

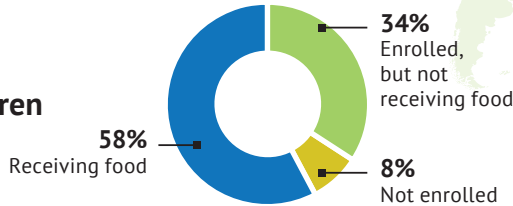


KINGDOM OF
Bhutan

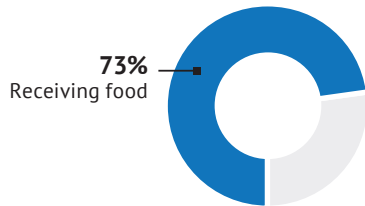


School Meal Coverage (2022)

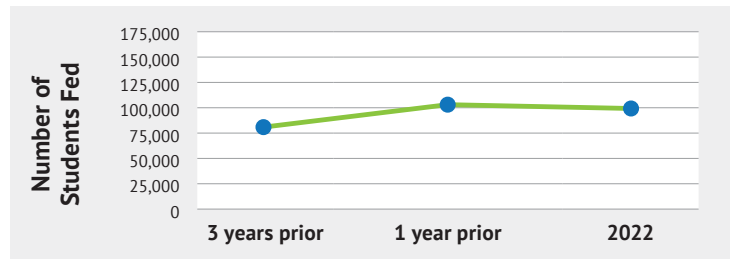
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	31,756	6,923	0
Primary School	42,005	41,165	29,967
Secondary School	127,035	114,332	68,166
TOTAL	200,796	162,420	98,133



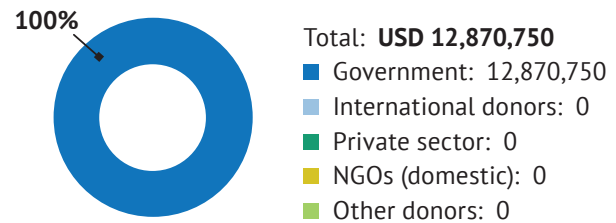
National Laws, Policies, and Standards

- National school feeding policy
- Nutrition
- Health
- Food safety
- Smallholder farms
- Agriculture (apart from smallholders)
- Climate/environment policy
- Private sector involvement

The country had ...

- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

Budget



- Line item in the national budget for school feeding

School Foods and Beverages

- | | | | |
|---|---|---|--|
| <input checked="" type="checkbox"/> Whole grains | <input checked="" type="checkbox"/> Fish and shellfish | <input type="checkbox"/> Liquid oils | Prohibited food items
"Junk Foods" |
| <input checked="" type="checkbox"/> Refined/milled grains | <input checked="" type="checkbox"/> Deep orange vegetables and tubers | <input checked="" type="checkbox"/> Semi-solid and solid fats | |
| <input type="checkbox"/> Blended grain-based products | <input checked="" type="checkbox"/> White roots and tubers | <input checked="" type="checkbox"/> Salt | Food Sources |
| <input checked="" type="checkbox"/> Legumes | <input checked="" type="checkbox"/> Fruits | <input checked="" type="checkbox"/> Dairy milk | |
| <input checked="" type="checkbox"/> Nuts and seeds | <input checked="" type="checkbox"/> Dark green leafy vegetables | <input checked="" type="checkbox"/> Yogurt drink | <input checked="" type="checkbox"/> Purchased (domestic) |
| <input checked="" type="checkbox"/> Eggs | <input checked="" type="checkbox"/> Cruciferous vegetables | <input checked="" type="checkbox"/> 100% fruit juice | <input checked="" type="checkbox"/> Purchased (foreign) |
| <input checked="" type="checkbox"/> Dairy | <input checked="" type="checkbox"/> Other vegetables | <input checked="" type="checkbox"/> Other fruit drink | <input type="checkbox"/> In-kind (domestic) |
| <input checked="" type="checkbox"/> Poultry and game meat | <input checked="" type="checkbox"/> Deep-fried foods | <input checked="" type="checkbox"/> Tea | <input type="checkbox"/> In-kind (foreign) |
| <input checked="" type="checkbox"/> Red meat | <input type="checkbox"/> Sweets | <input type="checkbox"/> Other sugar-sweetened beverages | |
| <input checked="" type="checkbox"/> Processed meat | | | |

Special Notes: None

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**

Limitations on food and beverage marketing...

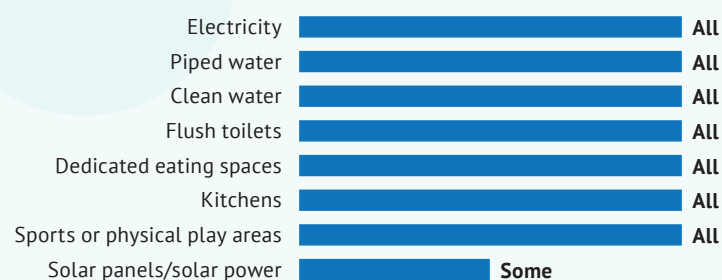
- On school grounds
- To school age children

Additional Information

At least one nutritionist was involved with the National School Feeding Program during the 2022 school year. Nutritional supplements or micronutrient powders containing iron, vitamin A, iodine, zinc, folic acid, and vitamin D were provided to students (e.g., in the form of a pill or drops) and in the food. To limit overweight/obesity, there were nutritional requirements for food baskets, and several types of education were provided including food and nutrition, health, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **1,211**

- At least 100% paid
- 1-25% women

There was a focus on creating job opportunities for...

