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Original Article

Analysis Of Food Availability In Enhancing The Performance Of The Free Nutritious Meal (MBG) Program (Case Study of the MBG Program In Semumu Village)

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Abstract

Food ingredient availability is an important factor in supporting the implementation of the Free Nutritious Meals Program (MBG) and the performance of the Nutrition Fulfillment Service Unit (SPPG). This study aims to examine the condition of food ingredient availability, analyze its role in improving the performance of SPPG MBG in Semumu Village, and identify the supporting and inhibiting factors affecting food ingredient availability. This study employed a descriptive qualitative approach, with data collected through observation, interviews, and documentation. The research informants consisted of 11 SPPG staff members, as well as two teachers and two student beneficiaries as additional informants. The data were analyzed through data reduction, data display, and conclusion drawing. The results showed that food ingredient availability was generally in good condition and was able to meet the production needs of 1,704 beneficiaries per day. This condition was supported by weekly menu planning, the preparation of a Budget Plan (RAB), and the procurement of food ingredients from local suppliers. Occasional problems, including shortages of certain ingredients, the quality of fresh vegetables, and delivery delays, were addressed through the use of alternative suppliers and menu adjustments. Food ingredient availability contributed to timely production and distribution, menu conformity, management efficiency, and the smooth delivery of SPPG services. Supporting factors include menu planning, cooperation with local farmers and suppliers, effective communication, adequate facilities, and team cohesion. Meanwhile, inhibiting factors include limited food ingredient stocks, transportation costs, limited water supply during the dry season, and road and weather conditions.

Keywords: Food Ingredient Availability, Performance, SPPG MBG.

1. Introduction

The Free Nutritional Meal Program (MBG) is one of the Indonesian government's strategic programs that began in early 2025 with the aim of meeting the nutritional needs of school-age children, pregnant women, breastfeeding mothers, and other vulnerable groups. Implementation of this program at the field level is carried out by the Nutrition Fulfillment Service Unit (SPPG), which is tasked with preparing, processing, and distributing nutritious food to beneficiaries in its working area (Ratih et al., 2025). As an operational unit that works daily with specific production and distribution targets, the success of the MBG SPPG's performance is greatly influenced by the smooth operation of various supporting resources. One of the most important factors is the availability of food ingredients as the main ingredient in the process of providing nutritious food (Amalia et al., 2026).

This issue becomes even more crucial to address when linked to the national nutritional situation, which remains a government concern. Based on the 2023 Indonesian Health Survey (SKI), the national stunting prevalence remains at 21.5%, a relatively small decrease compared to the previous year, which was around 0.8%. This figure is still quite far from the national target of 14% as stated in the 2025 Population Development Grand Design (GDPK). These data

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demonstrate that the Free Nutritious Meal Program is a crucial government effort to improve the nutritional quality of the community, particularly for school-age children.

In addition to stunting data, the national situation is also reinforced by the results of a GoodStats public perception survey, which shows that only around 21% of the public agreed or strongly agreed with the implementation of the MBG Program, around 20% were neutral, while the remainder disagreed or did not clearly understand its objectives and implementation mechanisms. This data indicates that the success of the MBG Program is determined not only by central government policy but also by the quality of implementation at the field level, including the consistency of service delivery by SPPGs, which are highly dependent on the availability of food supplies. Furthermore, data from the Central Statistics Agency (2023) shows that the level of food insufficiency remains higher in rural areas than in urban areas. This condition is relevant to the characteristics of Semumu Village as an area that still faces challenges in the distribution and availability of food supplies. These three national data sets are used as context to strengthen the urgency of the research and not as a basis for statistical testing.

