SCHOOL MEAL/FEEDING PROGRAM(S)
Most recently completed school year: August 2017 – June 2018 (200 school days)
- Swiss quality standards for mid-day meals
Fourchette verte Suisse

Lead Agency: NR

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 493,500
- National government: USD 98,700
- Regional and local government: USD 394,800
- 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.

INFRASTRUCTURE
All schools in Switzerland have electricity, clean water, flush toilets, and dedicated eating spaces / cafeterias. Most school have kitchens.

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
NR Purchased (domestic)  NR In-kind (domestic)
NR Purchased (foreign)  NR 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
- Nutrition
- Health
- Food and agriculture
- Reproductive health
- Hygiene
- HIV prevention
- School gardens
- Physical education

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

COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN
Total number primary and secondary school-age children: 1,181,053
Receiving school food: 81,000

Food was also provided to some students in
- Pre-schools
- Vocational/trade schools
- University/higher education
- Other

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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:
- Salt

Micronutrients added to fortified foods:
- Iodine, Fluoride

ADDITIONAL INFORMATION

20 nutritionists were involved in school feeding programs in the 2017–18 school year. Health education is sometimes offered, though this isn’t compulsory as part of the school feeding programs.

Note: The Swiss Quality Standards for Mid-day Meals began in 2016, and so far, the program consists primarily of quality standards and workshops. There are as yet no defined objectives for implementation.

SPECIAL NOTES

Switzerland has a tripartite system. The responsibilities for school feeding often lie with the regional authorities (cantsons) or local authorities (communities, schools, and the private sector). The national government contributes to the development costs and supports the launch of the program. The cantons and communes finance the implementation. These reported budget numbers exclude food costs but include consulting, networking, and development. Thus, this should not be interpreted as the complete school feeding budget.

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...
- Women
- Youth
- Other groups

There was community engagement (by parents or others) in the school feeding program(s)
- Yes  No  NR

ADDITIONAL INFORMATION

Communities and practitioners took part in testing and evaluating standards for school feeding programs. The participation of parents is recommended, and school catering activities are partly run through parent associations.

CONTACTS: SWITZERLAND

Agency: RADIX Swiss Foundation of Health
Website: www.radix.ch/tagesstrukturen

SUCCESSES AND CHALLENGES

School feeding programs in Switzerland have been successful at increasing the sensibility for healthy and sustainable eating among authorities, parents, and school staff. They cultivate creative freedom, include a focus on healthy nutrition and pedagogy/psychological aspects, and are characterized by both a bottom-up and top-down approach to program management.

Challenges associated with school feeding include savings measures, the need to maintain and improve working conditions (working hours, work guarantees), and ensuring the proper training of employees.

STUDIES CONDUCTED

None listed

RESEARCH NEEDED

Studies documenting the initial data situation
SWISS QUALITY STANDARDS FOR MID-DAY MEALS

Lead implementer(s): NR

OBJECTIVES:
• To meet nutritional and/or health goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:
• In-school meals

TARGETING:
NR

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2017-18 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>N/A</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary school</td>
<td>66,000</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary school</td>
<td>15,000</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>81,000</strong></td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

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

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