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

School year: 2020–2021

- Restopolis - School and university catering service
- School Milk and Fruit

Lead Agency: The Ministry of National Education, Children and Youth

**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

**INFRASTRUCTURE**

All schools in Luxembourg have electricity, piped and clean water, gender-private flush toilets, and dedicated eating spaces/cafeterias, while some have kitchens. Meals/snacks are prepared on-site (on school grounds) but also purchased and distributed in unprocessed form.

**SPECIAL NOTES**

The Ministry of National Education, Children and Youth is responsible for school feeding only at the secondary school and university levels. School meals in primary schools are the responsibility of communes and schools.

**BUDGET**

Total: Unknown

- Government: USD 386,847*
- International donors: USD 482,992**
- Private sector: USD 0
- Other donors: USD 0

Includes funding from the United States Department of Agriculture

- Yes
- No
- No response

* The available budget information is inclusive only of funding for the School Milk and Fruit program, which totals USD 869,840. The total funding for school feeding in Luxembourg is not known.

** International donations by United Nations agencies or non-governmental organizations often represent funding from multiple donors. This includes support from the European Union’s school fruit, vegetables and milk scheme.

**MEALS/SNACKS/MODALITY**

- Breakfast
- Lunch
- Dinner
- Snacks
- Take-home rations
- Other

**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
- Other

**COMPLEMENTARY EDUCATION PROGRAMS**

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

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

**SCHOOL MEAL PROGRAMS**

**CHILDREN RECEIVING FOOD, 2020–2021**

<table>
<thead>
<tr>
<th>School level</th>
<th>Total # Enrolled</th>
<th># Receiving food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-school</td>
<td>20,273</td>
<td>18,217</td>
</tr>
<tr>
<td>Primary school</td>
<td>41,216</td>
<td>39,762</td>
</tr>
<tr>
<td>Secondary school</td>
<td>52,442</td>
<td>48,345</td>
</tr>
<tr>
<td>Total</td>
<td>113,931</td>
<td>106,324</td>
</tr>
</tbody>
</table>

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

Total number primary and secondary school-age children: 93,658

Receiving school food:

- Yes: 86,910

Food was also provided to some students in...

- Pre-schools
- Vocational/trade schools
- Other

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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:
Not applicable

Micronutrients:
Not applicable

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs*

<table>
<thead>
<tr>
<th>0</th>
<th>Cooks and food preparers</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>Transports</td>
</tr>
<tr>
<td>5</td>
<td>Food packagers and handlers</td>
</tr>
</tbody>
</table>

*If blank, no response was provided.

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
- [ ] Other groups
- [ ] Youth
- [ ] 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
- [ ] No response

ADDITIONAL INFORMATION

Food is purchased through a competitive tender with certain lots reserved for regional producers. All the food is purchased locally or regionally. However, only some of the food is produced within the region, while the rest comes from countries such as Belgium, France, Italy, Spain, or Peru.

CONTACTS: LUXEMBOURG

Agency: The Ministry of National Education, Children and Youth
Website: www.restopolis.lu

SUCESSES AND CHALLENGES

Recent successes related to school feeding in Luxembourg include the promotion of local products, the offering of vegetarian/vegan products and animal protein dishes, and the abandonment of non-sustainable products in favor of a smaller ecological footprint.

EMERGENCIES/COVID-19 PANDEMIC

The COVID-19 pandemic resulted in decreases in funding, the number of students fed, and the variety of foods served. There were temporary changes in the venue (location) of distributing/receiving food and in feeding modality, such that meals/snacks were prepared at school but were served in a very different way than before (e.g., social distancing measures were implemented, including the refurbishment of catering areas with tables for 6 students). In February 2021, Luxembourg decided to close its schools early one week before the school holidays due to the infection levels.
**RESTOPOLIS - SCHOOL AND UNIVERSITY CATERING SERVICE**
**RESTOPOLIS - SERVICE DE RESTAURATION SCOLAIRE ET UNIVERSITAIRE**

Lead implementer(s): The Ministry of National Education, Children and Youth

**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:**
Universal

**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>17,792</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary school</td>
<td>38,834</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary school</td>
<td>48,076</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>104,702</strong></td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

**FOOD AND BEVERAGE ITEMS:**

<table>
<thead>
<tr>
<th>Food Source</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grains, cereals</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Roots, tubers</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Legumes, pulses, nuts</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Dairy products</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Eggs</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Meat</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Poultry</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Fish</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Green, leafy vegetables</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Other vegetables</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Fruits</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Oil</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Salt</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Sugar</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Dairy milk</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Fruit juice</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Water</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>* fortified</td>
<td>Purchased (domestic)</td>
</tr>
</tbody>
</table>

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

**ADDITIONAL INFORMATION:**
The Restopolis - School and university catering service began operating in 2005. To limit food packaging waste, compostable materials and recycling are utilized, and where possible, products are bought without packaging.

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**SCHOOL MILK AND FRUIT**
**SCHOULMËLLECH A SCHOULUEBST**

Lead implementer(s): Administration of Technical Agriculture Services - Horticulture Service, within the Ministry of Agriculture, Viticulture and Sustainable Development

**OBJECTIVES:**
- To meet educational goals
- To meet nutritional and/or health goals

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

**FREQUENCY AND DURATION:**
- 1 time per week during the school year

**TARGETING:**
Universal

**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>Unknown</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>104,492</strong></td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

**FOOD AND BEVERAGE ITEMS:**

<table>
<thead>
<tr>
<th>Food Source</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Other vegetables</td>
<td>Purchased (domestic)</td>
</tr>
<tr>
<td>Fruits</td>
<td>Purchased (domestic) * fortified</td>
</tr>
</tbody>
</table>

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

**ADDITIONAL INFORMATION:**
To limit food waste, surveys are conducted in schools with subsequent adjustment of quantities as necessary. School gardens serve as an educational tool to demonstrate the cultivation of fruits and vegetables; students may consume any harvests.