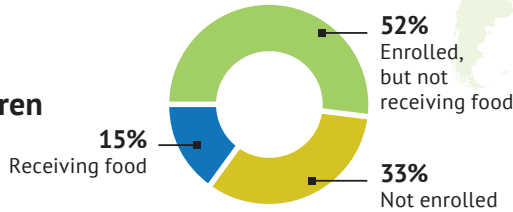


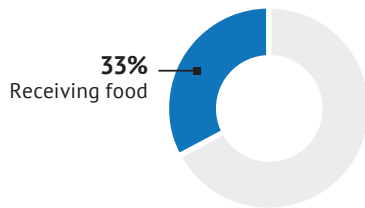


School Meal Coverage (2022-2023)

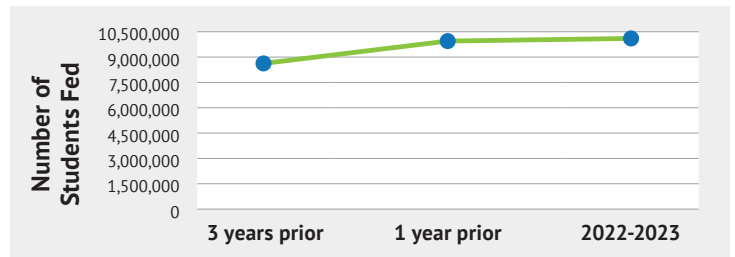
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	6,458,849	525,199	0
Primary School	35,739,144	30,455,582	9,990,862
Secondary School	30,375,436	13,947,585	0
TOTAL	72,573,424	44,928,364	9,990,862



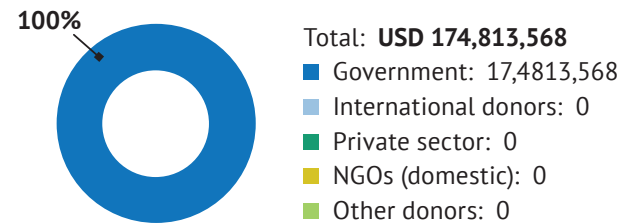
National Laws, Policies, and Standards

- 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 checked="" type="checkbox"/> Whole grains | <input checked="" type="checkbox"/> Fish and shellfish | <input checked="" type="checkbox"/> Liquid oils |
| <input type="checkbox"/> Refined/milled grains | <input checked="" type="checkbox"/> Deep orange vegetables and tubers | <input 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 type="checkbox"/> Legumes | <input checked="" type="checkbox"/> Fruits | <input type="checkbox"/> Dairy milk |
| <input checked="" type="checkbox"/> Nuts and seeds | <input checked="" type="checkbox"/> Dark green leafy vegetables | <input checked="" type="checkbox"/> Yogurt drink |
| <input checked="" type="checkbox"/> Eggs | <input checked="" type="checkbox"/> Cruciferous vegetables | <input type="checkbox"/> 100% fruit juice |
| <input checked="" type="checkbox"/> Dairy | <input type="checkbox"/> Other vegetables | <input checked="" 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 checked="" type="checkbox"/> Sweets | <input type="checkbox"/> Other sugar-sweetened beverages |
| <input type="checkbox"/> Processed meat | | |

Prohibited food items

Alcohol and other foods deemed harmful.

Food Sources

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

Special Notes: Total number of children 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...

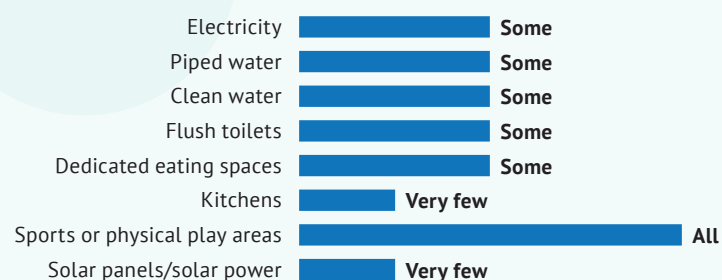
- On school grounds**
- To school age children**

Additional Information

Biofortified orange-fleshed sweet potatoes and zinc rice were included in National Home-grown School Feeding Program. Strategies to prevent overweight and obesity included nutritional standards for food baskets, restrictions on food and beverages in or near schools, and education on food, nutrition, and health. Students with allergies and other dietary restrictions, such as lactose intolerance, were provided with appropriate substitutes.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **125,710**

- 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

During the 2022-2023 school year, the program engaged both small-scale and medium/large-scale farmers, with small-scale farmers benefiting from subsidies; advice/tools to prevent post-harvest losses and to promote production of specific crops; mobile or electronic payments; school feeding-specific training; and forward contracts. The private sector was involved in providing technical assistance for the program. Women and women-led cooperatives were prioritized in the selection of cooks/caterers, and community engagement was encouraged through participation in the School-Based Management Committee, which included parents, teachers, and community figures.

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

Efforts to reduce charcoal or wood stoves included use of energy-efficient stoves. School garden produce was consumed by the students, and uneaten/unusable food was composted off-site. The food menu for each state was based on locally-grown crops specific to that area.

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 program was affected by conflict, supply chain issues, and extreme food price inflation. Despite these emergencies, no schools were closed and there were no interruptions to school feeding operations, though there was a significant increase in the cost of purchasing food. During some emergencies, school menus were shifted from hot cooked meals to raw food for distribution as take-home rations.

Successes and Challenges

Successes

1. Enactment of a law supporting the school feeding program;
2. Approval of the National Home-grown School Feeding Policy;
3. Approval of frameworks and strategies for various components of the program

Challenges

1. Insufficient funding;
2. Inadequate infrastructure;
3. Need for improved monitoring and supervision strategies

National Home-grown School Feeding Programme

Management

- Lead implementer(s): National Social Investment Programme Agency
- 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	9,990,862	–	–
Secondary School	0	–	–
TOTAL	9,990,862	–	–

Foods and Beverages

- ✓ Whole grains
- ✓ Blended grain-based products
- ✓ 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
- ✓ Sweets
- ✓ Liquid oils
- ✓ Salt
- ✓ Yogurt drink
- ✓ 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 meet agricultural goals

Modalities of Providing Students With Food

- In-school meals
- Take-home rations

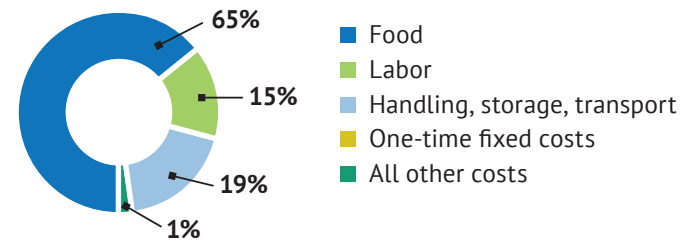
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Grade levels (primary 1–3), school type (public schools), geography (state-by-state participation)

Expenses



Food Sources

- 95% Purchased (domestic)
- 5% In-kind (domestic)
- 0% Purchased (foreign)
- 0% In-kind (foreign)

Additional Information

The National Home-grown School Feeding Programme began operating in 2016.

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, Nigeria.

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