



Republic of the Philippines
Department of Education
NEGROS ISLAND REGION

REGIONAL MEMORANDUM

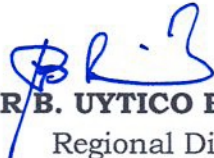
No. 864, s. 2026

AUG 13 2026

**INSTRUCTIONS NO. 2 FOR THE IMPLEMENTATION OF THE
SCHOOL-BASED FEEDING PROGRAM (SBFP) FY 2026**

To: Schools Division Superintendents
All Others Concerned

1. This Office, through the Education Support Services Division, disseminates the attached Memorandum from **Hon. Malcolm S. Garma**, Undersecretary for Governance and Operations, dated July 27, 2026 titled **"Instructions No. 2 for the Implementation of the School-Based Feeding Program (SBFP) FY 2026,"** which is self-explanatory.
2. Immediate dissemination of and compliance with this Memorandum are desired.


RAMIR B. UYTICO EdD, CESO III
Regional Director

Reference: As Stated
Incl: As Stated
To be indicated in the Perpetual Index
under the following subjects:

PROGRAMS SCHOOLS

RSZ/ESSD-RM/Second Instructions SBFP
____/August 12, 2026



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Republika ng Pilipinas
Department of Education

OFFICE OF THE UNDERSECRETARY FOR GOVERNANCE AND OPERATIONS

MEMORANDUM

OM-OUGOPS-2026-01 - 02988

FOR : **REGIONAL DIRECTORS**
SCHOOLS DIVISION SUPERINTENDENTS

FROM : **MALCOLM S. GARMA**
Undersecretary

SUBJECT : **INSTRUCTIONS NO. 2 FOR THE IMPLEMENTATION OF THE**
SCHOOL-BASED FEEDING PROGRAM (SBFP) FY 2026

DATE : **July 27, 2026**

The Department of Education (DepEd), through the Bureau of Learner Support Services-School Health Division-Nutrition and Hygiene Unit (BLSS-SHD-NHU), hereby issues the Second Instructions to provide clear guidance to Regional Offices (ROs) and Schools Division Offices (SDOs) on the operational and reporting requirements of the School-Based Feeding Program (SBFP) Fiscal Year (FY) 2026 using funds for FYs 2025 and 2026.

In line with DepEd's commitment to the efficient and timely implementation of the SBFP, this set of instructions anchored on the issued DO No. 13, s. 2026 titled "Institutional Guidelines on the Implementation of the School-Based Feeding Program" seeks to standardize processes, promote transparency in fund utilization, and ensure proper monitoring and reporting through clear instructions and uniform mechanisms for all ROs and SDOs.

1. Revised Targets for FY 2026 for Adolescent Pregnant Learners, Adolescent Mothers with 0-1 year old children, and Undernourished Learners beyond Grade 6

As previously communicated through OM-OUGOPS-2026-08-00009 titled "Instruction No. 1 for the Implementation of SBFP for FY 2026," a total of **140,000** pregnant adolescent learners, and adolescent mothers with 0-1 year old child/ren, and undernourished learners beyond Grade 6 in vulnerable and marginalized areas shall be provided with fortified meals for a maximum of 133 days.

Presented below are the revised targets per region with a total of **140,637** learners using the same budget allocation for FY 2026:

Region	Pregnant Learners		Undernourished Beyond Grade 6 learners		Total	
	Physical	Amount	Physical	Amount	Physical	Amount
Region I - Ilocos	382	2,540,300.00	7,101	47,221,650.00	7,483	49,762,000.00
Region II - Cagayan Valley	613	4,076,450.00	4,057	26,979,050.00	4,670	31,055,000.00
Region III - Central Luzon	829	5,512,850.00	14,614	97,183,100.00	15,443	102,696,000.00
Region IVA - CALABARZON	631	4,196,150.00	22,213	147,716,450.00	22,844	151,912,000.00
Region IVB - MIMAROPA	100	665,000.00	5,428	36,096,200.00	5,528	36,761,000.00
Region V - Bicol	510	3,391,500.00	10,376	69,000,400.00	10,886	72,392,000.00
Region VI - Western Visayas	546	3,630,900.00	7,461	49,615,650.00	8,007	53,247,000.00
Region VII - Central Visayas	568	3,777,200.00	8,781	58,393,650.00	9,349	62,171,000.00
Negros Island Region (NIR)	356	2,367,400.00	6,939	46,144,350.00	7,295	48,511,000.00
Region VIII - Eastern Visayas	189	1,256,850.00	6,573	43,710,450.00	6,762	44,967,000.00
Region IX - Zamboanga Peninsula	557	3,704,050.00	5,031	33,456,150.00	5,588	37,160,000.00
Region X - Northern Mindanao	221	1,469,650.00	4,830	32,119,500.00	5,051	33,590,000.00
Region XI - Davao	692	4,601,800.00	6,313	41,981,450.00	7,005	46,583,000.00
Region XII - SOCCSKSARGEN	133	884,450.00	5,035	33,482,750.00	5,168	34,367,000.00
Region XIII - CARAGA	393	2,613,450.00	3,652	24,285,800.00	4,045	26,899,000.00
NCR	323	2,147,950.00	14,201	94,436,650.00	14,524	96,585,000.00
CAR	233	1,549,450.00	756	5,027,400.00	989	6,576,000.00
Total	7,276	48,385,400.00	133,361	886,850,650.00	140,637	935,234,000.00

2. Local Government Unit (LGU)-Led Implementation of the School-Based Feeding Program

All SDOs are encouraged to engage their respective LGUs to support the implementation of SBFP in terms of nutritional assessment, infrastructure development, procurement, meal preparation and distribution, manpower support and capacity-building, monitoring and evaluation, among others.

The following steps are recommended in engaging their LGUs:

- Drafting of Project Proposal of SBFP Implementation for the LGU-led Implementation

- b. Presentation of Project Proposal to School Governance and Operations Division (SGOD) Chief
- c. Presentation of the Project Proposal to the Schools Division Superintendent (SDS) for approval to elicit the commitment of SDS to have a dialogue with the Municipal/City Mayor
- d. Convening of the Schools Division Office-Technical Working Group (SDO-TWG)
- e. Preparation for the engagement with LGU
- f. Coordination meeting with the LGU Counterpart
- g. LGU to schedule a meeting with Sangguniang Bayan/Panlungsod
- h. Drafting and review of the Memorandum of Agreement (MOA)
- i. Formalizing the agreements
- j. Benchmarking and Training of Manpower for Central Kitchen in Central Kitchen Training Centers (CKTCs)
- k. Engagement of Farmers, Fisherfolk, Agrarian Reform Beneficiaries, and Community-based Cooperatives

Available reference materials on LGU-Led Implementation may be accessed through this link: <https://tinyurl.com/LGU-Led-Coordination-Mats>.

A. Gathering of LGU-led Project Proposal for LGU Engagement on SBFP Implementation

In line with the engagement of SDOs to their respective pre-identified LGU counterparts in the implementation of the SBFP, SDOs shall submit a duly accomplished project proposal for this initiative. Submission and presentation of the project proposal to the LGU counterpart **shall be completed prior to the Memorandum of Agreement (MOA) signing deadline for the current school year.**

B. Deadline of Memorandum of Agreement (MOA) Signing

In accordance with Section V. E. 2 of DepEd Order No. 13, s. 2026, under the LGU-Led Implementation Modality, the partnership shall be formalized through a duly executed MOA between the concerned SDO and the LGU counterpart. The agreement shall clearly stipulate the respective roles, responsibilities, resource commitments, and accountability mechanisms of the parties involved.

The signing of MOA for the LGU-led implementation of SBFP covering School Year (SY) 2026–2027, shall be conducted only until **July 31, 2026**. However, SDOs can continue coordinating with their LGUs for MOA covering succeeding school years.

