SCHOOL MEAL/FEEDING PROGRAM(S)
School year: 2020–2021
• School Canteen Program (Programma di Mense Scolastiche)

Lead Agency: Not applicable — School feeding is fully decentralized and is the responsibility of each Municipality. The Ministry of Health and local health authorities are responsible for school feeding guidelines.

NATIONAL LAWS, POLICIES, AND STANDARDS

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

Line item in the national budget...

Yes ☐ No ☐ No response

BUDGET

Total: USD Unknown
Government: 100%

School feeding in Italy is fully decentralized and is the responsibility of each individual Municipality. The aggregate budget for school feeding in the country is therefore not known. Some Municipalities charge families for the full cost of food in the school canteens, while others charge just 50% of the cost. In addition, some Municipalities fully subsidize the cost of food in cases of hardship.

Includes funding from the United States Department of Agriculture

Yes ☐ No ☐ No response

INFRASTRUCTURE

All schools in Italy have electricity, piped and clean water, and flush toilets. Most schools have kitchens, and some have dedicated eating spaces/cafeterias. School kitchens are typically equipped with refrigeration and gas or electric stoves.

SPECIAL NOTES

Because there is no central agency that oversees school feeding in Italy, part of the technical information provided in this report is taken from the school feeding tender issued by the Municipality of Rome. The EU school fruit, vegetables and milk scheme is not included in this report, although it is operational in Italy.

SCHOOL MEAL PROGRAMS

REPUBLIC OF

ITALY

COMPLEMENTARY ACTIVITIES

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

COMPLEMENTARY EDUCATION PROGRAMS

- Food and nutrition
- Agriculture
- School gardens
- Hygiene
- Health
- Reproductive health
- HIV prevention
- Physical education

The checked items were provided in most or all participating schools.

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GCNF is a non-political, non-profit entity. Funding for the 2019 and 2021 surveys is provided, in part, by the United States Department of Agriculture; agreement number FX18TA-10960G002.
NUTRITION
School feeding program(s) included/involved 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/biofortified:
- Salt

Micronutrients:
- Iodine

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs.
Across all job types, there are at least 3,976 fully paid positions in school feeding.

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

*If blank, no response was provided.

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

- Yes
- No
- No response

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

- Yes
- No
- No response

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

- Women
- Youth
- Other groups
- No response

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

- Yes
- No
- No response

Were there links between food banks and the school feeding program(s)?

- Yes
- No
- There are no food banks in this country

RESEARCH NEEDED

Research is needed on flexible menu planning to satisfy students’ taste while maintaining nutritional balance. Research is also needed regarding the optimal criteria for tender requests and methods of food loss prevention.

ADDITIONAL INFORMATION

Nutrition guidelines are based on the daily recommended values of Nutrients and Energy for the Italian population (LARN), produced by the Italian Society of Human Nutrition (SINU) for use in dietary planning.

STUDIES CONDUCTED

OKkio to Catering Interregional Network for Surveillance, Monitoring, and Health Promotion in Collective Catering

CONTACTS: ITALY

Agency: National Association of Collective Catering and Services (ANGEM)
Website: www.angem.it

SUCCESES AND CHALLENGES

Recent successes related to school feeding in Italy include the 2020 ministerial decree regarding the minimum Green Public Procurement (GPP) criteria in school feeding programs, the regulation of public procurement to prioritize quality in addition to cost, and the development of school programs related to environmental sustainability, food, and nutrition. Challenges related to school feeding include the use of tenders that are still based on the lowest cost (greatest discount), and the disconnect between the prioritization of organically produced ingredients and the limited offerings and greater costs of organic products.

EMERGENCIES/COVID-19 PANDEMIC

Schools in Italy were open for most of the 2020–2021 school year, though some schools operated remotely for several months. The COVID-19 pandemic temporarily disrupted school feeding in the country and prompted a temporary change in the feeding modality (e.g., switching from in-school meals to take-home rations). The pandemic made clear the importance of school canteens as an essential public service, and there is now greater consideration of funding the programs through taxation.

ADDITIONAL INFORMATION

The private sector provides catering services for school canteens in Italy. Through parents’ canteen committees, parents qualitatively monitor and evaluate the dishes served in school canteens.
**SCHOOL CANTEEN PROGRAM**

**PROGRAMMA DI MENSE SCOLASTICHE**

Lead implementer(s): Local communities are responsible for school feeding in their Municipalities.

**OBJECTIVES:**
- To meet educational goals
- To meet nutritional and/or health goals
- To prevent or mitigate obesity
- To meet agricultural goals

**MODALITIES OF PROVIDING STUDENTS WITH FOOD:**
- In-school meals
- In-school snacks
- Other

**FREQUENCY AND DURATION:**
- 5 days per week during the school year

**TARGETING:**
Universal (all students have the option to participate)

**HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2020–2021 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>10,000</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Primary school</td>
<td>129,000</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Secondary school</td>
<td>0</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>139,000</strong></td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

**FOOD AND BEVERAGE ITEMS:**

<table>
<thead>
<tr>
<th>Grains, cereals</th>
<th>Meat</th>
<th>Oil</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roots, tubers</td>
<td>Poultry</td>
<td>Salt*</td>
</tr>
<tr>
<td>Legumes, pulses, nuts</td>
<td>Fish</td>
<td>Yogurt drink</td>
</tr>
<tr>
<td>Dairy products</td>
<td>Green, leafy vegetables</td>
<td>Fruit juice</td>
</tr>
<tr>
<td>Eggs</td>
<td>Fruits</td>
<td>Water</td>
</tr>
</tbody>
</table>

* fortified

**FOOD SOURCES:**

- **100% Purchased (domestic)**
- 0% In-kind (domestic)
- 0% Purchased (foreign)
- 0% In-kind (foreign)

If blank, no response was provided.

**ADDITIONAL INFORMATION:**
In Italy, the use of school canteens varies across regions. For example, about 70–71% of students in Piedmont and Liguria access food through the canteens, while this value is much lower in other regions, such as Sicily (20%) and Calabria (35%). To limit food waste, the following steps are followed: (i) the ripest fruit is used to make smoothies or desserts; (ii) vegetables that have begun to wilt are used for soups or broths; (iii) portions are not too large; (iv) food waste is separated from other waste; and (v) food waste is used as a natural fertilizer for vegetables and fruit trees. To limit packaging and other waste, ceramic and steel are used for tableware. Information in this program report was provided by the Municipality of Rome.