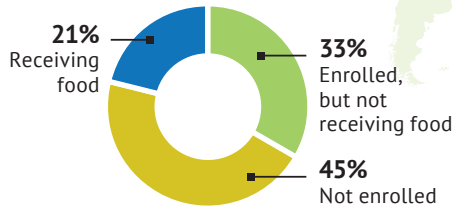


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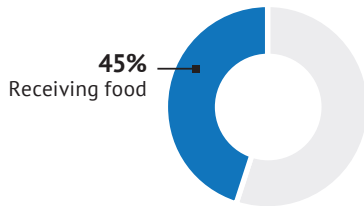


School Meal Coverage (2022-2023)

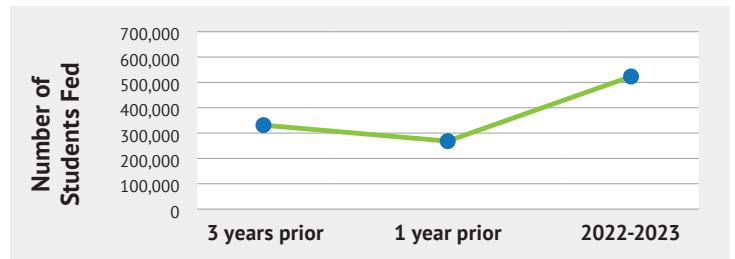
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	542,696	542,696	171,892
Primary School	847,428	607,558	270,523
Secondary School	768,384	274,573	74,661
TOTAL	2,158,508	1,424,827	517,076



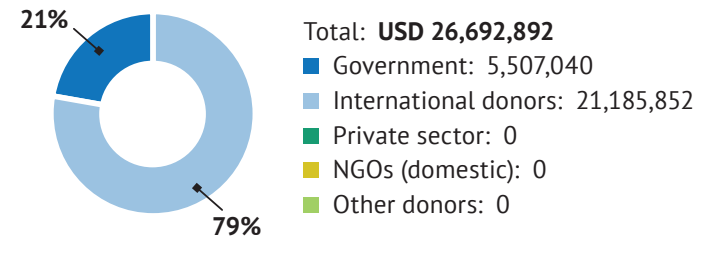
National Laws, Policies, and Standards

- 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

- 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

Only food items that are approved for the school feeding program menu are provided to students.

Food Sources

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

Special Notes: Population numbers 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...

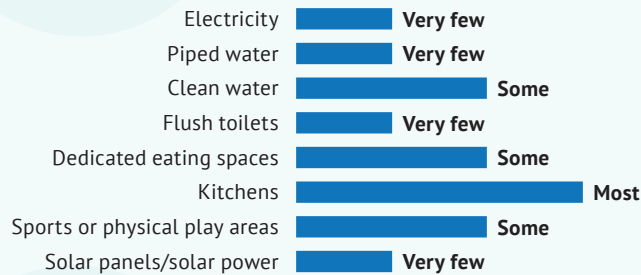
- On school grounds**
- To school age children**

Additional Information

The four largest school feeding programs engaged nutritionists and fortified various foods with vitamin A. There were 15 nutritionists engaged in the national program, six in the Mary's Meals program, four in the WFP HGSF program, and four in the LEARN program. All programs fortified rice and provided vitamin A supplementation in students' food, with additional fortified items such as salt and vegetable oil in the national program; palm oil, gari, and brown beans in the WFP HGSF program; and vegetable oil and split peas in the LEARN and Mary's Meals programs. To prevent overweight and obesity, all programs implemented education on food, nutrition, health, and physical education, and the national program additionally incorporated nutritional standards for food baskets and restrictions on food and beverages in or near schools.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **4,558**

- At least 25-50% paid
- 100% 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

During the 2022-2023 school year, the national program, WFP HGSF program, and Mary's Meals program engaged small and medium/large-scale farmers. In the national and the WFP HGSF programs, small-scale farmers were successful in competitive tendering and benefitted from subsidies, advice, and tools to prevent post-harvest losses and promote specific crop production. They also received mobile or electronic payments, school feeding-specific training, and forward contracts. The LEARN program did not directly involve farmers. In all programs, the private sector participated in transport. Additionally, the national program and the WFP HGSF program engaged the private sector in food trading, food processing, and/or provision of technical expertise.

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

During the 2022-2023 school year, all programs required students to provide firewood or charcoal for fuel, and efforts to reduce the use of charcoal or wood stoves included the introduction of energy-efficient stoves. To minimize food waste, each program implemented regular headcounts to determine student attendance and the quantity of food to be prepared; continuous cleaning of storerooms to prevent food contamination; application of the First In First Out method for discharging food from storerooms; and regular monitoring of these storerooms. Additionally, the WFP HGSP, LEARN, and Mary’s Meals programs composted uneaten or unusable food on-site. In all programs, produce from school gardens was consumed by the students.

