

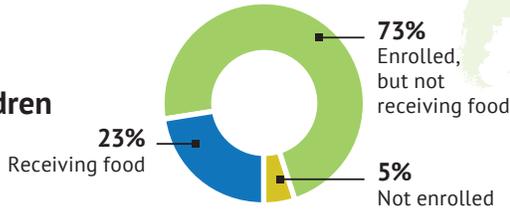


REPUBLIC OF  
**Armenia**

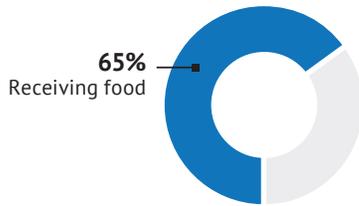


School Meal Coverage (2022-2023)

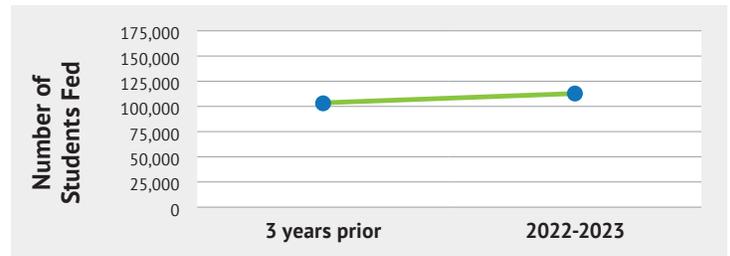
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	115,566	53,611	14,248
Primary School	167,704	155,801	102,014
Secondary School	281,205	272,388	0
<b>TOTAL</b>	<b>564,475</b>	<b>481,800</b>	<b>116,262</b>



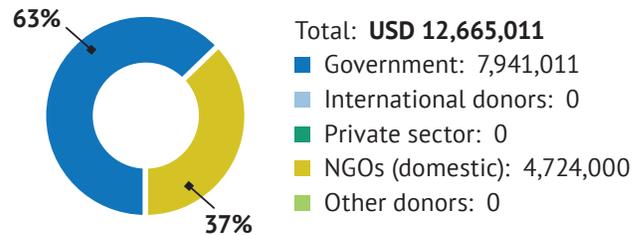
National Laws, Policies, and Standards

- 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

- |  |  |  |  |
|--|--|--|--|
| <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Whole grains</li> <li><input checked="" type="checkbox"/> Refined/milled grains</li> <li><input type="checkbox"/> Blended grain-based products</li> <li><input checked="" type="checkbox"/> Legumes</li> <li><input type="checkbox"/> Nuts and seeds</li> <li><input checked="" type="checkbox"/> Eggs</li> <li><input checked="" type="checkbox"/> Dairy</li> <li><input checked="" type="checkbox"/> Poultry and game meat</li> <li><input type="checkbox"/> Red meat</li> <li><input type="checkbox"/> Processed meat</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> Fish and shellfish</li> <li><input checked="" type="checkbox"/> Deep orange vegetables and tubers</li> <li><input checked="" type="checkbox"/> White roots and tubers</li> <li><input checked="" type="checkbox"/> Fruits</li> <li><input type="checkbox"/> Dark green leafy vegetables</li> <li><input checked="" type="checkbox"/> Cruciferous vegetables</li> <li><input checked="" type="checkbox"/> Other vegetables</li> <li><input type="checkbox"/> Deep-fried foods</li> <li><input type="checkbox"/> Sweets</li> </ul> | <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Liquid oils</li> <li><input checked="" type="checkbox"/> Semi-solid and solid fats</li> <li><input checked="" type="checkbox"/> Salt</li> <li><input type="checkbox"/> Dairy milk</li> <li><input type="checkbox"/> Yogurt drink</li> <li><input type="checkbox"/> 100% fruit juice</li> <li><input checked="" type="checkbox"/> Other fruit drink</li> <li><input type="checkbox"/> Tea</li> <li><input type="checkbox"/> Other sugar-sweetened beverages</li> </ul> | <p><b>Prohibited food items</b><br/>Unhealthy foods</p> <p><b>Food Sources</b></p> <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Purchased (domestic)</li> <li><input type="checkbox"/> Purchased (foreign)</li> <li><input type="checkbox"/> In-kind (domestic)</li> <li><input type="checkbox"/> In-kind (foreign)</li> </ul> |
|--|--|--|--|

**Special Notes:** Population and enrollment numbers from the UNESCO Institute of Statistics (UIS) 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...

