**School Meal Coverage (2022)**

### 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
- Other policy

The country had ...
- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

### Budget
- Total: **USD 31,836,742**
  - Government: 31,836,742
  - International donors: 0
  - Private sector: 0
  - NGOs (domestic): 0
  - Other donors: 0
- Line item in the national budget for school feeding

### School Foods and Beverages
- Whole grains
- Refined/milled grains
- Blended grain-based products
- 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
- Sweets
- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- Yogurt drink
- 100% fruit juice
- Other fruit drink
- Tea
- Other sugar-sweetened beverages

**Prohibited food items**
- None

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

---

**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

During the 2022 school year, two nutritionists employed by the national government were involved with school feeding in El Salvador. Beverages, cereals/grains, milk, and sugar were fortified with potassium, pantothenic acid, iron, zinc, folic acid, calcium, thiamin, niacin, and vitamins A, B6, B12, C, and D. Biofortified zinc maize and zinc sorghum were also provided. Approaches to prevent or mitigate overweight/obesity included food and/or beverage restrictions on or near school grounds, limited food and/or beverage marketing to children, food and nutrition education, health education, and physical education. Most foods in the program were packaged or processed.

Infrastructure, Employment, and Complementary Features

### Share of Schools with ...

<table>
<thead>
<tr>
<th>Feature</th>
<th>Most</th>
<th>Most</th>
<th>Most</th>
<th>Most</th>
<th>Some</th>
<th>Most</th>
<th>Very few</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electricity</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Piped water</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clean water</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flush toilets</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dedicated eating spaces</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchens</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sports or physical play areas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Solar panels/solar power</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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

### Employment

Total number of cooks/caterers: **0**

- Percent paid: **n/a**
- Percent women: **n/a**

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

- Women
- Youth
- Other Groups

Additional Information

Private companies were employed for food trading, food processing, transport, catering, and the sale or rental of supplies (e.g., utensils, equipment) to the program. Students’ families were encouraged to contribute to the food preparation and organization of the take-home rations.
Successes and Challenges

**Successes**
1. The School Food and Health Program has a very strong food education component.
2. In a time of crisis, the program successfully pivoted its operations to reflect the decrease in face-to-face activities by making technological tools available for the production and dissemination of educational materials and virtual trainings for teachers.
3. In addition to traditional school gardens, home gardens have begun to be introduced.

**Challenges**
1. The challenges introduced by the Covid-19 pandemic forced the program to change from the traditional way of doing things. However, adapting to these changes was never considered a setback, but rather was regarded as a learning experience.
2. As the program works in all educational centers and depends mostly on the internal organization of educational centers, it was quite difficult to have total control over the use or management of food.

**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**
During the 2022 school year, the School Food and Health Program was affected by a health epidemic/pandemic which resulted in the temporary closing of schools and cessation of school feeding operations in some schools/regions. The cost of purchasing food during this emergency increased, and the budget from the national government for school feeding was increased as well. The accessibility (availability and affordability) of food for the program has slightly decreased as the food delivery mechanism has been changed to take-home rations.

**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**
Biogas from anaerobic biodigesters was used for cooking at schools.
Management
- Lead implementer(s): Ministry of Education, Science and Technology
- The national government managed the program (Centralized decision-making).
- National government procured the food

How Many Students Received Food

<table>
<thead>
<tr>
<th>School Level</th>
<th># of Students</th>
<th>% Girls</th>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>177,670</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Primary School</td>
<td>533,195</td>
<td>48%</td>
<td>52%</td>
</tr>
<tr>
<td>Secondary School</td>
<td>328,664</td>
<td>49%</td>
<td>51%</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>1,039,529</strong></td>
<td><strong>49%</strong></td>
<td><strong>51%</strong></td>
</tr>
</tbody>
</table>

Foods and Beverages
- Refined/milled grains
- Blended grain-based products
- Legumes
- Dairy
- Sweets
- Liquid oils

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 provide a social safety net
- To reduce hunger
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

Modalities of Providing Students With Food
- Take-home rations

Frequency and Duration
- Biannually
- During the school year

Targeting
- Universal (reaching all public school students)

Expenses

<table>
<thead>
<tr>
<th>Percentage</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>86%</td>
<td>Food</td>
</tr>
<tr>
<td>2%</td>
<td>Labor</td>
</tr>
<tr>
<td>2%</td>
<td>Handling, storage, transport</td>
</tr>
<tr>
<td>9%</td>
<td>One-time fixed costs</td>
</tr>
<tr>
<td>0%</td>
<td>In-kind (domestic)</td>
</tr>
<tr>
<td>0%</td>
<td>In-kind (foreign)</td>
</tr>
<tr>
<td>0%</td>
<td>All other costs</td>
</tr>
</tbody>
</table>

Food Sources
- 70% Purchased (domestic)
- 30% Purchased (foreign)
- 0% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information
The School Food and Health Program (Programa de Alimentación y Salud Escolar) began as an initiative of development partners. Starting in 2008, the donor exit process began and the National Government’s Ministry of Education, Science and Technology began to oversee implementation of the program. An intersectoral strategic technical committee—coordinated by the Office of the First Lady—has been established to discuss school feeding issues with the participation of various institutions with their different specialties. The program reached 5,128 public schools during the 2022 school year.

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, El Salvador. https://gcnf.org/country-reports/