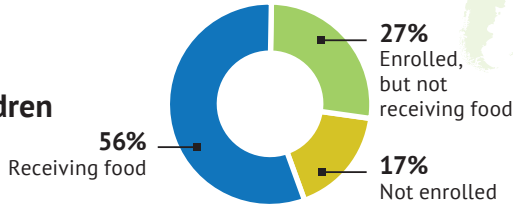
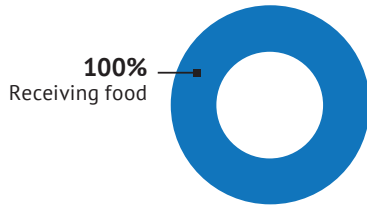


School Meal Coverage (2022)

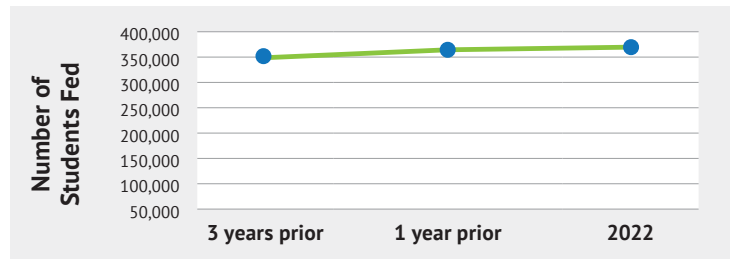
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	176,611	Unknown	0
Primary School	393,780	365,288	364,859
Secondary School	256,667	175,513	0
TOTAL	827,058	Unknown	364,859



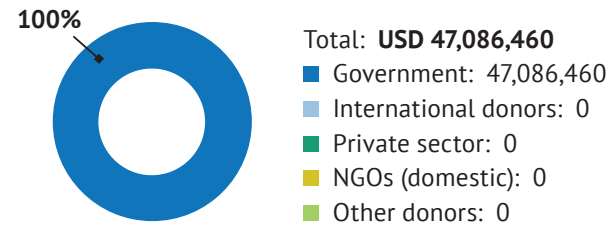
National Laws, Policies, and Standards

- 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 type="checkbox"/> Fish and shellfish |
| <input checked="" type="checkbox"/> Refined/milled grains | <input type="checkbox"/> Deep orange vegetables and tubers |
| <input type="checkbox"/> Blended grain-based products | <input type="checkbox"/> White roots and tubers |
| <input checked="" type="checkbox"/> Legumes | <input checked="" type="checkbox"/> Fruits |
| <input type="checkbox"/> Nuts and seeds | <input checked="" type="checkbox"/> Dark green leafy vegetables |
| <input checked="" type="checkbox"/> Eggs | <input checked="" type="checkbox"/> Cruciferous vegetables |
| <input checked="" type="checkbox"/> Dairy | <input checked="" type="checkbox"/> Other vegetables |
| <input type="checkbox"/> Poultry and game meat | <input type="checkbox"/> Deep-fried foods |
| <input type="checkbox"/> Red meat | <input type="checkbox"/> Sweets |
| <input checked="" type="checkbox"/> Processed meat | |

- 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
“Junk food” and any other non nutritious-foods and alcoholic 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...

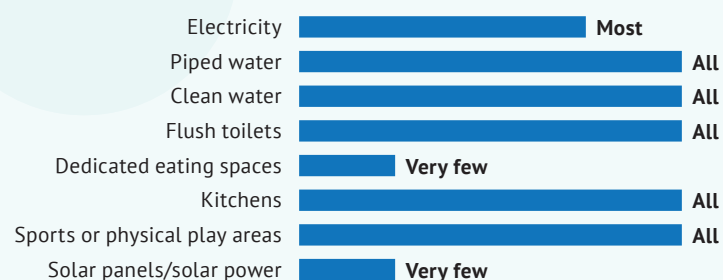
- On school grounds**
- To school age children**