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

In the 2022-2023 school year, the national program faced challenges with supply chain issues and extreme food price inflation. Despite these issues, there were no school closures or interruptions in school feeding operations. Though the cost of purchasing food slightly increased, the budget from donors also increased. Similarly, the WFP HGSP program also encountered extreme food price inflation during the same period. In both programs, rice was replaced with gari on a daily basis due to the higher cost and limited availability of locally produced rice. A positive development was that cooperatives and farmers began making efforts to ensure the availability of locally produced rice for schools to meet daily menu requirements.

Successes and Challenges

Successes

1. Implemented the Home Grown School Feeding program, covering approximately 81,000 students in 289 schools across six counties;
2. Promoted locally produced commodities to replace imports in the conventional school feeding program;
3. Advocated for increased funding in the national budget for the school feeding program, engaging senior government officials including cabinet members and legislators.

Challenges

1. There is limited funding in the national budget to support school feeding, covering only personnel costs for program implementation staff;
2. 79% of school-age children do not receive school meals;
3. Farmer groups, cooperatives, and aggregators struggle to produce enough food commodities for supply and delivery to schools;
4. Poor road conditions prevent the school feeding program from operating in certain counties and areas.

Liberia School Feeding Program

Management

- Lead implementer(s): Ministry of Education; and Care Food Liberia
- Managed by the government and partners
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	80,209	48%	52%
Primary School	100,824	47%	53%
Secondary School	50,000	47%	53%
TOTAL	231,033	48%	52%

Foods and Beverages

- ✓ **Whole grains**
- ✓ **Refined/milled grains**
- ✓ **Legumes**
- ✓ **White roots and tubers**
- ✓ **Dark green leafy vegetables**
- ✓ **Liquid oils**
- ✓ **Salt**

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 meet agricultural goals

Modalities of Providing Students With Food

- In-school meals

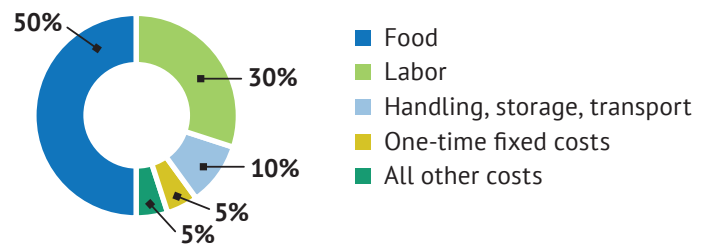
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Geographic, grade levels (pre-primary, primary, and secondary schools), school type (community schools)

Expenses



Food Sources

40% Purchased (domestic)
30% Purchased (foreign)

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

Additional Information

The program began operating in 1975, and its inter-sectoral coordination body is comprised of Ministries of Education, Health, Gender, and Finance, as well as other partners. Students' families were required to make in-kind contributions and volunteered as cooks. There was a focus on employing young women in program implementation and leadership positions, including as managers, coordinator, supervisors, and administrators. Additionally, there was a focus on hiring young people aged 23 to 35 years and supporting local farmers for increased production. In upper primary classes, students assisted in cleaning the cafeteria after lunch.

World Food Programme Home Grown School Feeding Program

Management

- Lead implementer(s): Ministry of Education; and World Food Programme (WFP)
- Managed by the Ministry of Education and the WFP
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	27,438	43%	57%
Primary School	50,562	44%	56%
Secondary School	0	–	–
TOTAL	78,000	44%	56%

Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Fish and shellfish
- ✓ Dark green leafy vegetables
- ✓ Other vegetables
- ✓ Liquid oils
- ✓ Salt

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

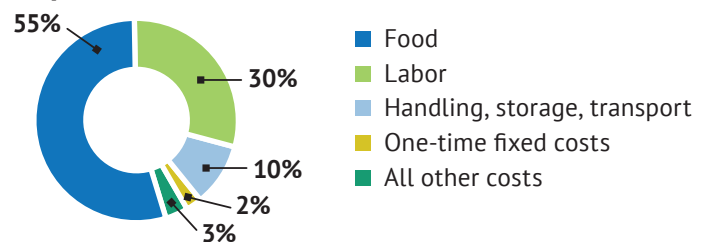
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- School selection was based on school type (public schools), grade level (grades 1-6), and geographical location, with consideration of the local food security situation.

Expenses



Food Sources

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

Additional Information

The program started in 1995. A monthly stipend of \$15 was provided to households with vulnerable children to encourage regular school attendance and support additional needs. Students' families made mandatory in-kind contributions, and students actively participated in food preparation, serving, and/or cleaning. Community engagement included the Parent-Teacher Association as part of the Food Management Committee, which oversaw food commodities and program management at the school level. The community contributed with condiments, volunteer cooks, and labor to establish school gardens.

