**SCHOOL MEAL/FEEDING PROGRAM(S)**

Most recently completed school year:
**September 2018 – August 2019**

- Decree No. 37/2014 (IV.30.) of the Ministry of Human Resources on the nutritional regulations of public catering
- Institutional Child Catering as defined in Act 31 of 1997 on the Protection of Children and Guardianship Administration (Section 20-20/B.)

Lead Agency: Ministry of Human Capacities, Ministry of Finance, Ministry of Interior

**NATIONAL LAWS, POLICIES, AND STANDARDS**

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

**INFRASTRUCTURE**

All schools have electricity, piped water, clean water, flush toilets and dedicated eating spaces/cafeterias, while only some schools have kitchens. The school meals and snacks were prepared on-site (on-school grounds), off-site in centralized (not private) kitchens, off-site in private facilities (caterers) and also purchased in processed form.

**BUDGET**

Total: USD 266,000,000
- National government: USD 266,000,000
- International donors*: N/A
- Private sector: N/A
- Other donors: N/A

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

**MEALS/SNACKS/MODALITY**

- Breakfast
- Lunch
- Dinner
- Grains/cereals
- Fish
- Snacks
- Take-home rations
- Conditional cash transfer
- Roots, tubers
- Green, leafy vegetables
- Dairy products
- Other vegetables
- Eggs
- Fruits
- Meat
- Oils
- Poultry
- Salt
- Other: School orchards
- Sugar

Prohibited food items: According to the Decree No. 37/2014 (IV.30.) of the Ministry of Human Resources on the nutritional regulations of public catering certain food are specified as prohibited. Like fizzy drinks with added sugar should not be given, energy drinks falling under the scope of the public health product tax should not be given, drinks containing caffeine — except for hot chocolate or tea — should not be given.

**FOOD SOURCES**

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

**COMPLEMENTARY ACTIVITIES**

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

**COMPLEMENTARY EDUCATION PROGRAMS**

**EDUCATION OTHER**
- 4 Nutrition
- 4 Health
- 4 Physical education
- 4 Food and agriculture
- 4 Reproductive health
- 4 Hygiene
- 4 HIV prevention

**OTHER**
- School gardens

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

**SCHOOL MEAL PROGRAMS**

**CHILDREN RECEIVING FOOD, 2018-19**

<table>
<thead>
<tr>
<th>School level</th>
<th>Total #</th>
<th># Enrolled</th>
<th># Receiving Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary school</td>
<td>406,585</td>
<td>752,369</td>
<td>570,728</td>
</tr>
<tr>
<td>Secondary school</td>
<td>871,976</td>
<td>354,913</td>
<td>70,246</td>
</tr>
<tr>
<td>Total</td>
<td>1,278,561</td>
<td>1,107,282</td>
<td>640,974</td>
</tr>
</tbody>
</table>

**COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN**

Total number primary and secondary school-age children: 1,278,561
Receiving school food: 640,974

Food was also provided to some students in:
- Pre-schools
- University/higher education
- Other
SUCCESSES AND CHALLENGES

Hungary has not reported any kind of emergencies in the most recently completed school year.

Success:
New foods/meals, new ingredients that are in line with healthy nutrition were introduced in school meals, only minority of children disliked these. The proportion of primary schools have increased significantly where fruits and vegetables could be provided to children once or more times a day. Significantly less kitchens used the traditional cooking technology of frying in fat. The Regulations contains principles in line with the recommendation of healthy nutrition. The Regulation specifies that public catering should provide special dietary needs for those requiring such special diet (as confirmed by a doctor and as appropriate for their condition). This school feeding program is constantly controlled by the public health authority having their competency as to the location of the public catering provision.

Strengths:
Public caterers could abide by the following provisions of the Regulation in 90% or more of the primary schools (based on the assessment of food allotment sheets):
- sugar was not added to ready for consumption and flavored dairy products.
- salted food powder, salted soup powder, salted flavorings were not used for other flavoring or consistency boosting purposes
- meat containing more than 30% was not provided
- drinks containing caffeine — except for hot chocolate or tea were not given to children under the age of 18
- energy drinks were not given
- fizzy drinks with added sugar were not given

Setbacks and challenges:
The proportion of schools who reported complains by parents about school meals has increased. Daily net raw material has not increased, the average amount was HUF 386. There are still primary schools where free access to drinking water is not provided outside of bathrooms.

STUDIES CONDUCTED
National Nutritional Environment Survey in Schools 2013, Assessment of the Public Catering Act in Primary Schools in Hungary, 2017

RESEARCH NEEDED
NR
INSTITUTIONAL CHILD CATERING
AS DEFINED IN ACT 31 OF 1997 ON THE PROTECTION OF CHILDREN AND GUARDIANSHIP ADMINISTRATION
(SECTION 20-20/B.)

Lead implementer(s):
Ministry of Human Capacities, Ministry of Finance, Ministry of Interior

OBJECTIVES:
• 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 and in-school snacks

TARGETING:
Individual student characteristics

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018-19 SCHOOL YEAR?

<table>
<thead>
<tr>
<th>School level</th>
<th># Students</th>
<th>% Girls</th>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-school</td>
<td>363,402</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary school</td>
<td>570,728</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary school</td>
<td>70,246</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>1,004,376</strong></td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

FOOD ITEMS:
Grains/cereals       | Meats      | Fruits   
Roots/tubers          | Poultry    | Sugar    
Legumes & nuts        | Fish       | Oil      
Dairy products        | Green leafy vegetables | Salt*    
Eggs                 | Other vegetables |
* fortified

FOOD SOURCES:
NR - Purchased (domestic) | NR - In-kind (domestic)
NR - Purchased (foreign) | NR - In-kind (foreign)

NOTES:
The national government has been managing this school feeding program through a centralized decision-making process since the beginning. The school meals and snacks were prepared on-site (on-school grounds), off-site in centralized (not private) kitchens, off-site in private facilities (caterers) and also purchased in processed form. No mention of any mechanisms for limiting food and packaging wastage have been mentioned by the respondent. The approaches used by this school feeding program to prevent overweight/obesity by food restrictions on or near school grounds and physical education. Some of the food used in this school feeding program were packaged and processed foods.