Broadly speaking, the issue of food availability is related to the complexity of implementing the MBG Program, a priority national development program. To implement this program in the field, the government, through the National Nutrition Agency (BGN), established the Nutrition Fulfillment Service Unit (SPPG) as a technical implementer responsible for the entire production and distribution process of nutritious food, from raw material procurement, food processing, quality control, to distribution to beneficiaries (Ralali, 2025). With a very large number of beneficiaries spread across various regions of Indonesia, the operational complexity of the SPPG is increasing, so that each stage of food provision, including the availability of food ingredients, plays a crucial role in determining the success of the program.

To provide an initial overview of how food availability affects the performance of the Nutrition Fulfillment Service Unit (SPPG) in implementing the Free Nutritional Meal Program (MBG), researchers conducted initial observations at the SPPG MBG in Semumu Village, the research location. This observation was conducted to obtain a concrete picture of the SPPG's operational implementation before linking it to broader issues in the implementation of the MBG Program. This step aligns with the research approach, which begins with an understanding of conditions on the ground to obtain a more comprehensive picture of the phenomenon being studied (Kaylla et al., 2026).

Based on the results of initial observations conducted at the SPPG MBG Semumu Village, indications of problems were found related to the availability of food ingredients in daily operational activities. On several occasions it was observed that the food ingredients needed to provide nutritious menus such as rice, vegetables, animal side dishes, vegetable side dishes, and other complementary ingredients were not always available according to the quantity, quality, and time planned. This condition requires SPPG officers to make various adjustments in the menu preparation process, use of available food ingredients, and rearrange the production process so that services can continue to be carried out on schedule.

This phenomenon is important to study because the success of the Free Nutritional Meal Program is heavily influenced by the availability of adequate food supplies. Semumu Village, the research location, has regional characteristics that can impact the smooth procurement and distribution of food supplies, ranging from access to suppliers, distribution distance, to the availability of food supplies in the surrounding area. Initial observations also indicate that anticipatory mechanisms for potential supply delays or food shortages still need to be improved, so the performance of the Food and Nutrition Service Providers (SPPG) in

preparing and distributing nutritious food remains highly dependent on the smooth daily supply of food supplies.

The conditions found at the MBG SPPG in Semumu Village are related to various challenges in the implementation of the Free Nutritional Meal Program at the national level. The Ombudsman of the Republic of Indonesia (2024) reported that the implementation of the MBG Program in various regions still faces a number of obstacles, including delays in food distribution services that have not been running optimally and implementation that is not fully in accordance with established operational procedures. In addition, the National Food Agency (2024) also explained that the food supply system in Indonesia still faces various challenges, especially in the aspects of distribution, access, and supply stability, especially in areas with limited infrastructure and certain geographical conditions. This indicates that the problem of food availability found at the MBG SPPG in Semumu Village does not only occur at the local level but is also part of the challenges faced in the implementation of the Free Nutritional Meal Program nationally, so it is necessary to study it to determine the analysis of food availability on the performance of the MBG SPPG.

Various previous studies on food security have shown that food availability is inseparable from the aspects of food access and utilization in creating ideal food conditions for the community (Zebua, Hadi, & Bakce, 2020; Raihan, Kastaman, & Tensiska, 2020). However, most of these studies still focus on the household level or general regional conditions using a quantitative approach. Research specifically addressing how food availability is understood and perceived by field implementers and influences the performance of nutrition program implementation organizations such as the SPPG in the MBG Program is still very limited. This gap in research underlies the need for this research.

Based on the descriptions presented, from the phenomena found in the field to the conditions that occur at a broader level, this study was conducted to analyze the analysis of food availability on the performance of the Nutrition Fulfillment Service Unit (SPPG) MBG Semumu Village. The availability of food is one of the important factors that determine the smooth process of procurement, processing, and distribution of nutritious food to beneficiaries. Therefore, research is necessary to determine the extent to which food availability is able to support the performance of SPPG in implementing the Free Nutritional Meal Program optimally.

2. Literature Review

2.1.1 Availability of Food Ingredients

2.1.1.1 Understanding Food Availability

Food availability is a condition in which the food supplies needed to support an activity or service process are available in sufficient quantities, of adequate quality, and at the right time as needed. This concept encompasses not only the physical presence of food in a location but also the dimensions of accessibility, consistency, and sustainability of supply over time.(Azzahra et al., 2025:54).

