

SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year:
August 2017 - May 2018 (190 school days)

- School meals (Kouluruokailu)

Lead Agency: Finnish National Agency for Education

NATIONAL LAWS, POLICIES, AND STANDARDS

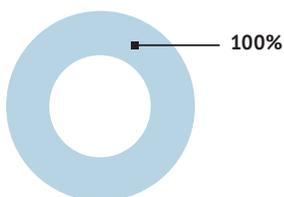
- National school feeding policy
- Nutrition
- Food safety
- Agriculture
- Private sector involvement

Line item in the national budget... Yes No NR

BUDGET

Total:
USD 516,426,367

- National government:
USD 516,426,367
- International donors*:
USD 0
- Private sector: USD 0
- Other donors: USD 0



*Contributions by United Nations agencies or non-governmental organizations often represent funding from multiple donors.

INFRASTRUCTURE

All schools in Finland have electricity, clean water, and flush toilets. Most schools have kitchens and dedicated eating spaces. School meals are usually prepared on school grounds, though sometimes centralized kitchens or private caterers are used.

SPECIAL NOTES

Pre-primary and basic education—including school meals, teaching materials, student welfare services, and school transport—are free of charge for all pupils in Finland.

Finland has a unique secondary school system, offering a choice between an upper secondary school or a vocational institution. To maintain continuity across Country Reports in this Global Survey, students in vocational schools in Finland have been included in the total numbers of primary and secondary school-age children.

MEALS/SNACKS/MODALITY

- Breakfast
- Lunch
- Dinner
- Snacks
- Take-home rations
- Conditional cash transfer

- Grains/cereals
- Roots, tubers
- Legumes and nuts
- Dairy products
- Eggs
- Meat
- Poultry
- Fish
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Sugar

Prohibited food items: None

FOOD SOURCES

- Purchased (domestic)
- Purchased (foreign)
- In-kind (domestic)
- In-kind (foreign)

COMPLEMENTARY ACTIVITIES

- Handwashing with soap
- Height measurement
- Weight measurement
- Deworming treatment
- Eye testing/eyeglasses
- Hearing testing/treatment
- Dental cleaning/testing
- Menstrual hygiene
- Drinking water
- Water purification

COMPLEMENTARY EDUCATION PROGRAMS

- EDUCATION**
 - Nutrition
 - Health
 - Food and agriculture
 - Reproductive health
 - Hygiene
 - HIV prevention
 - OTHER**
 - School gardens
 - Physical education
- = mandatory

The checked and highlighted items are reported as required, though they may not be uniformly implemented.



The Global Survey of School Meal Programs is the property of GCNF and is protected by copyright. It may not be reproduced or distributed without prior written consent. Contact: info@gcnf.org ©2019. The Global Child Nutrition Foundation. All rights reserved.

GCNF is a non-political, non-profit entity. Funding for this survey and a follow-up survey in 2021 is provided, in part, by the United States Department of Agriculture; agreement number FX18TA-10960G002.

REPUBLIC OF Finland



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2017-18

School level	Total #	# Enrolled	# Receiving Food
Primary school	362,774	360,000	360,000
Secondary school	200,000	191,900	191,900
Vocational/trade school	250,000	250,000	250,000
Total	812,774	801,900	801,900

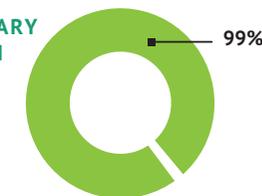


COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 812,774

Receiving school food:
■ 801,900

- pre-schools
- vocational/trade schools
- University/higher education
- Other



NUTRITION

School feeding program(s) include/involve the following:

- Fortified foods**
- Bio-fortified foods
- Micronutrient supplements
- Nutritionists involved
- Special training for cooks/caterers in nutrition**
- Objective to meet nutritional goals**
- Objective to reduce obesity**

Food items fortified:

