North Macedonia

School Meal Coverage (2022-2023)

<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>66,436</td>
<td>24,447</td>
<td>36,000*</td>
</tr>
<tr>
<td>Primary School</td>
<td>116,352</td>
<td>108,163</td>
<td>12,865</td>
</tr>
<tr>
<td>Secondary School</td>
<td>187,759</td>
<td>152,690</td>
<td>0</td>
</tr>
<tr>
<td>TOTAL</td>
<td>370,547</td>
<td>285,300</td>
<td>48,865</td>
</tr>
</tbody>
</table>

*Number of preschool children fed is approximate.

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

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
- Fatty foods, simple sugars, soda drinks, candy, and food with preservatives

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

Special Notes: Population and enrollment numbers from the UNESCO Institute for Statistics (UIS) were used to complete this report.
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

Additional Information

The Rulebook for Standards for Nutrition and Primary School Meals guided the daily amount of nutrients, vitamins, and minerals in school meals/snacks. No beverages with non-nutritive or artificial sweeteners were made available to students. Produce from school gardens was consumed by students.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...

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

Employment

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

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. Private companies were chosen by individual schools through public procurement (commission composed of parents and school personnel) to provide food processing and catering services.
Successes and Challenges

Successes
1. North Macedonia was the first country in the region to establish a national protocol for edible gardens in schools.
2. North Macedonia is in the process of scaling up the pilot gardens developed in the capital city, Skopje.

Challenges
None reported.

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 reduce the use of firewood/charcoal as fuel, fuel efficient (energy efficient) stoves were utilized. Efforts to reduce the distance between where school food was produced and the schools included efforts to increase local procurement and production and modify menus.

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
None reported.
Management

- Lead implementer(s): Implementing partners, such as the primary schools, were responsible for organizing the school meals and/or snacks.
- Local governments managed the program (Decentralized decision-making).
- Caterers 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>
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<tbody>
<tr>
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<td>—</td>
<td>—</td>
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Foods and Beverages

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- Other vegetables
- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- Yogurt drink
- 100% fruit juice
- Other fruit drink
- Tea

Objectives

- To meet educational goals
- To provide a social safety net
- To address gender-specific challenges
- To reduce hunger
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

Modalities of Providing Students With Food

- In-school meals
- In-school snacks

Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Schools offered the opportunity to children enrolled from 1st to 9th grade to receive school meals or snacks, and the students’ parents decided whether their children participated in the program.

Food Sources

- 100% Purchased (domestic)
- 0% In-kind (domestic)
- 0% Purchased (foreign)
- 0% In-kind (foreign)

Additional Information

The school meal and snack program was funded by the parents of the participating children and managed by local governments. Due to this decentralization, each school was responsible for their school menus, and there was not one fixed school menu. However, all schools followed the general Rulebook for Food and Nutrition Standards. During the 2022-2023 school year, the program reached approximately 70 public schools.