

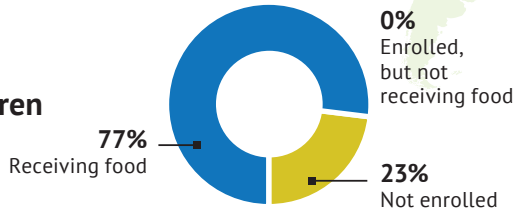


REPUBLIC OF THE Marshall Islands

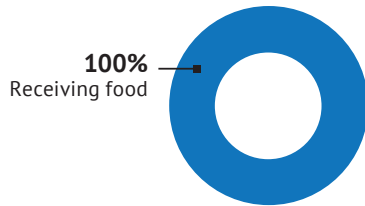


School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	4,707	1,139	1,139
Primary School	9,668	7,782	7,782
Secondary School	4,843	3,361	3,361
TOTAL	19,218	12,282	12,282



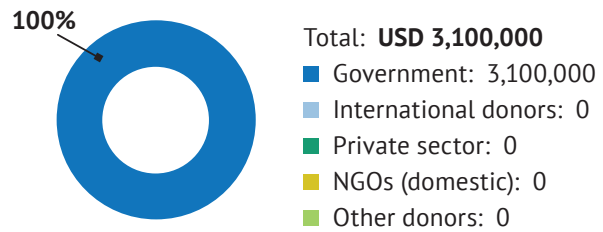
National Laws, Policies, and Standards

- 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



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

Hot dogs, canned corned beef, ramen noodles

Food Sources

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

Special Notes: None

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...

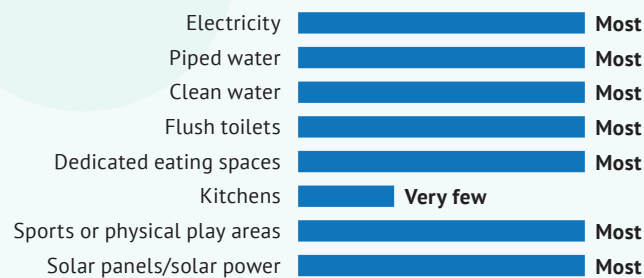
- On school grounds
- To school age children**

Additional Information

Nutritionists were involved in the School Lunch Program. Several approaches were used to prevent or mitigate overweight/obesity, including food and/or beverage restrictions on or near school grounds and health and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **Unknown**

- At least 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

The private sector was engaged in the School Lunch Program through catering. Food for the program was purchased through open-bid (competitive tendering) procedures, and small-scale farmers/small farmer organizations/small companies successfully competed. School feeding-specific training was provided to farmers who supplied fish and green leafy vegetables to the program or schools. A majority of the cooks/caterers were women, and the cooks/caterers received training in portions/measurements and food safety/hygiene. Jobs or income-generating opportunities were created for vendors and women in the neighboring islands.

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

To limit packaging waste in the School Lunch Program, students recycled and re-used bags/containers. Uneaten/unusable food was composted on school grounds, and produce from school gardens was consumed by 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

During the school year that began in 2022, the School Lunch Program was affected by a slow-onset emergency which caused school closures in some regions, a temporary interruption in school feeding operations in all schools/regions, and a slight decrease in accessibility (availability and affordability) of food. As a result, significant adjustments were made in the menu to accommodate changes in food availability and costs. Strategies implemented to address the impact of the emergency/ies included seeking alternative food sources or suppliers and sourcing different or alternative food.

Successes and Challenges

Successes

1. There has been an improvement in school enrollment.
2. Funding was regarded as adequate to achieve program targets.
3. There has been improvement in the learning gardens.

Challenges

No challenges reported.

School Lunch Program

Management

- Lead implementer(s): Public School System
- 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	1,139	49%	51%
Primary School	7,782	48%	52%
Secondary School	3,361	52%	48%
TOTAL	12,282	49%	51%

Foods and Beverages

- Poultry and game meat
- Red meat
- Processed meat
- Fish and shellfish
- Fruits
- Dark green leafy vegetables
- Other vegetables
- 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 nutritional and/or health goals

Modalities of Providing Students With Food

- In-school meals

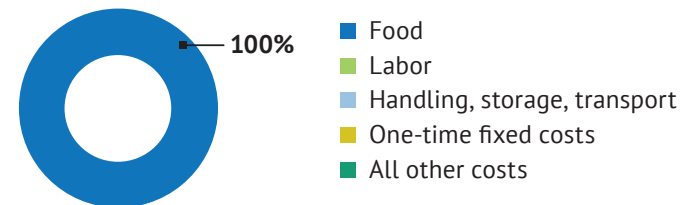
Frequency and Duration

- 3 times per week
- During the school year

Targeting

- Universal

Expenses



Food Sources

25% Purchased (domestic)
75% Purchased (foreign)

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

Additional Information

The School Lunch Program in the Marshall Islands is a universal school meal program which began operating in 2017. Students participated in the food preparation, serving, and cleanup in the School Lunch Program. Parents or others were involved in planning the overall program and deciding the menu, and interviews were conducted to capture students' preferences regarding the program. The Canvasback Wellness Center provided menu suggestions and policy guidance.

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