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Why nutritious school meals are more important than ever: Examples from WFP Analysis and Programming.

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Rome, November 2020

Nutritious School Meals Are more important than ever:

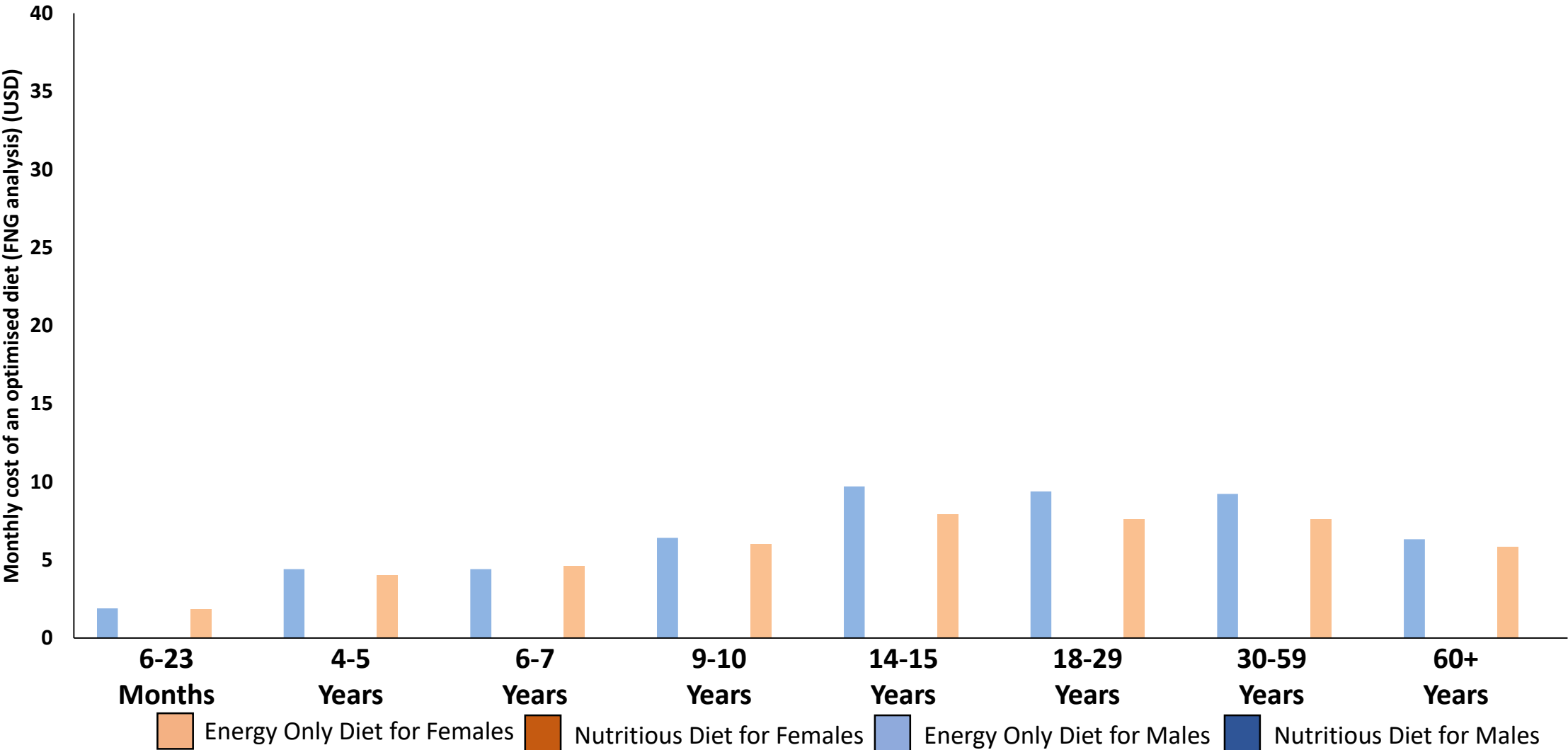
- **Malnutrition** in all its forms is a **global challenge**.
- **Nutritious diets**, protective against malnutrition, **cost five times more** (average) than diets that meet only energy needs, and would be unaffordable for more than 3 billion people, in every region.
- **COVID-19**, as well as other shocks, has compounded **access to nutritious diets**, food insecurity and the **risk of malnutrition**.



Whilst there is little change in the cost of energy-only diets, the cost of nutritious diets increases substantially during middle and secondary school years, especially for girls.



