

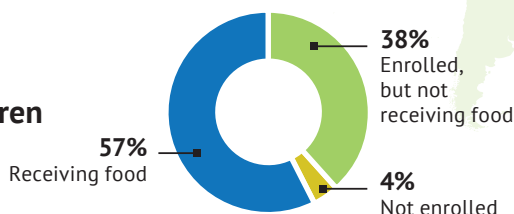


Czech Republic

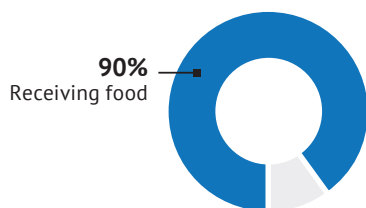


School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	351,653	369,205	369,050
Primary School	580,909	569,927	511,116
Secondary School	941,424	885,645	363,263
TOTAL	1,873,986	1,824,777	1,243,429



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
- Other policy

The country had ...

- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

Budget

Total: Unknown

- Government: Unknown
- International donors: 0
- Private sector: 0
- NGOs (domestic): 0
- Other donors: Unknown

The total budget for school meal programs in the Czech Republic is unknown. However, the government allocated 217,000,000 CZK (9,438,589 USD) towards school meal subsidies in the 2022 school year. In addition, some funding was received from the European Union.

- 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

Alcoholic beverages and tobacco products

Food Sources

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

Special Notes: None

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...

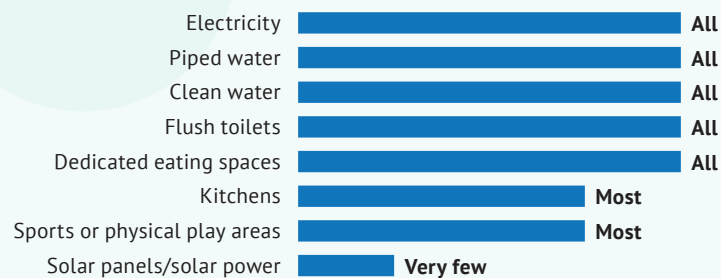
- On school grounds**
- To school age children**

Additional Information

Strategies to mitigate obesity included establishing nutritional requirements for food baskets, enforcing food and beverage restrictions in or near school, regulating marketing aimed at children, and providing food, nutrition, health, and physical education. No beverages with non-nutritive or artificial sweeteners were available at school.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

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

- Percent paid: Unknown
- Percent women: Unknown

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

Additional Information

The program engaged both small and medium/large-scale farms, providing agriculture subsidies and other extension support. School facilities implemented competitive tendering procedures, with small-scale farmers sometimes receiving preferential treatment and sometimes (but not always) successfully competing for contracts. The private sector played a role in food trading, processing, and transportation, and civil society contributed through the work of non-governmental organizations.

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

Typical school kitchens were equipped with secure cooking areas, piped water, secure storage, electricity, refrigeration, and both gas and electric stoves, along with serving utensils. Initiatives aimed to shorten the distance between food production and schools, with an emphasis on local procurement, local production, and enhanced processing capacity.

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

During the 2022 school year, the program encountered challenges due to conflict and severe food price inflation. Despite these crises, no schools were closed, and there were no interruptions in school feeding operations. To address these challenges, negotiations were undertaken with existing suppliers to manage prices, with the result that program operating costs and food accessibility remained unaffected.

Successes and Challenges

Successes

1. Educational developments
2. Influenced children to adopt a healthy lifestyle
3. Increased attendance rates among low-income students

Challenges

No challenges were reported.

Subsidy to support school meals for primary school students; Subsidy to support increasing children's participation in preschool education in the Karlovy Vary and Ústí nad Labem regions; School lunches

(Dotační výzva k podpoře školního stravování žáků základních škol; Dotační výzva na podporu zvýšení účasti dětí na předškolním vzdělávání v Karlovarském a Ústeckém kraji; Obědy do škol)

Management

- Lead implementer(s): Ministry of Education, Youth and Sports; Ministry of Labour and Social Affairs
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Individual schools procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	369,050	–	–
Primary School	511,116	–	–
Secondary School	363,263	–	–
TOTAL	1,243,429	–	–

Foods and Beverages

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

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 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

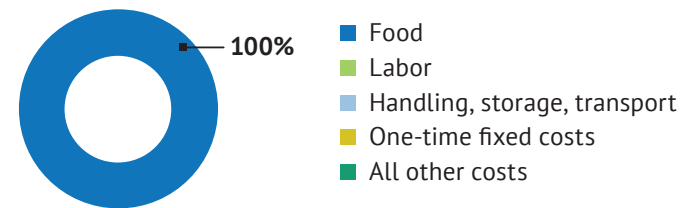
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeting based on school type and individual student characteristics (i.e., targeted towards children from low-income families)

Expenses



Food Sources

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

Additional Information

This school feeding program started operations in 2015. An interdepartmental working group on institutional feeding serves as an intersectoral coordination body that is responsible for reformulating standards.

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, Czech Republic.

<https://gcnf.org/country-reports/>