3. Central Kitchen (CK) Operations

A. Updating of Operational Central Kitchen Database

There were 97 CKs that operated this recently concluded SY 2025-2026. To improve implementation and account for newly established CKs, especially those that will operate in SY 2026-2027 that are not yet in the said database, all SDOs

are requested to update the Central Kitchen Database through this link: <https://tinyurl.com/CKDatabaseUpdating-FY2025> by August 14, 2026.

May we also request the submission of CK Proposal for FY 2027 through this link: <https://tinyurl.com/FY2027AllocationListCK>

B. Accomplishment Report of Central Kitchen Training Centers (CKTCs) for FY 2025

In reference to OUOPS Memorandum No. 2024-08-00378 titled Guidelines on the Utilization of Program Support Funds for the Implementation of School-Based Feeding Program (SBFP) Components, the following CKTCs are requested to submit an accomplishment report for the FY 2025 implementation.

REGION	SDO	LEAD CK SCHOOL
Region 1	SDO La Union	Bacnotan Central School
Region 2	SDO Tuguegarao City	Tuguegarao West Central Elementary School
Region 4A	SDO Antipolo City	Juan Sumulong Elementary School
Region 5	SDO Sorsogon	Sta. Magdalena Central School
NIR	SDO Sagay City	Maria Lopez Elementary School
	SDO Sipalay City	Agripino Alvarez Elementary School
Region 7	SDO Mandaue City	Opao Elementary School
Region 10	SDO Iligan City	Sta. Filomena Central School
Region 11	SDO Davao del Norte	Maniki Central Elementary School SPED Center
Region 12	SDO South Cotabato	Tupi Central Elementary School

The accomplishment report template can be accessed and downloaded through this link: <https://tinyurl.com/CKTC-Accomplishment-FY2025> Kindly submit the accomplished form on or before August 14, 2026, at sbfp@deped.gov.ph.

C. Busog, Lusog, Talino (BLT) Standardized Recipes, Purchase Request and Order Form

All regions and SDOs are encouraged to use the **BLT Standardized Recipes, Purchase Request and Order Form** as support to the procurement of hot meals. The said template may be accessed and be downloaded through this link: <https://tinyurl.com/BLT-Recipes-PR-2026>

4. Reiteration of the Validation of Proposed Central Kitchen Sites for the Capital Outlay Funds for the Establishment of Central Kitchen, including Procurement of Mobile Kitchens and Motor Vehicles (Multi-Cab) for Central Kitchens

As outlined in Memorandum No. OM-OUGOPS-2026-08-00009, "Instructions No. 1 for the Implementation of the School-Based Feeding Program (SBFP) FY 2026," the coordination of all SDO SBFP focal persons with their respective Division Engineers/Architects for the validation of proposed central kitchen sites

for the capital outlay funds is hereby reiterated. The validation process is being extended until August 15, 2026. During this period, validated sites for establishment and/or refurbishment must be submitted via the following link: <https://tinyurl.com/ValidatedListForCkandMKSites>.

Please include the total cost of establishment or refurbishment based on the Program of Works (POW) provided by the Division Engineers/Architects, as this will serve as the basis for the downloading of funds. The SDO Technical Working Group (TWG) shall finalize the architectural drawings, POW, technical specifications, and other required documents.

5. Mapping of Kitchen Facilities by School District for SBFP Implementation

All SDOs are requested to identify the type of existing and proposed kitchen facilities by School Districts for SBFP implementation by accessing this link: <https://tinyurl.com/KitchensperSchDistrictFY2026> on or before August 14, 2026

6. Food Cost

It is recommended that the feeding duration be adjusted to a minimum of one hundred eighty (180) feeding days to provide fiscal space to increase the per-child food allocation, thereby supporting the provision of meals to intended beneficiaries while maintaining food quality and nutritional standards amid rising fuel costs that impact the market price of food.

In view of the adjustment of feeding duration, the following food costs are recommended:

- For Hot meals P30.00 per child/day (P27.00 for food and P3.00 for operational expenses) for a minimum of 160 days
- For NFPs P27.00 per day/child (P24.00 for food and P3.00 for operational expenses)

For the Milk Component, the cost of Milk is adjusted to Php 25.00 for Pasteurized Milk and Php 30.00 for Sterilized Milk, with an adjustment of 25 feeding days. The adjustment of cost was recommended by the National Dairy Authority (NDA) and the Philippine Carabao Center (PCC).

The following adjustments to the delivery timeline for the Milk Component are as follows:

Batch 1: August to September 2026

Batch 2: September to November 2026

Batch 3: November 2026 to February 2027

7. Clarification on the Milk Implementation as stipulated in DO No. 13, 2026

Milk feeding shall be implemented in accordance with the Joint Administrative Order (JAO) by **DepEd and the Department of Agriculture (DA) - National Dairy Authority (-NDA) and - Philippine Carabao Center (-PCC)** to be issued for SY 2026-2027, which will specify the procedural details for planning, implementation, and distribution, ensuring that milk is provided appropriately to targeted beneficiaries. For distribution purposes, select schools shall serve as drop-off points for milk commodities.

8. Submission of Regional Recipes

The sharing and development of regional recipes utilizing locally available foods, vegetables, fish, meat, and poultry are highly encouraged to promote nutritious, culturally appropriate, and cost-effective meals within the SBFP. These locally sourced recipes may be further evaluated, tested, and standardized to ensure consistency in nutritional value, food safety, preparation procedures, portion sizes, and acceptability among learners for the provision of hot meals under the SBFP. The initiative likewise supports local food production, strengthens community participation, and preserves regional culinary practices while contributing to the delivery of sustainable and nutrition-sensitive feeding interventions.

Available regional recipes recommended to be included and standardized for the SBFP shall be submitted through this link: <https://tinyurl.com/Regional-Recipes>

9. Application of Negotiated Procurement-Sagip Saka (NP-SS) Procurement Modality

The SDOs shall be guided by the RA 12009, or the New Government Procurement Act (NGPA) and its IRR, along with the standing GPPB guidelines on Negotiated Procurement-Community Participation (NP-CP) and Negotiated Procurement-Sagip Saka (NP-SS), the GPPB Resolution No.18-2021, "Approving the Amendment to Section 53.12 of the 2016 Revised Implementing Rules and Regulations of Republic Act No. 9184 and the Guidelines for the Conduct of Community Participation in Procurement", GPPB Circular No. 08-2025 or the Guidelines for the Procurement of Agricultural and Fishery Products under the RA 11321 or the Sagip Saka Act, and subsequent issuances to be issued by the GPPB.

The SDOs and LGUs that have determined sufficient operational capacity to implement the hot meals modality, whether through a pure hot meals approach or a combination modality, are encouraged to prioritize the procurement of agricultural and fishery products from accredited local farmers, fisherfolk, and cooperatives in accordance with Republic Act No. 11321 (Sagip Saka Act).

10. Combination Modality of Feeding and Updated Technical Specifications of Select Products

The feeding modality consisting of hot meals and NFPs may be adopted by schools or clusters with limited kitchen capacity or transitional arrangements. All SDOs and schools are encouraged to progressively work toward increasing the proportion of hot meals served, with the 60% target under DepEd Order No. 13, s. 2026 serving as a long-term implementation benchmark, subject to local readiness, infrastructure, operational capacity and available resources.

SDOs and schools may procure local catering services or food service providers to increase the provision of hot meals. In procuring such services, SDOs and Schools are encouraged to adopt healthy Public Food Procurement (HPFP) principles by ensuring that meals are nutritionally adequate, safe, culturally appropriate, environmentally sustainable where feasible and sourced from local farmers and producers whenever practicable. Attached as Annex 1 are sample technical specifications for catering services and service providers for ready reference. Also attached are updates on technical specifications for Protein Crackers or Biscuit, Coco Bisc, and Iron-Fortified Rice.

11. Downloading of SBFP Funds to Schools

SDOs are allowed to further download SBFP Funds to schools as allotment for Implementing Units (IUs) or through cash advance to Non-Implementing Units (Non-IUs) subject to liquidation and in accordance to existing procurement, accounting, and auditing rules and regulations.

