

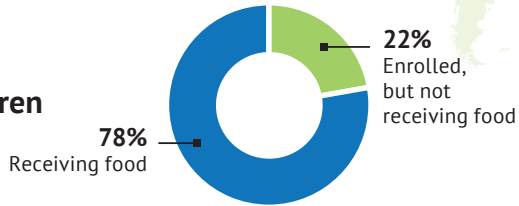


## REPUBLIC OF Namibia

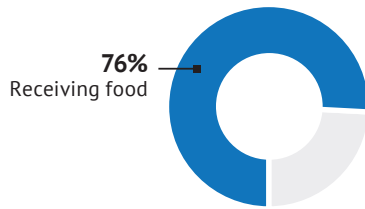


### School Meal Coverage (2022-2023)

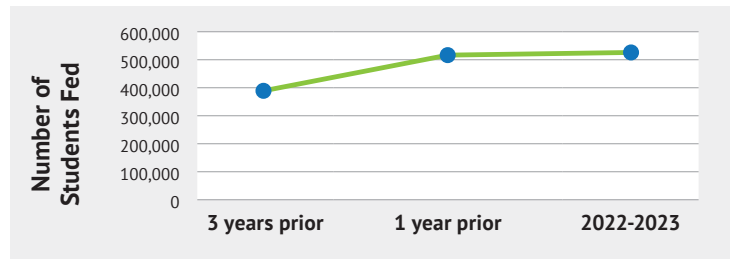
#### All Primary and Secondary School-age Children



#### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	243,859	60,000	0
Primary School	419,503	604,497	461,829
Secondary School	243,647	235,082	57,000
<b>TOTAL</b>	<b>907,009</b>	<b>899,579</b>	<b>518,829</b>



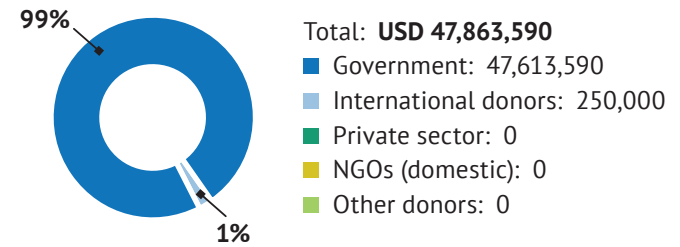
### National Laws, Policies, and Standards

- 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



- Line item in the national budget for school feeding

### School Foods and Beverages

- |  |   |   |
|--|---|---|
| <input checked="" type="checkbox"/> Whole grains                 | <input checked="" type="checkbox"/> Fish and shellfish                | <input type="checkbox"/> Liquid oils                          |
| <input checked="" type="checkbox"/> Refined/milled grains        | <input checked="" type="checkbox"/> Deep orange vegetables and tubers | <input checked="" type="checkbox"/> Semi-solid and solid fats |
| <input checked="" type="checkbox"/> Blended grain-based products | <input checked="" type="checkbox"/> White roots and tubers            | <input checked="" type="checkbox"/> Salt                      |
| <input checked="" type="checkbox"/> Legumes                      | <input checked="" type="checkbox"/> Fruits                            | <input checked="" type="checkbox"/> Dairy milk                |
| <input type="checkbox"/> Nuts and seeds                          | <input checked="" type="checkbox"/> Dark green leafy vegetables       | <input type="checkbox"/> Yogurt drink                         |
| <input checked="" type="checkbox"/> Eggs                         | <input type="checkbox"/> Cruciferous vegetables                       | <input checked="" type="checkbox"/> 100% fruit juice          |
| <input checked="" type="checkbox"/> Dairy                        | <input checked="" type="checkbox"/> Other vegetables                  | <input checked="" type="checkbox"/> Other fruit drink         |
| <input checked="" type="checkbox"/> Poultry and game meat        | <input type="checkbox"/> Deep-fried foods                             | <input checked="" type="checkbox"/> Tea                       |
| <input checked="" type="checkbox"/> Red meat                     | <input type="checkbox"/> Sweets                                       | <input type="checkbox"/> Other sugar-sweetened beverages      |
| <input checked="" type="checkbox"/> Processed meat               |   |   |

#### Prohibited food items

Any foods not listed on the Hostel Catering menu were prohibited.

