

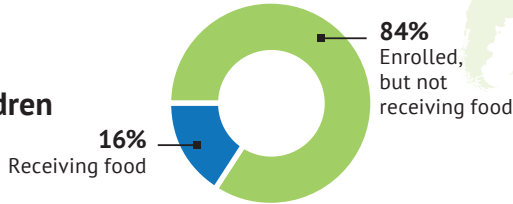


REPUBLIC OF
Angola

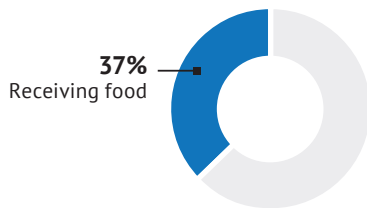


School Meal Coverage (2022-2023)

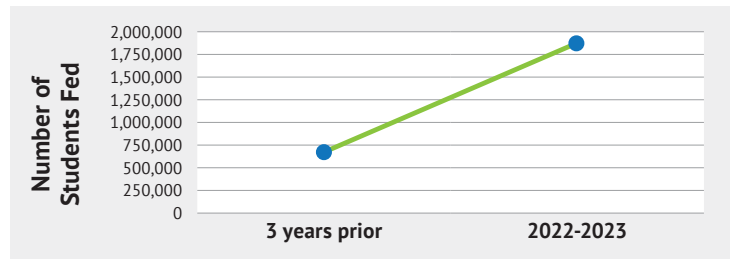
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	2,253,845	Unknown	156,592
Primary School	6,052,905	4,697,461	1,734,018
Secondary School	4,884,665	Unknown	0
TOTAL	13,191,415	Unknown	1,890,610



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

The country had ...

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

Budget

Total: **Unknown**
 Government: USD 11,930,803
 International donors: 0
 Private sector: Unknown
 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 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 checked="" type="checkbox"/> Legumes | <input checked="" type="checkbox"/> Fruits | <input checked="" type="checkbox"/> Dairy milk |
| <input type="checkbox"/> Nuts and seeds | <input type="checkbox"/> Dark green leafy vegetables | <input type="checkbox"/> Yogurt drink |
| <input type="checkbox"/> Eggs | <input type="checkbox"/> Cruciferous vegetables | <input checked="" type="checkbox"/> 100% fruit juice |
| <input checked="" type="checkbox"/> Dairy | <input type="checkbox"/> Other vegetables | <input checked="" type="checkbox"/> Other fruit drink |
| <input type="checkbox"/> Poultry and game meat | <input type="checkbox"/> Deep-fried foods | <input checked="" 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 that are high in sodium and fat, including processed foods, fried foods, and sweets.

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...

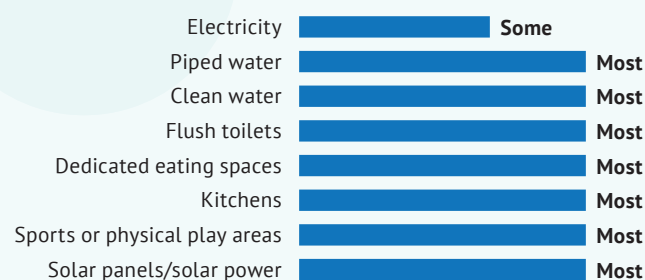
- On school grounds**
- To school age children**

Additional Information

In the 2022-2023 school year, three nutritionists, employed by an implementing partner, were engaged with the school meal program in Angola. Strategies to mitigate obesity included food/beverage restrictions on or near school grounds and the provision of food, nutrition, health, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

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

- 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

Farmers supplied the program with vegetables/fruits and tubers, and fishing cooperatives supplied fish. Small-scale farmers were successful in competitive tendering. The private sector participated by providing catering services and donating food or supplies, and cooks were required to undergo special training in food safety.

Environmental Sustainability

Targeted climate-friendly foods

- Yes No **No response**

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 school grounds, in centralized (public) kitchens, or in private facilities, or was purchased in processed form. Typical kitchens featured a closed cooking area, on-site but not piped water, secure storage, electricity, gas stoves, and serving utensils. To minimize the distance between the school and sites of food production, the program sought to increase local purchasing. Produce from school gardens was consumed by the students and sold.

Emergencies

Experienced disruptions to school feeding due to emergencies

- Yes No **No response**

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

No emergencies were reported for the 2022-2023 school year.

Successes and Challenges

Successes

1. The School Feeding Policy is being developed;
2. Local products have been introduced in school meals;
3. Students in participating schools had higher rates of academic achievement;
4. There was a slight increase in the number of days on which school meals were served.

Challenges

1. The number of children benefiting from the program was cut back due to limited resources;
2. Need for better oversight and monitoring.

National School Lunch Program

(Programa Nacional de Merenda Escolar)

Management

- Lead implementer(s): Ministry of Education; Ministry of Social Action, Family, and Promotion of Women; and World Food Programme (WFP)
- Local governments managed the program (Decentralized decision-making).
- Caterers procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	1,890,610	–	–
Secondary School	0	–	–
TOTAL	1,890,610	–	–

Foods and Beverages

- Legumes
- Dairy
- Red meat
- Fish and shellfish
- Fruits
- Salt
- 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 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
- In-school snacks

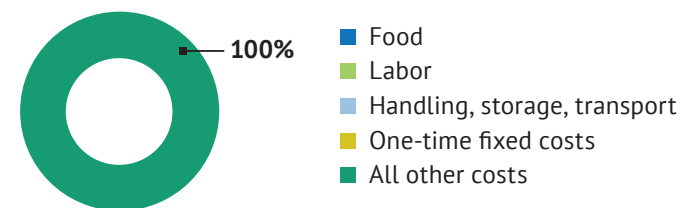
Frequency and Duration

- 3 times per week
- During the school year

Targeting

- Individual characteristics, grade levels (pre-school and primary school), and school type

Expenses



Food Sources

90% Purchased (domestic) 0% In-kind (domestic)
10% Purchased (foreign) 0% In-kind (foreign)

Additional Information

The program started in 1990 and maintains an objective to encourage student retention and reduce school dropout rates. The Ministry of Education is responsible for defining the program's guidelines, while the Ministry of Social Action, Family, and Promotion of Women coordinates the program within the scope of the Poverty Alleviation Program.

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, Angola.

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