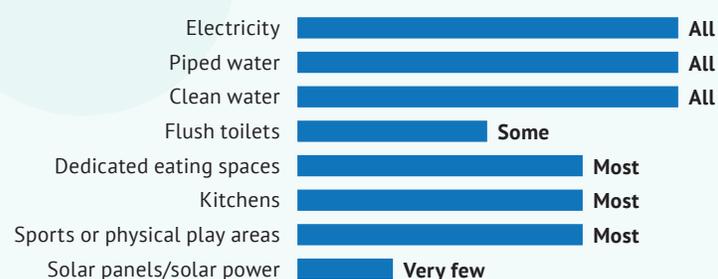
- On school grounds
- To school age children

## Additional Information

In the 2022-2023 school year, two nutritionists were employed by the World Food Program (WFP) and engaged in the school meal program. To prevent overweight/obesity, strategies included nutritional standards for food baskets and education on food, nutrition, and health.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### 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**

### 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, competitive tendering (open-bid) procedures were used to purchase food. Neither farmers nor the private sector were directly involved in the program. The program created jobs for cooks and kitchen workers and particularly targeted local women due to their vulnerability in provincial job markets. Community initiatives like the Arpi Community Development Program played an important role in fostering local economic growth by integrating sports and nutrition. The program also promoted agricultural education with school gardens and engagement with agricultural collectives, aiming to create sustainable opportunities and improve local skill sets. Students' families supported the program with voluntary in-kind contributions.

## 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 school kitchens included a closed cooking area, on-site (not piped) water, secured storage, electricity, refrigeration, gas or electric stove, and serving utensils. School garden produce was consumed by the students and 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

No emergencies were reported for the 2022-2023 school year.

## Successes and Challenges

### Successes

1. In 2016, the Government of the Republic of Armenia established the “Sustainable School Feeding” Foundation, which aimed to secure the transition of schools to the national program and ensure the development of the national program. The Foundation has been (and remains) a very positive force in the country and a driver of efforts to nationalize the program.
2. The program has been implemented in a continuous (uninterrupted) manner. Every year, one region was handed over to the state government, the budget set for the program was maintained, and the salaries of kitchen workers were regulated. This is in contrast to the previous module, where the number of staff was contingent on parental investments.

3. The government has realized that the continuous development of the program is very important, and there is value in ensuring the sustainability of the program in the coming years. Research is now being conducted to determine how to include Yerevan in the program, as the capital has so far been left out of the program.

### Challenges

1. Financing the salaries of program staff has been challenging. Cooks are funded by the program but are not included among the regular staff list of the school. Chefs have the required professional skills to prepare school meals, and it is very important for the sustainability of the program to include them among the regular school staff and fund their roles using fixed salaries from the budget.

# “School Feeding” National Program of Republic of Armenia

## Management

- Lead implementer(s): The Ministry of Education, Science, Sports, and Culture; Regional administrative bodies; and the UN World Food Program
- Program managed: Other
- Individual schools procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	14,248	48%	52%
Primary School	102,014	47%	53%
Secondary School	0	–	–
<b>TOTAL</b>	<b>116,262</b>	<b>47%</b>	<b>53%</b>

## Foods and Beverages

- Whole grains
- Refined/milled grains
- Legumes
- Eggs
- Dairy
- Poultry and game meat
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Cruciferous vegetables
- Other vegetables
- Liquid oils
- Semi-solid and solid fats
- Salt
- 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 provide a social safety net
- To address gender-specific challenges
- To reduce hunger
- To meet nutritional and/or health goals
- To prevent or mitigate obesity
- To meet agricultural goals

## Modalities of Providing Students With Food

- In-school meals
- In-school snacks

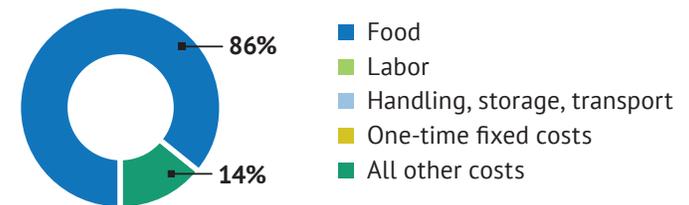
## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

- Geographic and grade levels (pre-school and grades 1–4)

## Expenses



## Food Sources

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

## Additional Information

The program was launched in 2010 and is overseen by the School Feeding and Child Welfare Agency, a support and monitoring body under the National Center for Education Development and Innovation. It is administered by the national government in certain regions and is administered by the World Food Program in others.

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