

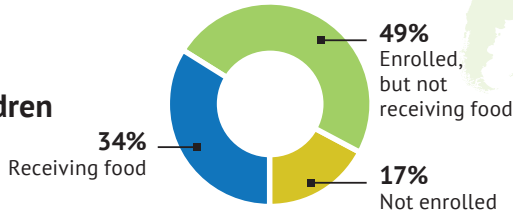


REPUBLIC OF Malawi

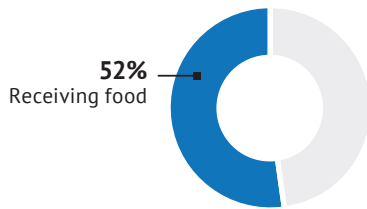


School Meal Coverage (2022-2023)

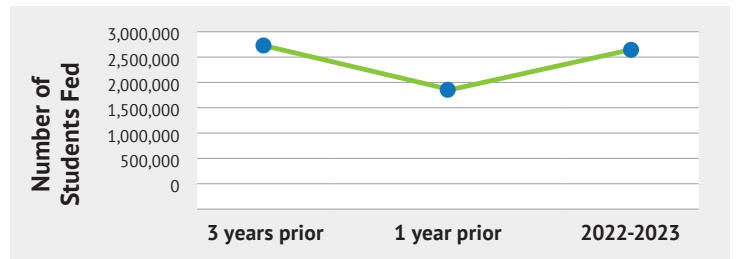
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	1,763,336	524,893	388,990
Primary School	3,391,169	4,287,735	2,218,277
Secondary School	3,105,197	1,097,000	0
TOTAL	8,259,702	5,909,628	2,607,267



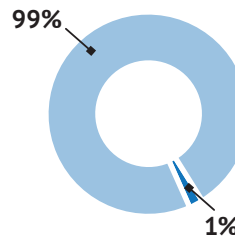
National Laws, Policies, and Standards

- 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: **USD 15,508,718**

- Government: 187,500
- International donors: 15,321,218
- 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

“Junk food”, processed food, foods with high amount of salt or sugar, and dairy products.

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...

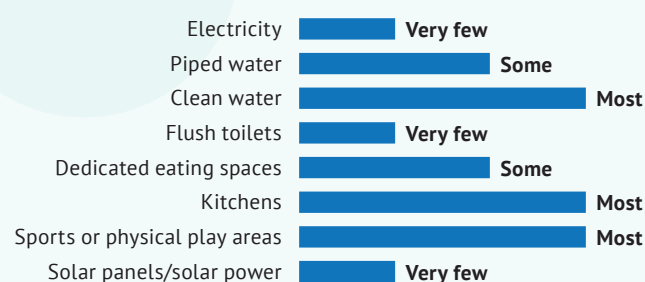
- On school grounds**
- To school age children**

Additional Information

Corn-soy blend, cooking oil, and milled rice were fortified with iron and vitamin A. Biofortified items included beans (iron), maize (vitamin A), and orange-fleshed sweet potato (vitamin A). Take-home rations included milled grains, blended grain-based products, and liquid oils. Strategies to prevent overweight/obesity included nutritional standards for food baskets, restrictions on food and beverages in or near schools, limits on marketing to children, and education on food, nutrition, and health.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **41,220**

- 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

During the 2022-2023 school year, the program engaged small-scale farmers, giving them preferential treatment in tenders and supporting them with subsidies, advice/tools to prevent post-harvest losses and promote production of specific crops, school feeding-specific training, and forward contracts. The private sector was involved in food processing, transport, and donation of funds and farm inputs to school and community gardens. Women in care groups participated in income-generating activities like soybean production and poultry keeping, as well as village savings and loans initiatives. The program also promoted women's inclusion in leadership roles within school management committees and parent-teacher associations.

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

Students were expected to provide firewood or charcoal, though efforts to reduce the use of firewood/charcoal or mitigate the impact thereof included energy-efficient stoves, alternative fuels, and afforestation with fast-maturing tree and bamboo seedlings. The project encouraged planting drought-tolerant, fast-maturing orange-fleshed sweet potatoes. To limit food waste, food items and the quantity of food were provided based on attendance. School garden produce was consumed by students, sold, and used for student and community learning.

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 National School Feeding Program was affected by slow-onset emergency, natural disaster, a health pandemic, and supply chain issues. Due to these emergencies, some schools closed, and school feeding operations ceased for about two weeks. These emergencies had the impact of slightly decreasing food accessibility and increasing operational costs. However, donors responded by increasing the budget for school feeding, and various mitigation strategies were implemented, such as seeking alternative food sources or suppliers; sourcing alternative foods; changing the delivery methods, feeding modality, feeding frequency, and/or numbers of students fed; and requesting separate funding to address the emergency. Additionally, the program involved school management and community leaders in home-grown school feeding initiatives to address supply chain issues.

Successes and Challenges

Successes

1. Increased enrollment and learner attendance in targeted schools
2. Reduced short-term hunger among learners
3. Improved women’s empowerment in agriculture
4. Improved coordination and networking between the government and stakeholders.

Challenges

1. Inadequate funding and economic instability affecting program budgets (compounded by patterns of inflation and currency devaluation)
2. Overcrowded classes, teacher shortages, and insufficient infrastructure after increased enrollment
3. Climatic shocks such as cyclones, floods, and dry spells
4. Limited energy alternatives.

National School Feeding Program

Management

- Lead implementer(s): School Health and Nutrition Department - Ministry of Education
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	388,990	52%	48%
Primary School	2,218,277	51%	49%
Secondary School	0	–	–
TOTAL	2,607,267	51%	49%

Foods and Beverages

- Whole grains
- Refined/milled grains
- Blended grain-based products
- Legumes
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Sweets
- 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 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
- In-school snacks
- Take-home rations

Frequency and Duration

- 5 times per week (in-school meals and snacks); and quarterly (take-home rations)
- During the school year

Targeting

- Grade levels (pre-school and primary), school type (public), local characteristics (academic performance, level of food insecurity, and emergency situation)

Food Sources

83% Purchased (domestic)

3% In-kind (domestic)

0% Purchased (foreign)

14% In-kind (foreign)

Additional Information

The program began operating in 1999. The School Nutrition and School Meals Sub-Technical Working Group serves as the inter-sectoral coordination body. Students' families contributed voluntarily by providing labor and time for meal preparation and school garden work, land for gardens, locally sourced materials for kitchen construction, and food donations.

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, Malawi.

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