

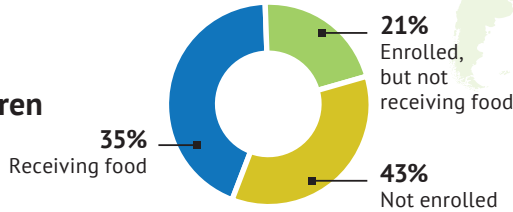


REPUBLIC OF Zambia

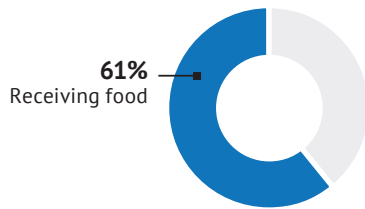


School Meal Coverage (2022)

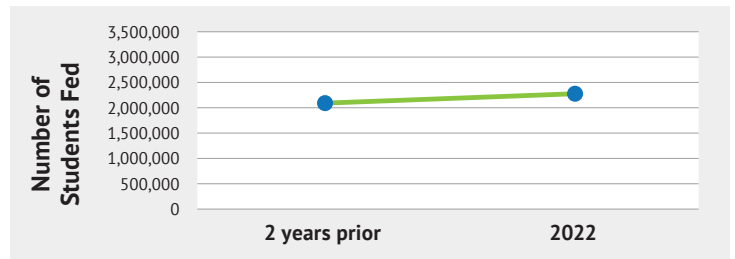
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	2,356,711	258,616	235,190
Primary School	3,759,404	3,415,770	2,082,361
Secondary School	2,276,319	–	43,469
TOTAL	8,392,434	3,674,386	2,361,020



National Laws, Policies, and Standards

National school feeding policy

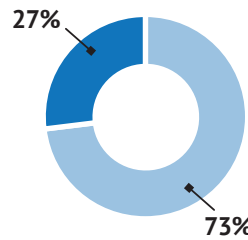
- Nutrition
- Health
- Food safety
- Smallholder farms
- Agriculture (apart from smallholders)
- Climate/environment policy
- Private sector involvement

Other policy

The country had ...

- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

Budget



Total: **USD 8,702,539**

- Government: 2,307,209
- International donors: 6,395,330
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 0

- 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

- Carbonated beverages

Food Sources

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

Special Notes: Population and 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...

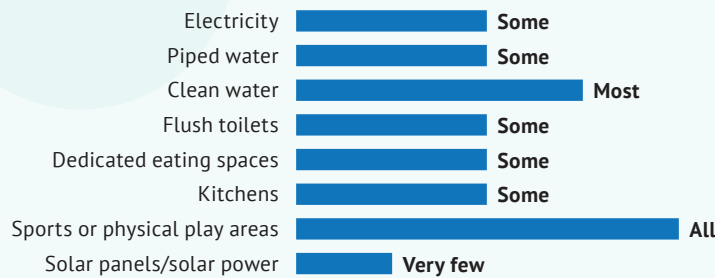
- On school grounds**
- To school age children**

Additional Information

The Mary's Meals School Feeding Programme served corn-soya blend that was fortified with calcium, folic acid, iron, iodine, niacin, thiamine, zinc, and vitamins A, B6, B12, C, and D. Salt was fortified with iodine.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **80,910**

- At least 1-25% 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 local community paid the caterers/cooks in cash or in kind. Besides this payment, the cooks/caterers received special training in nutrition, portions and measurements, and food safety and hygiene. The Home-Grown School Meals Programme encouraged women and youth to participate in the program by producing and selling food to the program. Women held 55% of the leadership positions in school committees.

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

The Home Grown School Meals Programme promoted climate friendly foods by buying locally produced food commodities from small-scale farmers. The program further engaged in knowledge transfer and capacity building activities carried out by experts from the Ministry of Agriculture and Ministry of Health. The Mary’s Meals School Feeding Programme promoted climate friendly foods with a legume and cereal based menu (mainly soya beans and maize). To reduce the distance from food producers to schools, the programs increased local procurement and encouraged more local production, and the Mary’s Meals School Feeding Programme also undertook adjustments to storage facilities.

