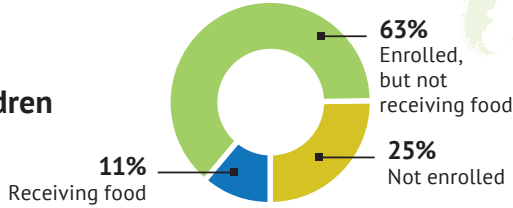


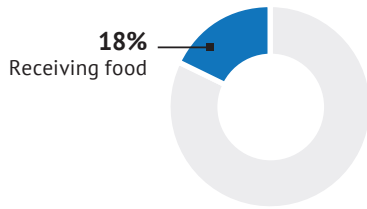


School Meal Coverage (2022-2023)

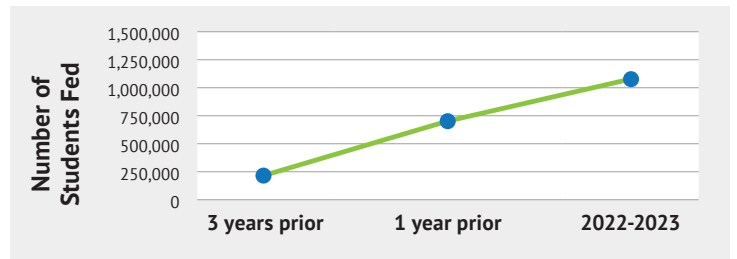
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	2,415,512	989,765	105,708
Primary School	3,708,620	5,113,497	944,965
Secondary School	4,725,864	1,201,929	23,493
TOTAL	10,849,996	7,305,191	1,074,166



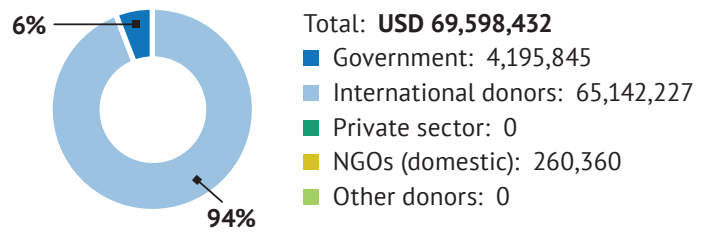
National Laws, Policies, and Standards

- 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

- 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

None

Food Sources

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

Special Notes: Population 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...

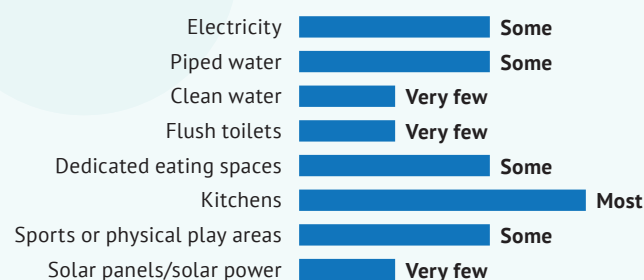
- On school grounds**
- To school age children**

Additional Information

At least 12 nutritionists are engaged in school meal programs in Madagascar, although most programs do not employ any nutritionists. In some school meal programs, students were served oil fortified with vitamin A, as well as rice fortified with iron, folic acid, and zinc. However, most programs did not serve any foods that were fortified. To prevent or mitigate overweight/obesity, programs sometimes offered nutrition and/or health education, and one program implemented nutrition requirements for food baskets. At the same time, some programs did not consider obesity to be a problem in Madagascar.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **6,478**

- At least 1-25% paid
- 75-99% women

There was a focus on creating job opportunities for...

- Women**
- Youth**
- Other Groups**

Complementary Activities

- | | |
|--|---|
| <input checked="" type="checkbox"/> Handwashing with soap | <input type="checkbox"/> Hearing testing/treatment |
| <input checked="" type="checkbox"/> Height measurement | <input type="checkbox"/> Dental cleaning/testing |
| <input checked="" type="checkbox"/> Weight measurement | <input checked="" type="checkbox"/> Menstrual hygiene |
| <input type="checkbox"/> Testing for anemia | <input checked="" type="checkbox"/> Drinking water |
| <input checked="" type="checkbox"/> Deworming treatment | <input checked="" type="checkbox"/> Water purification |
| <input type="checkbox"/> Eye testing/eyeglasses | <input checked="" type="checkbox"/> School gardens |