#### Food Sources

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

**Special Notes:** Some population 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**
- Special training for cooks/caterers in nutrition**
- Objective to meet nutritional goals**
- Objective to reduce obesity**

### Limitations on food and beverage marketing...

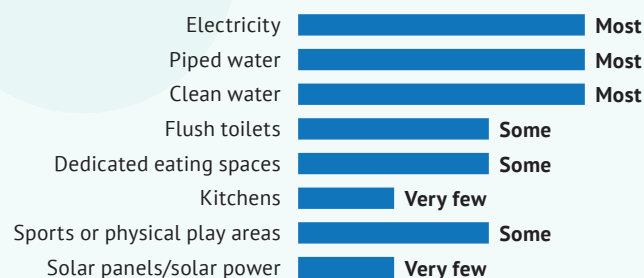
- On school grounds**
- To school age children

## Additional Information

The Namibia School Feeding Programme (NSFP) served a fortified maize blend, and all three programs operating in Namibia engaged nutritionists. To prevent overweight and obesity, strategies included setting nutritional standards for food baskets, limiting marketing to children, and providing education on food, nutrition, and health.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **10,598**

- At least 1-25% 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

In the 2022-2023 school year, the Home Grown School Feeding (HGSF) program engaged small and medium/large-scale farmers, while the Hostel Catering program involved only medium and large-scale farmers. Farmers in the latter program benefitted from mobile payments and forward contracts. The private sector participated in food trading and donating supplies in the HGSF program, and in food trading, processing, transport, catering, and supplying equipment in the Hostel Catering program. Women received gardening training in the HGSF program to earn income, and they were encouraged to apply for leadership or management positions in the Hostel Catering program.

## 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

Typical NSFP kitchens had open cooking areas, piped water, charcoal/wood stoves, and serving utensils, with the HGSF program also providing on-site (not piped) water. In contrast, Hostel Catering program kitchens featured closed cooking areas, piped water, secured storage, electricity, refrigeration, gas/electric stoves, and kitchen utensils. To reduce food waste in the NSFP, food storage was monitored, and expiry dates were checked. School garden produce from all three programs was 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
- No particular strategy was used

### Additional Information

The NSFP was impacted by slow-onset emergencies, natural disasters, health crises (e.g., pandemics), and supply chain issues. Despite these challenges, no schools closed, and school feeding operations continued, though meal delays occurred. This slightly decreased food accessibility and increased operational costs. The HGSF program faced similar slow-onset emergencies, economic crises, and supply chain issues without leading to school closures or interruptions in school feeding operations. Students affected by drought received take-home rations to address changes in food accessibility and costs. The Hostel Catering program reported no emergencies.

## Successes and Challenges

### Successes

1. The Ministry of Education, Arts, and Culture has successfully provided school feeding for the past 28 years.
2. Enrollment has increased exponentially over the years, a pattern that is at least partly attributed to school feeding programs.

### Challenges

1. Drought
2. Covid-19 pandemic
3. Slow procurement process

# Namibia School Feeding Programme (NSFP)

## Management

- Lead implementer(s): Ministry of Education, Arts and Culture
- The program was in transition between centralized and decentralized decision-making (Semi-decentralized).
- Regional government procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	461,829	–	–
Secondary School	0	–	–
<b>TOTAL</b>	<b>461,829</b>	<b>–</b>	<b>–</b>

## Foods and Beverages

- Blended grain-based products**

## 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 reduce hunger
- To meet nutritional and/or health goals

## Modalities of Providing Students With Food

- In-school meals

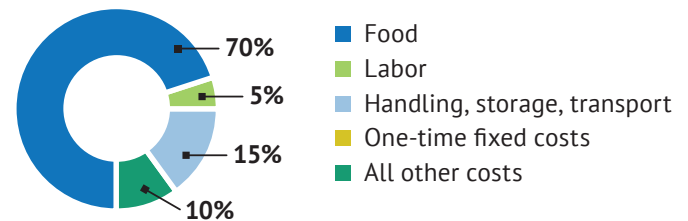
## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

- Universal targeting based on school type (public schools) and grade level (pre-primary to grade 7)

## Expenses



## Food Sources

60% Purchased (domestic)  
40% Purchased (foreign)

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

## Additional Information

The program began operating in 1991. Some schools serve porridge twice per day, according to the students' levels of vulnerability.

