Special Notes: Population and school enrollment numbers from the UNESCO Institute of Statistics were used to complete this report.

HASHEMITE KINGDOM OF Jordan

School Meal Coverage (2022-2023)

Only Enrolled Primary Students

40% Receiving food

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

Total: USD Unknown
- Government: Unknown
- International donors: Unknown
- 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

Food Sources

- Purchased (domestic)
- Purchased (foreign)
- In-kind (domestic)
- In-kind (foreign)
School Foods and Beverages (cont’d)

Prohibited food items
"Stale" foods; flavored, sugared, caffeinated, and hand-prepared drinks and juices; sweets and certain chocolates; canned food; meat and offal of all kinds; eggs; french fries and ice cream; any materials that the Minister decides to ban, provided that they were published in the Official Gazette.

Nutrition

School feeding program(s) include/involves 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

Complementary Activities
- Handwashing with soap
- Height measurement
- Weight measurement
- Testing for anemia
- Deworming treatment
- Eye testing/eyeglasses

Complementary Education Programs
- Food and nutrition
- Agriculture
- Environment/climate/sustainability
- Hygiene

Additional Information
During the 2022-2023 school year, four nutritionists were engaged in the program and were employed by local government and an implementing partner. High-protein biscuits stuffed with dates were fortified with a multitude of micronutrients, including iron, zinc, folic acid, niacin, riboflavin, thiamine, and vitamins A, B6, B12, C, and D. Efforts to prevent or mitigate overweight/obesity included food and/or beverage restrictions on or near school grounds, food and nutrition education, health education, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...

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

Employment
Total number of cooks/caterers: 300
- Percent paid: Unknown
- Percent women: All

There was a focus on creating job opportunities for...
- Women
- Youth
- Other Groups

Additional Information
Both small and medium/large-scale farmers were involved in school feeding in Jordan, directly supplying fruits and vegetables. These farmers received numerous types of support, including advice, tools, and/or seeds to prevent post-harvest losses (e.g., from insects, birds, rats, or spoilage) and to promote production of specific crops or foods for the program, specific training for school feeding, and other agriculture extension efforts. Food for the program was purchased through open-bid (competitive tendering) procedures with preferential treatment for small-scale farmers/small farmer organizations/small companies. The private sector was involved in food processing, transport, catering, the sale or rental of supplies (e.g., utensils, equipment), and provision of technical expertise/assistance. The production kitchens were established by charitable organizations (as civil society engagement).
Environmental Sustainability

<table>
<thead>
<tr>
<th>Targeted climate-friendly foods</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
</table>

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

Uneaten/unusable food was composted on school grounds. Efforts to reduce the distance between where the school food was produced and the school included increases in local procurement, local production, and local processing capacity, as well as modifications to menus and changes in storage facilities.

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

Successes and Challenges

Successes

1. Reduced the rate of student absenteeism by one day per year.
2. Provided job opportunities for more than 500 people working in the program in bakeries, meal preparation, or farms/working with farmers.
3. Developed the health model and provided a variety of meals to students.

Challenges

1. A scarcity of funding sources.

Additional Information

The National School Nutrition Programme had a plan in place to mitigate the impact of emergencies, but was not affected by any emergencies in the 2022-2023 school year.
National School Nutrition Programme

Management
- Lead implementer(s): The Ministry of Education; and World Food Programme
- The national government managed the program (Centralized decision-making).
- Implementing partner 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>48,000</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>442,000</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>490,000</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Blended grain-based products
- Deep orange vegetables and tubers
- Fruits

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 address gender-specific challenges
- To meet nutritional and/or health goals
- To prevent or mitigate obesity
- To meet agricultural goals

Modalities of Providing Students With Food
- In-school snacks

Frequency and Duration
- 5 times per week
- During the school year

Targeting
- Geographic (pockets of poverty); Grade levels (kindergarten to sixth grade); School types

Food Sources
- 80% Purchased (domestic)
- 20% Purchased (foreign)
- 0% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information
The National School Nutrition Programme introduced large-scale school feeding in Jordan in 1999. During the 2022-2023 school year, there were two models of school food and nutrition in Jordan: the healthy meals model, which was provided for 120 days per year, and the biscuit model, which was provided for 100 days per year. Students’ preferences were integrated into the program through questionnaires and field visits.