

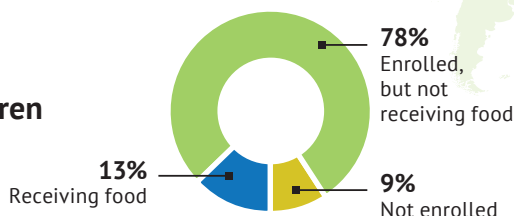


Malaysia

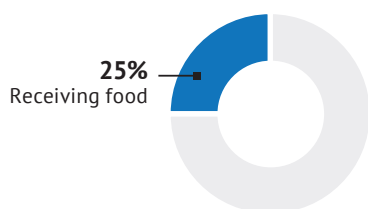


School Meal Coverage (2022)

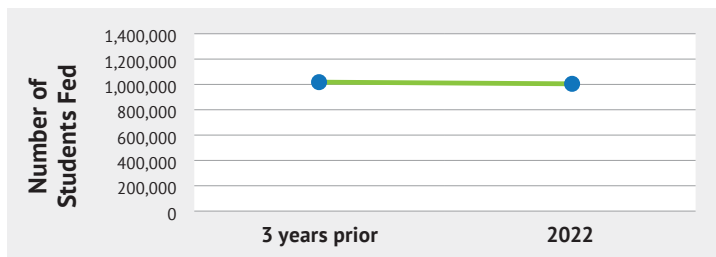
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	1,047,262	898,972	203,288
Primary School	3,093,909	3,024,466	762,240
Secondary School	3,115,110	2,633,592	43,266
TOTAL	7,256,281	6,557,030	1,008,794



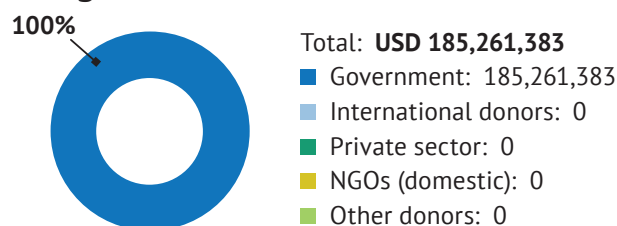
National Laws, Policies, and Standards

- 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

Foods that are highly-processed or high in sugar.

Food Sources

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

Special Notes: Population and student 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...

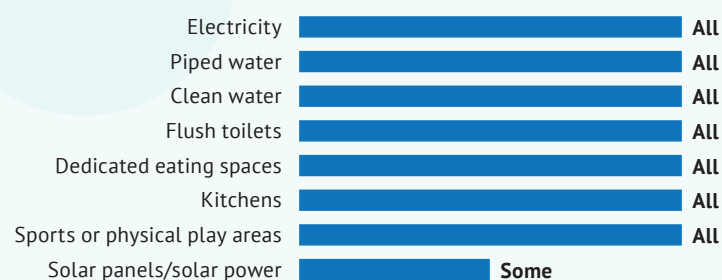
- On school grounds**
- To school age children**

Additional Information

In the 2022 school year, all school meal programs in Malaysia involved nutritionists funded by the national government. The Pre-School Program provided bio-fortified beans (iron), bananas/plantains (vitamin A), and maize (vitamin A). To combat obesity, programs implemented initiatives such as setting nutritional standards for food baskets, restricting food and beverage marketing, limiting food and beverage availability near or on school grounds, and offering food, nutrition, health, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **17,406**

- 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

The Fully Residential School Meal Program and the Additional School Meal Program followed competitive tendering—in which small-scale farmers were successful—whereas the Pre-School Meal Program did not use this process. Both small and medium/large-scale farmers supplied the Fully Residential School Meal Program, whereas only small-scale farmers supplied the Pre-School Meal Program. The Pre-School Meal Program supported small-scale farmers with agricultural subsidies, post-harvest loss prevention advice/tools, crop promotion, mobile or electronic payments, school-feeding training, and forward contracts. No farmers directly supplied the Additional School Meal Program. In the Pre-School Meal Program, over 99% cooks were employed as “Student Management Assistants” (Pembantu Pengurusan Murid).

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

Both the Fully Residential and Pre-School Programs prepared school food on-site, while the Additional Program used on-site, off-site centralized kitchens, or off-site private facilities. The Fully Residential Program composted uneaten food off-site, while the Pre-School Program composted uneaten food on-site and used biogas from the anaerobic digester for school cooking.

