



For Children Today,
For Mongolia Tomorrow

policy & Systems Capacity Enhancement

Environmental Improvement



Together Today Healthy Mongolia Tomorrow

Project to Improve School Meal Service Environment and Building Capacity
for Elementary, Middle and High Schools in Mongolia (2022.12. - 2026.12.)



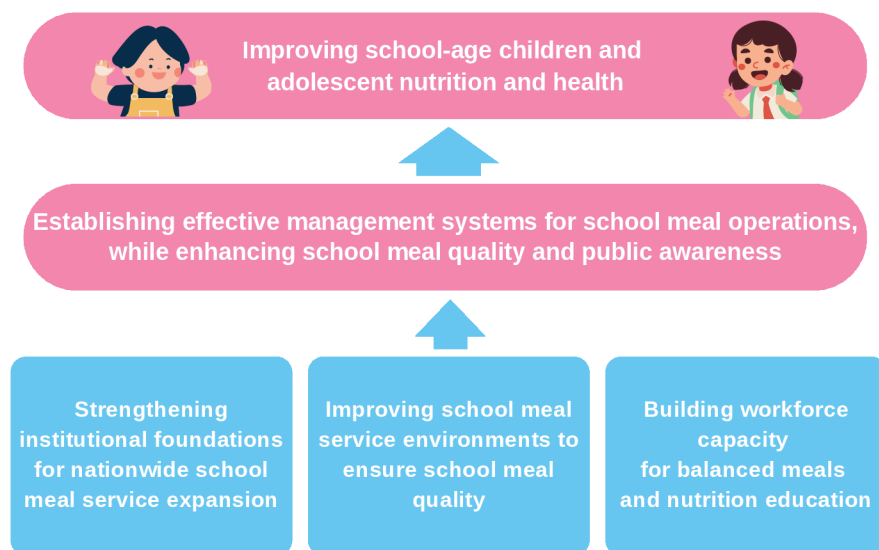
KOICA



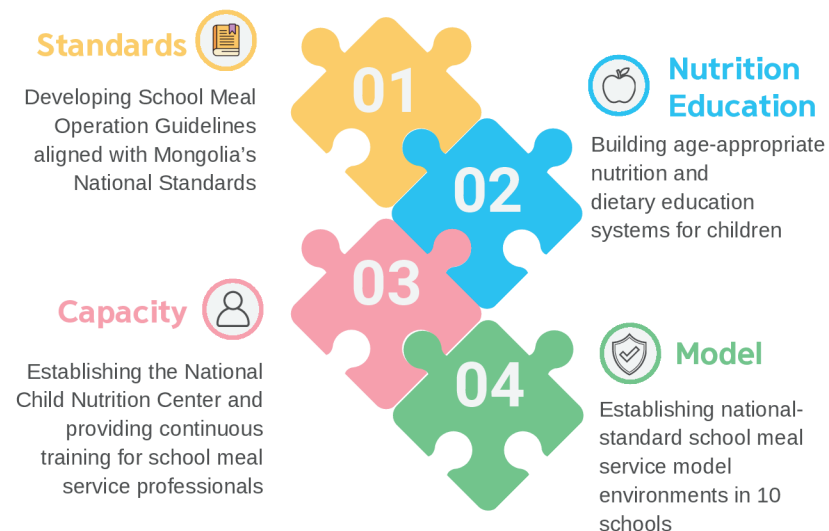
Project Purpose

- Launched in response to the Mongolian School Meal Act enacted in 2019, this project is jointly implemented by the Ministry of Education of Mongolia, Korea International Cooperation Agency (KOICA), and WITH from 2022 to 2026.
- Aims to build the systems, workforce, and infrastructure needed to expand school meal services nationwide, improving both the scale and quality of school meals while contributing to better nutrition and a healthier future for Mongolia's students.

Project Goals



Activity



Projected Impact

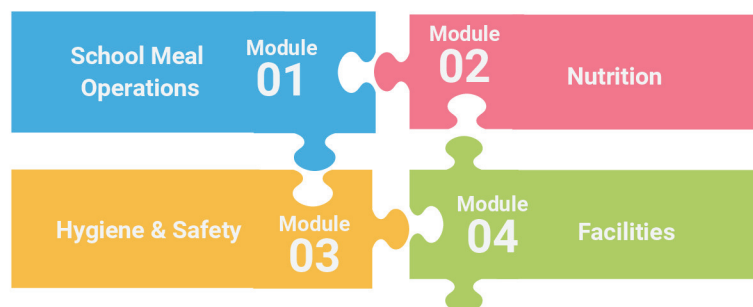
- Institutional & Policy Framework**
Establishing legal and operational frameworks, including School Meal Operation Guidelines, to strengthen the foundation for school meal services.
- Capacity Building & Professional Development**
Training nutritionists, cooks, and stakeholders to enhance professional expertise through National Child Nutrition Center
- Nutrition & Health Education**
Promoting healthy eating habits through school-based nutrition and dietary education programs
- Infrastructure Improvement**
Establishing safe and hygienic school meal service environments created through facility and equipment upgrades in 10 model schools in Ulaanbaatar, aligned with national standards