Complementary Education Programs

- | | |
|---|---|
| <input checked="" type="checkbox"/> Food and nutrition | <input checked="" type="checkbox"/> Health |
| <input checked="" type="checkbox"/> Agriculture | <input type="checkbox"/> Reproductive health |
| <input checked="" type="checkbox"/> Environment/climate/sustainability | <input type="checkbox"/> HIV prevention |
| <input checked="" type="checkbox"/> Hygiene | <input type="checkbox"/> Physical education |
| | <input type="checkbox"/> Mental health |

Additional Information

Some programs, such as the School Canteen Program (supported by the Government), were based on local purchases, thereby creating an opportunity for small producers to sell their products to the schools. Other programs engaged in training of youth associations for the production and supply of washable tiles to be used in the school meal programs. School meetings were periodically organized with parents to involve them in the organization and management of the canteen. When electing members of local school canteen management committees, it is recommended to have at least 50% women.

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

In the School Canteen Program (supported by the Government), food waste was limited through monitoring, which was undertaken by local officials. In some other programs, food that was left over at the end of the school year was distributed to students to prevent it from spoiling. With the aim of reducing use of wood or charcoal, preparations for construction of fuel-efficient ovens are currently underway. In addition, some programs offered students education on sustainability/environment/climate change.

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 School Canteen Program (supported by the Government) experienced natural disaster(s) in the 2022-2023 school year, and this resulted in a temporary suspension of school feeding activities for a period of 10 days. In response, the budget for school feeding has been increased. Some other programs also reported being affected by a health epidemic/pandemic and supply chain issues and also experienced temporary interruptions to their operations. At the same time, some programs in Madagascar did not report that they had been affected by any emergencies in the 2022-2023 school year.

Successes and Challenges

Successes

1. Diversification of the school menu based on local products;
2. The cost of logistics remains low;
3. Improved resilience of the beneficiary community;
4. Improved quality of education for children

Challenges

1. The procedure for purchasing food is somewhat complicated;
2. The process of allocating funds to the school canteens is sometimes affected by a coordination problem ;
3. Extreme climatic conditions and natural disasters can disrupt local production and lead to temporary food shortages;
4. There is some concern regarding the misappropriation of food and funds transferred to schools.

Cash Transfer Model – School Canteen Supported by the Government

(Modèle Cash Transfert – Cantine scolaire appuyé par le Gouvernement)

Management

- Lead implementer(s): Ministry of National Education through the Directorate of Compulsory Education
- The national government managed the program (Centralized decision-making).
- Individual schools procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	453,308	–	–
Secondary School	23,493	–	–
TOTAL	476,801	–	–

Foods and Beverages

- Legumes
- Poultry and game meat
- Deep orange vegetables and tubers
- 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 reduce hunger
- To meet nutritional and/or health goals
- To meet agricultural goals

Modalities of Providing Students With Food

- In-school meals

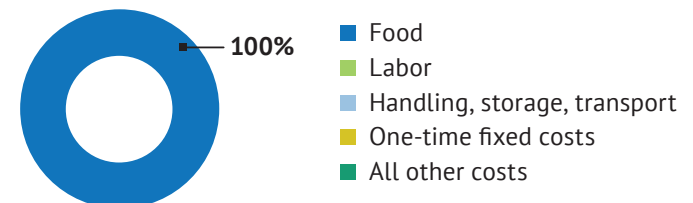
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeting based on geography, grade levels (primary, junior high, and senior high school), school type, and school characteristics. Specifically, these were public schools with low rates of academic performance that were found in districts of poor nutrition status.

Expenses



Food Sources

80% Purchased (domestic) 0% In-kind (domestic)
20% Purchased (foreign) 0% In-kind (foreign)

Additional Information

Students' parents participated in the school canteens by cooking and serving the food. All work in this program was unpaid, i.e., considered to be volunteer work. The school canteen activities were presented at each school's general assembly, and the school community was responsible for ensuring the proper functioning of the canteen via participatory and transparent management.