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 Fully Residential Program was impacted by natural disaster in the 2022 school year. Nevertheless, schools remained open, and school feeding operations continued. The emergency reduced food accessibility (availability and affordability) and slightly increased costs. In response, the program sought alternative food sources or suppliers and negotiated better prices with existing suppliers.

Successes and Challenges

Successes

1. The school feeding program was expanded to cover more students with the use of the updated Poverty Line Income (PGK) definition;
2. More government initiatives promoted healthy eating habits among students;
3. The Program Susu Sekolah helped grow the dairy industry.

Challenges

1. Implementing small improvements to the nutrition program involves high costs due to the large number of students (5 million);
2. Gaining policymakers’ support for investing in the development of future generations is challenging due to the high costs;
3. The global increase in raw material prices has placed stress on school meal programs.

Fully Residential School Meal Program

(Bantuan Makanan Bermasak - BMB)

Management

- Lead implementer(s): Ministry of Education; and Fully Residential Schools Management Division
- The national government managed the program (Centralized decision-making).
- Caterers procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	0	–	–
Secondary School	43,266	50%	50%
TOTAL	43,266	50%	50%

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
- ✓ 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 meet nutritional and/or health goals

Modalities of Providing Students With Food

- In-school meals

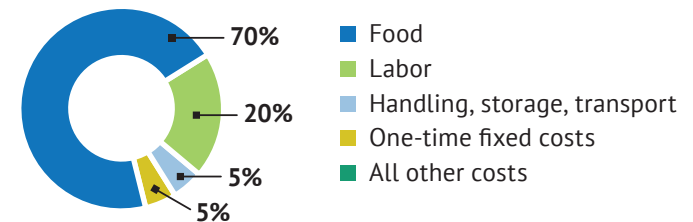
Frequency and Duration

- 5 times per day
- During the school year

Targeting

- School type (boarding schools)

Expenses



Food Sources

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

Additional Information

The program started in 1974, and the Ministry of Health and the Ministry of Agriculture & Food Industries are the lead inter-sectoral coordination bodies responsible for school feeding activities in the country. Students' families contributed to the program by paying a partial price for school meals.

Pre-School Meal Program

Management

- Lead implementer(s): Ministry of Education; Ministry of National Unity; Ministry of Rural Regional Department; and Ministry of Health
- 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	203,288	50%	50%
Primary School	0	–	–
Secondary School	0	–	–
TOTAL	203,288	–	–

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

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

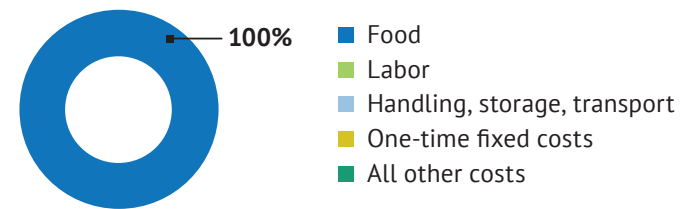
Frequency and Duration

- Unknown
- Outside the school year

Targeting

- Universal (all public pre-schools)

Expenses



Food Sources

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

Additional Information

The Pre-School Meal Program, which started in 1992, received voluntary in-kind contributions from student families and operated in 6,318 public schools during the 2022 school year.

Additional School Meal Program

Management

- Lead implementer(s): Ministry of Education; Ministry of Health
- The national government managed the program (Centralized decision-making).
- Caterers procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	762,240	47%	53%
Secondary School	0	–	–
TOTAL	762,240	47%	53%

Foods and Beverages

- Whole grains
- Eggs
- Dairy
- Red meat
- Fish and shellfish
- Fruits
- Dark green leafy vegetables
- Other vegetables
- Sweets
- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- 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 address gender-specific challenges

Modalities of Providing Students With Food

- In-school meals

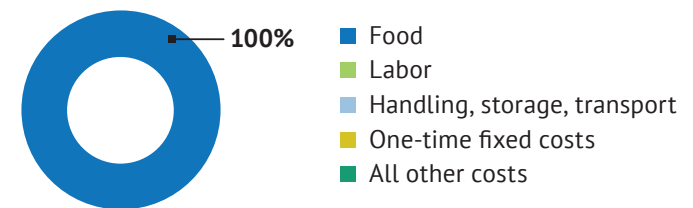
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeted towards children from low-income households, children with special needs, and Indigenous children.

Expenses



Food Sources

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

Additional Information

The program began operating in 1971.

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