

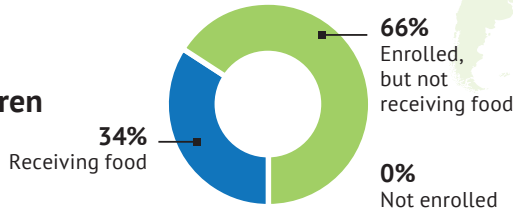


# REPUBLIC OF Austria

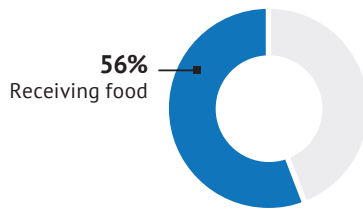


## School Meal Coverage (2022-2023)

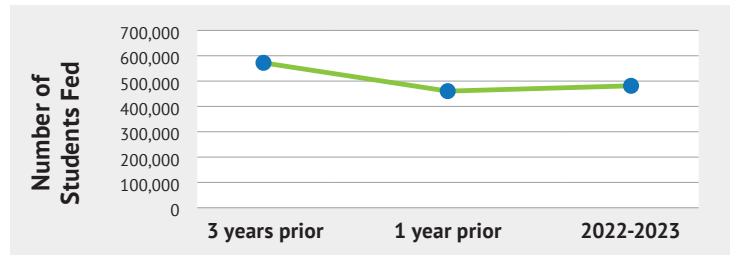
### All Primary and Secondary School-age Children



### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	388,256	215,666	88,980
Primary School	374,574	374,574	207,908
Secondary School	764,085	764,085	179,913
<b>TOTAL</b>	<b>1,526,915</b>	<b>1,354,325</b>	<b>476,801</b>



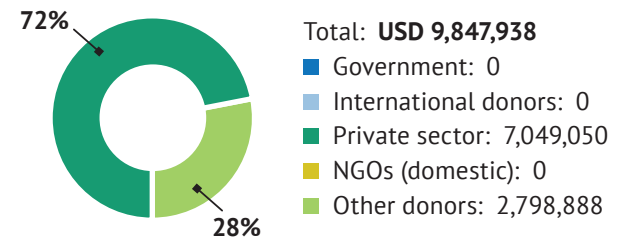
## National Laws, Policies, and Standards

- 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



- 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

Only fruits, vegetables, and milk products which did not contain certain substances were allowed and there was a limitation for added sugar in milk products.

### Food Sources

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

**Special Notes:** Enrollment numbers for preschool students from the UNESCO Institute of Statistics (UIS) were used to complete this report.

## 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**

### Limitations on food and beverage marketing...

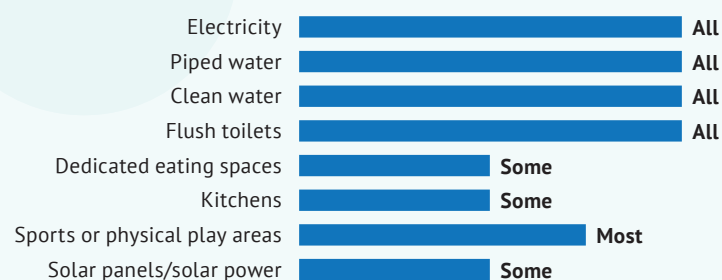
- On school grounds
- To school age children**

## Additional Information

Two nutritionists, funded by the national government, were involved in the program. Objectives of the program included meeting health and agricultural goals. Products served in the program could not be utilized in meal preparation and must be served separately. Other beverages served included cocoa and flavored milk.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **0**

- Percent paid: n/a
- Percent women: n/a

### There was a focus on creating job opportunities for...

- Women
- Youth
- Other Groups

### Complementary Activities

- |   |  |
|---|--|
| <input type="checkbox"/> Handwashing with soap  | <input type="checkbox"/> Hearing testing/treatment |
| <input type="checkbox"/> Height measurement     | <input type="checkbox"/> Dental cleaning/testing   |
| <input type="checkbox"/> Weight measurement     | <input type="checkbox"/> Menstrual hygiene         |
| <input type="checkbox"/> Testing for anemia     | <input type="checkbox"/> Drinking water            |
| <input type="checkbox"/> Deworming treatment    | <input type="checkbox"/> Water purification        |
| <input type="checkbox"/> Eye testing/eyeglasses | <input type="checkbox"/> School gardens            |

### Complementary Education Programs

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> <b>Food and nutrition</b>                 | <input checked="" type="checkbox"/> <b>Health</b> |
| <input checked="" type="checkbox"/> <b>Agriculture</b>                        | <input type="checkbox"/> Reproductive health      |
| <input checked="" type="checkbox"/> <b>Environment/climate/sustainability</b> | <input type="checkbox"/> HIV prevention           |
| <input type="checkbox"/> Hygiene  | <input type="checkbox"/> Physical education       |
|   | <input type="checkbox"/> Mental health            |

## Additional Information

The program engaged both small-scale and medium-/large-scale farmers who supplied the program with roots/tubers, legumes/pulses/nuts, dairy products, green leafy vegetables, other vegetables, and fruits. The private sector played a role in food trading and processing. Community involvement was fostered through parent associations that participated in the program's working committees. Students actively participated in activities such as food preparation, serving, and/or cleaning up, and they also had an opportunity to select their preferred milk products.

## 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

The program prioritized recycling to minimize packaging waste and favored organic food over conventionally-produced options to promote climate-friendly choices. Additionally, to shorten the distance between food production and schools, locally sourced milk was utilized.

## 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

The program was not affected by any emergency in the 2022-2023 school year.

## Successes and Challenges

### Successes

1. Student consumption of fruits and vegetables increased.

### Challenges

1. The program did not succeed in raising student milk consumption; instead, students tended to favor sweetened milk products over plain milk.

# EU School Scheme for Fruits, Vegetables and Milk

## Management

- Lead implementer(s): Agromarkt Austria
- The national government managed the program (Centralized decision-making).
- Implementing partner procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	88,980	—	—
Primary School	207,908	—	—
Secondary School	179,913	—	—
<b>TOTAL</b>	<b>476,801</b>	<b>—</b>	<b>—</b>

## Foods and Beverages

- Legumes
- Nuts and seeds
- Dairy
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Other vegetables
- Dairy milk
- Yogurt drink

## Elements of Home-Grown School Feeding

- Objective for small-scale farmers to benefit from access to a stable market
- Local food sourcing
- Small-scale farmers involved by selling directly (or through their farmer organization) to the program or the schools
- Additional support provided to small-scale farmers
- Country had a law/policy/standard related to small-scale farmers and school feeding programs
- Preferential treatment for small-scale farmers/small farmer organizations/small companies in tendering procedures
- Effort is made to reduce food miles

## 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 snacks

## Frequency and Duration

- Varies by school and ranges from five times per week to monthly
- During the school year

## Targeting

- Universal

## Expenses



## Food Sources

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

## Additional Information

The program started with the milk initiative in 1995 and later integrated fruits and vegetables in 2010. Both public and private schools participated in the program.

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](mailto:info@gcnf.org) for more information.

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