12. Validation of “Waterless” Schools

For SY 2024-2025 monitoring results of the enhanced Online Monitoring System (e-QMS), WinS data revealed that there are **816 “waterless” schools** (677 elementary schools and 139 secondary schools) or those schools with no water supply (both for drinking water and for general use/cleaning purposes). This issue needs to be addressed at the national level in coordination with other potential stakeholders like Local Government Units (LGUs). As this Office also recognizes that addressing schools’ concerns re access to functional GHWFs is as important as ensuring that every school should have access to clean and safe water (both for drinking water and for general use/cleaning purposes).

In this regard, attached is the List of Waterless Schools as Annex 2 subject for validation whether these schools are still waterless from the recent uploading of the WinS data results for SY 2024-2025. Any schools that are not included in the list of waterless schools (816), kindly create a separate list per SDO the other schools that are also waterless for consideration. Once the validation was done and showed that some schools from the initial list based on the WinS data result for the SY 2025-2026 have water source already, it is recommended to select another school that is waterless or has no water source. Further, this Office seeks your support to determine/provide costing parameters, as determined by your field engineers to serve as basis for the funds that shall be allocated from

the capital outlay. The validated schools shall be submitted via the following link:
<https://tinyurl.com/ValidatedList-WaterlessSchools>

13. Inclusion of Nutritious Rice Options in the School-Based Feeding Program

As part of the ongoing efforts to address undernutrition among schoolchildren and to support sustainable agricultural practices, through the Department of Agriculture-Philippine Rice Research Institute's (DA-PhilRice), Rice Business Innovations System (RiceBIS) Farmers' Cooperatives and Associations (FCAs), the SDOs are encouraged to include healthier rice options (brown, pigmented, high-zinc, low glycemic index) in their cycle menus.

Attached for ready reference is the list of CKs and the nearest RiceBis cooperatives (https://bit.ly/Central_kitchen_RiceBIS).

14. Communication Expenses

Only SBFP, GPP, and WinS Focal Persons holding permanent plantilla positions in the Regional Offices and Schools Division Offices are eligible to receive communication expenses of ₱500.00 per month, allocated for two personnel per RO and two SBFP Focal Person per SDO for a duration of 12 months.

15. Lifted Moratorium on the request for Change of Work Category

Based on the upgrading of CoS Technical Assistant I (TA I) to Technical Assistant II (TA II) in Annex A of the Program Support Funds (PSF) Guidelines for FY 2026, the previously communicated upgrading of the TA I item at the Regional Office to TA II has been rescinded pursuant to the Joint Memorandum dated February 21, 2026, issued by the Strategic Management and Finance Strands. The memorandum, titled 'FY 2026 Plan and Budget Execution Instructions and Timelines for the Central Office (CO),' provides under Section II.A.4(d) that requests for Change of Work Category (CWC) are considered as new hires and must follow the procedures prescribed in Office Order OO-OSEC-2023-023. Furthermore, such requests, including proposals for additional funding, shall remain under moratorium until further notice.

However, the OUHROD has issued a memorandum titled 'Resumption of Processing of Requests for Change of Work Category (CWC) of Contract of Services (CoS) Personnel and Policy Amendments on Processing of CWC Requests,' which lifted the moratorium effective May 4, 2026 (Monday). Accordingly, ROs shall change the work category of existing TA I to TA II.

16. Alignment of SBFP Implementation with the New Three (3)-Term School Calendar

In line with DepEd Order No. 9, s. 2026, "Guidelines on the Implementation of the Three-Term School Calendar in Basic Education," which outlines a three-term school calendar for a total of 201 school days spread out in an opening block, instructional blocks, and end-of-term blocks throughout the school year; the implementation of SBFP shall remain in order for SY 2026-2027 for a

maximum of 200 days including the period for summer remediation programs, regardless of term block.

The conduct of school-based feeding activity shall not in any way interrupt class sessions, pursuant to the abovementioned issuance. In the event of asynchronous sessions outlined in the school calendar for SY 2026-2027, the Schools Division Offices (SDOs) shall decide whether to include them in the feeding period, with consideration to the feeding modality and commodity that is appropriate and applicable to their context, as considered in their localized cycle menus.

Further, in consideration of the nutritional assessment required for identifying the targeted beneficiaries of the program (i.e., weight and height measurement, body-mass index (BMI) computation, etc.), the implementation of the feeding program shall commence only after the completion of the mandatory learner health assessment in accordance with the schedule prescribed in the applicable DepEd issuance as scheduled in Annex B of DepEd Order No. 9, s. 2026.

Field offices may employ local strategies (e.g., partnership with local government units, state universities, non-government, civil society, and private organizations, etc.) to ensure the timely implementation of this preparatory activity for SBFP.

17. Revised SBFP Forms for FY 2026

In line with the further expansion of the SBFP for SY 2026-2027 to include all Grade 1 learners, identified pregnant adolescent learners and mothers with 0-1-year-old child/ren, and undernourished learners beyond Grade 6 from vulnerable and marginalized areas, SBFP Forms are updated to reflect the expanded program coverage starting SY 2026-2027. Further, following the strategic direction to shift towards more hot meals through the establishment and refurbishment of more central kitchens, additional data needs from central kitchen and satellite schools are also included in the updated forms.

The revised SBFP Forms for FY 2026 may be accessed for viewing and downloading only through this link: <https://tinyurl.com/SBFP-Forms-FY-2026>

18. Allocation of Funds for the Salaries of CoS Personnel for FY 2027

To ensure the continuity of services of CoS Personnel, ROs and SDOs are advised to allocate funds for their salaries in anticipation of their renewal in FY 2027.

19. Number of Trained Personnel for Basic Food Safety (BFS), Hazard Analysis and Critical Control Point (HACCP) and Food Safety Compliance Officer

The collection and validation of training data aim to determine which Regional Offices (ROs) and Schools Division Offices (SDOs) still do not have trained personnel on Food Safety-related trainings. The data gathered will serve as the basis for planning future trainings, activities, and ensuring that all offices have qualified personnel to support food safety initiatives in schools.

In this regard, all trained DepEd personnel are requested to accomplish the form through this link: <https://tinyurl.com/Trained-BFS-HACCP-FSCO>

Regional Offices (ROs) SBFP Focal Persons are likewise requested to ensure that all trained personnel were able to submit their responses. The consolidated list shall thereafter be forwarded to the RO SBFP Focal Persons for validation.

20. Submission of the List of Schools Implementing SBFP for SY 2026-2027

All SDOs are requested to submit the List of Schools for SY 2026-2027 using the template provided through this link: <https://tinyurl.com/SBFPListofSchoolsSY2026-2027>

21. Transmittal of the signed Joint Administrative Order (JAO) between the DepEd and the Department of Agriculture (DA)

The ROs and SDOs shall be guided by the Signed Joint Administrative Order No. 1, s 2026 between the DepEd and DA titled "GUIDELINES ON THE IMPLEMENTATION OF THE MILK FEEDING COMPONENT OF THE SCHOOL-BASED FEEDING PROGRAM UNDER THE DEPARTMENT OF EDUCATION, IN COORDINATION WITH THE DEPARTMENT OF AGRICULTURE" for the Implementation of the SBFP Milk Component starting FY 2026.

Attached as Annex 3 for ready reference is the scanned copy of the said JAO.

For SDOs with recommendations for Powdered Milk to be supplied to some of their schools or all schools should provide justification through the following:

- i. Written request from the Schools Division Office (SDO) to the Regional Office (RO) seeking approval for supplying powdered milk to some of their schools or all schools; and
- ii. The RO, through the SBFP Focal Person, shall validate if these areas are indeed far flung/ inaccessible and provide a written recommendation by the Regional Director. The supply of Powdered Milk shall be allowed only where the supply of PM and SM is rendered impossible because of complete absence of supply, lack of viable delivery routes, impracticable logistical conditions or other extraordinary and demonstrably justifiable reasons.

