

SCHOOL MEAL/FEEDING PROGRAM(S)

School year: 2020–2021

- Liberia School Feeding Programme
- ZOA Home-Grown School Feeding Programme
- Liberia Empowerment through Attendance Reading and Nutrition Project (LEARN)
- Mary's Meals Liberia School Feeding Program
- World Food Programme

Lead Agency: Ministry of Education, School Feeding Division

NATIONAL LAWS, POLICIES, AND STANDARDS

- National school feeding policy
- Food safety
- Private sector involvement
- Nutrition
- Health
- Agriculture

Line item in the national budget...

- Yes
- No
- No response

BUDGET

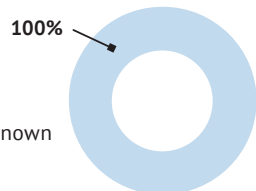
Total: Unknown*

- Government: USD 0
- International donors**: Unknown
- Private sector: USD 0
- Other donors: USD 0

Includes funding from the United States Department of Agriculture Yes No No response

*The budget for the ZOA Home-grown School Feeding Programme is USD 420,000, which comes entirely from international sources.

**International donations by United Nations agencies or non-governmental organizations often represent funding from multiple donors.



INFRASTRUCTURE

Most schools in Liberia have latrines, dedicated eating spaces/cafeterias, and kitchens. Some have clean water, while very few have electricity, piped water, or flush toilets. School meals are prepared on-site (on school grounds) in kitchens typically equipped with open cooking areas, on-site water, storage facilities, serving utensils, and charcoal or wood stoves.

SPECIAL NOTES

Detailed program-level information for Liberia is only available for the ZOA Home-grown School Feeding Programme. The U.S. Department of Agriculture lists Save the Children as receiving support from the McGovern-Dole Food for Education and Child Nutrition Program in 2017 and 2021 for school feeding activities in Liberia. Population and enrollment numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report.

MEALS/SNACKS/MODALITY

- Breakfast
- Lunch
- Dinner
- Snacks
- Take-home rations
- Other

- Grains, cereals
- Roots, tubers
- Legumes, pulses, nuts
- Dairy products
- Eggs
- Meat
- Poultry
- Fish
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Sugar

- Dairy milk
- Yogurt drink
- Fruit juice
- Tea
- Water
- Other

Prohibited food items: Food items that are not safe for human consumption

FOOD SOURCES

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

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

COMPLEMENTARY EDUCATION PROGRAMS

- Food and nutrition
- Agriculture
- School gardens
- Hygiene
- Health
- Reproductive health
- HIV prevention
- Physical education

The checked items were provided in most or all participating schools.



The *Global Survey of School Meal Programs* is the property of GCNF and is protected by copyright. It may not be reproduced or distributed without prior written consent. Contact: info@gcnf.org ©2019. The Global Child Nutrition Foundation. All rights reserved.

GCNF is a non-political, non-profit entity. Funding for the 2019 and 2021 surveys is provided, in part, by the United States Department of Agriculture; agreement number FX18TA-10960G002.

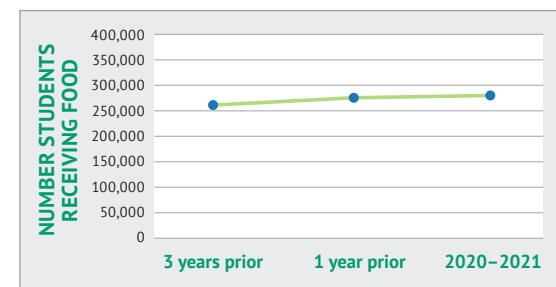
REPUBLIC OF Liberia



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2020–2021

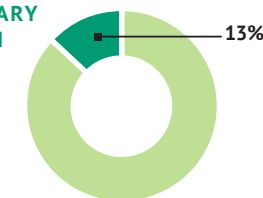
School level	Total	# Enrolled	# Receiving food
Pre-school	422,403	509,618	83,561
Primary school	784,340	635,478	167,122
Secondary school	691,665	226,832	27,360
Total	1,898,408	1,371,928	278,043



COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 1,476,005

Receiving school food: 194,482



- Food was also provided to some students in...
- Pre-schools
 - Vocational/trade schools
 - Other

NUTRITION

School feeding program(s) included/involved 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

Food items fortified/biofortified:

Roots/tubers, dairy products

Micronutrients:

Iron, folic acid, vitamins A, C, and D

ADDITIONAL INFORMATION

Efforts to prevent or mitigate overweight/obesity include nutritional requirements for food baskets, food and nutrition education, health education, and physical education. Cooks/caterers receive special training in nutrition, portions/measurements, menu planning, and food safety/hygiene. Produce from school gardens is partly consumed by students and partly sold.

