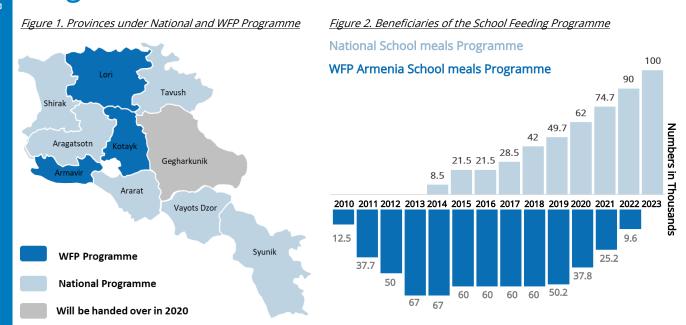
SAVING LIVES CHANGING LIVES

Towards the Nationalisation of the School Feeding Programme: WFP Handover Process

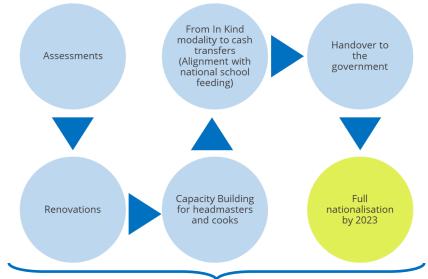


The World Food Programme (WFP) has been implementing the School Feeding Programme since 2010 across ten provinces in Armenia, thanks to the strategic multi-year support of the Russian Federation. Considering School Feeding as a national priority, the Government of Armenia is financially committing and support the nationalisation of the programme..

Since 2017, WFP has started the nationalization of the School Feeding programme, gradually handing over one province each year, with the full nationalisation by 2023. Currently, the School Feeding Programme is implemented by WFP in four provinces – Kotayk, Armavir, Lori and Gegharkunik – with Gegharkunik to join the National School Feeding Programme in Autumn 2020. As of 2020, 40,000 children are under the WFP programme, while 60,000 are already under the national programme.

Traditional school feeding model focuses on the capacity building of the school personnel to ensure the management and preparation of daily meals and cash transfer modality. The handover process in case of traditional school feeding is presented in Figure 3.

Figure 3. Annual proccees of gradual handover and nationalisation of the programme



Capacity building of Sustainable School Feeding Foundation



The Role of Sustainable School Feeding Foundation

The Sustainable School Feeding Foundation (SSFF) plays a key role in implementing the national school feeding programme. WFP is strengthening the capacity of the SSFF in areas of technical assistance on implementation, monitoring and evaluation, and identifying fundraising mechanisms, to strengthen the sustainability and the ownership of the programme at national and community levels. WFP and SSFF are jointly developing the 2030 sustainable school feeding strategy, supporting development of legislations and policies related to school feeding and related activities.



ASSESSMENTS

In partnership with Social and Industrial Foodservice Institute (SIFI), WFP conducts a full assessment of schools kitchens and canteens to identify rehabilitation and equipment needs to provide daily school meals.

Schools and communities are also assessed for both their need and potential for school-based production and infrastructures (including greenhouses, gardens, solar energy) to improve food availability and job opportunities, in order to support the socioeconomic development of the community.

WFP and its partners provide schools with the necessary materials to renovate school kitchens and canteens.

Upon completion of renovation works WFP provides the schools with the full set of kitchen equipment to enable schools to prepare hot, diversified and nutritious meals and to insure programme's sustainability for upcoming years.

INFRASTRUCTURE REHABILITATIONS

CAPACITY BUILDING ACTIVITIES



For headmasters

- ← Procurement processes
- ← Financial reporting
- ← Food safety regulations



Conducted by the Sustainable School Feeding Foundation as regular trainings during 2 months

For cooks

- ← Cooking techniques
- ← Nutrition and menu composition
- ← Food safety and storage requirements
- **Establishing school and community based food value chains** to directly purchase from local farmers diverse food products and support local economy.
- Greenhouses, school gardens, to grow fresh vegetables and fruits on the school ground.
- **Installing solar panels** to promote use of sustainable and green energy.
- Increased parental engagement to diversify and enrich school meals through their contributions.

ADDITIONAL INFRASTRUCTURE INVESTMENTS

CASH TRANSFER MODALITY

Before handing over the province to the government schools shift from In kind to Cash Transfer modality, where WFP transfers 0.25 USD per student per day to schools enabling them to purchase 20 food commodities based on pre-defined rations; and works with the schools very closely to monitor the implementation, identify and address any gaps. Food is primarily purchased from the local markets and the products are chosen so as to align with the National School Feeding programme. See the list of products below:

Food groups	In Kind Modality	Cash Transfer Modality
Cereals and Grains	Wheat flour, Rice, Pasta, Buckwheat	Wheat flour, Rice, Pasta, Buckwheat
Pulses	Lentils	Split peas, Lentils, Dried Beans
Dairy		Cheese
Meat, Poultry and fish		Poultry
Eggs		Eggs
Roots/ Tubers		Potato
Vegetables		Onion, Cabbage, Carrots, Red beets
Fruits		Apple

MONITORING AS A CONSTANT ACTIVITY

The main purpose of the monitoring is providing support to schools with school feeding and helping them to improve the gaps. WFP's monitoring team continuously visits schools to collect data on different aspects of the school meals programme and its organization, including the school's technical capacity to prepare meals and their compliance with food safety norms and regulations. Monitoring serves also as a feedback mechanism to address opinions and needs of different stakeholders involved in the process, such as headmasters, parents, kitchen helpers and teachers.