The SDOs are also requested to assign and designate an Inspection Team (IT) to each drop-off point or school.

Additionally, as stipulated in Section 13 of the JAO, the Regional Offices and School Division Offices are instructed to create/update their respective TWGs and carry out the roles and responsibilities.

For further inquiries or clarification, please contact Ms. Magdalene Portia T. Cariaga, or Ms. Mei-Ling V. Duhig/Mr. Vonerich B. Berba, BLSS-SHD, at cellphone numbers 09772437794 or 09993056058, telephone no. 8632-9935, or via email at sbfp@deped.gov.ph.



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Annex 1

TECHNICAL SPECIFICATIONS FOR CATERING SERVICES

Meal Inclusion	One Viand with Steamed Iron-Fortified/Brown Rice
No. of Servings	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu for hot meals for the specified number of days)
Menu	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu for hot meals for the specified number of days; standardized recipes to be provided by the end-user)
Packaging	(To be supplied by the end-user if individually packed or to be delivered in bulk; some SDOs prefer it in bulk to reduce the cost per serving)
Estimated Cost	Php 25.00-30.00 per meal (for elementary level) Php 47.00-50.00 (for adolescent pregnant learners, adolescent mothers with 0-1-year-old children, and beyond Grade 6 undernourished learners)
Technical Requirements for Suppliers	The suppliers should at least have Business and Sanitary Permits from the Local Government Unit (LGU) The Suppliers shall directly source most of their ingredients (at least 30%) from local farmers and fisherfolks in accordance with the Sagip Saka Act and a report on the volume of goods sourced directly from local farmers and fisherfolks shall be submitted to the SDO periodically (SDOs/Schools may add more requirements)
Compliance to Healthy Public Food Procurement	• Purchase whole and fresh foods from local suppliers • Choose more lean meats and limit servings of processed meats • For cooking methods, opt for sauteing, broiling, grilling, baking, steaming or boiling • Use natural herbs and spices • Do not use pre-packed seasoning mixes • Salt must be Iodized Salt in moderate quantities • Refrain from using trans fat • Use sugar in moderate quantities
Delivery Schedule	Daily delivery within two (2) hours after cooking is highly recommended. (Specific dates and time to be supplied by the end-user)
Delivery Address	Direct to the schools (To be supplied by the end-user)
Payment Schedule	Staggered payment once distribution is started; recommendation is every two weeks (To be supplied by the end-user)
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided

TECHNICAL SPECIFICATIONS FOR FOOD SERVICE PROVIDER

Technical Requirements for Suppliers	To be supplied by the end-user; -If Negotiated Procurement-Community Participation (NP-CP) will be used, check the technical requirements needed for NP-CP; -If Negotiated Procurement-Sagip Saka (NP-SS) will be used, check the technical requirements needed for NP-SS; -If Competitive Bidding will be used, check the technical requirements needed for competitive bidding;
Terms of Reference	To be finalized by the end-user but the following are the recommendation: -Define the number of meals to be produced -Define the number of hours to be provided in the school -Define the scope of work (procurement of ingredients, cooking inside the school kitchen, serving to the beneficiaries, washing of dishes, cleaning of the cooking and dining area, among others) -Define the manpower requirements -Discuss and agree on the cycle menu -Define the food safety precautions -Define how the meals will be served -Define the payment schedule and requirements The Service Provider shall directly source most of their ingredients (at least 30%) from local farmers and fisherfolks in accordance with the Sagip Saka Act and a report on the volume of goods sourced directly from local farmers and fisherfolks shall be submitted to the SDO periodically The end-user may provide additional requirements.
Compliance to Healthy Public Food Procurement	• Purchase whole and fresh foods from local suppliers • Choose more lean meats and limit servings of processed meats • For cooking methods, opt for sauteing, broiling, grilling, baking, steaming or boiling • Use natural herbs and spices • Do not use pre-packed seasoning mixes • Salt must be Iodized Salt in moderate quantities • Refrain from using trans fat • Use sugar in moderate quantities

UPDATES ON TECHNICAL SPECIFICATIONS FOR NUTRITIOUS FOOD PRODUCTS

Type of Food	Protein Crackers or Biscuit (with certification from DOST-FNRI)													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 60 g (e.g. 2 pcs 30 g per pack or 1 pc 60 g per pack)													
Quality	Crackers or biscuits are received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates “DepEd-SBFP, NOT FOR SALE”.													
Expiration	Expiration date should be at least 6 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>250-350 Kcal</td></tr><tr><td>Saturated Fat</td><td>0-7 g</td></tr><tr><td>Protein</td><td>10-20 g</td></tr><tr><td>Sugar</td><td>0-5 g</td></tr><tr><td>Sodium</td><td>0-200 mg</td></tr></table>			Amount per Serving	Energy	250-350 Kcal	Saturated Fat	0-7 g	Protein	10-20 g	Sugar	0-5 g	Sodium	0-200 mg
		Amount per Serving												
	Energy	250-350 Kcal												
	Saturated Fat	0-7 g												
	Protein	10-20 g												
	Sugar	0-5 g												
	Sodium	0-200 mg												
Nutritional analysis is required to assess whether the food product’s nutrient content is within the prescribed amount per serving.														
Technical Requirements for Supplier	The supplier should be certified by DOST-FNRI as Technology Adoptor for Protein Crackers or Biscuits. The Manufacturer shall be the priority in the supply of goods.													
	In cases when traders bid for supply, they must be authorized to supply Protein Crackers or Biscuits from at most three (3) manufacturers certified by DOST-FNRI either through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.													
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided													

2026

Note: This tech specs is different from the tech specs of high protein biscuits.

Type of Food	Protein Crackers or Biscuit (with certification from DOST-FNRI) in combination with another food product													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 30 g of Protein Crackers or Biscuit per pack to be served with other food products (e.g., juice)													
Quality	Crackers or biscuits are received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates “DepEd-SBFP, NOT FOR SALE” .													
Expiration	Expiration date should be at least 6 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>125-175 KCal</td></tr><tr><td>Saturated Fat</td><td>0-4 g</td></tr><tr><td>Protein</td><td>5-10 g</td></tr><tr><td>Sugar</td><td>0-3 g</td></tr><tr><td>Sodium</td><td>0-100 mg</td></tr></table> Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.			Amount per Serving	Energy	125-175 KCal	Saturated Fat	0-4 g	Protein	5-10 g	Sugar	0-3 g	Sodium	0-100 mg
	Amount per Serving													
Energy	125-175 KCal													
Saturated Fat	0-4 g													
Protein	5-10 g													
Sugar	0-3 g													
Sodium	0-100 mg													
Technical Requirements for Supplier	The supplier should be certified by DOST-FNRI as Technology Adopter for Protein Crackers or Biscuits. The Manufacturer shall be the priority in the supply of goods. In cases when traders bid for supply, they must be authorized to supply Protein Crackers or Biscuits from at most three (3) manufacturers licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.													
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided													

2026

Note: This tech specs is different from the tech specs of high protein biscuits.