Liberia Empowerment through Attendance Reading and Nutrition (LEARN) School Feeding Program (Save the Children)

Management

- Lead implementer(s): Ministry of Education and Save the Children International
- Managed by the Ministry of Education and Save the Children International
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	19,058	48%	52%
Primary School	29,785	47%	53%
Secondary School	0	—	—
TOTAL	48,843	47%	53%

Foods and Beverages

- Whole grains
- Refined/milled grains
- Fish and shellfish
- Dark green leafy vegetables
- Other vegetables
- Liquid oils
- Salt

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

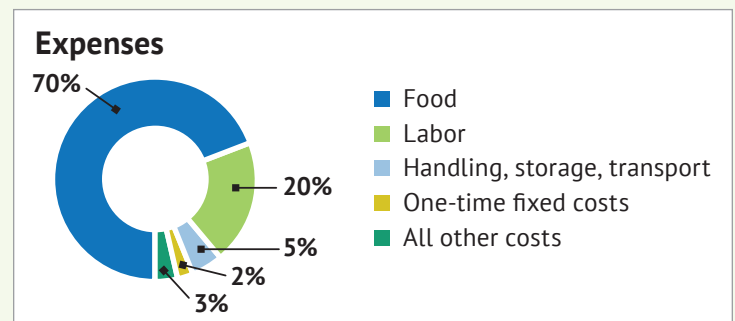
- In-school meals

Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Geographic, grade levels, school type



Food Sources

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

Additional Information

The program started in 2017. Students' families provided mandatory in-kind contributions, including condiments, volunteer cooks, and work on the school gardens.

Mary's Meals Liberia

Management

- Lead implementer(s): Ministry of Education and Mary's Meals Liberia
- Managed by the Ministry of Education and Mary's Meals Liberia
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	44,531	48%	52%
Primary School	88,247	49%	51%
Secondary School	24,661	48%	52%
TOTAL	157,439	49%	51%

Foods and Beverages

- Whole grains
- Refined/milled grains
- Fish and shellfish
- Dark green leafy vegetables
- Other vegetables
- Liquid oils
- Salt

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

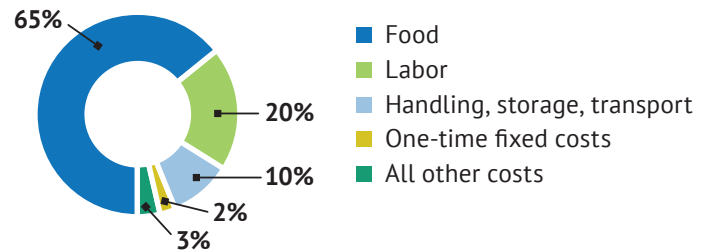
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Geographic, grade levels, school type

Expenses



Food Sources

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

Additional Information

The program started in 2017. At least 6 nutritionists were engaged in the national program, which included vitamin A-fortified rice, split peas, and vegetable oil. Nutritional supplements or micronutrient powders containing vitamin A were also provided to students in their food. To prevent overweight and obesity, strategies included education on food, nutrition, and health, and physical education. Students' families were required to make in-kind contributions and to volunteer as cooks.

Management

- Lead implementer(s): Ministry of Education and ZOA
- Managed by the Ministry of Education and ZOA
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	656	58%	42%
Primary School	1,105	49%	51%
Secondary School	0	–	–
TOTAL	1,761	52%	48%

Foods and Beverages

- Whole grains
- Refined/milled grains
- Fish and shellfish
- Dark green leafy vegetables
- Other vegetables
- Liquid oils
- Salt

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

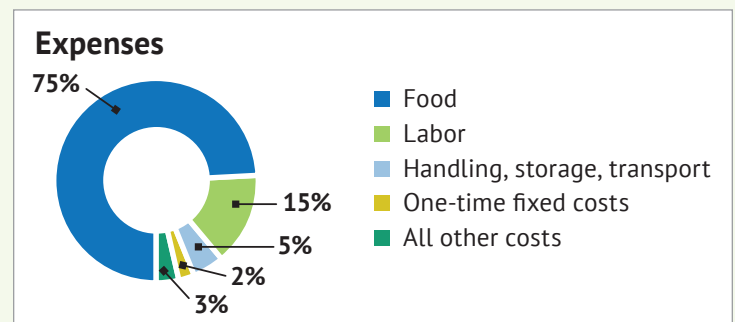
- In-school meals

Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Geographic, grade levels, school type



Food Sources

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

Additional Information

The program started in 2017. Efforts to reduce charcoal or wood stoves included energy-efficient stoves. School garden produce was consumed by the students, and students' families were required to make in-kind contributions and to volunteer as cooks.

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 for more information.

Citation: Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Liberia. <https://gcnf.org/country-reports/>