Resource availability as "a condition in which all the inputs required to carry out a work process are available in sufficient quantity and quality when needed". In the context of food ingredients, this definition means that the required ingredients must be present not only in sufficient quantity, but also in a condition suitable for processing and

Material availability is defined as "the ability of an organization to provide sufficient raw materials or materials to ensure that operational processes are not disrupted and that production or service targets can be achieved according to plan." This definition emphasizes the functional aspect of material availability, namely its ability to support the continuity of operational processes.(Aprillia et al., 2025:32).

Food availability is defined as "the existence of sufficient food in a region, whether produced locally, imported, or from food reserves or aid." This definition is relevant to understanding the context of food availability in the MBG SPPG, whose supply does not depend entirely on local production but also involves distribution chains from various sources.(Auliawan et al, 2025:26).

2.1.1.2 Factors Affecting Food Availability

The availability of food is influenced by various interrelated factors that form a complex supply chain system. The main factors that influence the availability of food in the context of organizational operations include distribution, production, storage, and accessibility.(Nuraini et al., 2025:23)

Food availability is influenced by various interrelated factors, as explained by several experts. According to Soekartawi, food availability is greatly influenced by production factors such as land area, agricultural technology, climate, and the availability of production facilities (seeds, fertilizer, and labor). He emphasized that increasing production through technology and good management is key to maintaining food supplies.(Aji et al., 2025:17).

2.1.1.3 Food Availability Indicators

To be able to measure the level of food availability measurably and objectively, specific and operational indicators are needed. According to Heizer (2012), the food availability indicators used in this study are as follows: 1. Adequate Quantity, 2. Timely Delivery, 3. Food Quality, 4. Ease of Access, and 5. Consistency of Supply.

2.1.2 Employee Performance

2.1.2.1 Definition of Performance

Performance is a concept that integrates two important dimensions in work evaluation: effectiveness, which relates to the achievement of goals, and performance, which relates to the actual work results produced by an individual or group in carrying out their duties. Simply put, performance can be defined as the extent to which an employee succeeds in achieving the goals or targets that have been set through the implementation of their duties.(Jati et al., 2025:19).

Efficiency is related to how work is done (how to use resources as economically as possible), while effectiveness is related to accuracy of targets (whether the work done is what should be done and produces the desired impact).(Herniati, 2025:24).

2.1.2.2 Factors Affecting Employee Performance

Factors that influence performance fall into two broad categories: internal factors (those originating from within the employee) and external factors (those originating from the environment and organization). Internal factors include ability, motivation, and work attitude, while external factors include leadership, the work environment, compensation, and the availability of facilities/infrastructure, including work materials.(Amalia et al., 2026:32).

Employee performance is influenced by various interrelated factors, namely ability and motivation. Ability encompasses an individual's knowledge and skills, while motivation relates to their attitude and drive to perform optimally. He emphasized that high performance will be achieved if employees possess adequate competencies and are supported by strong work motivation.(Riyanto et al., 2025:87).

Employee performance is also influenced by work environment factors, including interpersonal relationships, communication, and physical and psychological working conditions. He emphasized the importance of a harmonious and comfortable work environment to boost employee morale and productivity. Thus, individual, organizational, and work environment factors collectively determine employee performance levels.(Merlinda, 2025:68).

2.1.2.3 Employee Performance Indicators

Measuring employee performance requires clear, measurable, and relevant indicators to the context of the work being evaluated. The SPPG MBG employee performance indicators were developed based on the framework proposed by Mangkunegara (2021), as follows:

a. Punctuality
Punctuality is the ability of employees to complete tasks on schedule, from cooking to distributing food to beneficiaries. This is crucial because delays can impact the health and satisfaction of beneficiaries.

b. Quality of Work
The quality of work reflects the quality of work results, such as the quality of food which includes nutritional value, cleanliness, taste, and food safety according to established standards.

c. Quantity of Work
The quantity of work is related to the amount of output produced, namely the number of portions of nutritious food prepared and distributed according to the target.

d. Responsibility

Responsibility shows the employee's willingness to be accountable for their work, including taking the initiative to find solutions and report the obstacles they face.