Ethiopia

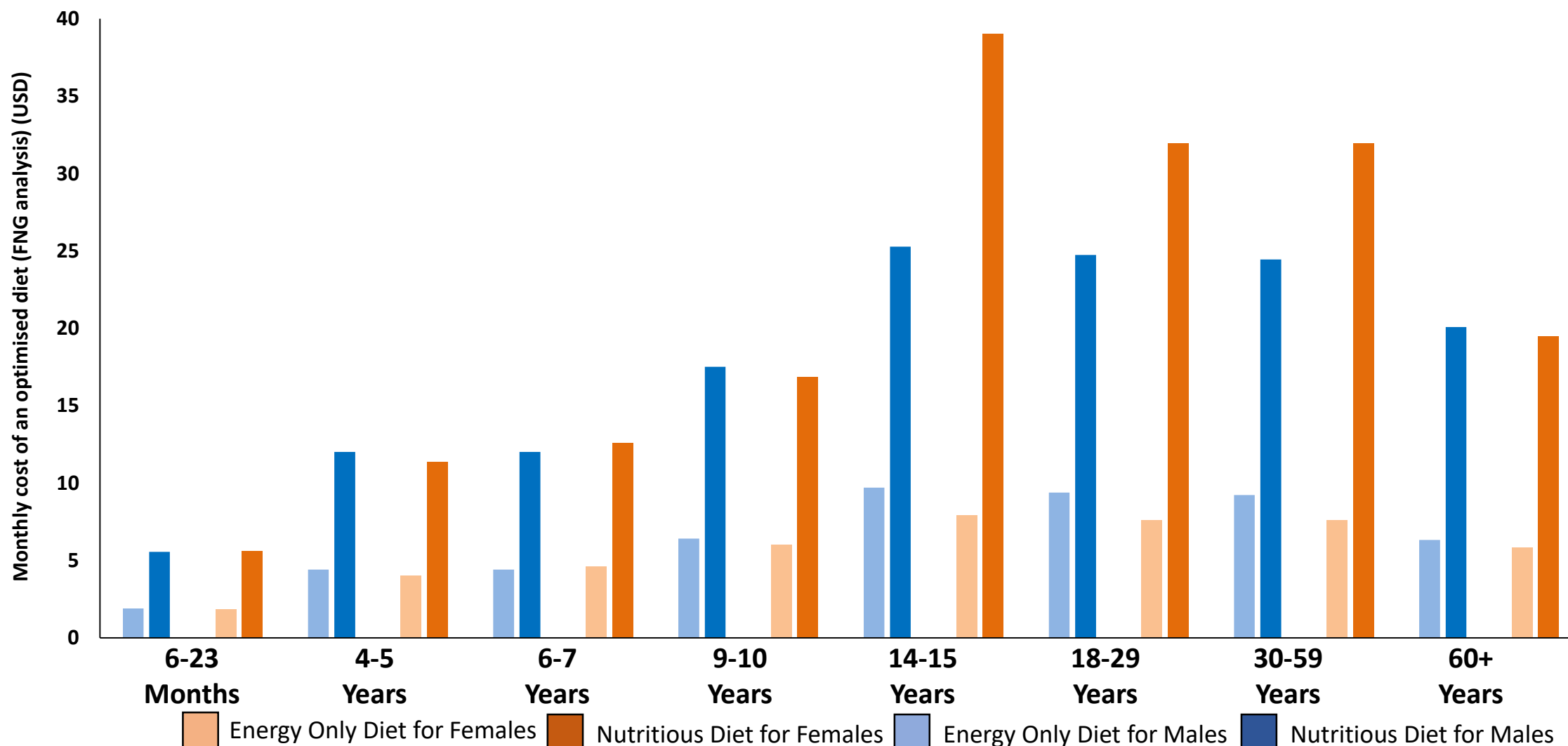


*Higher nutritious diet costs for female infants represent differences in average body weights. As female infants weigh slightly less (on average) than males, higher nutrient density is required to provide nutritious diets.

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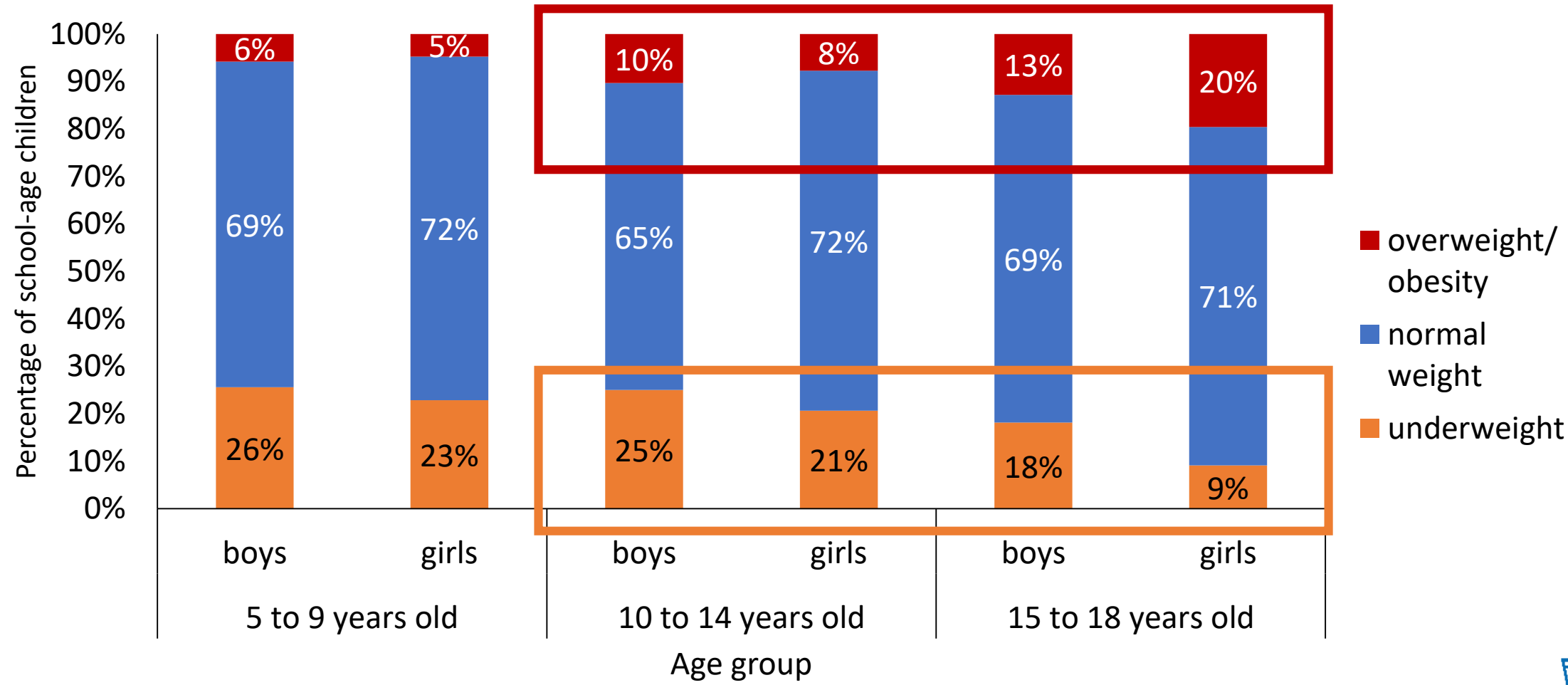


Ethiopia



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Multiple nutritional vulnerabilities may be relevant In the design of school meals, especially for adolescents.



