**Republic of Tajikistan**

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

All Primary and Secondary School-age Children

- 65% Enrolled, but not receiving food
- 23% Receiving food
- 12% Not enrolled

Only Enrolled Primary Students

- 72% 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 5,522,050**
  - Government: 522,050
  - International donors: 5,000,000
  - Private sector: 0
  - NGOs (domestic): 0
  - Other donors: 0

**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

**Food Sources**

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

**Special Notes:** Population numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report.
School Foods and Beverages (cont’d)

Prohibited food items
Unpasteurized milk, cottage cheese, sour cream, milk and yogurt samokvas in its natural form, raw green peas, pasta with minced meat, meat pancakes, jellies, okroshka, pates, jellied dishes, unpasteurized fruit drinks, kvas, mushrooms, pasta with chopped/ fried eggs, pastries, cream pies, deep-fried pies, and donuts.

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

Infrastructure, Employment, and Complementary Features

Share of Schools with ...

<table>
<thead>
<tr>
<th>Feature</th>
<th>Status</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>Some</td>
</tr>
<tr>
<td>Dedicated eating spaces</td>
<td>Most</td>
</tr>
<tr>
<td>Kitchens</td>
<td>Most</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: 2,000
- At least 25-50% paid
- 50-75% 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
Efforts to prevent obesity included food and beverage restrictions on or near school grounds, restrictions on food and beverage marketing to children, and food and nutrition and physical education. Beverages with non-nutritive or artificial sweeteners were not provided at school. Fortified flour containing iron, iodine, zinc, folic acid, vitamins B6 and B12, and thiamine was supplied by the World Food Program (WFP) and used in the program.

Additional Information
Small-scale farmers supplied the program with a variety of foods including legumes/pulses/nuts, dairy products, eggs, meat, poultry, fruits, and vegetables. They were supported with advice, seeds, and tools to enhance production of specific crops or foods for the program, along with subsidies and guidance to prevent post-harvest losses. Additionally, they received school feeding-specific training, forward contracts, and other extension services. The private sector was engaged with school feeding in Tajikistan through food trading and the donation of funds and supplies. Students engaged in meal preparation, serving, and cleanup and had their preferences taken into consideration.
Successes and Challenges

Successes
1. With WFP support, over half of primary school students in general education schools were provided with hot school meals in 2023.
2. The State Program for the Development of School Nutrition for 2022-2027 was approved.
3. Funds for piloting school meals were allocated in 2022, initially covering 42 schools.
4. In 2023, a school nutrition department was established within the Ministry of Education and Science.
5. In 2023, the country joined the School Meals Coalition, underscoring its commitment to school feeding.

Challenges
1. Not all schools have the necessary facilities for school meal preparation and proper management of a school meal program.
2. Conflict in Ukraine caused food supply issues.
3. Winter power shortages in remote areas have led to school meals being prepared off-site.

Environmental Sustainability

Targeted climate-friendly foods
- [ ] Yes
- [x] 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
- [x] Routine testing/monitoring of dry food storage
- [ ] Use of nearly-expired food
- [ ] Use of usable but “imperfect” commodities or produce
- [x] 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 involved adopting energy-efficient stoves and alternative fuels. Similarly, efforts to reduce the distance between school and food source included increasing local procurement and production and altering the school menu. Additionally, school garden produce was either 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
- [x] No particular strategy was used

Additional Information
During the 2022-2023 school year, the school meals program in Tajikistan experienced supply chain issues, although all schools remained open and there were no interruptions to school feeding operations.
School meals
(школьному питанию)

Management

- Lead implementer(s): Ministry of Health and Social Protection of the Population; and Ministry of Education and Science
- The national government managed the program (Centralized decision-making).
- 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>104,921</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>552,800</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>Unknown</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>657,721</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages

- Refined/milled grains
- Blended grain-based products
- 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
- Deep-fried foods
- Sweets
- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- Other fruit drink
- 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

Modalities of Providing Students With Food

- In-school meals

Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Grade level and age category targeting: primary school students from grades 1 to 4 (age category 7-11, in some cases from 6 years old), as well as pre-school children from 1-6 years old.

Expenses

- Food
- Labor
- Handling, storage, transport
- One-time fixed costs
- All other costs

Food Sources

- 10% Purchased (domestic)
- 20% In-kind (domestic)
- 0% Purchased (foreign)
- 70% In-kind (foreign)

Additional Information

School feeding was initiated with World Food Program support in 1999 in selected regions. Since 2013, it has expanded, now reaching 50% of primary school students in general schools. In 2022, a school meals pilot program began with state budget funding via a cash payments mechanism. Pilot schools work closely with parent committees to address kitchen upgrades, equipment, and menu enhancements. All decisions are made collaboratively among school management, parent committees, and teaching staff. Families also contribute with partial payment and with voluntary in-kind donations.