2.1.3 Free Nutritional Meal Program (MBG)

2.1.3.1 Background and Objectives of the MBG Program

The Free Nutritious Meal Program (MBG) is a priority program of the Indonesian government, embodying one of the main visions of national development: building healthy, intelligent, and productive human resources. This program was launched in response to the ongoing serious nutrition problems in Indonesia, including stunting (dwarfism due to chronic malnutrition), wasting (thinness due to acute malnutrition), and anemia, which are still prevalent among children and pregnant women in various regions.(Herdiana, 2025).

The main objectives of the MBG program in general are: (1) to improve the nutritional status of beneficiaries, particularly to reduce the prevalence of stunting and anemia; (2) to improve the concentration and academic achievement of school children; (3) to support the optimal growth and development of toddlers; and (4) to ensure that the nutritional needs of pregnant and breastfeeding mothers are met for the health of the mother and the baby born.(Rahmatullah et al., 2025).

2.1.3.2 The Role of SPPG in the MBG Program

The Nutrition Fulfillment Service Unit (SPPG) is the operational unit spearheading the implementation of the MBG program at the field level. The SPPG is directly responsible for the preparation, processing, and distribution of nutritious food to beneficiaries in its area of operation. Each SPPG is staffed by coordinators, cooks, distribution officers, and administrative staff who work in an integrated manner to ensure the program runs smoothly.(Ritonga et al., 2025:10)Within the MBG program structure, SPPG operates under the coordination of relevant agencies or institutions at the district/city level, with support from designated food suppliers or program partners. The SPPG operational process begins with receiving food from suppliers, followed by temporary storage, processing into nutritious ready-to-eat meals, and distribution to designated beneficiary points.(Ayuni, 2025:24).

2.1.3.3 Operational Challenges of the MBG Program

Despite its noble aims, the implementation of the MBG program in the field is not free from various real operational challenges. Based on studies from various sources, the main challenges faced by SPPG in implementing the MBG program include: (1) instability of food supplies, especially for fresh, perishable ingredients; (2) limited food storage and processing facilities; (3) variations in the capabilities of human resources employees in preparing standard nutritious food; (4) geographical and infrastructure challenges in the distribution of ingredients and finished food; and (5) budget limitations that are sometimes disproportionate to the service targets that must be achieved (National Food Agency, 2023:43).

3. Methods

This study employs a qualitative approach specifically a descriptive qualitative design utilizing a case study framework. A qualitative approach was selected because the research aims to gain an in-depth, contextual, and comprehensive understanding of how the availability of food supplies influences employee performance at the SPPG MBG in Semumu Village. This social phenomenon is best understood through the meanings, perceptions, and experiences of the individuals involved, rather than through statistical data.

Qualitative research is a methodology applied to study subjects within their natural setting, where the researcher serves as the primary instrument. Data collection involves triangulation (a combination of methods), data analysis is inductive/qualitative in nature, and the findings prioritize the interpretation of meaning over broad generalizations (Sugiyono, 2022). Meanwhile, the case study design was chosen because the research focuses on a specific social unit the SPPG MBG in Semumu Villagewith the objective of exploring the processes, practices, challenges, and dynamics occurring at that location in a detailed and holistic manner (Creswell, 2019).

