STATE OF Israel

INFRASTRUCTURE
All schools in Israel have electricity, piped and clean water, dedicated eating spaces/cafeterias, and gender-private flush toilets. Food is prepared in off-site private facilities (i.e., by caterers). These facilities are typically equipped with closed cooking areas, gas and electric stoves, piped water, serving utensils, storage facilities, and refrigeration. Some food is also purchased in processed form.

SPECIAL NOTES
Some population and enrollment numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report.

BUDGET
Total: USD 142,585,551
- Government: USD 141,829,348
- International donors*: USD 0
- Private sector: USD 756,203
- Other donors: USD 0

Includes funding from the United States Department of Agriculture

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

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

COMPLEMENTARY EDUCATION PROGRAMS
- Food and nutrition
- Health
- Agriculture
- Reproductive health
- School gardens
- HIV prevention
- Hygiene
- Physical prevention

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

MEALS/SNACKS/MODALITY
- Breakfast
- Snacks
- Lunch
- Take-home rations
- Dinner
- Other

- Grains, cereals
- Green, leafy vegetables
- Roots, tubers
- Other vegetables
- Dairy products
- Fruits
- Eggs
- Oil
- Meat
- Salt
- Poultry
- Sugar
- Fish
- Drinking water

Prohibited food items: Ultra-processed foods rich in saturated fat, salt, and sugar; sweet beverages and juices; sweets

SCHOOL MEAL/FEEDING PROGRAM (S)
School year: 2020–2021
- YOCHA
- NIZANIM + MILAT
- SES 6-10

Lead Agency: Ministry of Education, Ministry of Health

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

SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2020–2021

<table>
<thead>
<tr>
<th>School level</th>
<th>Total</th>
<th># Enrolled</th>
<th># Receiving food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-school</td>
<td>508,057</td>
<td>553,371</td>
<td>273,734</td>
</tr>
<tr>
<td>Primary school</td>
<td>957,776</td>
<td>957,167</td>
<td>174,796</td>
</tr>
<tr>
<td>Secondary school</td>
<td>822,625</td>
<td>847,418</td>
<td>0</td>
</tr>
<tr>
<td>Total</td>
<td>2,268,458</td>
<td>2,357,956</td>
<td>448,530</td>
</tr>
</tbody>
</table>

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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-10960G0002.

*International donations by United Nations agencies or non-governmental organizations often represent funding from multiple donors.
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:
Not applicable

Micronutrients:
Not applicable

Agriculture, Employment, and Community Participation

Jobs created by school feeding programs*

<table>
<thead>
<tr>
<th>Jobs created</th>
<th>Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooks and food preparers</td>
<td>2,500</td>
</tr>
<tr>
<td>Transports</td>
<td>800</td>
</tr>
<tr>
<td>Off-site processors</td>
<td>48</td>
</tr>
<tr>
<td>Food packagers and handlers</td>
<td>12</td>
</tr>
<tr>
<td>Monitoring</td>
<td></td>
</tr>
<tr>
<td>Food service management</td>
<td></td>
</tr>
<tr>
<td>Safety and quality inspectors</td>
<td></td>
</tr>
<tr>
<td>Other</td>
<td></td>
</tr>
</tbody>
</table>

*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 ☐ Yes ☐ No ☐ No response

Youth ☐ Yes ☐ No ☐ No response

Other groups ☐ Yes ☐ No ☐ 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.

ADDITIONAL INFORMATION

In Israel’s school feeding programs, the Ministry of Agriculture plays a significant role. The programs engage medium- and large-scale farmers who provide green, leafy vegetables and other vegetables, along with fruits and poultry. Purchase agreements are set prior to harvest, and farmers receive training specific to the school feeding programs. Private sector companies are engaged in food trading, processing, transport, catering, and the provision of utensils. Monitoring of catering sites is undertaken 2-8 times per month. There has been a purposeful focus on creating jobs or income-generating opportunities for women through social enterprises in which mothers are paid in-kind for cooking in the Bedouin village of Hura.

ADDITIONAL INFORMATION

Israel’s school feeding programs engage about 47 nutritionists. Efforts to prevent or mitigate overweight/obesity include nutritional changes (e.g., sodium reduction, use of whole grains, vegetarian day); staff cooperation in improving the eating environment, reducing plastic waste, and switching to buffet style eating instead of trays; feeding healthy and high-quality food to 400,000 children on a limited budget; and securing the cooperation of the food industry in improving the food products that are served. There are some concerns related to supervision and mismanagement of resources; to address this, Israel conducts frequent inspections of both the kitchens and the schools.

