

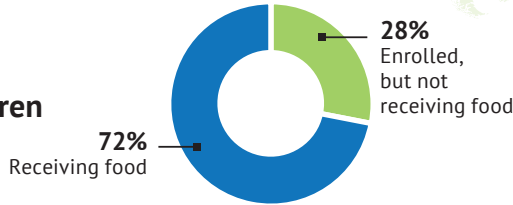


# REPUBLIC OF South Africa

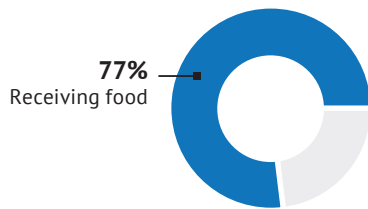


## School Meal Coverage (2022-2023)

### All Primary and Secondary School-age Children



### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	4,556,102	798,777	0*
Primary School	7,940,229**	7,698,124	5,955,251
Secondary School	4,967,946	5,353,649	3,367,609
<b>TOTAL</b>	<b>17,464,276</b>	<b>13,850,550</b>	<b>9,322,860</b>

\* The Early Childhood Development (ECD) Nutrition Support program reaches children of preschool age with nutrition. However, this is not considered to be a school-based feeding program and is therefore not covered in this report.

\*\* The number of children fed is inclusive of 96,253 special needs children who are not necessarily in a grade level. The numbers are distributed in the table above according to the share of the South African population in each age category.



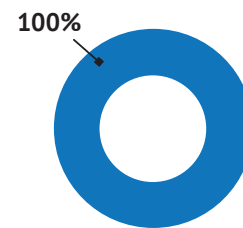
## National Laws, Policies, and Standards

- 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



Total: **USD 432,685,050**

- Government: 432,685,050
- International donors: 0
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 0

- 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 checked="" type="checkbox"/> Liquid oils          |
| <input checked="" type="checkbox"/> Refined/milled grains | <input checked="" 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 checked="" type="checkbox"/> Legumes               | <input checked="" type="checkbox"/> Fruits                            | <input checked="" 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 checked="" 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 type="checkbox"/> Processed meat                   |   |  |

### Prohibited food items

Foods high in sugar and fat, such as ultra-processed foods.

### Food Sources

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

**Special Notes:** Population 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...

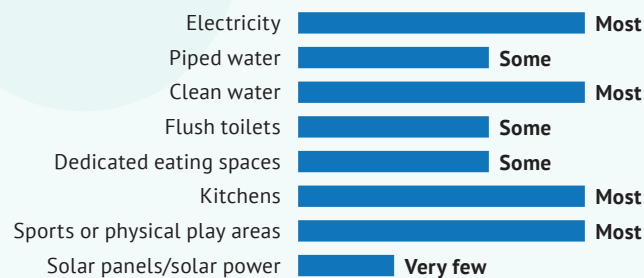
- On school grounds**
- To school age children**

### Additional Information

At least four government-employed nutritionists participated in the program in the 2022-2023 school year. Maize meal was fortified with iron, vitamin A, folic acid, thiamine, riboflavin, and niacin, while soya mince was biofortified. Strategies to prevent overweight/obesity included nutritional standards for food baskets, limits on marketing to children, and food, nutrition, and physical education. Dry food items unused during the school term, such as milled grains and legumes, were packaged as take-home rations for needy learners to consume at home outside of the school year.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **61,392**

- 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 program engaged small and medium/large-scale farmers, and the private sector was involved by donating food and supplies. Preference was given to women and youth in selecting food handlers, with women being prioritized as chief food handlers. Students' preferences were also considered, as they had representation on the National School Nutrition Programme (NSNP) Committee in secondary schools.

## 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

School food was prepared on-site, with typical kitchens featuring both open and closed cooking areas, piped water, secure storage, electricity, gas stoves, and serving utensils. Food with a long shelf, such as UHT milk, were prioritized over fresh milk. School garden produce was consumed by the students and also used for learning activities.

## 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 program was impacted by supply chain issues and extreme food price inflation in the 2022-2023 school year. Despite these challenges, no schools were closed, and school feeding operations continued without interruption, although there was a slight decrease in food accessibility (availability and affordability). To accommodate this challenge, vegetable portions were reduced, which affected nutritional quality of the school meals.

## Successes and Challenges

### Successes

1. Increased access to education
2. Improved health of learners
3. Improved food security.

### Challenges

1. Food inflation
2. Increased petrol prices.

# National School Nutrition Programme (NSNP)

## Management

- Lead implementer(s): Department of Basic Education
- The national government managed the program (Centralized decision-making).
- Regional government procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	5,955,251*	–	–
Secondary School	3,367,609	–	–
<b>TOTAL</b>	<b>9,322,860</b>	<b>–</b>	<b>–</b>

\* The numbers of children fed is inclusive of 96,253 special needs children.

## Foods and Beverages

- Refined/milled grains
- Legumes
- Dairy
- Poultry and game meat
- Red meat
- Fish and shellfish
- Deep orange vegetables and tubers
- Fruits
- Dark green leafy vegetables
- Other vegetables
- Liquid oils
- Salt
- Dairy milk

## 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 meet nutritional and/or health goals

## Modalities of Providing Students With Food

- In-school meals

## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

- School type (non-fee-paying schools)

## Food Sources

Yes - Purchased (domestic)

No - Purchased (foreign)

Yes - In-kind (domestic)

No - In-kind (foreign)

## Additional Information

The program began operating in 1994. Concerning program costs, the Conditional Grant Framework specifies that 97% of the funding is allocated for the food, fuel, and stipends of the food handlers. The remaining 3% is allocated for administration, equipment, and nutrition education.

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](mailto:info@gcnf.org) for more information.

**Citation:** Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, South Africa.

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