

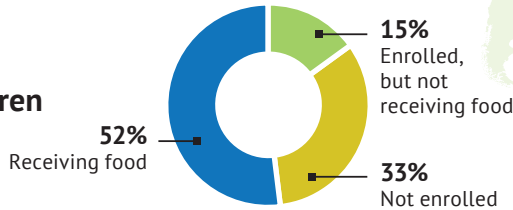


# REPUBLIC OF Colombia

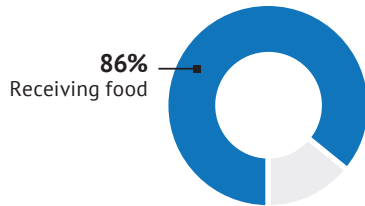


## School Meal Coverage (2023)

### All Primary and Secondary School-age Children



### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	2,339,162	572,971	516,661
Primary School	3,949,675	2,768,149	2,380,444
Secondary School	4,774,359	3,097,206	2,188,135
<b>TOTAL</b>	<b>11,063,196</b>	<b>6,438,326</b>	<b>5,085,240</b>



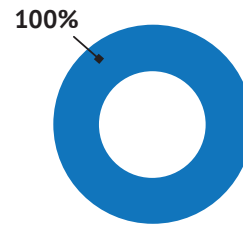
## National Laws, Policies, and Standards

- National school feeding policy
- Nutrition
- Health
- Food safety
- Smallholder farms
- Agriculture (apart from smallholders)
- Climate/environment policy
- Private sector involvement
- Other Policy

### The country had ...

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

## Budget



- Total: **USD 988,301,724**
- Government: 988,301,724
  - 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

- |  |   |   |   |
|--|---|---|---|
| <input type="checkbox"/> Whole grains                            | <input checked="" type="checkbox"/> Fish and shellfish                | <input checked="" type="checkbox"/> Liquid oils               | <b>Food Sources</b>                                     |
| <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"/> Purchased (foreign) |
| <input checked="" type="checkbox"/> Legumes                      | <input checked="" type="checkbox"/> Fruits                            | <input checked="" type="checkbox"/> Dairy milk                | <input type="checkbox"/> In-kind (domestic)             |
| <input checked="" type="checkbox"/> Nuts and seeds               | <input checked="" type="checkbox"/> Dark green leafy vegetables       | <input checked="" type="checkbox"/> Yogurt drink              | <input type="checkbox"/> In-kind (foreign)              |
| <input checked="" type="checkbox"/> Eggs                         | <input checked="" type="checkbox"/> Cruciferous vegetables            | <input checked="" type="checkbox"/> 100% fruit juice          |   |
| <input checked="" type="checkbox"/> Dairy                        | <input checked="" type="checkbox"/> Other vegetables                  | <input type="checkbox"/> Other fruit drink                    |   |
| <input checked="" type="checkbox"/> Poultry and game meat        | <input checked="" type="checkbox"/> Deep-fried foods                  | <input type="checkbox"/> Tea                                  |   |
| <input checked="" type="checkbox"/> Red meat                     | <input checked="" type="checkbox"/> Sweets                            | <input type="checkbox"/> Other sugar-sweetened beverages      |   |
| <input type="checkbox"/> Processed meat                          |   |   |   |

Special Notes: None

## School Foods and Beverages (cont'd)

### Prohibited food items

Ultra-processed packaged products high in sodium and saturated and trans fats, sugary and carbonated soft drinks, energy drinks, unhealthy condiments, extruded breakfast cereals, dehydrated soups, concentrated bouillon cubes or powders, artificial flavor enhancers, and other products as established in the PAE guidelines and complying with Food-Based Dietary Guidelines for the Colombian Population.

## 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...

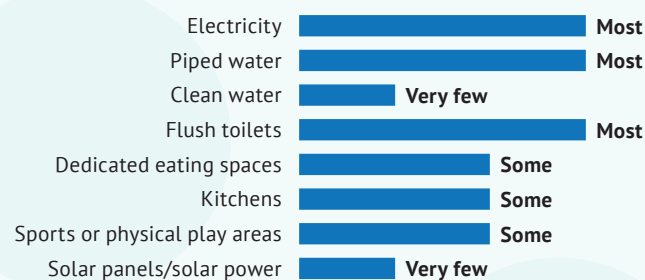
- On school grounds
- To school age children**

### Additional Information

At least 97 nutritionists, employed by the local government, were involved with the School Feeding Program during the 2023 school year. Several approaches were used to prevent or mitigate overweight/obesity, including nutritional requirements for school food, food and nutrition education, and health education.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **45,572**

- 100% 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

Both small and medium/large-scale farmers were engaged in the program, providing roots/tubers, legumes/pulses/nuts, dairy products, eggs, fish, green leafy vegetables, other vegetables, and fruits. Private sector companies were employed for food trading, food processing, transport, and the provision of supplies (e.g., utensils and equipment). Cooks/caterers received special training in portions/measurements and food safety/hygiene.

