**PRINCIPALITY OF Andorra**

**School Meal Coverage (2022-2023)**

- **All Primary and Secondary School-age Children**
  - 85% Enrolled, but not receiving food
  - 15% Receiving food
  - 0% Not enrolled

- **Only Enrolled Primary Students**
  - 13% Receiving food

**National Laws, Policies, and Standards**
- National school feeding policy
- **Nutrition**
- **Health**
- Food safety
- Smallholder farms
- Agriculture (apart from smallholders)
- Climate/environment policy
- Private sector involvement

**The country had ...**
- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

**Budget**
- Total: **USD 999,298**
  - Government: 999,298
  - International donors: n/a
  - Private sector: n/a
  - NGOs (domestic): n/a
  - Other donors: n/a

- Line item in the national budget for school feeding

**School Foods and Beverages**
- Whole grains
- Refined/milled grains
- Blended grain-based products
- Legumes
- Nuts and seeds
- Eggs
- Dairy
- Poultry and game meat
- Red meat
- Processed meat
- Fish and shellfish
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Cruciferous vegetables
- Other vegetables
- Deep-fried foods
- Sweets
- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- Yogurt drink
- 100% fruit juice
- Other fruit drink
- Tea
- Other sugar-sweetened beverages

**Prohibited food items**
- None

**Food Sources**
- Purchased (domestic)
- Purchased (foreign)
- In-kind (domestic)
- In-kind (foreign)

**Special Notes:** None
Infrastructure, Employment, and Complementary Features

Share of Schools with ...

- Electricity: All
- Piped water: All
- Clean water: All
- Flush toilets: All
- Dedicated eating spaces: All
- Kitchens: All
- Sports or physical play areas: All
- Solar panels/solar power: Very few

Employment

Total number of cooks/caterers: 100
- At least 100% paid
- 75-99% women

There was a focus on creating job opportunities for...
- Women
- Youth
- Other Groups

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
- School gardens

Complementary Education Programs

- Food and nutrition
- Agriculture
- Environment/climate/sustainability
- Hygiene
- Health
- Reproductive health
- HIV prevention
- Physical education
- Mental health

Additional Information

At least 31 nutritionists, paid either by the Andorran government or by parent-teacher associations, were involved with this school feeding program in the 2022/23 school year. Several approaches were employed to prevent or mitigate overweight/obesity, including food restrictions on or near school grounds, food marketing restrictions to children, health education, physical education, and food and nutrition education.

The private sector was engaged in food trading, processing, transport, catering, and the provision of utensils/equipment, food or supplies, and technical expertise/assistance for the school canteens. In addition, approximately 100 cooks/caterers were involved with this school feeding program. Most or all were women; all were paid in cash by the national government and/or individual schools; and special training was provided on the topics of nutrition, portions/measurements, menu planning, and food safety/hygiene.
Environmental Sustainability

Targeted climate-friendly foods
- Yes  - No

Steps taken to limit food waste
- Sealed food storage
- Fumigation/pest control in storage area
- Use of hermetic bags or larger hermetic storage system
- Routine testing/monitoring of dry food storage
- Use of nearly-expired food
- Use of usable but “imperfect” commodities or produce
- Campaign to reduce how much food students throw away

Steps taken to limit package waste
- Re-use of bags/containers
- Recycling
- Use of compostable materials
- Use of “bulk serve” containers
- Prohibiting specific types of packaging

Additional Information
Sustained efforts to reduce food waste were carried out during the 2022/23 school year.

Emergencies

Experienced disruptions to school feeding due to emergencies
- Yes  - No

Strategies to address the impact of emergencies
- Seek alternative food sources or suppliers
- Changes in numbers of students fed
- Negotiate better prices with existing suppliers
- Establish alternative supply routes or transportation methods
- Source different or alternative food
- Release of food reserves
- Increase funding or budget allocation for school feeding
- Collaborate with local producers or suppliers to reduce dependence on global supply chains
- Changes in delivery method
- Changes in feeding modality
- Changes in feeding frequency
- No particular strategy was used

Additional Information
Andorra was not affected by emergencies in the 2022/23 school year.

Successes and Challenges

Successes
1. Balanced diet for children with at least one morning snack and lunch served in each school;
2. Balanced menus;
3. Diet workshops for children and adolescents.

Challenges
1. Reducing child overweight;
2. Reducing the sedentary lifestyle of children.
School Canteen Grant Program

(Programme de bourses pour la cantine scolaire)

Management

- Lead implementer(s): Ministry of Education
- Both centralized and decentralized
- Individual schools procured the food

How Many Students Received Food

<table>
<thead>
<tr>
<th>School Level</th>
<th># of Students</th>
<th>% Girls</th>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>222</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Primary School</td>
<td>571</td>
<td>46%</td>
<td>54%</td>
</tr>
<tr>
<td>Secondary School</td>
<td>552</td>
<td>52%</td>
<td>48%</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>1,345</strong></td>
<td><strong>50%</strong></td>
<td><strong>50%</strong></td>
</tr>
</tbody>
</table>

Foods and Beverages

- Refined/milled grains
- Legumes
- Nuts and seeds
- Eggs
- Dairy
- Poultry and game meat
- Red meat
- Processed meat
- Fish and shellfish
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Cruciferous vegetables
- Deep-fried foods
- Sweets
- Liquid oils
- Semi-solid and solid fats
- Salt
- 100% fruit juice
- Other fruit drink
- 100% fruit juice
- Other fruit drink

Objectives

- To provide a social safety net

Modalities of Providing Students With Food

- In-school meals

Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Individual students (families below a certain level of income and assets)

Expenses

- Food: 55%
- Labor: 18%
- Handling, storage, transport: 18%
- One-time fixed costs: 9%
- All other costs: 9%

Food Sources

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

Additional Information

School canteens, which are managed by parent-teacher associations, operated in all schools in the 2022/23 school year, and school canteen grants were provided for low-income pupils. Students assisted with the preparation, serving, and/or clean-up, and students preferences were integrated into the development of menus in certain schools.

The Global Survey of School Meal Programs® collects data from government sources and is funded, in part, by the United States Department of Agriculture. Contact info@gcnf.org for more information.

Citation: Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Principality of Andorra. https://gcnf.org/country-reports/