School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children

- 86% Receiving food
- 5% Enrolled, but not receiving food
- 8% Not enrolled

Only Enrolled Primary Students

- 93% 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 76,544,369**
  - Government: **71,544,369**
  - International donors: **5,000,000**
  - 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

- Unhealthy food items

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

Special Notes: None
**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
- To school age children

**Additional Information**

One government-funded nutritionist participated in the National School Feeding Program, while four nutritionists were jointly employed by the national government and the World Food Program (WFP) in the Home Grown School Feeding Program. Beverages with non-nutritive or artificial sweeteners were not provided at school, and obesity is generally not considered a problem in Rwanda, although the Home Grown School Feeding Program used nutritional requirements for school food and provided food and nutrition education to prevent or mitigate overweight/obesity. Food items for the school meal menu were selected to align with local tastes, habits, and traditions as closely as possible.

**Infrastructure, Employment, and Complementary Features**

**Share of Schools with ...**

- Electricity: Most
- Piped water: Most
- Clean water: Most
- Flush toilets: Very few
- Dedicated eating spaces: Some
- Kitchens: All
- Sports or physical play areas: Most
- Solar panels/solar power: Some

**Employment**

Total number of cooks/caterers: Unknown
- At least 100% paid
- 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 National School Feeding Program was purchased through open-bid (competitive tendering) procedures in which small-scale farmers/small farmer organizations/small companies successfully completed. Small and medium/large-scale farmers were supported with agriculture subsidies and tools and advice to prevent post-harvest losses. Farmers also received guidance, seeds, and tools to promote production of specific crops or foods for the school meal program. The private sector was engaged in food processing, transport, selling/renting supplies, and providing technical assistance.
Successes and Challenges

**Successes**

2. The National School Feeding Program policy and guidelines were respectively approved in 2019 and 2020.
3. The program expanded from pre-primary to secondary schools in 2021, reaching approximately 3,630,801 students.
4. The government covered 90% of school meals in pre-primary and primary schools to ensure universal access for all children.

**Challenges**

Most schools used firewood for cooking, which directly and negatively impacts the surrounding environment.

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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

Efforts to reduce firewood/charcoal use included using energy-efficient stoves and alternative fuels. Shorter distances from schools to food sources were achieved by increasing local procurement, production, and processing capacity. Schools were encouraged to grow fruits and vegetables, and the school garden produce was consumed by students. Uneaten food was composted on-site, and biogas from anaerobic biodigesters was at least sometimes used for cooking. Additional efforts to limit food waste included FIFO (First-In-First-Out) and FEFO (First-Expiry-First-Out) stock methods and adherence to meal quantity guidelines per student in school feeding operations.

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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**

During the 2022-2023 school year, the National School Feeding Program did not experience any emergencies, although the Home Grown School Feeding Program was affected by a slow-onset emergency and extreme food price inflation. All schools in both programs remained open, and there were no interruptions to school feeding activities.
Management

- Lead implementer(s): Ministry of Education
- 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>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>314,197</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>2,457,864</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>744,054*</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>3,516,115</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

* The number of secondary students fed includes some vocational students.

Foods and Beverages

- Whole grains
- Refined/milled grains
- Blended grain-based products
- Legumes
- Eggs
- Dairy
- Red meat
- Fish and shellfish
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Other vegetables
- Liquid oils
- Salt
- 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 address gender-specific challenges
- To reduce hunger
- To meet nutritional and/or health goals
- To meet agricultural goals

Modalities of Providing Students With Food

- In-school meals

Frequency and Duration

- 7 times per week
- During the school year

Targeting

- Universal

Expenses

- Food: 73%
- Labor: 10%
- Handling, storage, transport: 1%
- One-time fixed costs: 16%
- All other costs: 1%

Food Sources

- 99% Purchased (domestic)
- 0% Purchased (foreign)
- 1% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information

The National School Feeding Program started in 1995 when the first boarding schools were established in Rwanda, and by 2022-2023, the program operated in 3,978 schools of all types. Parents lead the school feeding and tender committees. Additionally, the community contributes labor towards the establishment of school gardens and other school feeding-related infrastructure.
Home Grown School Feeding Program

Management
- Lead implementer(s): World Food Program (WFP)
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- 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>16,274</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Primary School</td>
<td>102,143</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>118,417</strong></td>
<td>50%</td>
<td>50%</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Whole grains
- Legumes
- Deep orange vegetables and tubers
- White roots 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
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- To meet agricultural goals

Modalities of Providing Students With Food
- In-school meals

Frequency and Duration
- Not reported

Targeting
- Not reported

Expenses
- Food: 80%
- Labor: 20%
- Handling, storage, transport: 0%
- One-time fixed costs: 0%
- All other costs: 0%

Food Sources
- 45% Purchased (domestic)
- 2% Purchased (foreign)
- 0% In-kind (domestic)
- 53% In-kind (foreign)

Additional Information
The Home Grown School Feeding Program began in 2020 and employed 453 cooks in the 2022-2023 school year. The program placed an emphasis on promoting smallholder farmers—especially women. The school menu is designed with consideration of agricultural seasonality, local availability, and acceptance of different foods. As the program aims to build the capacity of the government, there has been a shift in ownership of the program in the direction of both central and decentralized leadership.