Type of Food	Coco Bisc (with certification from DOST-FNRI) in combination with another food product													
Flavor/Variant	Plain													
Serving Size	30 g of Coco Bisc per pack to be served with other food products e.g., juice													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates “DepEd-SBFP, NOT FOR SALE”													
Expiration	The expiration date of Coco Bisc should be at least 9 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>130-170 KCal</td></tr><tr><td>Total Fat</td><td>0-7 g</td></tr><tr><td>Protein</td><td>0.5-2.5 g</td></tr><tr><td>Total Carbohydrate</td><td>15-20 g</td></tr><tr><td>Sodium</td><td>0- 200 mg</td></tr></table>			Amount per Serving	Energy	130-170 KCal	Total Fat	0-7 g	Protein	0.5-2.5 g	Total Carbohydrate	15-20 g	Sodium	0- 200 mg
		Amount per Serving												
	Energy	130-170 KCal												
	Total Fat	0-7 g												
	Protein	0.5-2.5 g												
	Total Carbohydrate	15-20 g												
	Sodium	0- 200 mg												
Nutritional analysis is required to assess whether the food product’s nutrient content is within the prescribed amount per serving.														
The supplier should be certified by DOST-FNRI as Technology Adoptor for Coco Bisc. The Manufacturer shall be the priority in the supply of goods.														
In cases when traders bid for supply, they must be authorized to supply Coco Bisc from at most three (3) manufacturers licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.														
Delivery Schedule	Delivery every two months is highly recommended instead of bulk or one-time delivery.													
	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	Staggered payment once distribution is started													
	(To be supplied by the end-user)													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided													

Type of Food	Iron-Fortified Rice (IFR) (with certification from DOST-FNRI)											
Flavor/Variant	Not applicable											
Serving Size	200 to 250 g per pack (raw, uncooked)											
Quality	Rice is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free. The majority of rice grains must not be broken.											
Packaging	Individually packed or bulk packaging in brand new food-grade packaging. The classification of rice must indicate whether it is well-milled or regular-milled, as well as the grade of rice. The packaging must clearly and readably indicate the Production Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates "DepEd-SBFP, NOT FOR SALE" using a suitable food-grade ink.											
Expiration	Expiration date should be at least 6 months from the date of manufacturing.											
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>700-900 Kcal</td></tr><tr><td>Protein</td><td>8-20g</td></tr><tr><td>Total Carbohydrate</td><td>100-200g</td></tr><tr><td>Iron</td><td>2-9mg</td></tr></table>			Amount per Serving	Energy	700-900 Kcal	Protein	8-20g	Total Carbohydrate	100-200g	Iron	2-9mg
		Amount per Serving										
	Energy	700-900 Kcal										
	Protein	8-20g										
	Total Carbohydrate	100-200g										
	Iron	2-9mg										
Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.												
Technical Requirements for Supplier	The supplier should be certified by DOST-FNRI as Technology Adoptor for Iron-Fortified Rice. The Manufacturer shall be the priority in the supply of goods.											
	In cases when traders bid for supply, they must be authorized to supply Iron-Fortified Rice from at most three (3) manufacturers licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.											
Delivery Schedule	Delivery every two months is highly recommended instead of bulk or one-time delivery.											
	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)											
Drop-off Points	(To be supplied by the end-user)											
Payment Schedule	Staggered payment once distribution is started.											
	(To be supplied by the end-user)											
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided											

Type of Food	Kalinga Supplementary Mixture (with certification from BIDANI Partner SUCs)																	
Flavor/Variant	Not applicable																	
Serving Size	30 g per pack																	
Prescribed Cost	Maximum of Php 15.00 per 30 g pack																	
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, no lumps or clump-free and pest-free.																	
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates “DepEd-SBFP, NOT FOR SALE”																	
Expiration	Expiration date should be at least 6 months from the date of manufacturing.																	
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>110-140 Kcal</td></tr><tr><td>Protein</td><td>7-10 g</td></tr><tr><td>Saturated Fat</td><td>0-2 g</td></tr><tr><td>Sugar</td><td>1-2 g</td></tr><tr><td>Sodium</td><td>25-35 mg</td></tr><tr><td>Calcium</td><td>50-65 mg</td></tr><tr><td>Iron</td><td>2.5-4 mg</td></tr></table> Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.			Amount per Serving	Energy	110-140 Kcal	Protein	7-10 g	Saturated Fat	0-2 g	Sugar	1-2 g	Sodium	25-35 mg	Calcium	50-65 mg	Iron	2.5-4 mg
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Protein	7-10 g																	
Saturated Fat	0-2 g																	
Sugar	1-2 g																	
Sodium	25-35 mg																	
Calcium	50-65 mg																	
Iron	2.5-4 mg																	
Technical Requirements for Supplier	The supplier should be certified by BIDANI Partner State Universities and Colleges (SUCs) as Technology Adopter for Kalinga Supplementary Mixture. The Manufacturer shall be the priority in the supply of goods. In cases when traders bid for supply, they must be authorized to supply Kalinga Supplementary Mixture from at most three (3) manufacturers certified by BIDANI Partner SUCs, through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.																	
Delivery Schedule	Delivery every two months is highly recommended instead of bulk or one-time delivery. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)																	
Drop-off Points	(To be supplied by the end-user)																	
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)																	

Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided
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Type of Food	Alternative Food Blend / Supplementary Mixture (Example: Nixtacorn from UPLB, and others)																	
Flavor/Variant	Instant or Ready to Cook																	
Serving Size	30 g per pack																	
Prescribed Cost	Maximum of Php 15.00 per 30 g pack																	
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, no lumps or clump-free and pest-free.																	
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates “DepEd-SBFP, NOT FOR SALE”																	
Expiration	Expiration date should be at least 6 months from the date of manufacturing.																	
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>110-120 Kcal</td></tr><tr><td>Protein</td><td>3-5 g</td></tr><tr><td>Saturated Fat</td><td>0-2 g</td></tr><tr><td>Sugar</td><td>1-2 g</td></tr><tr><td>Sodium</td><td>30-40 mg</td></tr><tr><td>Calcium</td><td>20-27 mg</td></tr><tr><td>Iron</td><td>0.7-1 mg</td></tr></table>			Amount per Serving	Energy	110-120 Kcal	Protein	3-5 g	Saturated Fat	0-2 g	Sugar	1-2 g	Sodium	30-40 mg	Calcium	20-27 mg	Iron	0.7-1 mg
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	Iron	0.7-1 mg																
Nutritional analysis is required to assess whether the food product’s nutrient content is within the prescribed amount per serving.																		
Technical Requirements for Supplier	The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA). In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.																	
Delivery Schedule	Delivery every two months is highly recommended instead of bulk or one-time delivery. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)																	
Drop-off Points	(To be supplied by the end-user)																	
Payment Schedule	Staggered payment once distribution is started.																	

	(To be supplied by the end-user)
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided

Type of Food	Alternative Food Blend / Supplementary Mixture with Micronutrient Powder																			
Flavor/Variant	Instant or Ready to Cook																			
Serving Size	30 g per pack																			
Prescribed Cost	Maximum of Php 15.00 per 30 g pack																			
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, no lumps or clump-free and pest-free.																			
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates "DepEd-SBFP, NOT FOR SALE"																			
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Technical Requirements for Supplier	The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA). In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.																			
Delivery Schedule	Delivery every two months is highly recommended instead of bulk or one-time delivery. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)																			

Drop-off Points	(To be supplied by the end-user)
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided

Annex 2

Number of Schools with No Water Disaggregated by Regions

Region	No. of Schools with No Water
I	13
II	35
III	27
CALABARZON	13
MIMAROPA	55
V	54
VI	13
VII	73
VIII	90
IX	50
X	44
XI	50
XII	60
Caraga	31
NIR	25
CAR	20
NCR	3
BARMM	160
Total	816

The List of Schools per Schools Division Offices can be access through this link:
<https://tinyurl.com/Waterless-Schools>



REPUBLIC OF THE PHILIPPINES
Department of Agriculture
Department of Education

Joint Administrative Order No. 01
Series of 2024

SUBJECT: GUIDELINES ON THE IMPLEMENTATION OF THE MILK FEEDING COMPONENT OF THE SCHOOL-BASED FEEDING PROGRAM UNDER THE DEPARTMENT OF EDUCATION, IN COORDINATION WITH THE DEPARTMENT OF AGRICULTURE

WHEREAS, the Department of Education (DepEd) is mandated under Batas Pambansa Blg. 232, otherwise known as the "Education Act of 1982," as amended by Republic Act (RA) No. 9155, otherwise known as the "Governance of Basic Education Act of 2001," and RA No. 11037, or the "Masustansyang Pagkain para sa Batang Pilipino Act," to implement the School-Based Feeding Program (SBFP) to address child malnutrition in the country;

