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

### All Primary and Secondary School-age Children

- **82%** Enrolled, but not receiving food
- **16%** Receiving food
- **2%** Not enrolled

### Only Enrolled Primary Students

- **35%** 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 1,575,440
- Government: 1,575,440
- International donors: 0
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 0

**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**

Food that was high in sugar and/or high in fat.

**Food Sources**

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

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**Special Notes:** Population and school enrollment numbers from the UNESCO Institute of Statistics were used to complete this report. The E.U. School Scheme for Fruits & Vegetables and School Milk was not operational during the 2022-2023 school year.
**Malta**

**Infrastructure, Employment, and Complementary Features**

### Share of Schools with...

<table>
<thead>
<tr>
<th>Feature</th>
<th>Availability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electricity</td>
<td>All</td>
</tr>
<tr>
<td>Piped water</td>
<td>All</td>
</tr>
<tr>
<td>Clean water</td>
<td>All</td>
</tr>
<tr>
<td>Flush toilets</td>
<td>All</td>
</tr>
<tr>
<td>Dedicated eating spaces</td>
<td>Most</td>
</tr>
<tr>
<td>Kitchens</td>
<td>Most</td>
</tr>
<tr>
<td>Sports or physical play areas</td>
<td>All</td>
</tr>
<tr>
<td>Solar panels/solar power</td>
<td>Some</td>
</tr>
</tbody>
</table>

**Employment**

- Total number of cooks/caterers: Unknown
  - At least 100% paid
  - Percent women: Unknown

**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**

Caterers were contracted through open-bid (competitive tendering) procedures. The private sector was involved in food processing, transport, and catering, as well as the sale or rental of supplies (e.g., utensils). Cooks/caterers received special training in nutrition, portions/measurement, menu planning, food safety/hygiene, and business/management.
Successes and Challenges

Successes
1. Increased interaction with children;
2. Children are taught about food nutrition from an early age;
3. Parents who are both in employment or full-time students receive support through the school meal programs.

Challenges
1. Trying to strike a balance between the healthy eating policy and the tastes of students can be challenging. Young children do not always eat the food that is offered.

Environmental Sustainability

| Targeted climate-friendly foods | Yes | No |
| Steps taken to limit food waste | Sealed food storage | Yes | No |
| | Fumigation/pest control in storage area | Yes | No |
| | Use of hermetic bags or larger hermetic storage system | Yes | No |
| | Routine testing/monitoring of dry food storage | Yes | No |
| | Use of nearly-expired food | Yes | No |
| | Use of usable but “imperfect” commodities or produce | Yes | No |
| | Campaign to reduce how much food students throw away | Yes | No |

Steps taken to limit package waste
| Re-use of bags/containers | Yes | No |
| Recycling | Yes | No |
| Use of compostable materials | Yes | No |
| Use of “bulk serve” containers | Yes | No |

Additional Information

To limit food waste in the Scheme 9 program, lunches were provided according to the number of eligible students, and to limit packaging waste, students used reusable utensils.

Emergencies

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

Additional Information

Malta did not experience any emergencies during the 2022-2023 school year, and there were no interruptions to school meal activities.
Breakfast Club for Primary State School Students

Management
- Lead implementer(s): Transport Unit, Department for Educational Services, Ministry for Education
- The national government managed the program (Centralized decision-making).
- National government 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>2,730</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>6,392</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>9,122</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Whole grains
- Refined/milled grains
- Eggs
- Dairy
- Fruits
- Other vegetables
- Salt
- 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 provide a social safety net
- To reduce hunger
- To meet nutritional and/or health goals

Modalities of Providing Students With Food
- In-school meals

Frequency and Duration
- 5 times per week
- During the school year

Targeting
- Grade level (kindergarten and year 1 to year 6); school type (public schools); individual characteristics (students with both parents in employment or full-time students)

Expenses

<table>
<thead>
<tr>
<th>Expenses</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food</td>
<td>100%</td>
</tr>
<tr>
<td>Labor</td>
<td></td>
</tr>
<tr>
<td>Handling, storage, transport</td>
<td></td>
</tr>
<tr>
<td>One-time fixed costs</td>
<td></td>
</tr>
<tr>
<td>All other costs</td>
<td></td>
</tr>
</tbody>
</table>

Food Sources

<table>
<thead>
<tr>
<th>Source</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>100% Purchased (domestic)</td>
<td></td>
</tr>
<tr>
<td>0% Purchased (foreign)</td>
<td></td>
</tr>
<tr>
<td>0% In-kind (domestic)</td>
<td></td>
</tr>
<tr>
<td>0% In-kind (foreign)</td>
<td></td>
</tr>
</tbody>
</table>

Additional Information
The Breakfast Club for Primary State School Students targets public school children. The breakfast scheme particularly enables female parents to drop off their children early at school. Educators are paid extra for supervision duties for this program.
Management

- National School Support Services, Department for Educational Services, Ministry for Education.
- The national government managed the program (Centralized decision-making).
- Caterers procured the food

How Many Students Received Food

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</thead>
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<td>Preschool</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>248</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>248</td>
<td>—</td>
<td>—</td>
</tr>
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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 provide a social safety net
- To reduce hunger
- To meet nutritional and/or health goals

Modalities of Providing Students With Food

- In-school meals

Frequency and Duration

- 7 times per week
- During the school year

Targeting

- Individual characteristics (students from ages 3 to 16 can benefit from the program if their families meet certain income criteria); school type (public schools)

Expenses

- Food
- Labor
- Handling, storage, transport
- One-time fixed costs
- All other costs

Food Sources

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

Additional Information

Scheme 9 provides lunches to students from families of low income that meet certain criteria. Scheme 9 includes provision of a free uniform, free healthy school lunch on a daily basis, free stationery, free photocopies, and free extracurricular activities. Regarding the school meal menu, schools gathered feedback from students on an ongoing basis, and the menu was modified according to preference.