- Women**
- Youth**
- Other Groups

Complementary Activities

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

Complementary Education Programs

- Food and nutrition**
- Agriculture**
- Environment/climate/sustainability**
- Hygiene**
- Health**
- Reproductive health**
- HIV prevention**
- Physical education**
- Mental health**

Additional Information

Food for the program was purchased through open-bid (competitive tendering) procedures in which small-scale farmers/small farmer organizations/small companies successfully competed. Both small and medium/large-scale farmers received purchase agreements set prior to harvest (forward contracts) to supply foods for the program, including dairy products, eggs, meat, poultry, fruits, green leafy vegetables, and other vegetables. Private companies provided transport for the program. Cooks/caterers were paid in cash by the national government and received special training in nutrition, portions/measurements, menu planning, and food safety/hygiene.

Environmental Sustainability

Targeted climate-friendly foods

- Yes No

Steps taken to limit food waste

- Sealed food storage
- Fumigation/pest control in storage area
- Use of hermetic bags or larger hermetic storage system
- Routine testing/monitoring of dry food storage
- Use of nearly-expired food
- Use of usable but “imperfect” commodities or produce
- Campaign to reduce how much food students throw away

Steps taken to limit package waste

- Re-use of bags/containers
- Recycling
- Use of compostable materials
- Use of “bulk serve” containers
- Prohibiting specific types of packaging

Additional Information

To limit food waste, a serving requirement per student was measured prior to cooking and serving food. Uneaten/ unusable food was composted on school grounds. The program specifically targeted and supplied “climate-friendly” foods, including pulses and organic vegetables.

Emergencies

Experienced disruptions to school feeding due to emergencies

- Yes No

Strategies to address the impact of emergencies

- Seek alternative food sources or suppliers
- Changes in numbers of students fed
- Negotiate better prices with existing suppliers
- Establish alternative supply routes or transportation methods
- Source different or alternative food
- Release of food reserves
- Increase funding or budget allocation for school feeding
- Collaborate with local producers or suppliers to reduce dependence on global supply chains
- Changes in delivery method
- Changes in feeding modality
- Changes in feeding frequency
- No particular strategy was used

Additional Information

The National School Feeding Program had a plan in place to mitigate the impact of emergencies. To accommodate a general increase in costs and a decrease in the availability of food, the program slightly decreased the frequency of certain meals, negotiated with suppliers for better prices, and promoted an increase in domestic food production. Following the Covid-19 pandemic, there has been greater availability of water at schools, as well as cleaner toilets and kitchens.

Successes and Challenges

Successes

1. Increased employment (e.g., cooks).
2. Increased the quality of students' health.
3. Decreased student dropout rates.
4. Parents did not need to worry about their child's meals.

Challenges

1. The program was unable to sustain school feeding during the Covid-19 pandemic.
2. Bhutan's geography presents challenges.
3. The nutritional quality of the food basket can be improved.

National School Feeding Program

Management

- Lead implementer(s): Ministry of Education and Skills Development/ Department of Education/ Health and Wellbeing Division
- The national government managed the program (Centralized decision-making).
- National government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	—	—
Primary School	29,967	50%	50%
Secondary School	68,166	50%	50%
TOTAL	98,133	50%	50%

Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Legumes
- ✓ Nuts and seeds
- ✓ Eggs
- ✓ Dairy
- ✓ Poultry and game meat
- ✓ Red meat
- ✓ Processed meat
- ✓ Fish and shellfish
- ✓ Deep orange vegetables and tubers
- ✓ White roots and tubers
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Cruciferous vegetables
- ✓ Other vegetables
- ✓ Deep-fried foods
- ✓ Semi-solid and solid fats
- ✓ Salt
- ✓ Dairy milk
- ✓ Yogurt drink
- ✓ 100% fruit juice
- ✓ Other fruit drink
- ✓ Tea

Elements of Home-Grown School Feeding

- ✓ Objective for small-scale farmers to benefit from access to a stable market
- ✓ Local food sourcing
- ✓ Small-scale farmers involved by selling directly (or through their farmer organization) to the program or the schools
- ✓ Additional support provided to small-scale farmers
- ✓ Country had a law/policy/standard related to small-scale farmers and school feeding programs
- Preferential treatment for small-scale farmers/small farmer organizations/small companies in tendering procedures
- ✓ Effort is made to reduce food miles

Objectives

- To meet educational goals
- To reduce hunger
- 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

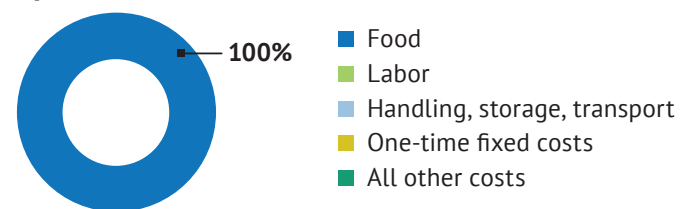
Frequency and Duration

- 7 times per week
- During the school year

Targeting

- School characteristics

Expenses



Food Sources

60% Purchased (domestic) 0% In-kind (domestic)
 40% Purchased (foreign) 0% In-kind (foreign)

Additional Information

Food banks helped in supporting the supply of foods to schools during emergencies.

The Global Survey of School Meal Programs® collects data from government sources and is funded, in part, by the United States Department of Agriculture. Contact info@gcnf.org for more information.

Citation: Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Bhutan.

<https://gcnf.org/country-reports/>