Classic Model

(Modèle Classique appuyé par ADRA)

Management

- Lead implementer(s): ADRA Madagascar
- 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	8,104	53%	47%
Primary School	22,461	54%	46%
Secondary School	0	–	–
TOTAL	30,565	54%	46%

Foods and Beverages

- Blended grain-based products
- Legumes
- Deep orange vegetables and tubers
- 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
- Take-home rations

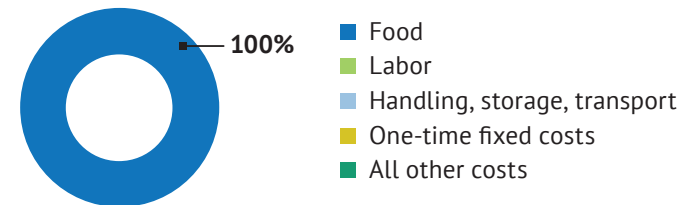
Frequency and Duration

- 5 times per week (in-school meals); and distributed whenever stocks are available (take-home rations)
- During the school year (in-school meals); and outside the school year (take-home rations)

Targeting

Targeting based on grade levels, school type, and school characteristics. Specifically, schools needed to be recognized by the Ministry of Education; should have necessary infrastructure such as storage, a kitchen area, and kitchen utensils; should be motivated and committed to setting up and/or maintaining the school canteen; should have a high rate of school dropout; and should serve children that are vulnerable, disabled, orphaned/abandoned, and from otherwise disadvantaged backgrounds.

Expenses



Food Sources

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

Additional Information

Take-home rations were distributed at the end of the school year if there are any food stocks left over. School cooks, to the extent they were paid, received remuneration from students' parents.

Classic model (100% food provision) by the Mavitrika Mianatra (MaMi) project

Management

- Lead implementer(s): Catholic Relief Services
- 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	11,552	53%	47%
Primary School	37,710	51%	49%
Secondary School	0	–	–
TOTAL	49,262	52%	48%

Foods and Beverages

- Legumes
- Deep orange vegetables and tubers
- Dark green leafy vegetables
- Cruciferous vegetables
- Other vegetables
- Liquid oils
- Salt
- Malagasy rice water

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

- All types of preschools and primary schools in two districts (Vondrozo and Farafangana) of the Atsimo Atsinanana region of Madagascar.

Food Sources

30% Purchased (domestic)
0% Purchased (foreign)

0% In-kind (domestic)
70% In-kind (foreign)

Additional Information

There are two types of local purchases in this program, namely purchases of green leafy vegetables and purchases of dry products (rice and beans). For the first type of purchase, the tender procedure is at the local level with preferential treatment for peasant farmers. For the second type of purchase, there is an open and competitive call for tenders throughout Madagascar with a strict supplier selection process to ensure a selection based on price, quality, and availability/quantity.

Classic model (100% food provision) of the Mianatra project

(Modèle classique du projet Mianatra)

Management

- Lead implementer(s): Global Communities, Catholic Relief Services (CRS), and FHI 360
- 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	13,798	52%	48%
Primary School	35,034	54%	46%
Secondary School	0	–	–
TOTAL	48,832	53%	47%

Foods and Beverages

- Whole grains
- Liquid oils
- Legumes
- Salt
- Dark green leafy vegetables
- Boiled rice water

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 address gender-specific challenges
- To reduce hunger
- 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 geography, grade levels (preschool and primary), and school type. Specifically, with the Androy region, at least three schools per Administrative and Pedagogical Zone (ZAP) were selected, with each school having at least 150 students.

Food Sources

27% Purchased (domestic)

0% Purchased (foreign)

0% In-kind (domestic)

73% In-kind (foreign)

Additional Information

This very new program, which began in early 2023, operated in 159 schools. In this program, school gardens were promoted and inventory managers received training on good food storage practices. Fresh produce was purchased from farmers' associations, and students' families provided labor for the construction of canteen infrastructure.

Endogenous School Feeding Program

(Programme Alimentation Scolaire Endogène à travers la FEFFI fonctionnelle (gestion participative et transparente))

Management

- Lead implementer(s): Directorate of Compulsory Education at the level of the Ministry of National Education: School Food and Health Service
- Who managed the program: Other
- Individual schools procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	—	—
Primary School	82,700	—	—
Secondary School	0	—	—
TOTAL	82,700	—	—

Foods and Beverages

- Legumes
- Deep orange vegetables and tubers
- White roots and tubers
- Dark green leafy vegetables
- Cruciferous vegetables
- Other 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 reduce hunger