WHEREAS, RA No. 11037 provides for the inclusion of fresh milk or fresh milk-based products as an additional component of the SBFP, and mandates coordination with the National Dairy Authority (NDA) to ensure the use of locally produced milk in the program;

WHEREAS, the Department of Agriculture (DA), through its attached agencies, NDA and the Philippine Carabao Center (PCC), is mandated to develop the local dairy industry and ensure the availability, safety, and quality of milk and milk-based products;

WHEREAS, commencing in the General Appropriations Act (GAA) for the Fiscal Year (FY) 2026, specifically under Special Provision No. 2 of the NDA and Special Provision of No. 1 of the PCC the amount of the One Billion Eight Hundred Forty-Seven Million Nine Hundred Seventy-Seven Thousand Pesos (Php 1,847,977,000.00) and One Billion One Hundred Twenty One Million One Hundred Forty One Thousand Pesos (Php 1,121,141,000.00, respectively were appropriated for the implementation of the Milk Feeding Program (MFP) as a component of the SBFP, with the DA, through the NDA and PCC, designated as the implementing agencies responsible for the procurement and delivery of milk, in coordination with DepEd ;

WHEREAS, the DepEd, NDA, and PCC previously entered into a Memorandum of Agreement (Mother MOA) to set the policy direction, coordination, and implementation of the milk component of the SBFP, and subsequent Operating MOAs executed at the field level;

WHEREAS, there is a need to issue a Joint Administrative Order (JAO) to operationalize the transfer of funds and assign roles, and responsibilities, and clarify coordination mechanisms among DepEd, DA, NDA, and PCC;

NOW, THEREFORE, pursuant to their respective mandates, the DA and the DepEd hereby jointly issue this Order:

1. Purpose

This JAO is hereby issued to prescribe the policies, guidelines, and procedures governing the implementation of the MFP as a component of the SBFP, where funds are administered by the DA and implementation is undertaken by the NDA and the PCC, in coordination with the DepEd.

2. Scope and Coverage

This JAO shall apply to the SBFP-Milk Component jointly implemented by DepEd and DA commencing FY 2026, in coordination with the NDA and PCC. It shall govern all activities related to planning, supply mapping, procurement, production, quality assurance, delivery, monitoring, reporting, and evaluation of milk and milk-based products under the Milk Feeding Program. Implementation may be multi-year, subject to the availability of funds should such funds remain with DA.

3. Definition of Terms

For purposes of this Order, the following terms shall be defined as follows:

- i. Department of Agriculture (DA) – the national government agency with oversight over NDA and PCC and the custodian of funds (for 2026 or subject to future enabling legislation) for the Milk Feeding Program.
- ii. Department of Education (DepEd) – the agency responsible for overall implementation of the School-Based Feeding Program, identification of beneficiaries, and second inspection and acceptance of the milk at the drop off points.
- iii. Farmers' Cooperative and Association (FCA) - refers to duly registered farmers' cooperatives, associations, organizations, engaged in agricultural and dairy-related activities, including milk production, processing, and distribution, which are eligible to participate in the implementation and procurement activities.
- iv. National Dairy Authority (NDA) – the DA-attached agency mandated to regulate, develop, and support the dairy industry and implement the planning, supply mapping, procurement, quality assurance, monitoring, delivery, and first inspection and acceptance of the milk feeding component of the SBFP.
- v. Philippine Carabao Center (PCC) – the DA-attached agency mandated to develop the carabao-based dairy industry and coordinate with the NDA to include carabao local milk supply in the planning, supply mapping, procurement, quality assurance, monitoring, delivery, and first inspection and acceptance in the milk feeding program of the SBFP.
- vi. School-Based Feeding Program - is a nationwide program under the Department of Education aimed at addressing undernutrition among public school learners by providing fortified meals and milk to improve their nutritional status, encourage school attendance, and enhance classroom participation.
- vii. Milk Feeding Program (MFP) – refers to the incorporation of fresh milk and fresh milk-based products in the fortified meals and cycle menu in accordance with RA 8976, otherwise known as the "Philippine Food Fortification Act of 2000," utilizing, as far as practicable, locally produced milk in order to enhance its nutritional content, and at the same time, help boost livelihood opportunities for local dairy farmers and the local dairy industry.

- viii. Cycle Menu - refers to standardized menus prepared by the national government agencies (NGAs), in coordination with the National Nutrition Council (NNC) and the Food and Nutrition Research Institute (FNRI), which shall be contextualized and drawn up, among others, according to age range, location and/or type of school, and local cultural and/or religious eating preferences.
- ix. Milk Supply Mapping - the process of identifying, accrediting, and certifying eligible local dairy producers, cooperatives, and suppliers in accordance with applicable laws, food safety standards, and government procurement regulations.
- x. Fresh milk - refers to a milk product produced by local dairy farms for direct human consumption. Fresh milk is further described as a milk product from normal mammary secretion of healthy mammals such as, but not limited to, cows, goats, buffaloes, and carabaos, without either addition to it or extraction from it. It is subjected to minimum pasteurization conditions of 72oC for 15 seconds (continuous flow pasteurization) or 63oC for 30 minutes (batch pasteurization), has not been subjected to higher temperature, and has a shelf life of not more than ten (10) days when registered. (As defined in RA 12308)
- xi. Fresh Milk-based Food Product - refers to a product created or produced based on, derived from, or blended with fresh milk. Some examples would be cheese, yogurt, toned milk and flavoured milk drinks among others produced with fresh milk as a component. (As defined in IRR of RA 11037)
- xii. Pasteurized Milk (PM) - Milk that has undergone heat treatment to destroy pathogenic organisms. Refrigeration is needed at temperatures of 2-4° Celsius and the shelf life in cold temperatures is five to seven days from date of production.
- xiii. Sterilized Milk (SM) - Fresh milk that is heated to a high temperature to destroy all viable organisms. It can be stored at room temperature, in a cool and dry room with a shelf life of at least 6 months.
- xiv. Powdered Milk - Milk in powder form sold in the market.
- xv. Non-Conforming Products - refers to milk and milk-based products that fail to meet the established quality, safety, packaging, and regulatory standards set under the Milk Feeding Program. These include, but are not limited to, products with damaged packaging (e.g., leaks, dents, bloating, or tampering), expired or improperly labeled items, products with compromised seal integrity, and those showing signs of spoilage, contamination, or deviation from prescribed specifications. Such products are deemed unfit for distribution and consumption and must be immediately segregated, reported, and disposed of in accordance with existing protocols.
- xvi. Mandatory Label Information - refers to the minimum mandatory information on FDA labelling regulations to be present in the labels of all prepacked food.
- xvii. Community or Social Groups (CSGs) - refers to groups of individuals living in close proximity to each other or social groups or sectors which share a common agenda, cause, or interest for the community. They may include associations of barangay health workers, farmers, fisherfolk, women, elderly, indigenous peoples, parent-teacher associations, among others.

4. General Policy

The MFP shall be implemented using locally produced milk, whenever practicable, to improve the nutritional status of learners while supporting local dairy farmers and

cooperatives. All activities under the MFP shall comply with existing, budgeting, accounting, auditing, procurement and, food safety and sanitation laws, rules, and regulations and standards.

5. Roles and Responsibilities

DA shall:

- i. Provide oversight and shared policy direction with the DepEd in the implementation of the MFP.
- ii. Monitor the utilization of funds allocated for MFP and assess their impact on the livelihood of the target FCAs.
- iii. Ensure coordination among NDA, PCC, and other concerned DA units;
- iv. Ensure compliance with applicable procurement, budgeting, accounting, and auditing rules and regulations.