Challenges to making school meals more nutritious:

- School meal budgets
- Food availability and price shocks
- Procurement and Infrastructure
- Capacity
- Sustainability
- COVID – School closures and Market Access

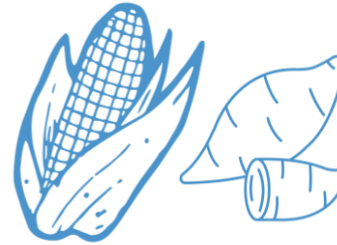




Options for making school meals more nutritious:



- Inclusion of local nutritious foods.



- Use of biofortified foods

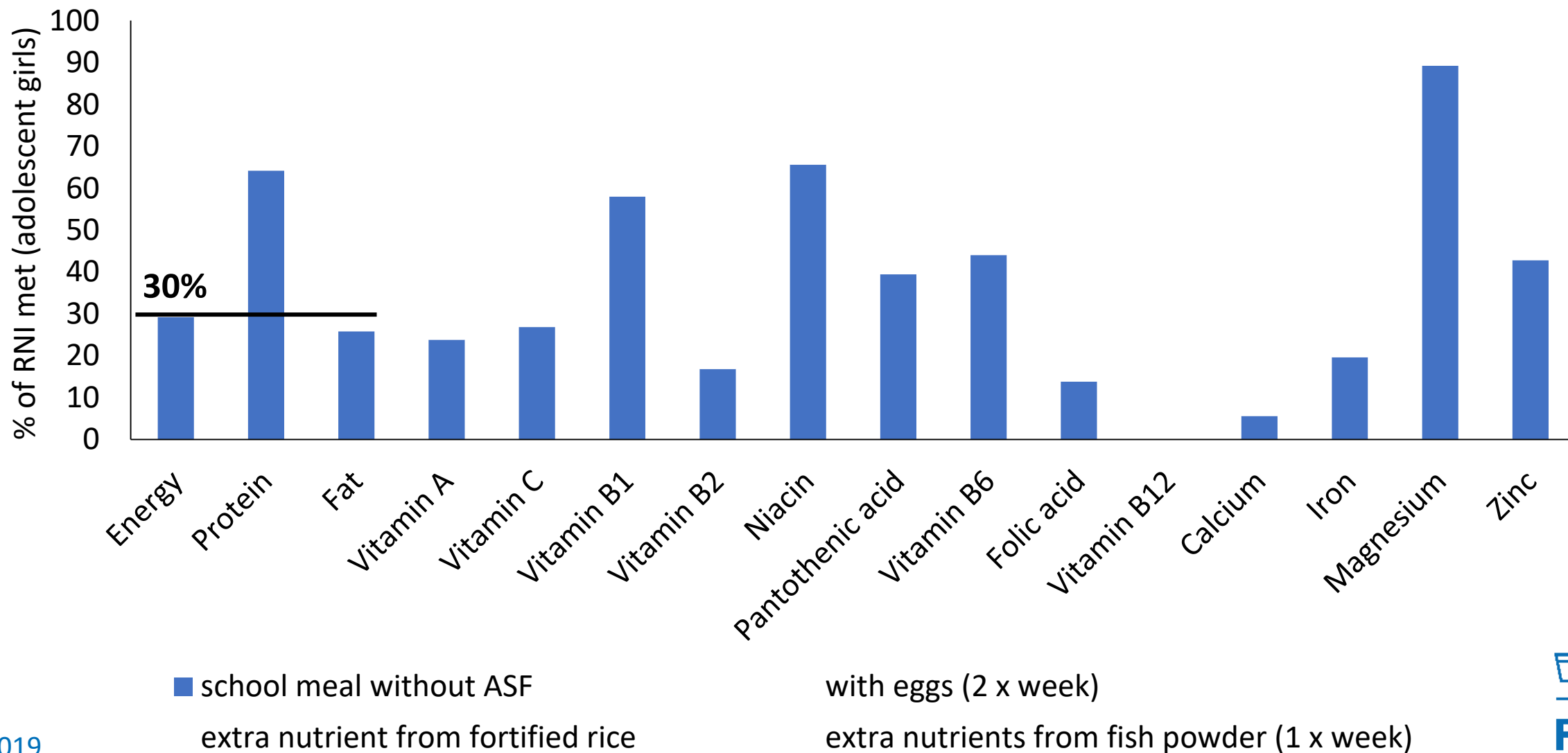


- Fortified staples.