STUDIES CONDUCTED

Zero Hunger Review; System Approach for Better Education Results (SABER)

RESEARCH NEEDED

Research related to Cost Benefit Analysis (CBA), Cost of Hunger in Africa (COHA), and supply chains of locally produced food commodities.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs*

- Cooks and food preparers
- Transporters
- Off-site processors
- Food packagers and handlers
- Monitoring
- Food service management
- Safety and quality inspectors
- 5** Other

**If blank, no response was provided.*

Farmers were involved with the school feeding program(s)...

- Yes No No response

Other private sector (for profit) actors were involved...

- Yes No No response

There was a focus on creating jobs or leadership or income-generating opportunities for...

- Women** **Other groups**
 Youth No response

There was community engagement (by parents or others) in the school feeding program(s)...

- Yes No No response

Were there links between food banks and the school feeding program(s)?

- Yes No There are no food banks in this country.

ADDITIONAL INFORMATION

Food for the ZOA Home-Grown School Feeding Programme is purchased through open-bid (competitive tendering) procedures. Small-scale farmers contribute roots/tubers, legumes, dairy products, and oil to the program. Students' families also contribute by providing wood and preparing the food. The private sector is engaged in food processing and transport. In addition, the program has created training opportunities for 65 youth in agro-processing and agriculture.

SUCCESSSES AND CHALLENGES

Recent successes related to school feeding in Liberia include the development of the national school feeding policy and code of conduct, as well as the development of the home-grown school feeding program's operations manual. Other successes include the coordination and collaboration with partners and different government ministries and agencies in successfully implementing school feeding program activities. Challenges related to school feeding in Liberia include ensuring adequate funding for all school children in Liberia every school day and gaining full community participation for the successful implementation of the school feeding program. There are also serious concerns related to the issue of food theft/mismanagement at the school level. To address this mismanagement, there is a need for the government and county education offices to be fully involved in school feeding activities.

EMERGENCIES/COVID-19 PANDEMIC

Schools in Liberia were closed but operating remotely for most of the 2020–2021 school year. Due to the COVID-19 pandemic, the ZOA Home-Grown School Feeding Programme temporarily ceased feeding operations and also increased the size of rations. There were also temporary changes in beneficiaries (e.g., switching from targeting students to targeting families) and in feeding modality (e.g., switching from in-school meals to take-home rations), whereby some ingredients were provided to students or their parents to pick up at school to prepare and eat at home. To better support getting food to children during a pandemic, it would be helpful if the government had accurate data on schools and school enrollment. In addition to the pandemic, Liberia was also affected by an economic/financial crisis during the 2020–2021 school year.

CONTACTS: LIBERIA

Agency: Ministry of Education

Website: www.moe.gov.lr

ZOA HOME-GROWN SCHOOL FEEDING PROGRAMME

Lead implementer(s): ZOA staff and community members are responsible for managing the school feeding program in their communities.

OBJECTIVES:

- To meet educational goals
- To provide a social safety net
- 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 for in-school meals; monthly for take-home rations
- During the school year

TARGETING:

Geographic (targeted to the most needy communities and to schools with the lowest enrollment rates and highest dropout rates)

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2020–2021 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	0	–	–
Primary school	1,756	47%	53%
Secondary school	0	–	–
Total	1,756	47%	53%

FOOD AND BEVERAGE ITEMS:

Grains, cereals	Dairy products*	Salt
Roots, tubers*	Green, leafy vegetables	Sugar
Legumes, pulses, nuts	Oil	Water

* *fortified*

FOOD SOURCES:

95% Purchased (domestic) 0% In-kind (domestic)
5% Purchased (foreign) 0% In-kind (foreign)

If blank, no response was provided.

ADDITIONAL INFORMATION:

The ZOA Home-Grown School Feeding Programme began operating in 2018. There are plans to serve 2,600 students in the upcoming school year. Efforts to limit food waste include fumigation/pest control within sealed food storage facilities.

