**Global Child Nutrition Foundation | Global Survey of School Meal Programs**

**REPUBLIC OF Namibia**

**School Meal Coverage (2022-2023)**

- **All Primary and Secondary School-age Children**
  - 78% Receiving food
  - 22% Enrolled, but not receiving food

- **Only Enrolled Primary Students**
  - 76% Receiving food

<table>
<thead>
<tr>
<th>School Level</th>
<th>Total</th>
<th># Enrolled</th>
<th># Receiving Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>243,859</td>
<td>60,000</td>
<td>0</td>
</tr>
<tr>
<td>Primary School</td>
<td>419,503</td>
<td>604,497</td>
<td>461,829</td>
</tr>
<tr>
<td>Secondary School</td>
<td>243,647</td>
<td>235,082</td>
<td>57,000</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td>907,009</td>
<td>899,579</td>
<td>518,829</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Number of Students Fed</th>
<th>3 years prior</th>
<th>1 year prior</th>
<th>2022-2023</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>0</td>
<td>47,613,590</td>
<td>47,863,590</td>
</tr>
</tbody>
</table>

**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 47,863,590**
  - Government: 47,613,590
  - International donors: 250,000
  - 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**
Any foods not listed on the Hostel Catering menu were prohibited.

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

**Special Notes:** Some population numbers from the UNESCO Institute of Statistics were used to complete this report.
## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...

<table>
<thead>
<tr>
<th>Feature</th>
<th>Most</th>
<th>Most</th>
<th>Some</th>
<th>Some</th>
<th>Very few</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electricity</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>
</tr>
<tr>
<td>Clean water</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>
</tr>
<tr>
<td>Dedicated eating spaces</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>
</tr>
<tr>
<td>Sports or physical play areas</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>
</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: **10,598**
- At least 1-25% paid
- 75-99% women

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

### Additional Information

The Namibia School Feeding Programme (NSFP) served a fortified maize blend, and all three programs operating in Namibia engaged nutritionists. To prevent overweight and obesity, strategies included setting nutritional standards for food baskets, limiting marketing to children, and providing education on food, nutrition, and health.
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

Typical NSFP kitchens had open cooking areas, piped water, charcoal/wood stoves, and serving utensils, with the HGSF program also providing on-site (not piped) water. In contrast, Hostel Catering program kitchens featured closed cooking areas, piped water, secured storage, electricity, refrigeration, gas/electric stoves, and kitchen utensils. To reduce food waste in the NSFP, food storage was monitored, and expiry dates were checked. School garden produce from all three programs was consumed by students or sold.

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 NSFP was impacted by slow-onset emergencies, natural disasters, health crises (e.g., pandemics), and supply chain issues. Despite these challenges, no schools closed, and school feeding operations continued, though meal delays occurred. This slightly decreased food accessibility and increased operational costs. The HGSF program faced similar slow-onset emergencies, economic crises, and supply chain issues without leading to school closures or interruptions in school feeding operations. Students affected by drought received take-home rations to address changes in food accessibility and costs. The Hostel Catering program reported no emergencies.

Successes and Challenges

Successes
1. The Ministry of Education, Arts, and Culture has successfully provided school feeding for the past 28 years.
2. Enrollment has increased exponentially over the years, a pattern that is at least partly attributed to school feeding programs.

Challenges
1. Drought
2. Covid-19 pandemic
3. Slow procurement process
Namibia School Feeding Programme (NSFP)

Management
- Lead implementer(s): Ministry of Education, Arts and Culture
- The program was in transition between centralized and decentralized decision-making (Semi-decentralized).
- Regional 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>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>461,829</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>461,829</strong></td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages
- **Blended grain-based products**

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

Modalities of Providing Students With Food
- In-school meals

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

Targeting
- Universal targeting based on school type (public schools) and grade level (pre-primary to grade 7)

Expenses
- Food: 70%
- Handling, storage, transport: 15%
- One-time fixed costs: 10%
- Labor: 5%
- Other costs: 0%

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

Additional Information
The program began operating in 1991. Some schools serve porridge twice per day, according to the students’ levels of vulnerability.
Home Grown School Feeding Programme (HGSFP)

Management
- Lead implementer(s): Ministry of Education, Arts and Culture; and World Food Programme
- The national government managed the program (Centralized decision-making).
- Individual schools procured the food

How Many Students Received Food

<table>
<thead>
<tr>
<th>School Level</th>
<th># of Students</th>
<th>% Girls</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>13,915</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>13,915</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Refined/milled grains
- Legumes
- Eggs
- Poultry and game meat
- Red meat
- Fish and shellfish
- Deep orange vegetables and tubers
- Fruits
- Dark green leafy vegetables
- Other vegetables
- Other fruit drink

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

Modalities of Providing Students With Food
- In-school meals
- Take-home rations

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

Targeting
- Targeted by grade level (pre-primary to grade 7), geography (regions with high levels of poverty and malnutrition), and school characteristics (schools should have a school garden or connectivity to a water pipeline)

Expenses

<table>
<thead>
<tr>
<th>Category</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food</td>
<td>80%</td>
</tr>
<tr>
<td>Labor</td>
<td>2%</td>
</tr>
<tr>
<td>Handling, storage, transport</td>
<td>10%</td>
</tr>
<tr>
<td>One-time fixed costs</td>
<td>8%</td>
</tr>
<tr>
<td>All other costs</td>
<td>8%</td>
</tr>
</tbody>
</table>

Food Sources

<table>
<thead>
<tr>
<th>Source</th>
<th>Domestic</th>
<th>Foreign</th>
</tr>
</thead>
<tbody>
<tr>
<td>Purchased</td>
<td>95%</td>
<td>0%</td>
</tr>
<tr>
<td>In-kind</td>
<td>5%</td>
<td>0%</td>
</tr>
</tbody>
</table>

Additional Information
An additional program objective was to diversify the food basket and engage smallholder farmers.
Hostel Catering

Management
- Lead implementer(s): Ministry of Education, Arts and Culture
- The national government managed the program (Centralized decision-making).
- National government procured the food

How Many Students Received Food

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<thead>
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</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>15,172</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>42,487</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>60,159</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Whole grains
- Eggs
- Dairy
- Poultry and game meat
- Red meat
- Processed meat
- Fish and shellfish
- White roots and tubers
- Fruits
- Other vegetables
- Semi-solid and solid fats
- Salt
- Dairy milk
- 100% fruit juice
- 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 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
- In-school meals

Frequency and Duration
- Three meals per day, seven days per week
- During the school year

Targeting
- Government and community hostels

Expenses
- Food: 70%
- Labor: 20%
- Handling, storage, transport: 8%
- One-time fixed costs: 2%
- All other costs: 0%

Food Sources
- 68% Purchased (domestic)
- 28% Purchased (foreign)
- 5% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information
The program started operating in 1990. In 2022-2023, there were 88 primary schools with government hostels that together accommodated 15,178 boarders, and 149 secondary schools with 42,487 boarders. Students’ families contributed minimally towards hostel development funds, which were used for minor procurement of hostel needs. The Ministry of Education, Arts and Culture is responsible for allocating funds and monitoring the provision of foodstuffs to all government hostels. The Ministry also provides a subsidy to community hostels for feeding of children.