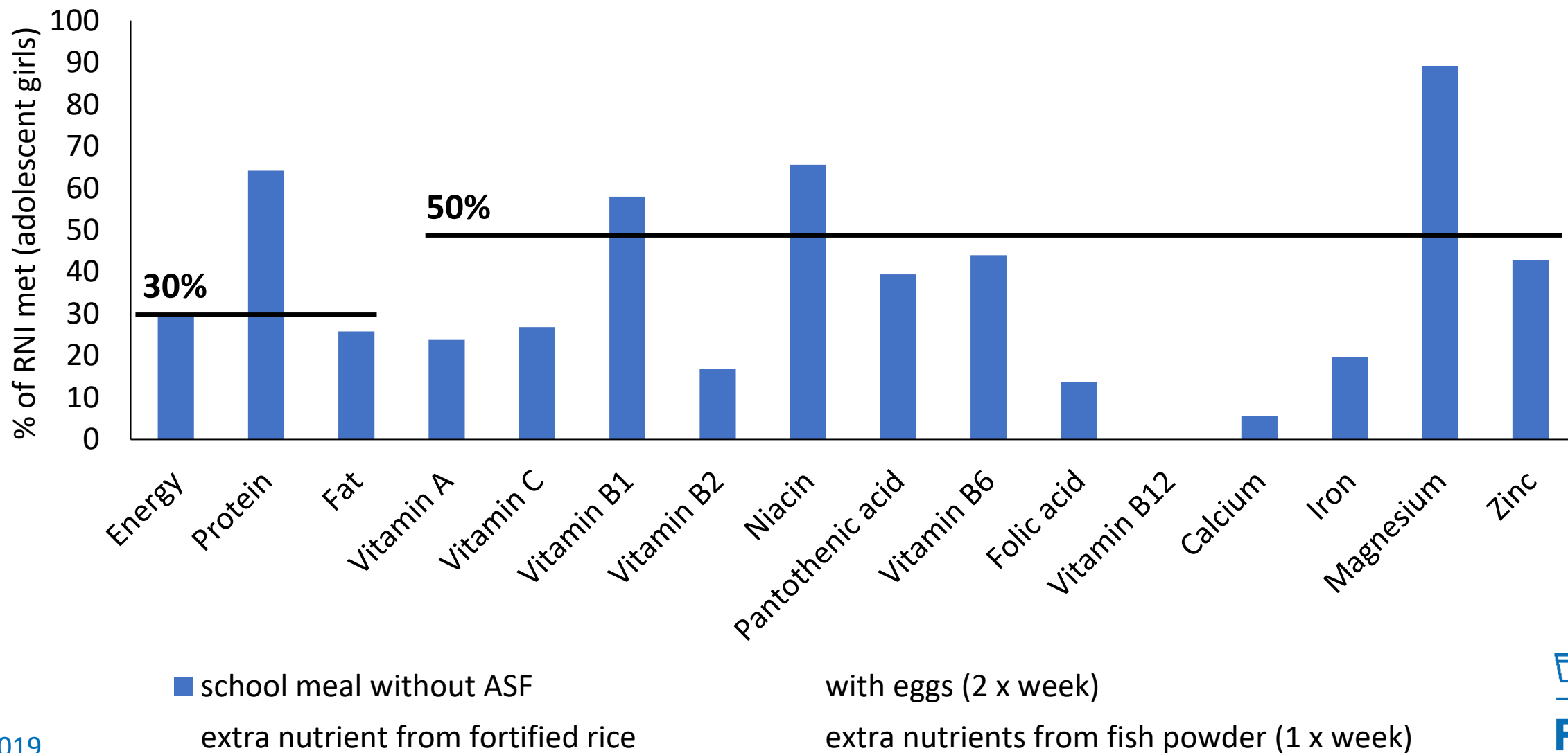


- Use of supplements or micronutrient powders.

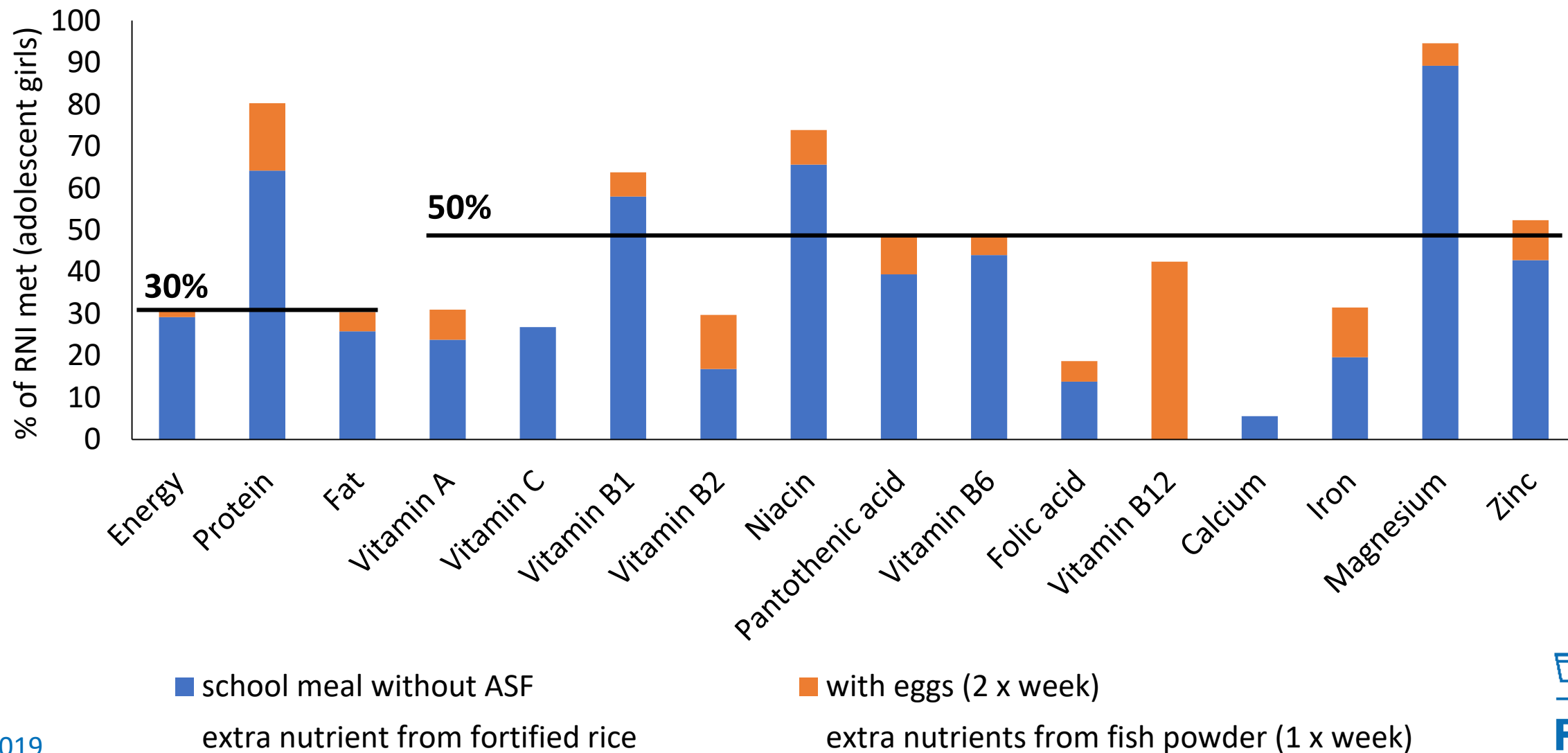
Animal source foods and fortificants add essential nutrients to school meals



