

SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year:
2018 (160 school days)

- Schools Feeding Program

Lead Agency: Department of Education

NATIONAL LAWS, POLICIES, AND STANDARDS

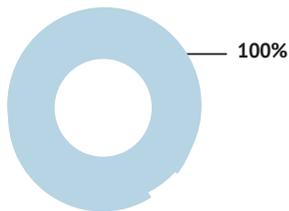
- National school feeding policy
- Nutrition**
- Food safety
- Agriculture
- Private sector involvement

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

BUDGET

Total:
USD \$1,561,464

- National government: USD \$1,561,464
- International donors*: N/A
- Private sector: N/A
- Other donors: N/A



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

INFRASTRUCTURE

All schools in Nauru have electricity, piped water, clean water, latrines and flush toilets. Some schools in the country have dedicated eating areas/cafeterias and very few schools have kitchens. The school meals were prepared off-site in private facilities (caterers).

SPECIAL NOTES

Nauru's school feeding program started in 2013, and was funded by the private sector. It became a government-funded program in 2014.

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: Fatty foods, soft drinks, cup noodles, sweets/lollies, coffee, etc for health related reasons.

FOOD SOURCES

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

COMPLEMENTARY ACTIVITIES

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

COMPLEMENTARY EDUCATION PROGRAMS

EDUCATION

- Nutrition**
- Health**
- Food and agriculture**
- Reproductive health
- Hygiene**
- HIV prevention

OTHER

- School gardens**
- Physical education**

- = mandatory

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



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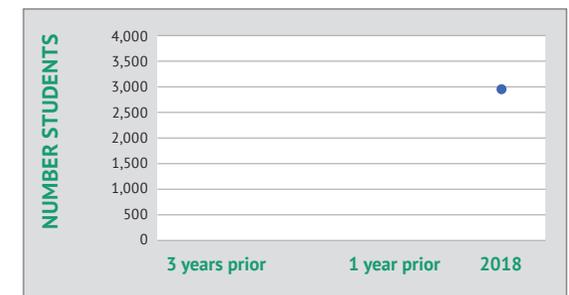
THE REPUBLIC OF Nauru



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2018

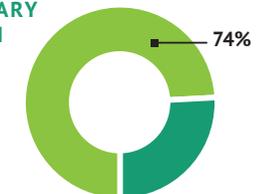
School level	Total #	# Enrolled	# Receiving Food
Primary school	3,500	2,526	2,526
Secondary school	500	422	422
Total	4,000	2,948	2,948



COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 4,000

Receiving school food:
 2,948



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:

Biofortified rice

Micronutrients added to fortified foods:

NR

ADDITIONAL INFORMATION

The Nauru program used physical education and nutrition, food and health education to prevent or mitigate overweight/obesity. Cooks/caterers were required to have special training or certification programs on nutrition and food safety/hygiene.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

- NR 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

ADDITIONAL INFORMATION

Nauru reported that in 2018 most food items for the school food program were imported and were processed and packaged, as only a few households have their own gardens. Locals purchased food from local retail stores, as decided by each school community. Nauru said that there were ten caterer/cooking teams for the school feeding program, and the program involved foreign-in-country profit-making companies. Nauru also reported that the program provided employment opportunities for unemployed women and others.

CONTACTS: THE REPUBLIC OF NAURU

Agency: Department of Education, Nauru

SUCCESSES AND CHALLENGES

Program successes reported by Nauru were that: all students at school are being fed; the country achieved some educational goals; and everyone involved in the program has gained some understanding in nutrition, food education, food safety and handling, as well as food value and business management (for costing, purchasing, etc.).

Strengths mentioned were that the SFP service is always on time and no one is left out. In addition, schools can ask caterers to cater for school events which will involve a lot of attendees.

The setbacks and challenges reported for the program were that caterers tend to put limitations on provision of food, not providing students with much choice, and sometimes providing the same menu every week. Thus a lot of students do not like what is being served and would prefer to buy elsewhere, where there is more choice. In addition, caterers are not fully trained in catering, cooking, food handling, etc. Because there are no fresh products served in the program, most are purchased and imported, indicating a need to improve on schools' kitchen gardens to provide for the program.

Nauru suggests that teachers or Parent-Teachers Associations should be responsible for the program, since they know best what is good for students and the amount of food to be served. It was also stated that there is no monitoring system in place and that stakeholders should be involved in monitoring the program. Concern was expressed regarding limitation on program funding, and the process of community leaders selecting caterers regardless if they lack experience, knowledge of food management, etc.

STUDIES CONDUCTED

Department of Commerce, Industry & Environment, Taiwan Technical Mission have conducted workshops on Food Safety & Food handling to SF caterers, some teachers and Tuckshop vendors. The program has resulted in some people being employed, and improved attendance for children in families that had not been able to afford lunch for their children.

RESEARCH NEEDED

Imported food products; Best ways of cooking nutritional food; planning and preparation; Purchasing and costing of food, menu, buying etc.

SCHOOLS FEEDING PROGRAM

Lead implementer(s): Department of Education

OBJECTIVES:

- To meet educational goals
- To meet nutritional and/or health goals
- To prevent or mitigate obesity
- Other: To improve/promote partnership/involvement between school and community stakeholders

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals

TARGETING:

Universal

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	285	52%	48%
Primary school	2,526	50%	50%
Secondary school	422	57%	43%
Total	3,233	–	–

FOOD ITEMS:

Grains*/cereals	Poultry	Meat
Eggs	Fish	Other vegetables
* fortified		

FOOD SOURCES:

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

NOTES:

The program covers 75–99% of school children in public schools. The school year is divided into four terms, during which students receive food five times a week. Mechanisms employed for limiting waste in the program are to both incorporate usable but “imperfect” commodities or produce and to re-use bags/containers.

