

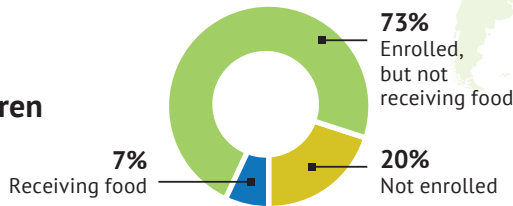


ISLAMIC REPUBLIC OF Afghanistan

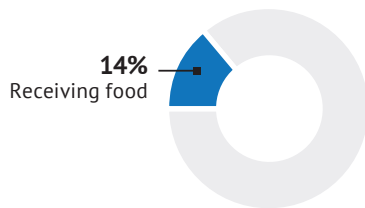


School Meal Coverage (2022)

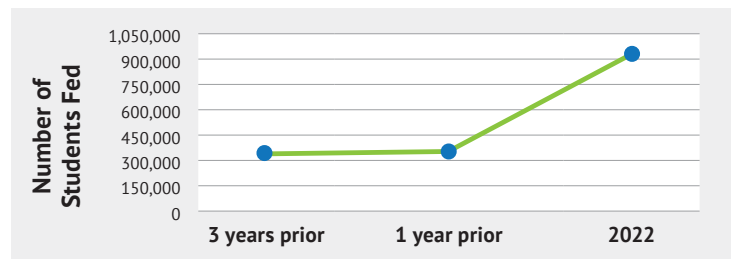
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	1,215,666	–	0
Primary School	6,572,541	6,716,981	911,741
Secondary School	5,849,137	3,219,410	0
TOTAL	13,637,344	9,936,391	911,741



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 30,000,000**

- Government: 0
- International donors: Unknown
- Private sector: Unknown
- 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
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...

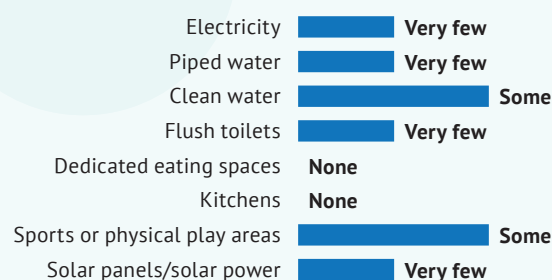
- On school grounds
- To school age children

Additional Information

Wheat and soy flour and vegetable oil were fortified with iron, zinc, calcium, and vitamins A, B6, and B12. Cooks/caterers were offered training in nutrition and food safety/hygiene, though no certification was required. Overweight/obesity remains a concern in Afghanistan, though this issue is not addressed within school meal programs.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **200**

- Percent paid: 100%
- 1-25% 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

Small-scale farmers supplied the program with grains/cereals and legumes/pulses/nuts and received support to prevent post-harvest losses and to promote production of specific crops. The private sector was engaged with transportation and with providing supplies. Under the Bread+ initiative, efforts were made to create jobs and income opportunities for women. The community engaged with monitoring/oversight of project quality, and student preferences were taken into account through visits, group discussions, and acceptability tests.

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

No information provided.

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

Conflict and instability have introduced security concerns which have, at times, disrupted food distribution and the operations of school meal programs. Similarly, weather events also sometimes disrupted school meal programs.

Successes and Challenges

Successes

1. Increased emphasis on the nutritional quality of meals to improve children’s growth, development, and health.
2. Observed trends indicate positive effects on children’s enrollment, attendance, and retention.
3. Programs have expanded and reached more children, especially in rural and underserved areas.

Challenges

1. Security concerns, derived from conflict and instability, have disrupted food distribution and program implementation.
2. Limited funding made it more difficult to provide nutritious meals.
3. Logistical challenges, including poor infrastructure and harsh weather conditions, have hindered effective program implementation.
4. Cultural norms and dietary preferences posed additional challenges to the program.

Provision of Fortified Biscuits (FBs), Take-Home Rations (THRs – Fortified Veg. Oil), Bread+ (Nutritious Bread), Incentives for Secondary Girls, and Deworming Campaign

Management

- Lead implementer(s): The World Food Program (WFP) is funding third party NGOs, and the NGOs are responsible for overall implementation.
- 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	0	–	–
Primary School	911,741	50%	50%
Secondary School	0	–	–
TOTAL	911,741	50%	50%

Foods and Beverages

- Whole grains
- Blended grain-based products
- Nuts and seeds
- 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

Modalities of Providing Students With Food

- In-school snacks
- Take-home rations

Frequency and Duration

- 6 times per week (in-school snacks); and monthly (take-home rations)
- During the school year

Targeting

- Targeting based on geography, grade levels (grades 1-6), and individual characteristics (gender)

Food Sources

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

Additional Information

This school feeding program began operating in 2002. WFP-supported school feeding in Afghanistan has targeted areas and prioritized students based on levels of food security, educational outcomes (enrollment, attendance, and retention, particularly for girls), children’s health and nutrition, and the welfare of smallholders (small-scale farmers). Vegetable oil was distributed as a take-home ration and was given specifically to primary school girls, contingent upon achieving an 85% attendance rate.

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, Afghanistan.

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