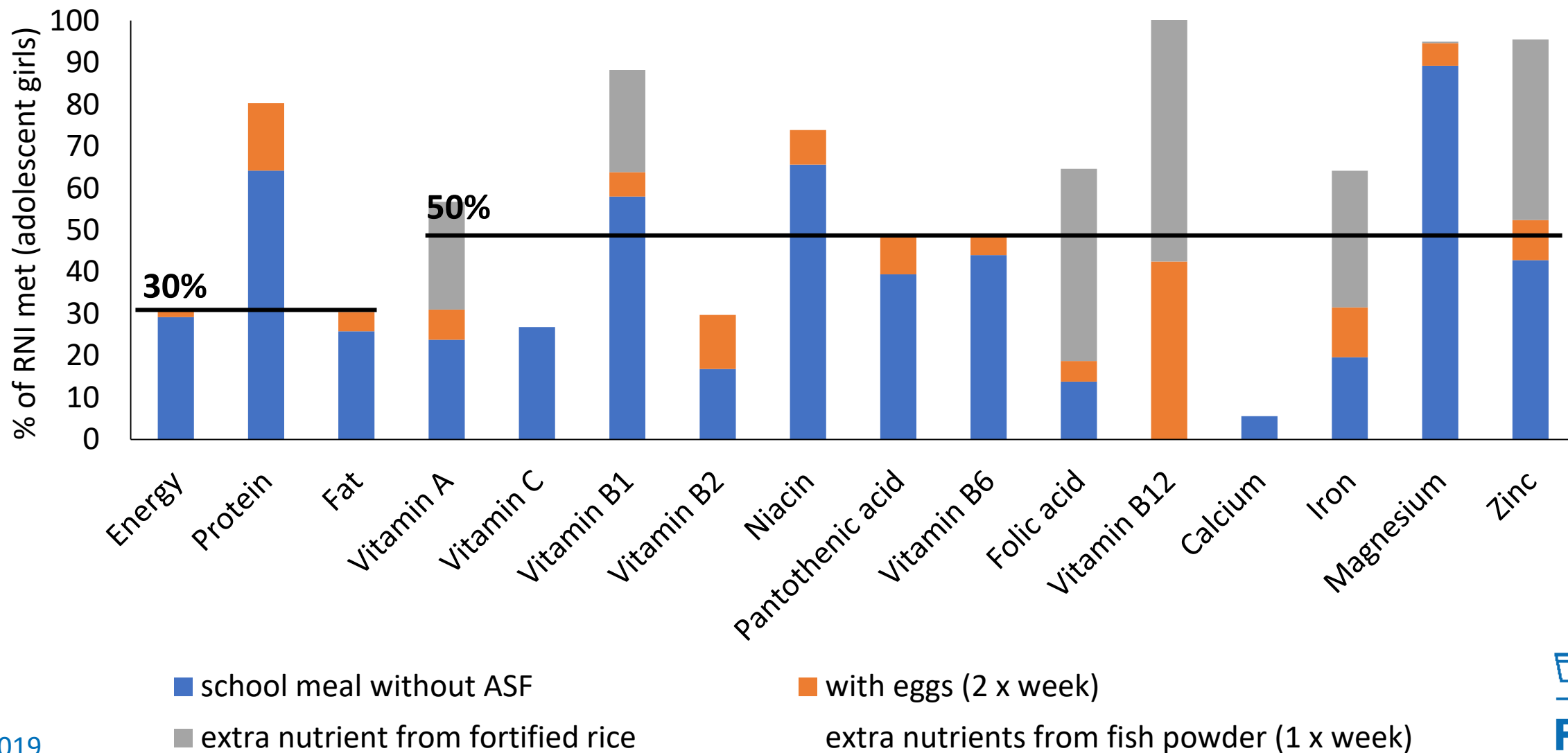
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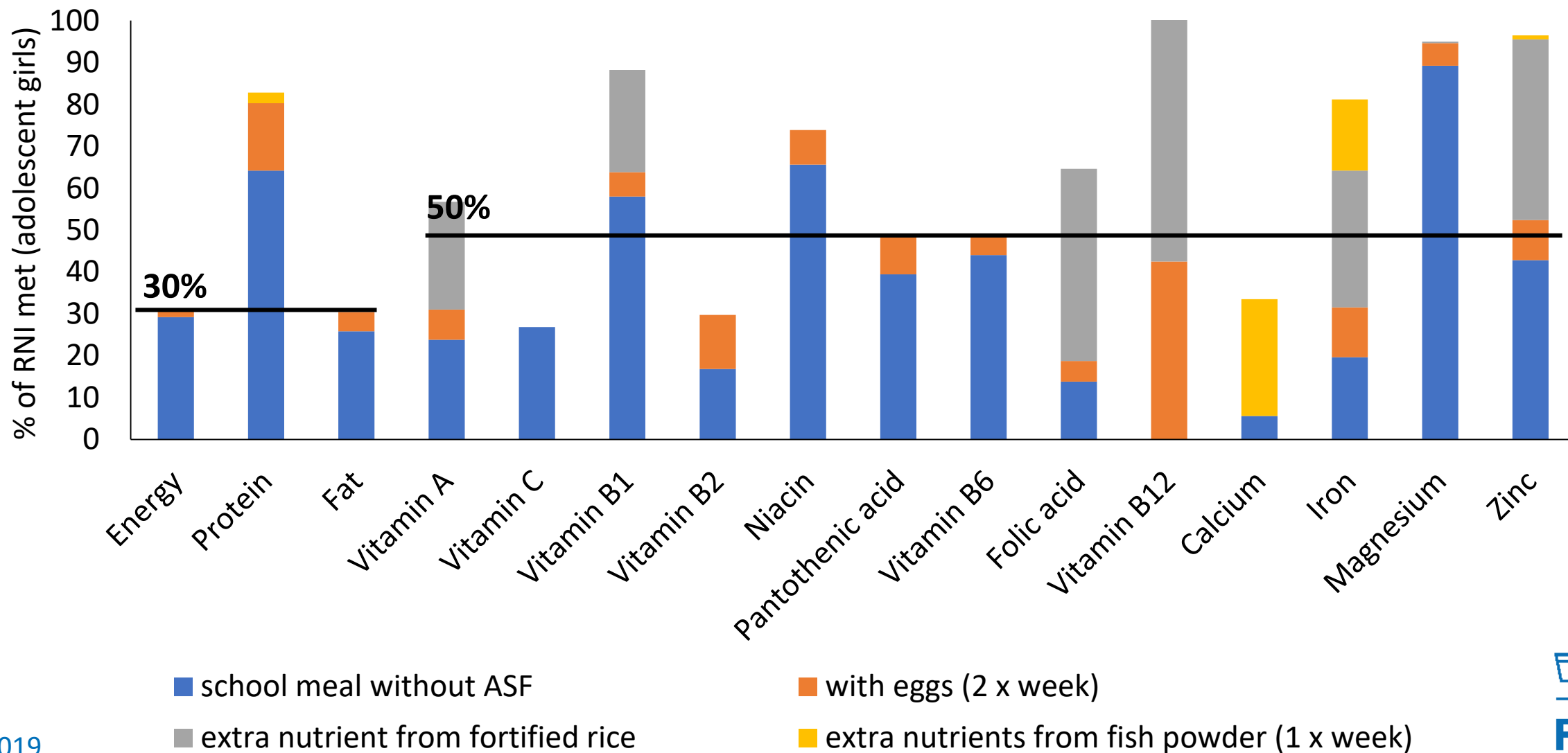