NDA and PCC shall jointly:

- i. Manage the funds and serve as the implementing agencies for the MFP, subject to the monitoring and oversight of the DA on the proper utilization of funds and the program's impact on the livelihood of FCAs;
- ii. Identify, evaluate, map and tag eligible local dairy producers, cooperatives, and suppliers as source of locally-produced milk in accordance with applicable laws, food safety standards and government procurement regulations;
- iii. Ensure adequate and sustainable supply of locally-produced milk through NDA- and PCC-assisted dairy farms, cooperatives, and institutions;
- iv. Undertake or oversee the procurement and quality assurance of milk and milk-based products, including coordination with suppliers on production and delivery schedules, up to the point of delivery to DepEd-designated drop-off points;
- v. Ensure that all milk and milk-based products comply with RA No. 10611 or the Food Safety Act of 2013, the Code of Dairy Regulations, and other relevant quality, safety, and nutritional standards and specifications prior to acceptance by DepEd;
- vi. Conduct technical training or orientation for DepEd personnel assigned to receive, store, and distribute milk to ensure compliance with proper handling procedures;
- vii. Respond to milk safety and quality concerns encountered by participating schools and beneficiaries;
- viii. Ensure the replacement of non-conforming products received by participating schools, provided that the report is duly made and submitted within the same day as the Acceptance Date indicated in the IAR signed by the DepEd Consignee;
- ix. Process and facilitate the payment to milk suppliers, subject to applicable budgeting, accounting, and auditing rules and regulations;
- x. Coordinate closely with the DepEd central and field offices on supply availability, production capacity, delivery schedules, and issue resolution prior to acceptance in the event of any issues concerning the product;

- xi. Conduct monitoring and evaluation of suppliers, milk products, and overall Program implementation, and assist in ensuring compliance with dairy production, safety and quality standards;
- xii. Advocate for continuous funding of the MFP; and
- xiii. Submit implementation and fund utilization reports to the DA and the DepEd within thirty (30) days from the start of the milk feeding component and every quarter thereafter, including key implementation metrics and financial status.

NDA shall:

- i. Upon application of clients, facilitate the registration, licensing, certifications, as well as the validation measures required for dairy establishments (dairy farms, milk collection centers, milk processing plants, etc.) intending to supply for the MFP, and collect fees incidental to the conduct of the activities.
- ii. Regulate and oversee the listed suppliers of the MFP in their compliance with regulatory requirements and to uphold food safety and quality assurance of milk and milk-based products all throughout the implementation of the program;
- iii. Facilitate the control and mitigation of non-conforming products in coordination with proper regulatory agencies for possible product recall, administrative remedies, and imposition of sanctions, among others.

DepEd shall:

- i. Provide shared policy direction with DA and oversight in the implementation of the MFP;
- ii. Consolidate the milk requirements and feeding schedule of all Schools Division Offices (SDOs) and communicate the same to the DA, NDA, and PCC;
- iii. Validate MFP accomplishment reports, including student participation rates and nutritional outcomes, and utilize these data for policy refinement and program improvement;
- iv. Integrate the MFP into the overall monitoring and evaluation framework of the SBFP; and
- v. Advocate for continuous funding of the MFP.

DepEd through its Schools Division Offices (SDOs) shall:

- i. Identify eligible schools and beneficiaries under the SBFP;
- ii. Determine the milk requirements and the type of milk for eligible schools and beneficiaries, utilizing, as far as practicable, locally produced milk. This determination shall be based on the geographical location, supply availability, viable delivery routes, logistical conditions, and feeding schedules, in coordination with and PCC;
- iii. Inform the NDA/PCC in advance of any class cancellations to enable timely coordination with the milk supplier regarding the possible rescheduling of delivery;
- iv. Receive, inspect, and formally accept the delivery of food safety and quality-compliant milk and milk-based products through its authorized personnel in

coordination with the representatives of the NDA or PCC, in accordance with the procurement law, and applicable accounting and auditing rules and regulations;

- v. Management and funding of hauling, storage, delivery and other operational requirements necessary for the proper implementation of the MFP;
- vi. Timely report non-compliant deliveries to the DepEd and NDA and PCC implementing agencies for proper action and corrective measures; and
- vii. Assume responsibility for the proper handling, storage, cold storage school-based distribution, and actual serving of milk and milk-based products to the beneficiaries at the school and division premises.

6. Beneficiary Identification

The DepEd shall identify and determine the target beneficiaries of the MFP in accordance with applicable policies, guidelines, and program requirements.

7. Technical Specifications of Milk and Packaging

Pasteurized (PM) and Sterilized milk (SMP) shall be in accordance with the specifications and quality standards jointly formulated by NDA, PCC, and DepEd. In terms of packaging, the milk should be packed individually, with a serving size ranging from 180-200 ml per pack, or per 1 liter. PM or SMP should be packed in food-grade polyethylene pouches or High-Density Polyethylene (HDPE), Polyethylene Terephthalate (PET) bottles/gable top/retortable/doy packaging pouches/bottles. There is no standard packaging design for Milk as long as the Mandatory Label Information is provided and the "DepEd-SBFP - Not for Sale" is indicated in the packaging which may be laser-printed or through the use of thermal or water-proof stickers.

8. Milk Supply Mapping and Delivery Schedule

The DepEd through its SDOs shall recommend the type of milk preferred to its schools as far as practicable based on the geographical location, supply availability, viable delivery routes, and logistical conditions. Fresh Milk, which includes PM and SMP sourced from local dairy farmers and cooperatives is the main type of milk to be served to the SBFP beneficiaries in accordance with RA No. 11037.

PM shall be prioritized over sterilized milk, as far as practicable. Remote or far-flung schools, mountainous schools, and schools in hard-to-reach areas shall be prioritized for supply of sterilized milk. SDOs that recommended Powdered Milk to be supplied to some of their schools or all schools should provide justification through the following:

- i. Written request from the Schools Division Office (SDO) to the Regional Office (RO) seeking approval for supplying powdered milk to some of their schools or all schools; and
- ii. The RO, through the SBFP Focal Person, shall validate if these areas are indeed far-flung/inaccessible and provide a written recommendation by the Regional Director. The supply of Powdered Milk shall be allowed only where the supply of PM and SM is rendered impossible because of complete absence of supply, lack of viable delivery routes, impracticable logistical conditions or other extraordinary and demonstrably justifiable reasons.

The SDO shall submit their milk recommendations to the Bureau of Learner Support Services-School Health Division (BLSS-SHD). BLSS-SHD shall send the Milk Recommendations of each SDO to the NDA and PCC. The SDO shall attend the Milk Supply Mapping activity conducted by the NDA and PCC. NDA and PCC shall study the Milk Recommendations and identify a CSG under them who can provide the supply as much

as possible to all schools and shall finalize the Milk Source/Supply Map, and delivery schedule to each SDOs in coordination with the BLSS-SHD. The DepEd SDO shall also furnish the NDA and PCC with a copy of the justification for areas requiring powdered milk, to serve as the basis for its procurement.

This supply and delivery schedule must be confidently and consistently supplied within the implementation arrangements set by DepEd or within the School Year and should NOT cross over to the following School Year to avoid future indemnification/interference and delay in the implementation of milk feeding.

9. Procurement and Financial Management

All procurement activities under the MFP shall be undertaken by the DA through NDA and PCC, in accordance with relevant procurement laws, and other applicable issuances. The mode of procurement to be utilized shall be SAGIP SAKA, pursuant to Republic Act No. 11321, otherwise known as the "Sagip Saka Act," and its implementing rules and regulations, which promote direct procurement from farmers and fisherfolk. In line with this, priority shall be given to duly registered and accredited local dairy farmers, cooperatives and associations (FCAs). Financial disbursements shall be subject to existing government accounting and auditing rules. The use of other modes of procurement shall be considered to address the inability of local dairy farmers to supply powdered milk.

Administrative and Operational Cost

SDO and School Level Administrative and Operation Cost associated with the implementation of the MFP, including but not limited to, storage, utilities, hauling and delivery cost from drop-off points to schools shall be charged against the SDO Program Support Funds subject to existing budgeting, accounting, auditing rules and regulations.

