

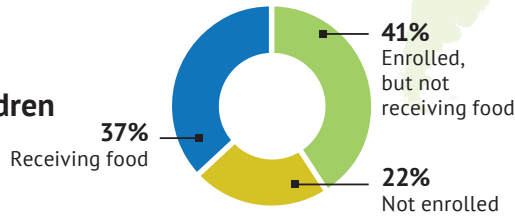


# Kyrgyz Republic

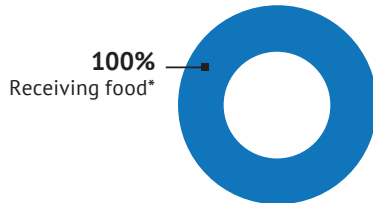


## School Meal Coverage (2022-2023)

### All Primary and Secondary School-age Children

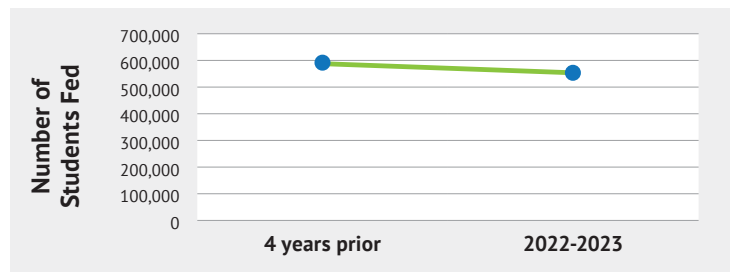


### Only Enrolled Primary Students



\* The total number of children fed includes those who received a bun with tea, as well as those who received a hot cooked meal. Programs that served hot cooked meals are described in this report. Preschool students did not receive meals through large-scale school feeding programs, but were instead provided with fortified flour through the McGovern-Dole Food for Education and Child Nutrition Program.

School Level	Total	# Enrolled	# Receiving Food
Preschool	644,647	96,456	1,478
Primary School	621,524	543,636	543,636
Secondary School	856,421	608,032	0
<b>TOTAL</b>	<b>2,122,592</b>	<b>1,248,124</b>	<b>545,114</b>



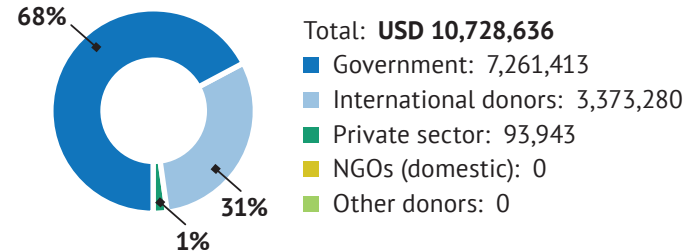
## National Laws, Policies, and Standards

- 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



- Line item in the national budget for school feeding

## School Foods and Beverages

- |  |   |   |
|--|---|---|
| <input checked="" 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 checked="" type="checkbox"/> Semi-solid and solid fats |
| <input checked="" type="checkbox"/> Blended grain-based products | <input checked="" type="checkbox"/> White roots and tubers            | <input checked="" type="checkbox"/> Salt                      |
| <input checked="" type="checkbox"/> Legumes                      | <input checked="" type="checkbox"/> Fruits                            | <input type="checkbox"/> Dairy milk                           |
| <input checked="" type="checkbox"/> Nuts and seeds               | <input checked="" type="checkbox"/> Dark green leafy vegetables       | <input checked="" type="checkbox"/> Yogurt drink              |
| <input checked="" type="checkbox"/> Eggs                         | <input checked="" type="checkbox"/> Cruciferous vegetables            | <input type="checkbox"/> 100% fruit juice                     |
| <input checked="" type="checkbox"/> Dairy                        | <input checked="" type="checkbox"/> Other vegetables                  | <input checked="" type="checkbox"/> Other fruit drink         |
| <input checked="" type="checkbox"/> Poultry and game meat        | <input checked="" type="checkbox"/> Deep-fried foods                  | <input checked="" type="checkbox"/> Tea                       |
| <input checked="" type="checkbox"/> Red meat                     | <input checked="" type="checkbox"/> Sweets                            | <input type="checkbox"/> Other sugar-sweetened beverages      |
| <input checked="" type="checkbox"/> Processed meat               |   |   |

- ### Food Sources
- Purchased (domestic)
  - Purchased (foreign)
  - In-kind (domestic)
  - In-kind (foreign)

## School Foods and Beverage (cont'd)

### Prohibited food items

Expired or poor-quality food products; items lacking required controls or processes; canned, pickled, or jellied products; carbonated, caffeinated, or alcoholic beverages.

## Special Notes

Population numbers from the UNESCO Institute for Statistics (UIS) were used to complete this report. The total number of students that received school food, as reported on page 1 of this report, is inclusive of students that received a bun with tea. However, the "Program Reports" below include only those

programs that served a hot cooked meal. Preschool children were not served hot cooked meals as part of any large-scale school feeding program; however, local governments allocated some money for preschool feeding, with the remaining amount covered by parents.