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 school year, the programs were impacted by conflict, health epidemics, economic/financial crisis, supply chain issues, and extreme food price inflation. The schools covered by the Home Grown School Meals Programme program faced lower food accessibility due to an increase in costs, particularly for the purchase and transportation of food. To address the situation, prices were renegotiated with current suppliers, and there were some shifts from imported foods to alternative locally produced foods. The Mary’s Meals School Feeding Programme schools also faced higher food prices, which led to an increase in the school feeding budget from donors and a renegotiation of prices from suppliers.

Successes and Challenges

Successes

1. Decentralized procurement
2. Linkage between school feeding and smallholder farmers
3. Increase in funding from government
4. Increase in average school attendance and families’ incomes

Challenges

1. The increase in food prices presented a need for larger budgets to maintain the programs.

Home Grown School Meals Programme (HGSM)

Management

- Lead implementer(s): Ministry of Education through the School Health and Nutrition Directorate (SHN)
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Local government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	183,332	50%	50%
Primary School	1,754,779	55%	45%
Secondary School	0	–	–
TOTAL	1,938,111	55%	45%

Foods and Beverages

- ✓ Whole grains
- ✓ Legumes
- ✓ Dark green leafy vegetables
- ✓ Liquid oils
- ✓ 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 educational goals
- To provide a social safety net
- To reduce hunger
- To meet nutritional and/or health goals

Modalities of Providing Students With Food

- In-school meals

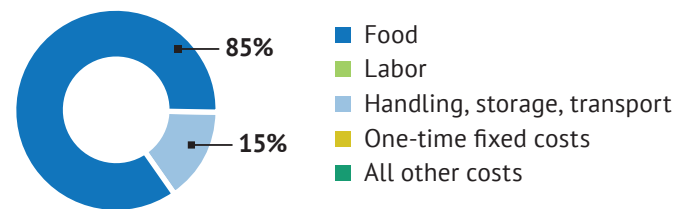
Frequency and Duration

- 4 times per week
- During the school year

Targeting

- Based on grade levels (early childhood education to 7th grade)

Expenses



Food Sources

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

Additional Information

The program restricted the amount of salt served in school meals and prohibited the provision or sale of non-nutritive or artificially sweetened beverages in schools. Approximately 85% of participating schools had on-site kitchens for food preparation. To reduce the use of charcoal and firewood, the schools used locally developed fuel-efficient stoves and shifted to menus that required less cooking. The program maintained school gardens that produced enough food to both be consumed by students and sold locally. Students' families provided assistance through the contribution of firewood, fetching of water, and cooking for the children.

Mary's Meals School Feeding Programme

Management

- Lead implementer(s): Mary's Meals Zambia
- An international donor agency or other implementing partner managed the program.
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	51,858	54%	46%
Primary School	327,582	52%	48%
Secondary School	43,469	49%	51%
TOTAL	422,909	52%	48%

Foods and Beverages

- Blended grain-based products**

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
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- Effort is made to reduce food miles**

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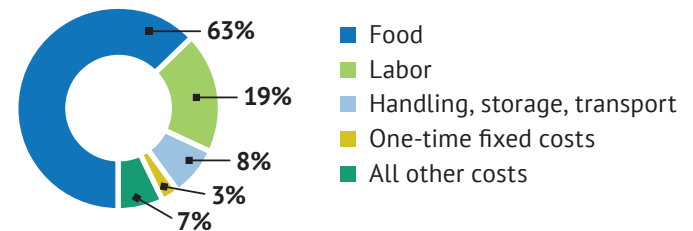
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeting was based on geography, grade levels (early childhood education and grades 1–7 and 8–12) and school type (public schools run by the government).

Expenses



Food Sources

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

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

Additional Information

To reduce the use of charcoal and firewood, the schools used fuel-efficient stoves, shifted to menus that required less cooking, and grew school wood lots. Small farmers participated successfully in open bids to select suppliers. Due to the nature of the program, all food consisted of packaged, processed foods. The program promoted community engagement to generate community ownership of the program, and students' families provided firewood and donated their labor as program volunteers. Most of the cooks were volunteers.

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, Zambia.

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