# Home Grown School Feeding Programme (HGSFP)

## Management

- Lead implementer(s): Ministry of Education, Arts and Culture; and World Food Programme
- The national government managed the program (Centralized decision-making).
- Individual schools procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	13,915	–	–
Secondary School	0	–	–
<b>TOTAL</b>	<b>13,915</b>	<b>–</b>	<b>–</b>

## Foods and Beverages

- ✓ Refined/milled grains
- ✓ Legumes
- ✓ Eggs
- ✓ Poultry and game meat
- ✓ Red meat
- ✓ Fish and shellfish
- ✓ Deep orange vegetables and tubers
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Other vegetables
- ✓ 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

## Modalities of Providing Students With Food

- In-school meals
- Take-home rations

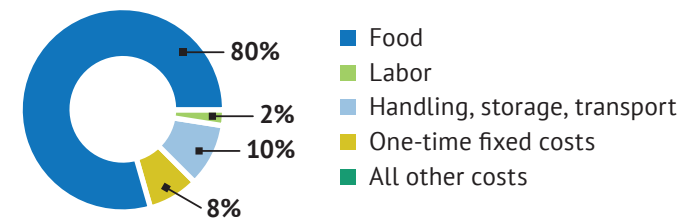
## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

- Targeted by grade level (pre-primary to grade 7), geography (regions with high levels of poverty and malnutrition), and school characteristics (schools should have a school garden or connectivity to a water pipeline)

## Expenses



## Food Sources

95% Purchased (domestic)  
0% Purchased (foreign)

5% In-kind (domestic)  
0% In-kind (foreign)

## Additional Information

An additional program objective was to diversify the food basket and engage smallholder farmers.

# Hostel Catering

## Management

- Lead implementer(s): Ministry of Education, Arts and Culture
- 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	15,172	–	–
Secondary School	42,487	–	–
<b>TOTAL</b>	<b>60,159</b>	<b>–</b>	<b>–</b>

## Foods and Beverages

- Whole grains
- Eggs
- Dairy
- Poultry and game meat
- Red meat
- Processed meat
- Fish and shellfish
- White roots and tubers
- Fruits
- Other vegetables
- Semi-solid and solid fats
- Salt
- Dairy milk
- 100% fruit juice
- 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 reduce hunger
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

## Modalities of Providing Students With Food

- In-school meals

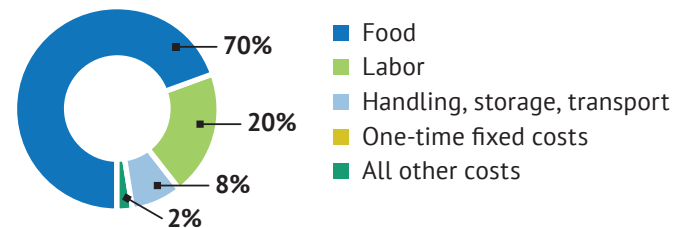
## Frequency and Duration

- Three meals per day, seven days per week
- During the school year

## Targeting

- Government and community hostels

## Expenses



## Food Sources

- 68% Purchased (domestic)
- 28% Purchased (foreign)
- 5% In-kind (domestic)
- 0% In-kind (foreign)

## Additional Information

The program started operating in 1990. In 2022-2023, there were 88 primary schools with government hostels that together accommodated 15,178 boarders, and 149 secondary schools with 42,487 boarders. Students' families contributed minimally towards hostel development funds, which were used for minor procurement of hostel needs. The Ministry of Education, Arts and Culture is responsible for allocating funds and monitoring the provision of foodstuffs to all government hostels. The Ministry also provides a subsidy to community hostels for feeding of children.

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](mailto:info@gcnf.org) for more information.

**Citation:** Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Namibia.

<https://gcnf.org/country-reports/>