Additional Information

At least 7 voluntary nutritionists were engaged in the program. To prevent overweight and obesity, strategies included nutritional standards for food baskets, restrictions on food and beverages in or near schools, and education on food, nutrition, and physical education. All primary school children in the program received two hot meals on-site each school day, and children attending schools in remote communities received a third meal in the afternoon.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **1,888**

- 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

Women, youth, people with disabilities, and small-scale farmers all received priority in competitive tendering. The latter also benefited from subsidies, advice/tools to reduce post-harvest losses, mobile or electronic payments, and forward contracts. The private sector was involved in food supply and processing. The Hand-stamping program created jobs and income for women in bread production, agriculture, and school breakfast preparation, and women occupied leadership roles in school procurement oversight. Youth received support through funding mechanisms such as the Youth Grant, Young Farmers Association, Temo Letlotlo Programme, and Chemachema Programme.

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

Typical kitchens featured closed cooking areas, piped water, secure storage, electricity, serving utensils, gas stove, and charcoal or wood stoves (used only when gas was unavailable). To minimize food waste, cooks received training on improved food handling, hygiene, and preparation techniques. Efforts to target “climate-friendly” foods involved purchasing more local staples such as grains, pulses, milk, meat, poultry, and horticultural products. Additional initiatives aimed at reducing the distance between food production and schools included increasing the number of farmers and local suppliers, as well as decentralizing the procurement of various food commodities.

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 program was affected by a slow-onset emergency; however, no schools were closed, and school feeding operations continued without interruption. Nevertheless, there was a slight decrease in food accessibility (availability and affordability). The shortage of grains and pulses in the country affected the supply of beans and sorghum grain to the schools. As a result, beans were substituted with canned stewed steak, and grains were substituted with white maize meal. This led to a reduction in the nutritional quality of school meals.

Successes and Challenges

Successes

1. The school menu was reviewed to be more inclusive, adding traditional and indigenous foods;
2. The number of suppliers for eggs, vegetables, fruits, and other foodstuffs increased;
3. More jobs were created to support kitchen staff in primary schools;
4. Reception class children were included in the program.

Challenges

1. High food commodity prices;
2. Numerous food recalls due to elevated levels of aflatoxin in peanut butter;
3. Some suppliers fail to comply with set food specifications;
4. Cancellation or delays in tender awards;
5. Frequent price increase requests exceeding the 25% limit set by the Public Procurement Regulatory Authority (PPRA)

Botswana School Feeding Programme

Management

- Lead implementer(s): Ministry of Local Government and Rural Development
- 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	0	–	–
Primary School	364,859	–	–
Secondary School	0	–	–
TOTAL	364,859	–	–

Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Legumes
- ✓ Eggs
- ✓ Dairy
- ✓ Processed meat
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Cruciferous vegetables
- ✓ Other vegetables
- ✓ Liquid oils
- ✓ Salt
- ✓ Dairy milk
- ✓ 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

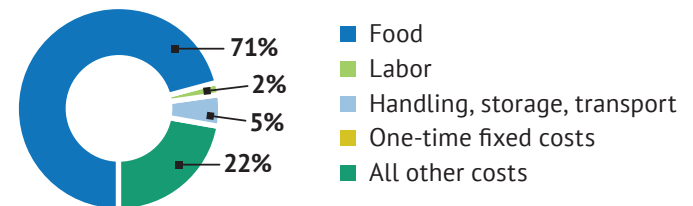
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Universal

Expenses



Food Sources

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

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

Additional Information

The program began operating in 1966, and its intersectoral coordination is composed of the Botswana School Feeding Steering Committee, the Menu Team, the Technical Working Group, stakeholders, Ministries, and the Rural Development Council. Additional program objectives include: to achieve SDGs 1 and 2 amongst school children; to empower People Living With Disability (PLW), women, youth, and small-scale farmers; and to prevent malnutrition amongst children under the age of 6. Children under the age of 5 receive food rations through a different program called the Vulnerable Groups Feeding Programme.

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