01

School Meal Operation Guidelines

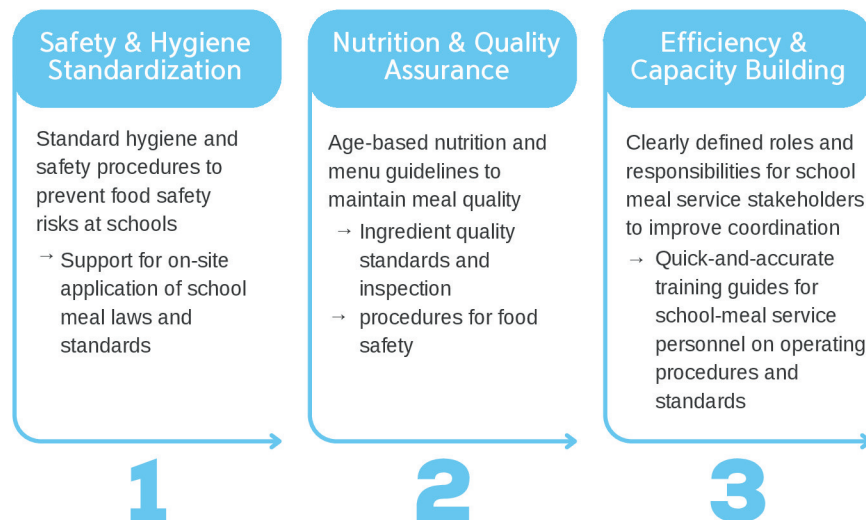
The School Meal Operation Guidelines provide a comprehensive framework that enables all school meal service stakeholders—including nutritionists, cooks, principals, and relevant officials—to carry out their responsibilities in a consistent and professional manner.

Contents



Roles

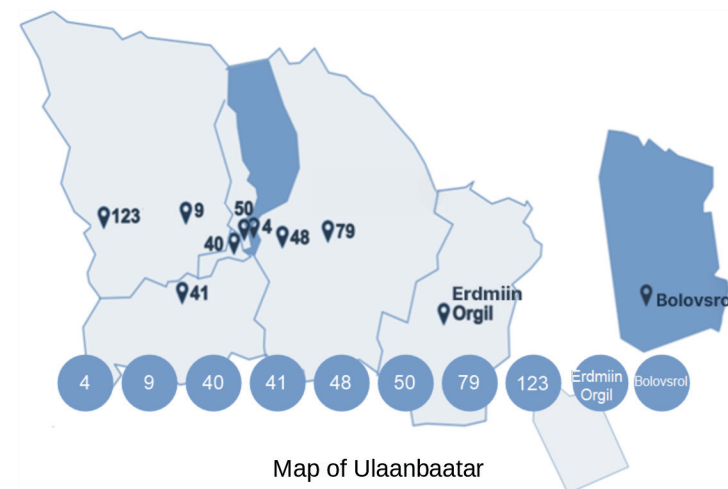
The guidelines serve as a practical roadmap for legally safe, nutritionally excellent, and administratively efficient school meal operations.



02

Facility Renovation of 10 Model Schools

The 10 model schools serve as benchmarks for national school meal facility standards by integrating facility upgrades with advanced hygiene and operational consulting.



» 10 Model Schools – Facility Renovation Focus

01. Hygiene & Food Safety

(Spatial Segregation To Avoid Cross-Contamination)

- One-way workflow from food delivery to disposal
- Clear segregation of clean and contaminated zones
- Separate pre-processing areas for meat, fish, and vegetables

02. Facility & Equipment Upgrades

- Replacement of outdated facilities
- Introduction of modern, efficient equipment

03. Serving & Dining Areas Improvements

- Hygienic stainless-steel serving counters
- Improved lighting, ventilation, and age-appropriate furniture for pleasant meal-serving environment

NCNC

[National Child Nutrition Center, NCNC]

“Nutritious Meals, Healthy Mongolia”

NCNC develops skilled professionals who deliver safe and nutritious school meal production and delivery, while strengthening the foundation for sustainable school meal operations.



Nutrition Education Room

- Exhibition of food models and nutrition education materials
- Operation of interactive nutrition education programs



Smart Training Room

- Computer-based training using e-learning content (school meals, nutrition, and hygiene)



Smart Cooking Room

- Cooking demonstrations and hands-on cooking practice
- Development of training content via live recording



Basic Laboratory

- Retention food sample testing for safe meal provision
- Conducting food hygiene experiments



Educational Content Development Studio

- Planning and production of nutrition and school meal educational content

Training Program

[National Child Nutrition Center, NCNC]

The program provides continuous training for nutritionists, cooks, and other school meal stakeholders, including principals and government officers, students, and parents. E-learning courses on school meals, nutrition, and hygiene are delivered through Mongolia's national learning platform (MEDLE.MN).

Participants



Nutritionist



Cook



Stakeholders
(Government Officers, Principals, Students and Parents)

Contents

- Introduction to School Meal Operation Guideline
- Nutrition & Food preparation
- Nutrition Practicum

- School Meal Operations
- School Meal Hygiene, Safety & Facility Management
- Cooking Principles & Practicum

- School Meal Operations
- Nutrition Management, Education & Meal Guidance
- School Meal Hygiene, Safety & Facility Management

Goals

Qualified Nutrition Professionals

- Providing nutrition education
- Developing healthy meal plans

Skilled Cooking Professionals

- Delivering tasty and nutritious school meals
- Managing hygienic food service facilities

Nutrition-Aware Mongolians

- Raising nutritious school meal awareness
- Encouraging healthy eating practices