4. Results and Discussion

4.1.The Condition of Food Availability in Improving the Performance of the SPPG MBG in Semumu Village

Based on the results of research conducted through in-depth interviews with the Head of SPPG, SPPG Accountant, two food processing officers, and food ingredient supplier partners, it was found that the condition of food ingredient availability at SPPG MBG Semumu Village was generally in the good category. This is evident from the fulfillment of most of the food ingredient availability indicators, including the adequacy of food ingredients, timely delivery, quality and safety of food ingredients, continuity of supply, and a planned food ingredient procurement mechanism. However, this study also found several obstacles that still occur, especially for fresh vegetables and certain other food ingredients that are influenced by market conditions and stock availability from suppliers.

Empirical findings in the field indicate that the food procurement process at the MBG SPPG in Semumu Village is not carried out spontaneously, but rather through a well-established planning system. Interviews revealed that every Friday, a nutritionist prepares a menu for the following week. The nutritionist then calculates the grammage of each required food ingredient and submits it to an accountant to create a Cost Budget Plan (RAB). A Purchase Order (PO) is then issued to the cooperative as the basis for food procurement. This mechanism demonstrates that the entire procurement process has a clear flow, from the planning stage to the implementation of food procurement.

Based on the researchers' observations during the study, this system benefits the SPPG by allowing the procurement team approximately two to three days to prepare all food ingredients before production begins. This timeframe allows the cooperative to find alternative suppliers or source ingredients from different markets if the initial supplier is unavailable. This allows the cooperative to maintain food production on schedule, despite occasional stock shortages for some commodities.

Another interesting finding is that the Semumu Village MBG Cooperative does not rely on a single supplier. Interviews revealed that if the primary supplier is unable to meet the food needs, the cooperative immediately seeks alternative suppliers. For example, when the primary supplier could not meet the required quantity of oranges, the cooperative immediately obtained additional supplies from other suppliers to ensure production was met. This demonstrates that the existence of alternative suppliers is a crucial strategy for maintaining the continuity of food supplies.

Furthermore, this study also found that most of the food ingredients used come from local farmers and markets around Semumu Village, such as Semurup Market, Sulak Market, and Sungai Penuh Market. This policy not only aims to facilitate food procurement but also implements community economic empowerment, in line with the spirit of the Free Nutritious Meal Program. By utilizing local agricultural products, SPPG not only obtains relatively fresher food but also provides an economic impact for the surrounding community. However,

in certain circumstances when food ingredients are not available in the local market, the cooperative must source ingredients from other areas such as Kayu Aro, resulting in higher transportation costs.

In terms of food quality and safety, this study shows that the SPPG implements a multi-layered quality control process. Each incoming food ingredient is inspected for quantity, type, conformity to specifications, and freshness. Wilted or rotten vegetables are not accepted by the SPPG, even if they are sufficient. Similarly, fish, chicken, and meat must meet established quality standards. Interviews with kitchen staff revealed that during their work, almost no damaged food was found because each ingredient underwent a thorough selection process before being used in the production process. This demonstrates that food safety is a primary concern in the implementation of the Free Nutritional Meal Program in Semumu Village.

In line with Richard M. Steers' Grand Theory of Organizational Effectiveness (2021), this condition indicates that the SPPG MBG Semumu Village has fulfilled one of the elements of organizational effectiveness, namely the ability to acquire and manage resources (resource acquisition). According to Steers, an effective organization is one that is able to acquire the necessary resources, manage them efficiently, and adapt to environmental changes so that organizational goals are still achieved. In the context of this study, the resource in question is food ingredients as the main input in the implementation of the Free Nutritional Meal Program. Despite obstacles such as limited stock, vegetable quality, and geographical conditions, SPPG was still able to obtain food ingredients through various alternative suppliers so that the goal of providing nutritious food for beneficiaries could still be achieved. Thus, the ability to adapt to field conditions is one indicator of organizational effectiveness that is clearly visible in the implementation of the MBG Program in Semumu Village.