10. Coordination Arrangements in Lieu of Memorandum of Understanding (MOU)

The execution of a separate Memorandum of Understanding (MOU) between the NDA and/or PCC and the SDOs shall not be required under this JAO. All roles, responsibilities, and coordination mechanisms among the DA, NDA, PCC, and the DepEd, including its ROs and SDOs, shall be governed by the provisions of this JAO. Program implementation details such as delivery schedules, type and quantity of milk to be delivered, identified drop-off points, designated authorized inspectors from the NDA and PCC, designated consignees from the SDOs, and procedures on quality assurance, supervision, monitoring, and evaluation shall be established through official communications, coordination meetings, supply mapping activities, and other authorized issuances consistent with this JAO. All concerned parties shall ensure continuous coordination and information sharing to facilitate efficient and timely implementation of the MFP without the need for a separate MOU.

Notwithstanding the foregoing, any sharing of personal information in the implementation of the MFP shall be strictly governed by a separate Data Sharing Agreement or similar document, in accordance with RA 10173, or the "Data Privacy Act of 2012," its IRR, and all relevant issuances by the National Privacy Commission (NPC).

11. Milk Acceptance and Delivery

Delivery of milk shall be from 6:00 am to 5:00 pm at least once a week at the schools during school days or at designated drop-off point/s. No delivery should be made during holidays and weekends. For SMP and Powdered Milk, may be delivered on a monthly basis 1-2 times during the feeding period, with supply volumes depending on the distance of the schools drop-off point/s from the production site, and at least three months' worth of supply for drop-off point/s far from the SMP production site or from

areas that require extensive logistics. The NDA and PCC shall inform the SDO of their readiness to deliver.

During delivery, the Inspector Team (IT) from the NDA/PCC shall sign the Inspection and Acceptance Report (IAR) of the delivery while any Consignee from the DepEd shall sign the Acknowledgement Receipt (AR).

The DepEd IT shall do a random inspection of milk packs for every delivery as to the quantity and quality of milk. All milk packs to be delivered must be clean, without leaks, and not spoiled. Some signs of spoiled milk packs are as follows:

- bulging packs,
- yellowish in color (if the milk has no flavor),
- curdled or with lumps,
- viscous or slimy
- sour, rancid, or unpleasant odor upon opening
- presence of mold growth or visible discoloration

A food thermometer shall be used to check the temperature of the milk box which should be at 0-4° Celsius to ensure proper cold chain during transport.

The DepEd IT shall reject all milk packs that are unclean, with leaks, or spoiled subject to replacement by the supplier using their buffer stocks or in the next delivery.

The responsibility of the NDA/PCC for proper handling and maintenance of milk quality shall extend only up to the designated drop-off points and until acceptance by DepEd. Upon acceptance of the milk in good condition, as evidenced by the duly signed AR by the Consignee, responsibility for maintaining product quality and proper storage shall transfer to DepEd. If after the acceptance date, milk were found not compliant with the quality standards by the NDA/PCC, such as but not limited to milk spoilage, bulging, or leakage, the SDO shall immediately suspend distribution to the children-beneficiaries and submit a detailed incident report with complete supporting documentation to the NDA/PCC. The NDA/PCC shall thereafter recall the affected products based on the manufacturing date/lot number. A root cause analysis to determine the source of any product spoilage or contamination shall be in accordance with **Section 14 (Escalation, Enforcement, and Accountability Mechanism)**. The party determined to be at fault, whether due to improper storage, delayed delivery, mishandling, or negligence, shall replace the affected milk products at its own cost.

In cases of holidays and suspension of classes, the Milk shall be distributed on the immediately succeeding school day. In cases of inclement weather/disturbances, the SDO Focal Persons shall monitor and coordinate with NDA and PCC for possible suspension of classes to hold the delivery and manufacturing of perishable items to schools, resumption of delivery shall be 1-3 days after the announcement of suspension to give the NDA and PCC an ample time to prepare their supplier. DepEd shall provide NDA and PCC copy of their school calendar as reference for school deliveries.

12. Management of Adverse Reactions to Milk

Adverse effects of milk to some beneficiaries may be experienced such as signs and symptoms of gastroenteritis, stomach discomfort, and lactose intolerance. In such cases, it is advised that the beneficiary be referred by the parent/ guardian to the local health unit or center for proper medical evaluation and management. The beneficiary may stop drinking milk until such time it is recommended by the medical practitioner to drink small amounts. Close coordination with the health personnel/health center is necessary during the conduct of milk feeding.

13. Monitoring, Reporting, and Evaluation

DepEd, DA, NDA, and PCC, shall jointly establish monitoring, evaluation, and reporting (MER) framework to ensure effective and transparent implementation of the MFP. Regular coordination meetings may be conducted to address operational issues and ensure continuous improvement of the government program.

To operationalize coordination:

- A. Technical Working Groups (TWGs) shall be established at the national, regional, and division levels.
- B. The TWGs shall:
 - a. Conduct monthly operational check-ins at the division level;
 - b. Conduct quarterly performance reviews at the regional and the national levels;
 - c. Review implementation progress
 - d. Resolve operational bottlenecks and recommend policy or procedural adjustments.
- C. All agencies shall submit standardized reports covering:
 - a. Delivery and supply status
 - b. Fund utilization
 - c. Quality and compliance issues

14. Escalation, Enforcement, and Accountability Mechanism

To ensure accountability in the implementation of the MFP, the following escalation and enforcement mechanisms shall be adopted:

A. Handling of Non-Performance or Negligence

In cases of failure, delay, or negligence by any implementing party (DA, NDA, PCC, or DepEd), a formal incident report shall be submitted to the DepEd SDO Office and Regional NDA and PCC Office within three (3) working days by the aggrieved party.

A Joint Technical Review Panel (JTRP) composed of representatives from DA, DepEd, NDA, and PCC shall be convened within five (5) working days to assess the issue.

B. Accountability Measures

Depending on the findings of the Root-Cause Analysis (RCA), the following actions may be imposed:

For NDA/PCC:

- Issuance of formal notice of deficiency;
- Requirement for a corrective action plan within a defined timeline;
- Possible recommendation for administrative sanctions pursuant to existing civil service and auditing rules;
- Escalation to the Department of Agriculture for further action.

For DepEd (including SDOs/Schools):

- Issuance of formal notice of non-compliance;
- Mandatory corrective measures on handling, storage, and distribution;
- Administrative action consistent with DepEd rules and Civil Service regulations.

C. Escalation Protocol

- Unresolved issues at the field level shall be escalated to the Regional Offices within five (5) working days
- If unresolved, the matter shall be elevated to the Central Offices of DA and DepEd.

D. Lead Agency for Dispute Resolution

- A Joint Technical Panel (JTP) co-chaired by DA and DepEd shall serve as the primary body for resolving operational and technical disputes.
- In highly technical matters (e.g., milk safety, supply chain issues), DA-NDA/PCC- shall take the lead.
- In matters involving beneficiary management, school operations, and program delivery, DepEd shall take the lead.

15. Dispute Resolution

Any disagreement arising from the implementation of this JAO shall, as far as practicable, be resolved amicably through consultation and negotiation. In case of unresolved disputes, the matter shall be referred pursuant to Presidential Decree No. 242 for administrative settlement or adjudication of disputes, claims and controversies among government agencies and corporations.

16. Separability Clause

If any provision of this JAO is declared invalid or unconstitutional, the remaining provisions shall remain in full force and effect.

17. Effectivity

This Joint Administrative Order shall take effect immediately upon its signing by the Secretary of the Department of Agriculture and the Secretary of the Department of Education.

Approved, 30 JUL 2021

FRANCISCO TIO LAUREL JR.
Secretary, Department of Agriculture

JUAN EDGARDO M. ANGARA
Secretary, Department of Education

