Global Child Nutrition Foundation | Global Survey of School Meal Programs

REPUBLIC OF THE Philippines

School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children

- 80% Enrolled, but not receiving food
- 13% Receiving food
- 7% Not enrolled

Only Enrolled Primary Students

- 27% 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
- Other

The country had ...

- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

Budget

- Total: USD 157,494,774
  - Government: 157,494,774
  - 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

- Foods with excessive salt, sugar, or saturated fat

Food Sources

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

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

School feeding program(s) include/involve the following
- Fortified foods
- Bio-fortified foods
- Micronutrient supplements
- Nutritionists involved
- Objective to meet nutritional goals
- Objective to reduce obesity

**Limitations on food and beverage marketing...**
- On school grounds
- To school age children

**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
- Health
- Reproductive health
- HIV prevention
- Physical education
- Mental health

**Infrastructure, Employment, and Complementary Features**

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**Share of Schools with ...**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Share</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electricity</td>
<td>Most</td>
</tr>
<tr>
<td>Piped water</td>
<td>Most</td>
</tr>
<tr>
<td>Clean water</td>
<td>Most</td>
</tr>
<tr>
<td>Flush toilets</td>
<td>Most</td>
</tr>
<tr>
<td>Clean water</td>
<td>Most</td>
</tr>
<tr>
<td>Dedicated eating spaces</td>
<td>Most</td>
</tr>
<tr>
<td>Kitchens</td>
<td>Some</td>
</tr>
<tr>
<td>Sports or physical play areas</td>
<td>Most</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

**Additional Information**

Twenty-one nutritionists (5 at the national level and 16 at the regional level) were engaged with the School-Based Feeding Program (SBFP). Rice and bread fortified with iron, iodine, calcium, and vitamins A and C were served in the program, and no beverages with non-nutritive or artificial sweeteners were available to students. Produce from school gardens was partly consumed by the students in school and partly distributed to them for home consumption. Approaches used to prevent or mitigate overweight/obesity included nutritional requirements for school food, 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.
In the 2022-2023 school year, school feeding in the Philippines was affected by supply chain issues and a health epidemic/pandemic. All schools in the country were closed for at least one month, causing school feeding operations to cease temporarily. These emergencies had the effect of significantly decreasing the accessibility (availability and affordability) of food for the school feeding program. At the same time, the emergencies ultimately resulted in stronger collaboration among school feeding partners and stakeholders.

**Successes**

1. Improved nutritional status of the beneficiaries
2. Reduced absenteeism and improved class participation among the beneficiaries
3. The program offered a social safety net with both education and health benefits to undernourished learners
4. Improved food security at the household level

**Challenges**

1. Delayed implementation due to a lack of suppliers of food products in the provinces
2. Lack of milk supply in some areas of the country
3. Challenges in the distribution of food commodities in more remote (far-flung) areas
4. Funding for Fiscal Year 2022 was reduced, which resulted in fewer feeding days.
School-Based Feeding Program (SBFP)

Management
- Lead implementer(s): Department of Education
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Local 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>3,491,028</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>3,491,028</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Refined/milled grains
- Legumes
- Nuts and seeds
- Eggs
- Dairy
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Other vegetables
- 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 meet agricultural goals

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

Frequency and Duration
- 5 times per week for in-school meals/snacks; take-home rations were provided when schools closed due to community quarantines
- During the school year (in-school meals/snacks); and when schools were closed due to community quarantines (take-home rations)

Targeting
- Grade levels (kindergarten to grade 6) and individual characteristics (targeting children who are nutritionally deficient)

Expenses
- Food: 90%
- Labor: 10%
- Handling, storage, transport: 0%
- One-time fixed costs: 0%
- All other costs: 0%

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

Additional Information
The School-Based Feeding Program (SBFP) was introduced in 1997. The nutritional status of all elementary school children was evaluated at the start of the school year, and all wasted and severely wasted learners were automatically enrolled in the program.