The findings of this study also support Agustini's (2025) research, which states that the success of the Free Nutritious Meal Program is greatly influenced by the smooth distribution of food supplies. Agustini's research explains that food distribution is a major challenge in implementing the MBG Program. The results of this study indicate a relatively similar situation, namely that the distribution and procurement of food supplies are crucial factors in determining the sustainability of food production. However, this study provides new findings that the success of this distribution is not only determined by the availability of suppliers, but also influenced by the weekly menu planning system, the availability of alternative suppliers, and intensive communication between nutritionists, accountants, cooperatives, and kitchen staff.

The results of this study also align with Rahmah's (2025) study, which stated that the effectiveness of the MBG Program is influenced by the availability of food ingredients and smooth distribution. However, this study provides a more detailed empirical description of how the food procurement mechanism is carried out, starting from menu preparation, grammage calculations, RAB preparation, PO issuance, and the process of inspecting food quality in the kitchen. Thus, this study complements previous research because it not only demonstrates the importance of food availability but also explains the operational processes carried out to maintain that availability.

Based on all of the above descriptions, the researcher concludes that the availability of food supplies at the SPPG MBG in Semumu Village has met the operational needs of the Free Nutritional Meal Program. This is evidenced by a well-planned procurement system, good coordination between staff, the use of local suppliers, and the organization's ability to overcome obstacles through alternative suppliers. Although some obstacles were still found in certain commodities, these obstacles have not had a significant impact on the food production

process because they were able to be anticipated through the procurement mechanisms implemented by the SPPG MBG in Semumu Village.

Based on the research results, the availability of adequate food supplies significantly impacts the performance of the Semumu Village MBG SPPG. Empirical findings indicate that the entire operational process, from food production to distribution, relies heavily on the availability of sufficient, high-quality, and timely food supplies. If the required food supplies are available, the processing process can be carried out on schedule, the target number of servings can be achieved, and the distribution of food to beneficiaries can proceed smoothly. Conversely, if there are delays or shortages of food supplies, staff must adjust the processing process and the menu to be served.

This study also found that when there are constraints on food ingredients, kitchen staff do not immediately make decisions on their own. All menu changes are always consulted with a nutritionist to ensure the nutritional content of the food remains in accordance with the Free Nutritional Meal Program standards. For example, when the crispy catfish menu could not be produced due to limited supporting ingredients, after coordination with the nutritionist, the menu was changed to seasoned catfish. This finding indicates that SPPG performance is influenced not only by food availability, but also by inter-personnel coordination in making operational decisions.

In addition to the resource acquisition aspect described previously, when analyzed using Richard M. Steers' (2021) theory of organizational effectiveness, these conditions indicate that the SPPG MBG Semumu Village has met the indicators of organizational effectiveness. According to Steers (2021), organizational effectiveness is the organization's ability to achieve goals through optimal resource utilization, adaptability to environmental changes, and the ability to maintain organizational sustainability. In this study, the main objective of the SPPG is to provide nutritious food in the specified quantity, quality, and time. Based on field findings, this objective has been largely achieved because the organization is able to manage available resources, coordinate between implementers, and adapt when constraints arise on food availability. This adaptability is evident in the decision to seek alternative suppliers, make menu changes based on the nutritionist's guidance, and effectively divide tasks in the kitchen. Thus, organizational effectiveness is not only demonstrated by the success of achieving production targets, but also by the ability of all organizational elements to overcome various obstacles that arise during the operational process.

In addition to the availability of food, the results of this study also align with Rahmah's (2025) study, which states that the effectiveness of the Free Nutritional Meal Program is influenced by the smooth distribution of food and the availability of supporting facilities. In this study, the availability of good food ingredients is proven to support timely production, maintain menu quality, and ensure the smooth distribution of food to beneficiaries. Furthermore, this study also supports the results of Zulaika's (2025) study, which states that coordination between implementers is a crucial factor in the implementation of the MBG Program. Based on the research findings, coordination between nutritionists, kitchen heads, accountants, processing staff, cooperatives, and suppliers runs smoothly, so that any obstacles that arise can be resolved immediately without disrupting services to beneficiaries.

