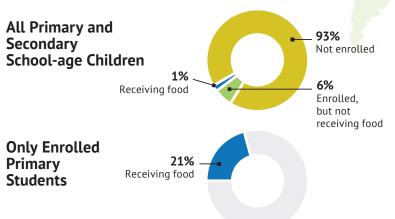
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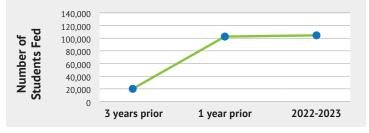




School Meal Coverage (2022-2023)



School Level	Total	# Enrolled	# Receiving Food
Preschool	1,801,846	17,953	45,000
Primary School	3,067,927	250,453	52,000
Secondary School	2,460,042	130,253	7,000
TOTAL	7,329,815	398,659	104,000



National Laws, Policies, and Standards

- ✓ National school feeding policy
- $\ \square$ 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

Total: Unknown

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

Genetically modified foods

Food Sources

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

Special Notes: Population and school enrollment numbers from the UNESCO Institute for 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

One nutritionist was engaged with the school meal program, and produce from school gardens was partly consumed by students and partly sold. Approaches to prevent or mitigate overweight/obesity included nutritional requirements for food baskets; food and/or beverage restrictions on or near school grounds; limitations on food and/or beverage marketing to children; and food and nutrition education, health education, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: 700

- At least 100% paid
- 50-75%% women

There was a focus on creating job opportunities for...

T _a	V V	Vomen	☐ Youth	O+hor	Crounc
L	V	voillell	L TOULII	☐ Other	GIOUDS

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

Women were given priority as cooks and as small-scale farmers supplying the program with foods. Cooks were paid in-kind. Students' families made mandatory in-kind contributions to support the school meal program, and school clubs engaged in conveying students' preferences regarding the school meals.



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	pac	kage	waste

Re-use of bags/containers
Recycling
Use of compostable materials
Use of "bulk serve" containers
Prohibiting specific types of packaging

Additional Information

Charcoal or wood stoves were used for cooking, with students expected to provide fuel. To reduce the use of firewood/charcoal as fuel, the school meal program in Somalia used alternative fuels and fuel efficient (energy efficient) stoves. Several efforts were made to reduce the distance between where the school food was produced and the schools, including increases in local food production and procurement. Food waste was minimized by fixing the amount served per student.

Emergencies

Experienced disruptions to school feeding due to emergencies

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Strategies to address the impact of emergencies

V	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

Somalia experienced a large set of emergencies in the 2022-2023 school year, including slow-onset emergency (e.g., drought), natural disaster, economic/financial crisis, conflict, health crisis, supply chain issues, extreme food price inflation, and teachers' strike. These emergencies caused schools to close for at least one month and caused school feeding operations to be temporarily suspended in all schools/regions. In response to these emergencies, alternative food sources or suppliers were sought.

Successes and Challenges

Successes

- 1. School meals in Somalia have brought an improvement in school enrollment, especially among girls.
- 2. School meals have helped students from poor households to access school.
- 3. The school meal program has presented an incomegenerating opportunity for small-scale farmers.
- 4. School meal programs have shifted parents' preferences in favor of nutritious local foods.

Challenges

- 1. Sometimes school feeding partners have had trouble securing funds for the school meal program.
- 2. All targets for the school meal program were only "slightly achieved".



School Feeding Program

Management

- Lead implementer(s): Ministry of Education and the World Food Programme (WFP)
- The national government managed the program (Centralized decision-making).
- · National government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	45,000	56%	44%
Primary School	52,000	67%	33%
Secondary School	7,000	57%	43%
TOTAL	104,000	62%	38%

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
- Dairy milk
- ✓ 100% fruit juice
- Other fruit drink
- ✓ 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 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

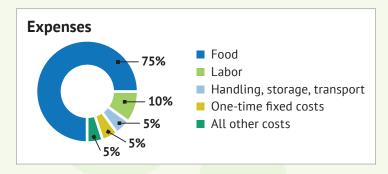
- In-school meals
- · Take-home rations

Frequency and Duration

- 5 times per week (in-school meals); and once per week (take-home rations)
- Both during the school year and outside the school year (during school breaks)

Targeting

• Targeted towards children who otherwise would not have an opportunity to learn due to financial limitations.



Food Sources

100% Purchased (domestic) 0% Purchased (foreign)

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

Additional Information

School feeding in Somalia was introduced in 2003. Take-home rations have been offered specifically during emergencies, such as the Covid-19 pandemic or other health crises.

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, Somalia. https://gcnf.org/country-reports/

