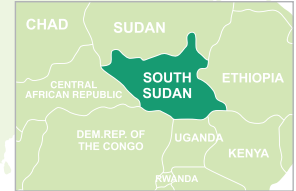


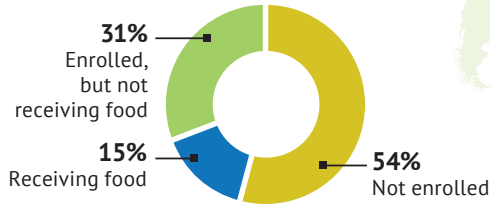


# REPUBLIC OF South Sudan

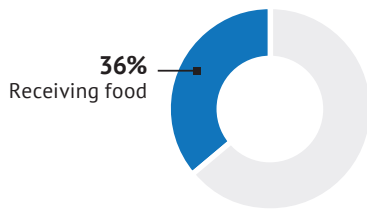


## School Meal Coverage (2022)

### All Primary and Secondary School-age Children

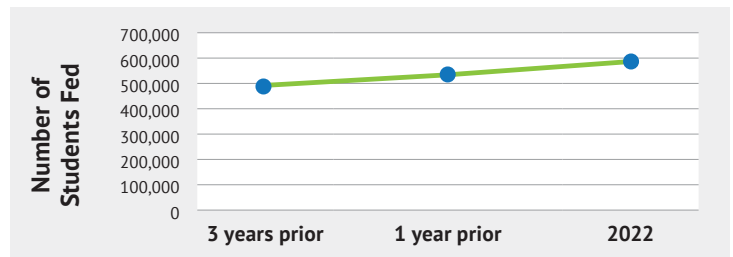


### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	930,045	335,720	0
Primary School	2,096,038	1,633,263	583,584
Secondary School	1,729,962	138,856	Unknown
<b>TOTAL</b>	<b>4,756,045</b>	<b>2,107,839</b>	<b>583,584*</b>

\* The number of students fed is inclusive of some secondary students. In 2020, 2% of school feeding beneficiaries in South Sudan were in secondary school.



## 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: 0
- NGOs (domestic): Unknown
- 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

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...

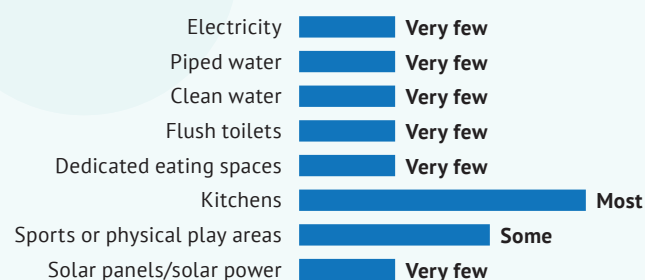
- On school grounds**
- To school age children**

## Additional Information

The School Feeding Program fortified cooking oil with additional micronutrients such as iron and vitamin A. The food menu for the program included whole grain lentils/legumes, processed maize flour, salt, and cooking oil.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **108**

- At least 100% paid
- 50-75% 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 through open-bid (competitive tendering) procedures. Approximately 108 cooks, paid in cash and in-kind by the local community and an implementing partner, were employed in program. Over half of the cooks/caterers were women. Food was especially procured from women, youth, and people with disabilities.

## 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

To reduce the use of firewood or charcoal, fuel-efficient (energy-efficient) stoves were used. To limit food waste, the program used sealed food storage, undertook fumigation/pest control in the storage area, used hermetic bags or a larger hermetic storage system, implemented routine testing/monitoring of dry food storage, organized campaigns to reduce how much food students throw away, and composted uneaten food. The School Feeding Program procured and distributed climate-friendly foods, and food products from school gardens were consumed by students and also bought by others.

## 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 School Feeding Program was affected by slow-onset emergency, natural disaster, economic/financial crisis, conflict, health epidemic, and food price inflation, and school feeding operations ceased temporarily in all schools/regions. Due to these emergencies, some schools were closed for a month or more during the school year. As a result, the food budget increased and slight adjustments were made in the school menu to accommodate changes in food availability and costs.

## Successes and Challenges

### Successes

1. There is a school feeding working group comprised of the various line ministries, UN agencies, and other development partners.

### Challenges

1. Targets were only “slightly achieved” for the level of food diversity served to students and the ration size.
2. Funding was insufficient, and as a result, learners were not fed throughout all school days as expected.

# School Feeding Program

## Management

- Lead implementer(s): World Food Program (WFP)
- An international donor agency or other implementing partner managed the program.
- Implementing partner (WFP) procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	—	—
Primary School	583,584	—	—
Secondary School	Unknown	—	—
<b>TOTAL</b>	<b>583,584*</b>	—	—

\* The number of students fed is inclusive of some secondary students. In 2020, 2% of school feeding beneficiaries in South Sudan were in secondary school. In addition, some students in teacher training institutions were reached through this program.

## Foods and Beverages

- Whole grains
- Legumes
- 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 address gender-specific challenges
- To reduce hunger
- To meet nutritional and/or health goals
- To meet agricultural goals

## Modalities of Providing Students With Food

- In-school meals
- Take-home rations

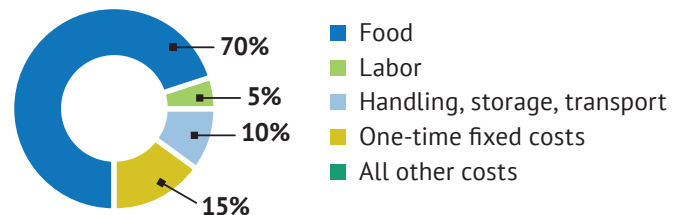
## Frequency and Duration

- 5 times per week (in-school meals); and 1 time per week (take-home rations)
- During the school year

## Targeting

- Grade levels (primary and secondary), school type (public schools), and school characteristics (selected remote schools with water, sanitation, and hygiene (WASH) facilities, kitchens, and/or management committees)

## Expenses



## Food Sources

25% Purchased (domestic)      25% In-kind (domestic)  
25% Purchased (foreign)      25% In-kind (foreign)

## Additional Information

The School Feeding Program in South Sudan was first introduced in 2003. Community members were encouraged to contribute to the program, and food was procured from community-led, non-governmental food banks in South Sudan. The program achieved its planned target of covering a larger number of children. In the 2022 school year, girls from about 195 schools received take-home rations once a week when school was in session.

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