Thus, the researcher argues that the availability of food supplies and the performance of the Semumu Village MBG SPPG are interrelated. The availability of planned, adequate, high-quality, and timely food supplies is the basis for smooth production, distribution, and service, thus contributing to improving the performance of the Semumu Village MBG SPPG. The better the availability of food supplies, the better the implementation of production, distribution, and service of nutritious food to beneficiaries.

4.2. Supporting and Inhibiting Factors in Food Availability in Improving the Performance of the Semumu Village MBG SPPG

Empirical findings in the field indicate that the most important supporting factor is a structured food requirements planning system. Menu preparation by a nutritionist every Friday provides the cooperative with sufficient time to meet all food requirements before production begins. This system facilitates more planned food procurement and reduces the risk of shortages during production.

Furthermore, strong collaboration with local farmers is also a crucial supporting factor. Interviews with supplier partners revealed that the majority of food supplies are prioritized from farmers in the Semumu Village area. This policy not only supports community economic empowerment but also simplifies food procurement due to the relatively close proximity of suppliers to the SPPG kitchen.

Another contributing factor is good communication between all parties involved. Research shows that intensive communication is conducted via mobile phone between nutritionists, kitchen managers, accountants, cooperatives, and suppliers. If there is a stock shortage or a change in food ingredient specifications, all parties immediately coordinate so that the problem can be resolved quickly. Furthermore, the cohesiveness of the food processing team also contributes to smooth operations. A clear division of tasks allows the entire cooking process to proceed more quickly and efficiently.

When linked to Richard M. Steers' (2021) theory of organizational effectiveness, the supporting factors identified in this study indicate that organizations have the ability to acquire resources, build coordination, and adapt to the external environment. Conversely, inhibiting factors such as limited inventory, geographic conditions, and transportation costs are environmental factors beyond the organization's control. According to Steers (2021), organizational effectiveness is influenced not only by internal factors but also by the organization's ability to respond to changes in the external environment. Therefore, an effective organization is one that is able to adapt to various changes without compromising the achievement of organizational goals.

The results of this study support Agustini's (2025) research, which stated that the main challenges of the Free Nutritious Meal Program lie in distribution and implementation coordination. This study found that these challenges can be minimized through careful procurement planning, collaboration with local farmers, and good communication between all parties involved.

Furthermore, this research aligns with Zulaika's (2025) study, which explains that limited resources, infrastructure, and coordination are challenges in implementing the MBG Program. However, this study provides empirical findings that these obstacles can be overcome through the use of alternative suppliers, cross-sector coordination, and strengthening collaboration with local farmers and cooperatives.

Based on these findings, the researchers concluded that food availability at the MBG SPPG in Semumu Village was influenced by a balance between supporting and inhibiting factors. Despite various obstacles, the organization's ability to plan, coordinate, and adapt ensured the entire Free Nutritious Meal Program implementation process remained on track, achieving its stated objectives.

5. Conclusion

Overall, food availability at SPPG is generally good and sufficient to meet the daily production needs of 1,704 beneficiaries. This is supported by structured weekly menu planning, budget preparation, purchase orders, quality inspections, and collaboration with local farmers and suppliers. Although several challenges occur, including shortages of certain ingredients, inconsistent quality of fresh vegetables, delivery delays, seasonal stock limitations, increased transportation costs, limited water availability during the dry season, and unfavorable road and weather conditions, these obstacles have not significantly disrupted production and distribution activities. SPPG addresses these challenges through alternative suppliers, coordination between departments, and menu adjustments in consultation with nutritionists. Overall, adequate food availability, supported by effective planning, interdepartmental communication, sufficient facilities, and strong teamwork, contributes to production accuracy, menu compliance, operational efficiency, and smooth service delivery. Ultimately, these efforts ensure that beneficiaries receive meals with appropriate portions, good quality, cleanliness, freshness, and timely distribution.

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