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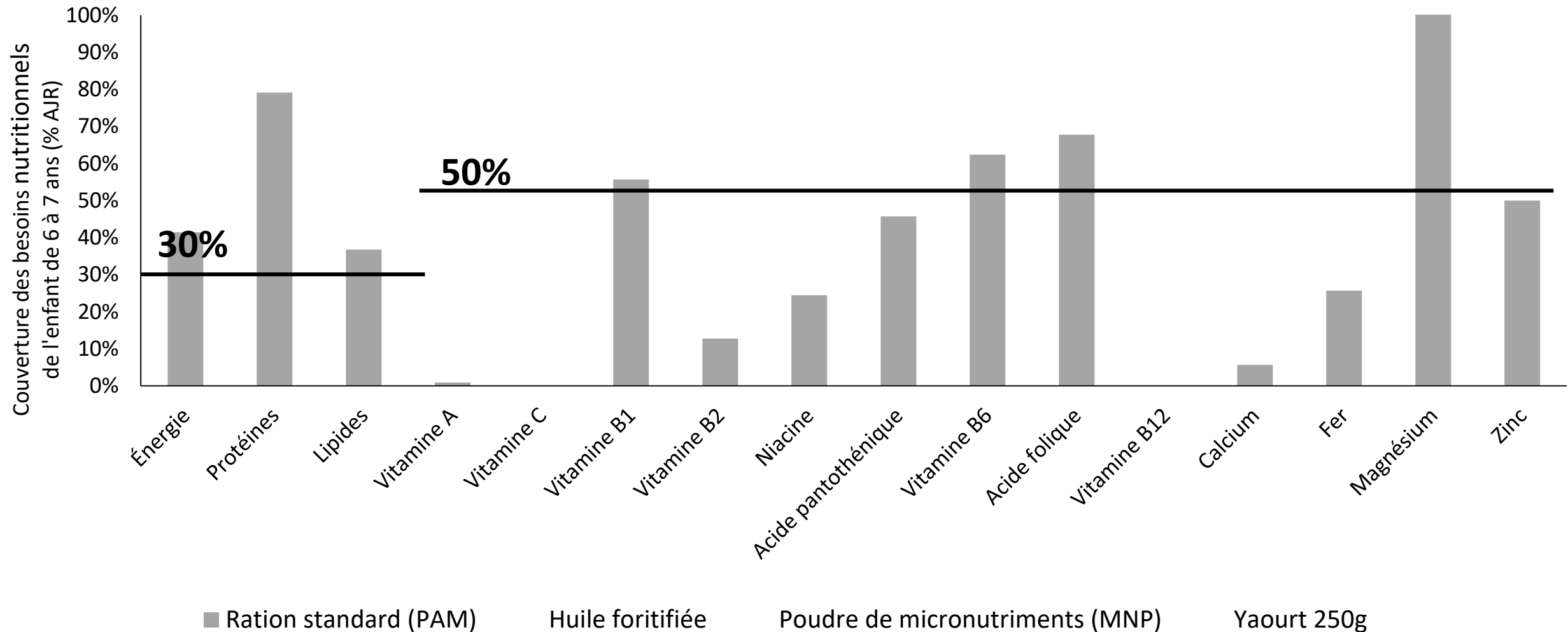
Animal source foods and fortificants add essential nutrients to school meals