Dairy, salt

Micronutrients added to fortified foods:

Iodine, Vitamin D, Calcium

ADDITIONAL INFORMATION

To prevent or mitigate overweight/obesity, the school feeding program applies nutritional requirements for food baskets and food restrictions on or near school grounds. In addition, the program incorporates several educational components, including nutrition, food, health, and physical education, as well as home economics.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

- NR Cooks and food preparers
- NR Transporters
- NR Off-site processors
- NR Food packagers and handlers
- NR Monitoring
- NR Food service management
- NR Safety and quality inspectors
- NR Other

Farmers were involved with the school feeding program(s)...

- Yes No NR

Other private sector (for profit) actors were involved...

- Yes No NR

There was a focus on creating jobs or leadership or income-generating opportunities for...

- NR Women
- NR Youth
- NR Other groups

There was community engagement (by parents or others) in the school feeding program(s)

- Yes No NR

ADDITIONAL INFORMATION

The school canteen is an excellent place for students to get involved. They learn work-life competence and entrepreneurship, as well as participation, involvement and building a sustainable future. These are cross-curricular themes that help students in Finland to perceive society from the viewpoints of different parties, to develop the capabilities needed for civic involvement, and to create a foundation for entrepreneurial methods.

CONTACTS: FINLAND

Agency: Finnish National Agency for Education

Website: www.oph.fi

Email: opetushallitus@oph.fi

SUCCESSES AND CHALLENGES

Food-related education has been included in the national core curriculum for basic education and linked to school meals. School meals are based on the new recommendations for school meals (eating and learning together), which means that school feeding is seen as a learning environment. Vegetarian food options are increasingly served.

Central achievements of school meals include providing all children with nourishing, tasty and free-of-charge meals that maintain their ability to study, teaching them proper nourishment and maintaining their health. Basic nutrition is ensured with balanced meals and suitable food safety and hygiene.

School meals are taken for granted: not all pupils eat the full school meal every day. The goal of 100% coverage is not achieved, even though food is available for all. In lower grades (7–12-year-olds), almost all the pupils eat the school meal every day. In upper grades (13–15-year-olds), the attendance at school lunch is lower.

Ensuring sustainability as a course of action throughout the system is another challenge. School feeding should be environmentally, culturally, economically, and socially sustainable.

However, ensuring resources for meeting all necessary criteria is also challenging. Managing school feeding often comes down to resources, which are subject to political decision-making in municipalities. Balancing all necessary criteria—nutrition, tastiness, effectiveness, versatility and sustainability—on a single tray of food every school day is a challenge.

STUDIES CONDUCTED

“School Meals for All”—School feeding: Investing in effective learning—Case Finland

RESEARCH NEEDED

Impacts of school feeding on the student learning

NR = No Response

Program report: Finland

All data from the 2017-18 school year

SCHOOL MEALS (KOULURUOKAILU)

Lead implementer(s): Finnish National Agency for Education

OBJECTIVES:

- To meet educational goals
- To provide a social safety net
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals (lunch and breakfast) and snacks during the school year

TARGETING:

Universal, reaching 100% of students

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2017-18 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	50,000	–	–
Primary school	360,000	–	–
Secondary school	180,000	–	–
Vocational/trade	250,000	–	–
Total	840,000	–	–

FOOD ITEMS:

Grains/cereals	Poultry	Roots/tubers
Legumes and nuts	Fish	Sugar
Dairy products*	Fruits	Oil
Eggs	Green, leafy vegetables	Salt*
Meat	Other, vegetables	

* fortified

FOOD SOURCES:

Yes - Purchased (domestic)	0 - In-kind (domestic)
Yes - Purchased (foreign)	0 - In-kind (foreign)

NOTES:

The frequency with which food is provided to students varies, depending on the school. Efforts are made to limit food waste, including processes for using usable but “imperfect” commodities or produce and a marketing campaign to reduce how much food students throw away.

