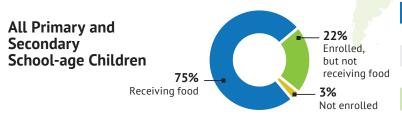
Global Child Nutrition Foundation | Global Survey of School Meal Programs

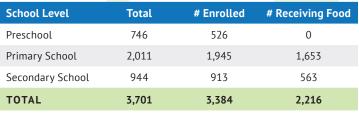


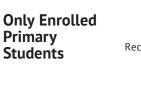


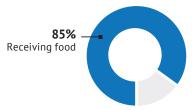


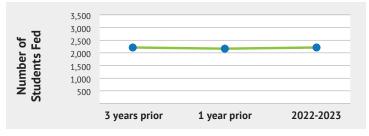
School Meal Coverage (2022-2023)











Other donors: 0

National Laws, Policies, and Standards

- ☐ National school feeding policy
- **✓** Nutrition
- ☐ Health
- \square Food safety
- ☐ Smallholder farms
- ☐ Agriculture (apart from smallholders)
- $\ \square$ 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 1,146,000 Government: 1,146,000 International donors: 0 Private sector: 0 NGOs (domestic): 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

Unhealthy snacks and drinks such as chocolate, chips, sodas, etc.

Food Sources

- ✓ Purchased (domestic)
- ✓ Purchased (foreign)
- ☑ In-kind (domestic)
- ✓ In-kind (foreign)

Special Notes: Some population numbers from the UNESCO Institute of Statistics were referenced 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

Limitations on food and beverage marketing...

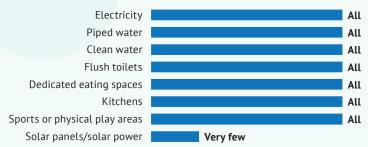
- ☐ On school grounds
- \square To school age children

Additional Information

Two nutritionists, employed by the governments of Palau, Taiwan, and Japan, were involved with the Ministry of Education Food Service Program. Cereals, bread, salt, and milk were fortified, and very few foods served in schools were packaged and processed. To prevent or mitigate overweight/obesity, there were food and/or beverage restrictions on or near school grounds, along with the provision of several types of education, including food and nutrition, health, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: 30

- At least 75-99% paid
- 75-99% 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

Both small and medium/large-scale farmers were directly engaged in the program, providing products such as roots/tubers, fish, fruits, green leafy vegetables, and other vegetables. Cooks were paid by the national government and received special training in nutrition, portions/measurements, menu planning, and food safety/hygiene.



Environmental Sustainability

Targeted climate-friendly foods Steps taken to limit package waste ☐ Yes **☑** No ☐ Re-use of bags/containers ☐ Recycling Steps taken to limit food waste \square Use of compostable materials ✓ Sealed food storage ☐ Use of "bulk serve" containers **✓** Fumigation/pest control in storage area ☐ Prohibiting specific types of packaging ☐ Use of hermetic bags or larger hermetic storage system ☐ Routine testing/monitoring of dry food storage Additional Information ☐ Use of nearly-expired food To reduce the use of firewood/charcoal for cooking stoves. ☐ Use of usable but "imperfect" commodities or produce alternative fuels were used. School menus were adapted to ☐ Campaign to reduce how much food students throw away remove food items that resulted in high food waste. Produce from school gardens was either consumed by students or sold. Emergencies Additional Information Experienced disruptions to school feeding due to emergencies ✓ Yes □ No The school meal program in Palau was affected by extreme food price inflation during the 2022-2023 school year, though no Strategies to address the impact of emergencies schools were closed and there were no interruptions to school ☐ Seek alternative food sources or suppliers feeding. Local and national government sources increased the budget for school feeding in response to significant increases in ☐ Changes in numbers of students fed the cost of purchasing food. ☐ 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

Successes and Challenges

Changes in feeding frequencyNo particular strategy was used

Successes

- 1. Increased funding has revolutionized the school feeding program, resulting in healthier meals, upgraded kitchen facilities, and enhanced culinary skills among cooks.
- 2. Nutritionists' input ensured menus met nutritional standards, promoting students' well-being and academic performance.

Challenges

- 1. Challenges to the food service program included limited food supplies from vendors and inconsistent access to local produce from farmers and fishermen. These obstacles disrupted meal planning and compromised the program's goal of offering nutritious options. Efforts to address these issues involved strengthening partnerships with vendors and local producers to ensure reliable access to fresh ingredients for student meals.
- 2. To some extent, inadequate inventory management and supervision have rendered the program vulnerable to setbacks.



Ministry of Education Food Service Program

Management

- Lead implementer(s): Palau Ministry of Education
- 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	1,653	47%	53%
Secondary School	563	45%	55%
TOTAL	2,216	47%	53%

Foods and Beverages

- Whole grains
- ☑ Refined/milled grains
- Legumes
- Nuts and seeds
- **Eggs**
- **Dairy**
- **☑** Poultry and game meat
- Red meat
- Fish and shellfish
- Deep orange vegetables and tubers

- White roots and tubers
- Fruits
- ✓ Dark green leafy vegetables
- Cruciferous vegetables
- Other vegetables
- Liquid oils
- ✓ Salt
- Dairy milk
- 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
- To prevent or mitigate obesity

Modalities of Providing Students With Food

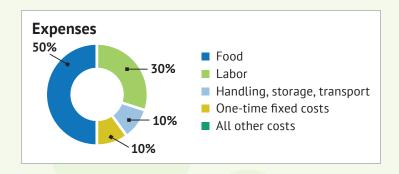
- In-school meals
- Take-home rations

Frequency and Duration

- 5 times per week for in-school meals; Quarterly for take-home rations
- · During the school year

Targeting

• Universal targeting for in-school meals; Take-home rations were sent to three small schools that did not have cafeterias due to their distance from the main city.



Food Sources

25% Purchased (domestic) 55% Purchased (foreign) 10% In-kind (domestic) 10% In-kind (foreign)

Additional Information

The Ministry of Education Food Service Program began during Palau's Trust Territory years in 1947. Students' preferences were integrated into the program through surveys that influenced the design of school meal menus.

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, Palau. https://gcnf.org/country-reports/

