

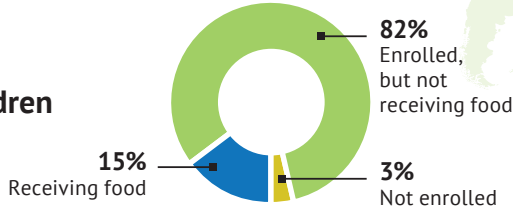


REPUBLIC OF THE UNION OF
Myanmar

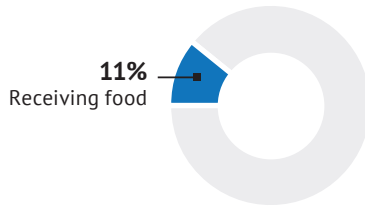


School Meal Coverage (2022-2023)

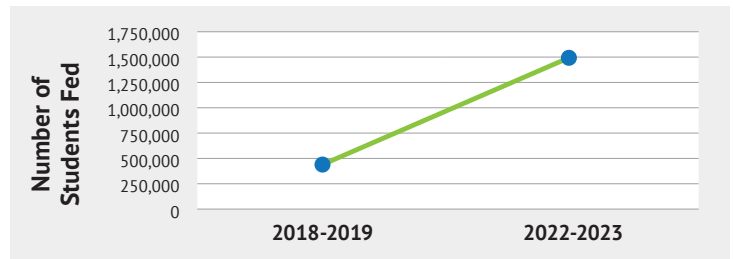
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	1,796,656	154,103	Unknown
Primary School	4,430,760	5,299,765	600,000
Secondary School	5,358,046	4,186,742	900,000
TOTAL	11,585,462	9,640,610	1,500,000



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: 0
- International donors: Unknown
- Private sector: Unknown
- NGOs (domestic): 0
- Other donors: 0

* The WFP School Feeding Program budget for the 2022-2023 school year was USD 11,974,055. The budget for the Malted Milk Drink Powder (Ovaltine Brand) Program was unknown.

- 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 and school 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...

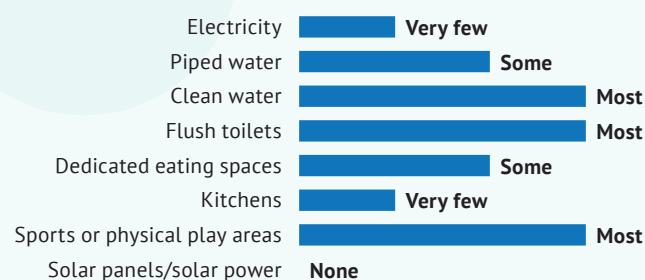
- On school grounds**
- To school age children

Additional Information

The School Feeding Program served biscuits and rice that were fortified with iron, iodine, zinc, folic acid, niacin, calcium, and vitamins A, B12, B6, C, and D. Nutritional supplements or micronutrient powders containing iron, iodine, zinc, and folic acid were also provided to the students (in the form of a pill or drops), and in the Malted Milk Drink Powder Program, they were also provided to students but in the food/drink itself. The School Feeding Program did not use any packaged or processed foods, and obesity was not generally considered to be a problem in Myanmar.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **8,000**

- At least 0% 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

Food for the School Feeding Program was purchased from local markets. Cooks in the School Feeding Program received special training in nutrition and food safety/hygiene.

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

The School Feeding Program used recycling as a mechanism to limit packaging waste. Produce from school gardens was consumed by students.

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

The School Feeding Program did not have a plan in place to mitigate the impact of emergencies, but was not affected by any emergencies during the 2022-2023 school year.

Successes and Challenges

Successes

1. Improved school attendance and learning rates.
2. Lower-income students could learn without worrying about their meals.
3. Provided good nutrition to students, created job opportunities, and improved students' capacity.

Challenges

1. Rural schools may experience higher costs to provide school meals, which places more stress on the school meal budget. In turn, this leads to fewer opportunities to enhance the food service program, such as purchasing new equipment. These higher costs often translate to higher meal prices for those students who are not eligible for reduced-priced meals, thereby discouraging their participation.
2. The programs experience challenges regarding students' food preferences and exposure to different foods, especially in areas where families have decreased access to healthier foods.

School Feeding Program

Management

- Lead implementer(s): UN World Food Programme
- The program was in transition between centralized and decentralized decision-making (Semi-decentralized).
- Individual schools procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	Unknown	—	—
Primary School	Unknown	—	—
Secondary School	0	—	—
TOTAL	500,000	—	—

Foods and Beverages

- Refined/milled grains
- Legumes
- Eggs
- Red meat
- Fish and shellfish
- Deep orange vegetables and tubers
- 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 meet nutritional and/or health goals

Modalities of Providing Students With Food

- In-school meals
- In-school snacks

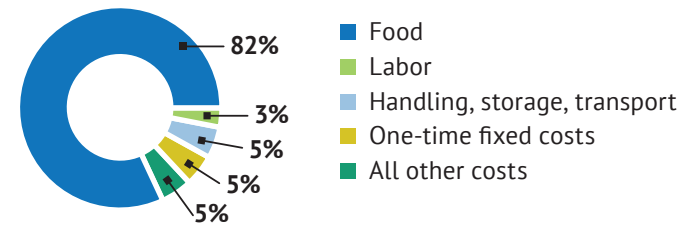
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeting by geography (food insecure areas and schools with low enrollment and attendance rates), grade levels (pre-primary to grade 5), and school types

Expenses



Food Sources

25% Purchased (domestic)
75% Purchased (foreign)

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

Additional Information

The School Feeding Program began operating in Myanmar in 1996 (with take-home rations provided in Rakhine State only). In the 2022-2023 school year, students participated in the preparation, serving, and/or cleaning up of school meals, and their preferences were integrated in this program. Students' families made voluntary in-kind contributions to the program.

Malted Milk Drink Powder (Ovaltine Brand) Program

Management

- Lead implementer(s): DKSH Co., Ltd and Mega Life Science Co., Ltd
- The program was managed by a private company or a group of private companies (including private schools).
- Who procures the food: N/A

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	600,000	54%	46%
Secondary School	900,000	51%	49%
TOTAL	1,500,000	53%	47%

Foods and Beverages

- ✓ Whole grains
- ✓ Blended grain-based products
- ✓ Nuts and seeds
- ✓ Eggs
- ✓ Dairy products
- ✓ Dairy milk

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
- In-school snacks

Frequency and Duration

- Monthly
- During the school year

Targeting

- Based on geography (depending on rates of child malnutrition, community participation, and the availability of nutritious foods)

Food Sources

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

Additional Information

The Malted Milk Drink Powder Program began operating in 2022. The food/beverage was prepared off-site in private facilities, with typical amenities in these facilities including closed cooking areas, on-site water, secured storage, and gas stoves.

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, Myanmar.

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