## 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...

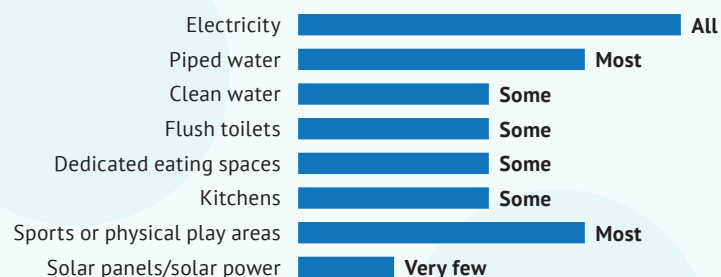
- On school grounds**
- To school age children

### Additional Information

At least 12 nutritionists, employed by implementing partners, were involved in school feeding during the 2022-2023 school year. Flour, rice, and vegetable oil were fortified with iron, folic acid, zinc, and vitamins A, B1, B2, B3, B12, and D. Approaches to prevent or mitigate overweight/obesity included nutritional requirements for the food basket, food and nutrition education, health education, and the prohibition of beverages with non-nutritive or artificial sweeteners. Programs tried to limit the use of packaged/processed foods, and the produce from school gardens was used both for student consumption and sales.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: 275

- 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

In addition to the salary earned by cooks, the school feeding personnel received training in nutrition, measurements, menu planning, food safety and hygiene, and other safety precautions. Multiple stakeholders were involved in school feeding, including the private sector, community activists, parents, school committees, and NGO partners. The private sector was involved in food transport, supply, and catering, donation of food or funds, and supply of equipment. Other actors were mostly involved in planning, organization, and monitoring of the school meal programs.

## 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

Additional policies to reduce food waste included regular monitoring of food storage, monitoring of satisfaction with the quality of prepared dishes, and compliance with cooking technology. Programs also aimed to reduce the distance between food producers and schools through menu modifications, changes in storage facilities, and by attracting local processors to participate in government procurement.

## 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 2022-2023 school year, the World Food Program Optimization of School Meals Program was affected by conflict which led to the closure of some schools for one month or more during the school year, as well as the temporary cessation of school feeding in some schools/regions. There was a slight decrease to the accessibility (availability and affordability) of food for this program. One mitigation strategy was the provision of support by the Ministry of Education and Science which prepared a draft decree and related documentation to increase the monetary amount allocated per pupil from the state budget. A field visit to schools for members of the Jogorku Kenesh Committee on Social Policy served as an advocacy activity aimed at increasing the allocation per student.

## Successes and Challenges

### Successes

1. Adoption of the Education Law, which includes the organization of school meals in schools.
2. Support for local producers who supply kefir to schools, and the organization of logistics centers.
3. Development of a platform for online training of school chefs.
4. Development of a national strategy for the sustainability of hot meals in schools.

### Challenges

1. Contradiction in the wording of new legal documents within the framework of school meals.
2. Limited amount of funding for school meals.
3. Difficulties in the process of public procurement.
4. Limited potential for representatives of school administration and local authorities to organize school meals.

# McGovern-Dole Food for Education and Child Nutrition Program

(Программа МакГоверна-Доула “Продовольствие для образования и детское питание”)

## Management

- Lead implementer(s): Ministry of Education and Science of the Kyrgyz Republic; and Mercy Corps Kyrgyzstan
- 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	1,478	50%	50%
Primary School	25,522	49%	51%
Secondary School	0	–	–
<b>TOTAL</b>	<b>27,000</b>	<b>49%</b>	<b>51%</b>

## Foods and Beverages

- Whole grains
- Blended grain-based products
- Legumes
- Dairy
- Liquid oils
- Yogurt drink

## 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

- Targeting based on criteria that included school characteristics, school types, and grade levels (grades 1-4, primary school).

## Food Sources

17% Purchased (domestic)      0% In-kind (domestic)  
0% Purchased (foreign)      83% In-kind (foreign)

## Additional Information

One year of multisectoral support through the McGovern-Dole Food for Education and Child Nutrition Program resulted in strong impacts on children’s literacy, numeracy, and other academic achievements. The program began operating in 2012 and reached at least 124 public schools in the 2022–2023 school year. The nutritional needs of students were determined according to their age and physiological standards.

# World Food Program Optimization of School Meals Program

## Management

- Lead implementer(s): Ministry of Education and Science of the Kyrgyz Republic; and UN World Food Program (WFP)
- Joint management by the Ministry of Education and the World Food Program.
- National government procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	50%	50%
Primary School	24,199	48%	52%
Secondary School	Unknown	–	–
<b>TOTAL</b>	<b>24,199</b>	<b>48%</b>	<b>52%</b>

\* The value of 24,199 children fed is inclusive of children in both primary and secondary schools. Disaggregated numbers were not available.

## 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
- 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

## Modalities of Providing Students With Food

- In-school meals
- In-school snacks

## Frequency and Duration

- 4 times per week
- During the school year

## Targeting

- Targeting based on grade levels (1-4)

## Food Sources

Yes - Purchased (domestic)

Yes - In-kind (domestic)

No - Purchased (foreign)

Yes - In-kind (foreign)

## Additional Information

The World Food Program Optimization of School Meals Program started in 2013, and by 2023, it covered 110 public and municipal schools. The schools had a food quality control committee and a committee to monitor the organization of meals, which also included parents. In some schools, parents contributed to the program with additional funding.

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, Kyrgyzstan.

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