Combining Micronutrient Powder, Fortified Oil and Animal-source foods could increase the extent to which school meals meet nutrient targets.



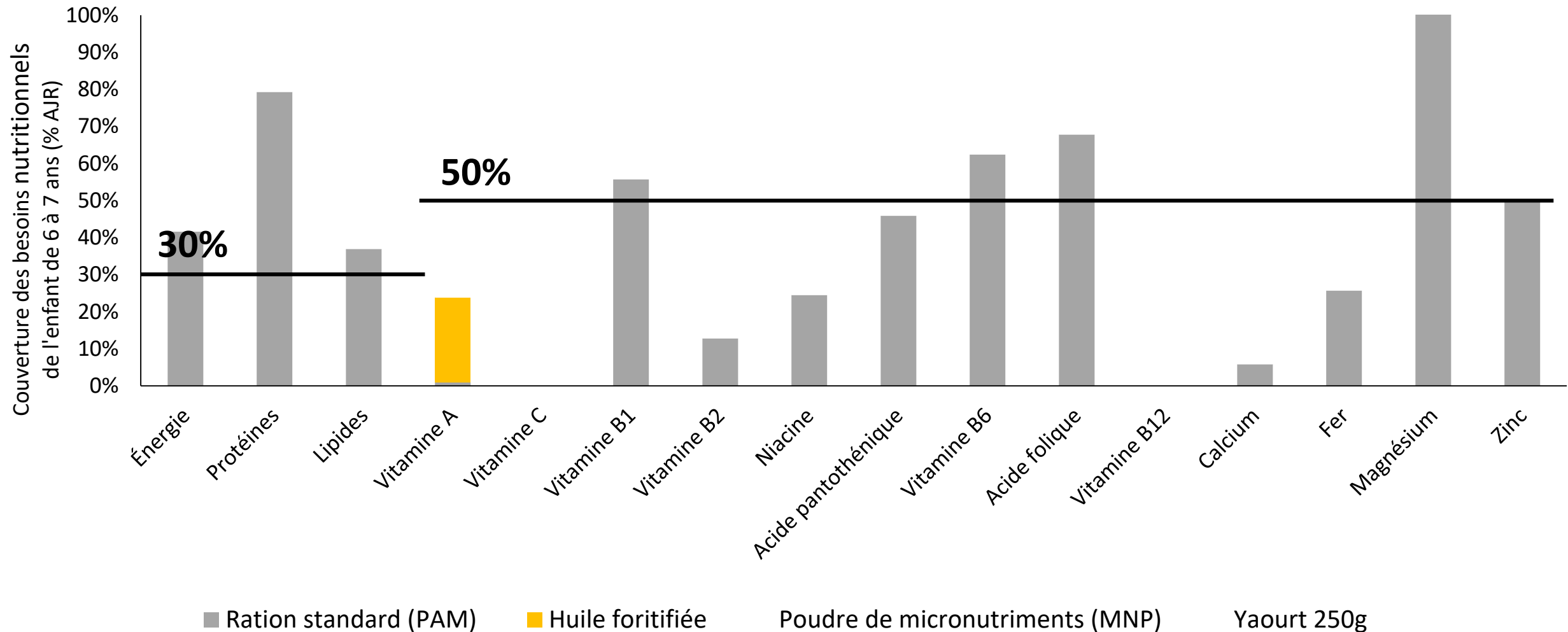
Burkina Faso



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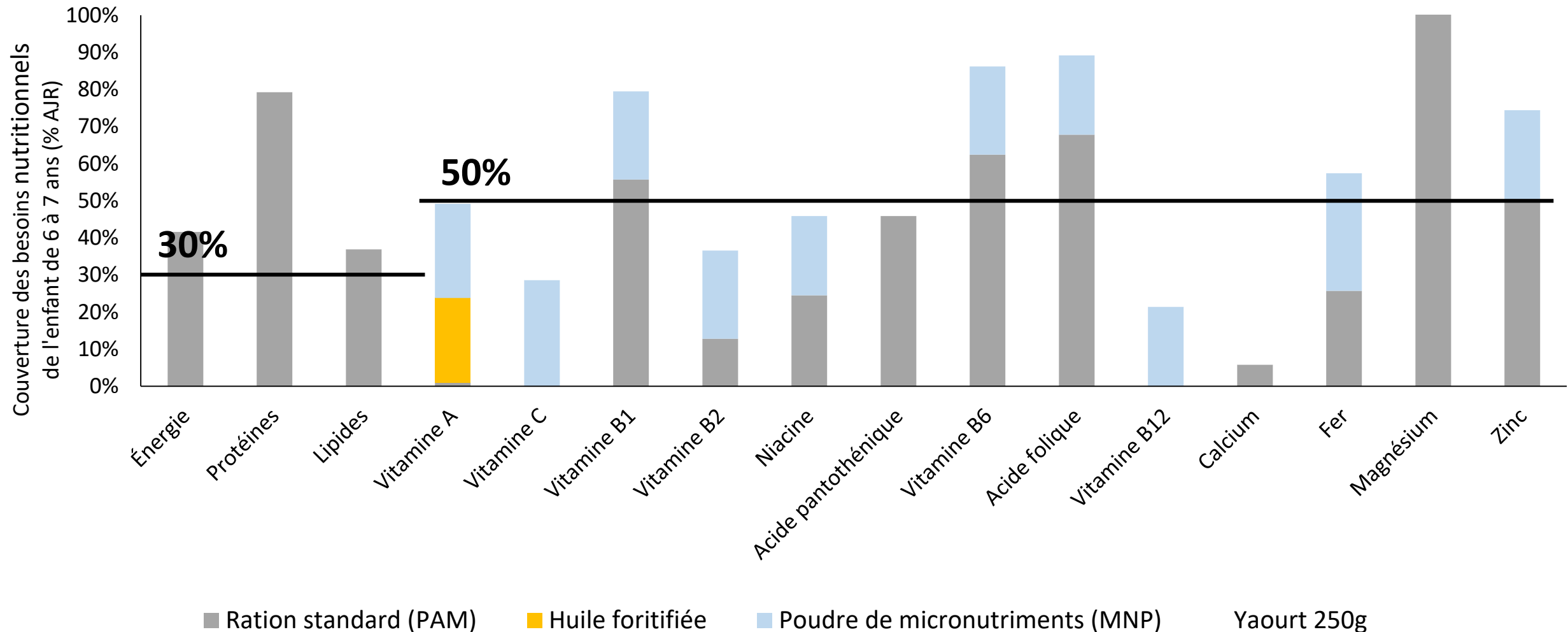
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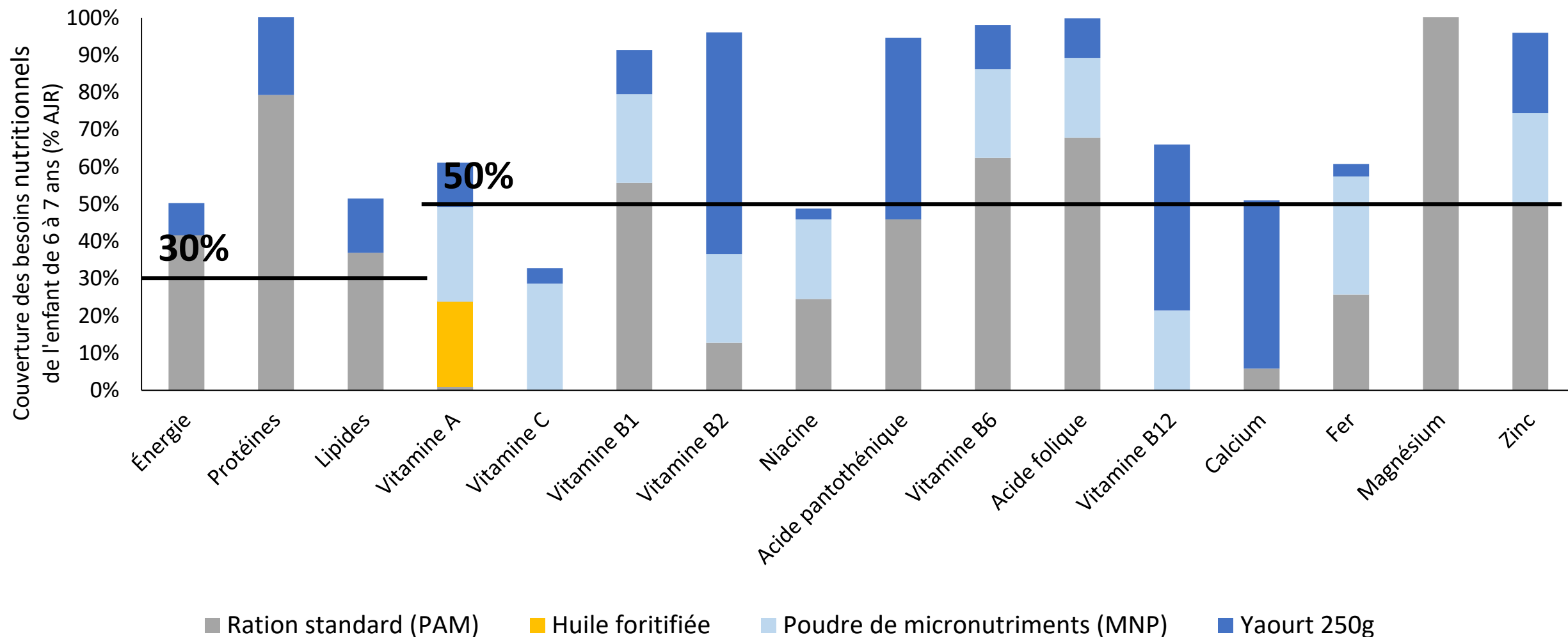
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Burkina Faso



Incorporating fresh, local foods into school meals can improve dietary diversity and micronutrient adequacy.



Rwanda

Existing, staple-heavy meal



60% ⚡
of energy needs

42% 🧑‍🦰
of micronutrient needs*
for a child 6-7 years

- 640g of cooked maize meal (normal)
- 100g of cooked beans

*refers to mean adequacy ratio (average across micronutrients)



How modelling about nutritious school meals is being used in programming:

How this modelling has been applied to programme decisions:



Bangladesh: Introduction of government micronutrient targets to 50% of RNI and incorporation of nutritious foods to meet targets.



Philippines: Inclusion of fortified rice in school meals, initially as a pilot and then as part of standard programming.



Rwanda: Integration of improved recipes in draft national guidelines.



Niger: Design of pilot programme targeting adolescent girls with nutritious meals.

How programming has been adapted under COVID-19:



Senegal: Increasing coverage of school feeding programming

- Average rice consumption of nearly 200g/day.
- Original school meal pilot: Fortified rice introduced in 1 region, 200+ schools, ~55,000 children
- **With COVID-19, coverage will increase, expanding to 2 additional regions, ~300 additional schools, and ~60,000 additional children**



Peru: Take home rations to replace school meals

- After successful launch of fortified rice in the national school feeding programme, programme was reaching >2 million children throughout the country.
- **Recognition of increased health & nutrition threats related to COVID-19 -> Transition to take home rations for students (monthly).**

Final messages

- School meals have great potential to make nutritious diets more accessible.
- There are multiple options and no 'one size fits all'; important to consider local context and feasibility and preferences.
- Inclusion of nutritious foods in school meals should not be a standalone intervention, strongest when coupled with education and behavior change.





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Thank you!