Modalities of Providing Students With Food

- In-school meals

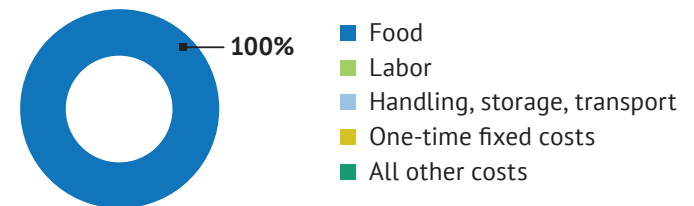
Frequency and Duration

- One or two times per week
- During the school year (specifically during the lean season)

Targeting

- Targeted public primary schools, with further targeting determined by local communities.

Expenses



Food Sources

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

Additional Information

This program, which began in 2018, operated in 768 schools in the 2022-2023 school year. The program maintains a value of 'equal opportunity for the acquisition of knowledge'. The program operates during the lean season (a period of about three months), providing food at the rate of one or two meals per week. Most schools prepare rice with seasonal vegetables that are easily found in the locality. The local nature of food procurement in this program makes it "climate-friendly".

Classic Model

(Modèle Classique appuyé par: ONG Tanintsika)

Management

- Lead implementer(s): The NGO “Feedback Madagascar” through the NY TANINTSIKA Association
- 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	9,487	–	–
Primary School	88,540	–	–
Secondary School	0	–	–
TOTAL	98,027	–	–

Foods and Beverages

- Whole grains
- Nuts and seeds
- 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 reduce hunger
- To meet agricultural goals

Modalities of Providing Students With Food

- In-school meals

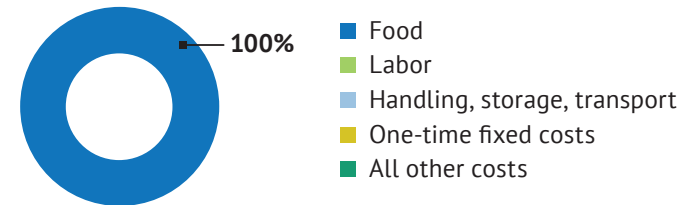
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Schools were included within the project's target area.

Expenses



Food Sources

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

Additional Information

This program began in 2019 and operated in 538 schools in the 2022-2023 school year. Fresh produce was purchased from small farmers, and women's groups and women suppliers were very involved in the supply of food for this program.

School Feeding Program

(Programme d'Alimentation Scolaire – PAM)

Management

- Lead implementer(s): Ministry of National Education; and World Food Programme (WFP)
- Jointly managed by an implementing partner (WFP) and the Government
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	62,075	54%	46%
Primary School	225,904	56%	44%
Secondary School	0	–	–
TOTAL	287,979	55%	45%

Foods and Beverages

- Whole grains
- Legumes
- Fruits
- Dark green leafy vegetables
- Other 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

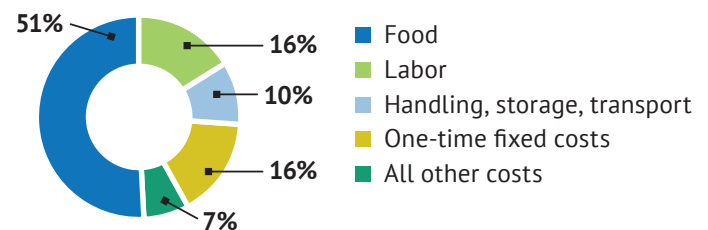
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeting based on geography, grade levels (preschool and primary), and school characteristics. Specifically, schools were targeted if they exhibit a low level of academic performance, have at least 100 students, have the necessary school canteen infrastructure, have an functional local management committee, have mobile money network coverage, have a local market and a water point, are accessible by vehicle, and are found within a food insecurity zone.

Expenses



Food Sources

30% Purchased (domestic) 0% In-kind (domestic)
0% Purchased (foreign) 70% In-kind (foreign)

Additional Information

This program began in 2005 and operated in 937 schools in the 2022-2023 school year. Students' families provide firewood and water and also provide volunteer labor for the preparation of food and the construction and rehabilitation of school canteen infrastructure. A student representative is included on the local canteen management committee. The WFP works to strengthen the government's capacities at both an institutional and operational level, with the aim of eventually transferring management of the program to the government.

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, Madagascar.

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