

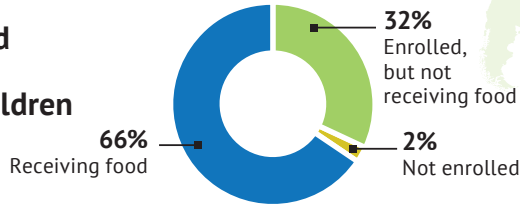


DEMOCRATIC REPUBLIC OF  
**Timor-Leste**

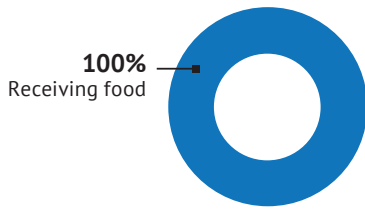


School Meal Coverage (2022)

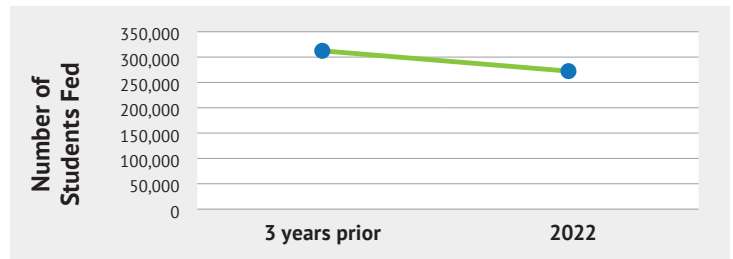
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	93,742	26,657	27,102
Primary School	184,181	203,273	245,461
Secondary School	188,945	162,113	0
<b>TOTAL</b>	<b>466,868</b>	<b>392,043</b>	<b>272,563</b>



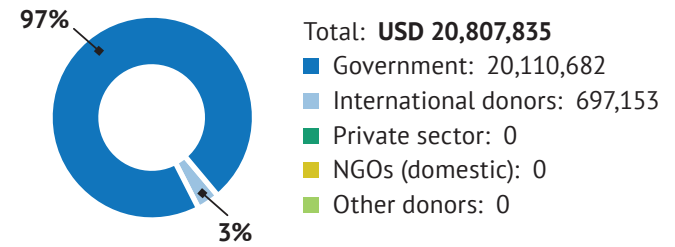
National Laws, Policies, and Standards

- 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**  
Noodles, canned food, condensed milk, biscuits, and soft drinks

- 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. The numbers of children fed three years prior to the reference school year were obtained from the 2021 survey response for Timor Leste.

## 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...

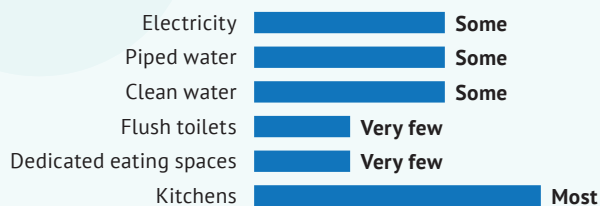
- On school grounds
- To school age children

## Additional Information

In the 2022 school year, the School Lunch Program used rice fortified with iron, zinc, calcium and vitamins A, B12, C and D. Nutritional supplements or micronutrient powders containing iron, iodine, zinc, folic acid and calcium were provided to the students in the food. The program also involved nutritionists who were financed by the implementing partner. To mitigate or prevent overweight/obesity, the program established nutritional requirements for food baskets, limited food and/or beverage marketing to children, restricted the availability of food and/or beverages in or near the school, and offered education on food and nutrition, health, and physical education. Students who benefitted from take-home rations received blended grain-based products, eggs, red meat, and/or fish once a week.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

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

- Percent paid: Unknown
- Percent women: Unknown

### 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

Only small-scale farmers were directly involved with the School Lunch Program, and they received preferential treatment in competitive tendering procedures. Students' families contributed to the program by paying full price for school meals.

## Environmental Sustainability

### Targeted climate-friendly foods

- Yes  No  **No response**

### 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

School food was prepared onsite with typical school kitchens featuring both open and closed cooking areas, piped and non-piped water, secured storage, and electricity. To reduce the distance between food production and the schools, efforts included increasing local procurement, production and processing capacity, modifying menus, and improving storage facilities. Additionally, produce from school gardens was both consumed by the students and sold.

## 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 2022, the School Lunch Program was impacted by an emergency that resulted in temporary school closures and interruptions to school feeding operations. This emergency significantly reduced food accessibility, increased costs, and forced adjustments to the program, leading to a decrease in the nutritional quality of the school food.

## Successes and Challenges

### Successes

1. Increase in the level of students’ school attendance.
2. Increase in the number of students graduating.
3. Increase in the use of locally-produced foods.

### Challenges

While the School Lunch Program’s targets were achieved (or mostly achieved) in the areas of number of students, schools, and school levels receiving food, targets were only “slightly achieved” for feeding frequency and the level of food basket variety.

# School Lunch Program

(Programa Merenda Escolar)

## Management

- Lead implementer(s): Ministry of Education, Youth and Sport, Ministry of State Administration, World Food Programme (WFP), World Health Organization (WHO), and CARE International
- Local governments managed the program (Decentralized decision-making).
- Local government procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	27,102	—	—
Primary School	245,461	—	—
Secondary School	0	—	—
<b>TOTAL</b>	<b>272,563</b>	<b>—</b>	<b>—</b>

## Foods and Beverages

- Blended grain-based products
- Legumes
- Eggs
- Red meat
- Fish and shellfish
- Fruits
- Dark green leafy vegetables
- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- Tea

## 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 reduce hunger
- To meet nutritional and/or health goals

## Modalities of Providing Students With Food

- In-school meals
- In-school snacks
- Take-home rations

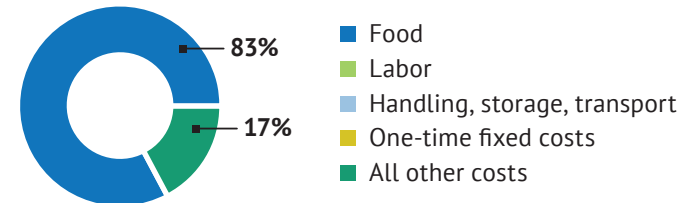
## Frequency and Duration

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

## Targeting

- Universal (pre-school and primary education) and individual student characteristics (take-home rations)

## Expenses



## Food Sources

- Yes - Purchased (domestic)
- No - Purchased (foreign)
- Yes - In-kind (domestic)
- Yes - In-kind (foreign)

## Additional Information

The program began operating in 2005.

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, Timor-Leste.

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