress in five years’ time
SCHOOL FEEDING PROGRAM

Lead implementer(s): Ministry of General Education and Technology

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 and take-home rations

TARGETING:
Geographic

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018 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>NR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Secondary school</td>
<td>NR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>NR</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

FOOD ITEMS:
- Grains/cereals
- Legumes and nuts
- Green, leafy vegetables
- Salt*
- Oil*

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

NOTES:
School meals are prepared on-site in all the schools with kitchen in closed cooking areas; they use on-site water, storage spaces are available and used charcoal and wood stove schools have serving utensils.

All schools have clean water, most schools have latrines that are gender sensitive and kitchens some have piped water few have electricity, flush toilets and dedicated eating space/cafeterias.