## 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

## 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

## Successes and Challenges

### Successes

1. Between 2019 and 2023, the resources allocated to the School Feeding program increased by 57% and coverage has increased with the goal of reaching universal coverage in 2026.
2. In the process of consolidating the Differential Care Model in dispersed rural areas, a link was established between Community Action Boards and Parents' Associations as operators of the program. This model of care is particularly for students from black, Afro-Colombian, Raizal and Palenquera communities.
3. Since 2020, the Special Administrative Unit for School Feeding has operated as an Entity attached to the Ministry of National Education with the responsibility of setting the Public Policy for School Feeding in Colombia.

### Additional Information

School menu cycles were implemented at the territorial level through a registered Nutrition and Dietetics professional. Menus must be designed according to the availability of food in the territory, as well as eating habits and customs. In some territories, student acceptability surveys were carried out to identify foods that were not popular. A process was initiated in collaboration with the Food and Agriculture Organization (FAO) for the implementation of the Gastronomic Laboratory in the program, similar to the process carried out in Chile. Additionally, “climate-friendly” foods were specifically targeted in an effort to strengthen the circular economy in the program. This is expected to advance with the development of the strategy in 2024. Lastly, Law 2046 of 2020 mandates that at least 30% of the resources allocated for the purchase of food in the program must be allocated to local public purchasing with the involvement of small producers and producers of peasant, family, and community agriculture.

### Additional Information

The School Feeding Program in Colombia was affected by flooding during the 2023 school year, causing some schools to close, though there were no major interruptions to school feeding operations as the feeding modality was switched to take-home rations. In some cases, there was a transition from food being prepared on school grounds to being prepared in an off-site industrial setting, reflecting infrastructure availability and various risk assessments. A significant increase in the cost of operating the program was addressed through an increase in the budget of local and national authorities. The emergency had the additional impact of generating a renewed appreciation for maintaining school feeding schemes in times of emergency and student recess. By 2023, in some departments such as Guajira and Choco, the program was sustained during student recess periods and not only during the school year.

4. Colombia was one of the first countries in Latin America and the Caribbean to issue guidelines to provide continuity to the School Feeding Program during the Covid-19 Pandemic.

### Challenges

1. One of the main challenges was the improvement of the infrastructure conditions of school cafeterias and the construction in those educational centers that do not have a cafeteria.
2. Access to safe drinking water.

# School Feeding Program

(Programa de Alimentación Escolar)

## Management

- Lead implementer(s): Special Administrative Unit for School Feeding - Food for Learning, along with the 97 Territorial Entities Certified in Education which implemented the PAE in their territory.
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Regional government procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	516,661	49%	51%
Primary School	2,380,444	49%	51%
Secondary School	2,188,135	51%	49%
<b>TOTAL</b>	<b>5,085,240</b>	<b>50%</b>	<b>50%</b>

## 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
- ✓ Yogurt drink
- ✓ 100% fruit juice

## 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

## Modalities of Providing Students With Food

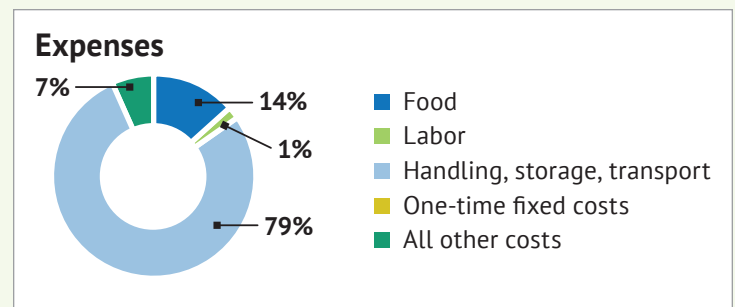
- In-school meals
- In-school snacks
- Take-home rations

## Frequency and Duration

- 5 times per week for in-school meals and snacks; take-home rations were provided once every 20 days during the student recess period in the municipalities that followed this strategy.
- In-school meals and snacks were provided throughout the school year, while take-home rations were provided outside the school year.

## Targeting

In-school meals and snacks were targeted at students enrolled in the official educational system, starting with lower grades (preschool, primary) until reaching middle school and secondary grades. The goal is to reach universal coverage by 2026; however, given resource limitations, the following criteria were applied to prioritize students to receive school food: All educational centers should offer food at least one day per week. For the other days, priority is given to the preschool level; to educational centers in rural areas; to urban educational centers with a majority ethnic population; to urban educational centers with a majority of the population that are victims of the armed conflict or that have disabilities; and to educational centers in lower-income communities (as determined by the Sisbén groupings). In these locations, the lower grades are given priority before progressively extending the program to higher grades. Take-home rations were targeted in municipalities with the highest levels of food insecurity.



# School Feeding Program (cont'd)

*(Programa de Alimentación Escolar)*

## Food Sources

98% Purchased (domestic)      0% In-kind (domestic)  
2% Purchased (foreign)        0% In-kind (foreign)

## Additional Information

The Special Administrative Unit for School Feeding – Food for Learning is a national entity attached to the Ministry of National Education. This has administrative autonomy, legal status, and independent assets, and its purpose has been to establish and develop the operating guidelines of the School Feeding Program and the Public School Feeding Policy. In 2022, the School Feeding Program was implemented in a decentralized manner: the 97 Territorial Entities Certified in Education were those who implemented the PAE in their territory, carrying out the contracting processes in accordance with the regulations in force in Colombia.

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.

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