Sucesses and Challenges

Recent successes related to school feeding in Israel include improvement in the nutritional value and variability of the food provided in the programs, i.e., use of 50% whole grains and high quality protein, reductions in sodium, vegetarian meals, and (in the near future) organic vegetables. Unique protein products have also been developed in collaboration with industry. These products are higher in quality than conventional protein products, with less processing and a higher percentage of meat/chicken. Collaborations with the Ministry of Environment have made it possible to reduce plastic waste in the program by providing schools with dish washers and encouraging the use of reusable utensils. In addition, Israel expanded the variety of allergy-free meals and now provides meals for 14 different food allergies. Israel has also recently switched to packaged, washed, and disinfected vegetables that are GLOBAL GAP approved, adhering to regulations of the amount of pesticides in produce.

Challenges faced by Israel’s school feeding programs include the receptiveness of children and staff to efforts to address nutritional changes (e.g., sodium reduction, use of whole grains, vegetarian day); staff cooperation in improving the eating environment, reducing plastic waste, and switching to buffet style eating instead of trays; feeding healthy and high-quality food to 400,000 children on a limited budget; and securing the cooperation of the food industry in improving the food products that are served. There are some concerns related to supervision and mismanagement of resources; to address this, Israel conducts frequent inspections of both the kitchens and the schools.

Emergencies/COVID-19

Due to the COVID-19 pandemic, schools in Israel closed for several months during the 2020/2021 school year, and school feeding operations ceased temporarily. The pandemic caused a decrease in the number of children fed for all programs, as well as some temporary changes in the venue (location) of distributing/receiving food; in beneficiaries (e.g., switching from targeting students to targeting families); in feeding modality (e.g., switching from in-school meals to take-home rations); and in the sourcing of food and funding. In addition, some meals were served at school in a different way then before (fewer children eating together at the same time), and other meals were made available to be picked up or delivered to students’ homes to prepare and eat at home. Charities/NGOs and the private sector were

CONTACtS: ISRAEL

Agency: Ministry of Education

continued on page 4

GCNF GLOBAL SURVEY 2021
YOCHA
Lead implementer(s): Ministry of 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
• Take-home rations

FREQUENCY AND DURATION:
• 5 times per week during the school year

TARGETING:
Targeting based on geographic and individual student characteristics

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>Unknown</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary school</td>
<td>Unknown</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary school</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Total</td>
<td>127,771</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

FOOD AND BEVERAGE ITEMS:
- Grains, cereals
- Roots, tubers
- Legumes, pulses, nuts
- Dairy products
- Meat
- Poultry
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Other vegetables
- Water

FOOD SOURCES:
- 70% Purchased (domestic)
- 30% Purchased (foreign)

ADDITIONAL INFORMATION:
The YOCHA program began operating in 2005. A marketing campaign aims to reduce how much food students waste, while mechanisms to reduced packaging waste include using reusable utensils and serving school meals in a buffet style. There are plans to reach 230,000 children in the upcoming school year.

NIZANIM + MILAT
Lead implementer(s): Ministry of 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

FREQUENCY AND DURATION:
• 5 times per week during the school year

TARGETING:
Targeting based on geographic and individual student characteristics

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>Unknown</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary school</td>
<td>Unknown</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary school</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Total</td>
<td>218,591</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

FOOD AND BEVERAGE ITEMS:
- Grains, cereals
- Roots, tubers
- Legumes, pulses, nuts
- Dairy products
- Meat
- Poultry
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Water

FOOD SOURCES:
- Purchased (domestic)
- Purchased (foreign)

ADDITIONAL INFORMATION:
This program began operating in 2017 and covers children in pre-schools and primary schools. Both national and local governments allocate funding for the program, and students’ families pay a partial price for the lunches.
SES 6-10

Lead implementer(s): Ministry of Health

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

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

TARGETING:
Targeting based on geographic and individual student characteristics

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>100,000</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary school</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary school</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Total</td>
<td>100,000</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

FOOD AND BEVERAGE ITEMS:
- Grains, cereals
- Roots, tubers
- Legumes, pulses, nuts
- Meat
- Poultry
- Fish
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Water
* 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:
This program began operating in 2018. While the program’s regulation is the responsibility of the Ministry of Health, it is supported by non-government program implementers, local governments, students’ families, and the private sector. Students’ families pay full price for the lunches and contribute to quality improvement of the program.