

IMPLEMENTING THE BRAZILIAN NATIONAL SCHOOL FEEDING PROGRAMME

DURING THE COVID-19 Pandemic



Due to the COVID-19 pandemic, on March 20th of 2020, Brazil declared a State of Public Calamity and Public Health Emergency of International Importance. Aiming to control the spread of the disease, the Ministry of Health recommended the population to follow social isolation and quarantine measures, which included a temporary suspension of the school calendar.

The National Fund for Education Development (FNDE) is the institution responsible for implementing the Brazilian National School Feeding Programme (PNAE), allocated within the Ministry of Education. While public schools are closed due to the pandemic, FNDE has decided to distribute the food purchased for PNAE to children's parents and guardians in the form of food baskets - which the government is calling "kits".

This document summarizes the main recommendations for school feeding nutritionists and managers to organize the assemblage and distribution of these kits, previously detailed by FNDE's "Guidelines for the Execution of PNAE during the Emergency Situation arising from the COVID-19 Pandemic".

¹ Ministry of Agriculture, Livestock and Supply and Ministry of Education - Brasília, 2020.

Recommendations to Assemble Kits:

What should the school feeding team of **nutritionists** consider when assembling kits?

1. **Check the stock.** Prioritise stocked food-stuffs with the nearest expiration date in order to avoid waste.
2. Previously **plan** which **meals** will be served with the Kit and which items are necessary to prepare them. This allows students to have meals similar to the ones they would have at school.
3. **Observe** the **nutritional quality** of food-stuffs to be distributed, aiming to supply preferably in natura (fresh) or minimally processed food.
4. The **weekly supply of fresh fruit and vegetables** must be maintained whenever possible. Give preference to fruits, vegetables, tubers and roots of longer durability.
5. Define the per capita amount of each food according to student's age group, the number of daily meals they have at school and the number of days the Kit must supply.
6. Verify the need to provide for students with **special dietary needs**.
7. Ensure the **hygienic and sanitary quality** of the food during selection and storage. The items must be properly packaged in the Kit to guarantee protection against contamination.
8. Ensure **social control** through the participation of School Feeding counsellors in the process.

Recommendations for Purchases from Smallholder Farmers

How to proceed with existing contracts and new purchases from **smallholder farmers**?

1. **Contracts** signed with smallholder farmers **should be maintained**, respecting the agreed delivery schedule whenever possible.
2. Otherwise, local **management can negotiate deliveries** of perishable foodstuffs with smallholder suppliers who win bidding processes or public calls **for when classes are resumed**.
3. According to social distancing recommendations, states, municipalities and schools can carry out **new public calls entirely by electronic means**.
4. The **documents** to qualify sales proposals and contracts with smallholder farmers may be **exchanged digitally**.
5. Logistical **costs of packaging must be** added to the product's price **paid to smallholders**.

Recommendations to Distribute Kits

What should **managers** do to guarantee safe food distribution?

1. **Reinforce personal hygiene** and sanitary precautions, particularly when coughing, sneezing, or touching one's faces.
2. **Monitor food handlers' possible COVID-19 symptoms**, such as: fever, cough, headache and respiratory symptoms. **Remove anyone symptomatic from their functions** immediately.
3. Ensure the minimum **supply of personal protective equipment**, such as caps, masks, and gloves. Similarly, **supply hand sanitisers:** soap and 70% rubbing alcohol.
4. When distributing the kits, **remind students' families to clean all the products and packages** with 70% rubbing alcohol or soap and water. Fruits and vegetables need to soak for 15 minutes in hypochlorinated solution (dilution: 1 tablespoon of bleach for each litre of water), or in water with sodium hypochlorite.
5. **Appropriate vehicles** (refrigerated trucks) should be used for the food distribution. Otherwise, vehicles must be cleaned and often washed inside and outside.
6. The storage and **distribution sites must be sanitised** with soap and water (where possible) and finished with 70% rubbing alcohol or cleaned with hypochlorinated solution (water + bleach).
7. Avoid crowding, by defining a kit **distribution schedule** and the team of professionals who will carry out the distribution.
8. Choose a distribution **site with enough space and ventilation**.
9. Guarantee **minimum contact** between distributor and beneficiary, **minimum time of stay** at the distribution site and offer areas with sinks and hand sanitisation products.



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