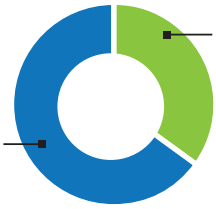
PRINCIPALITY OF

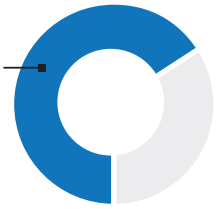
Monaco

School Meal Coverage (2022-2023)

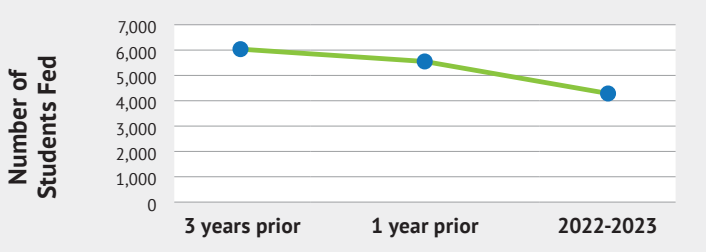
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	985	985	663
Primary School	2,024	2,024	1,332
Secondary School	3,458	3,458	2,225
TOTAL	**6,467**	**6,467**	**4,220**



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

* Meals are paid for by the children's families.

- ☐ 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

Any foods not in compliance with the legal and regulatory framework.

Food Sources

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

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

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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...

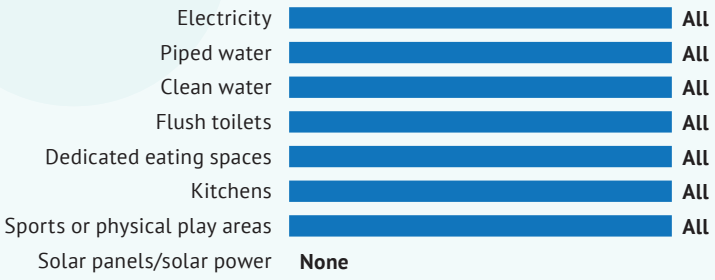
- ☑ **On school grounds**
- ☑ **To school age children**

Additional Information

To address the issue of obesity and overweight, the program implemented several measures which included limiting the availability of certain food items both on and around school premises; offering education on physical activity, health, and nutrition; establishing nutritional guidelines for food offerings; and discontinuing the provision of morning snacks. While school menus were created with consideration of students' preferences, they always adhered to public health guidelines. Produce from school gardens was distributed to families for consumption beyond school hours, further encouraging healthier eating habits at home.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **5**

- At least 100% paid
- 0% 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

Cooks/caterers received special training in nutrition, portions/ measurements, menu planning, food safety/hygiene, and business/management. Through the Monaco Parents' Association (part of the Catering Commission), families were able to report observations regarding the meals served in the canteens.

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

To limit food waste, food orders were placed as accurately as possible, depending on the number of children registered each day.

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 2022-2023 school year, the program in Monaco was affected by an economic/financial crisis, supply chain disruptions, and extreme food price inflation. Despite these emergencies, schools and school feeding remained open and operational throughout the year. As needed, some menu products were replaced with like substitutes of the same nutritional quality.

Successes and Challenges

Successes

1. Variety and balance of meals offered.
2. Prices maintained at reasonable rates despite the difficult economic context.
3. Quality equipment in all establishments to ensure on-site cooking or preparation of meals

Challenges

1. An increase in costs should not significantly impact the cost of meals for families.
2. There is need to find new solutions to further limit food waste.
3. It can be challenging to bring satisfaction to students while also offering them balanced menus and introducing them to new flavors.

School Catering in the Public Sector

(Restauration scolaire du secteur public)

Management

- Lead implementer(s): Directorate of National Education, Youth and Sports
- 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	663	45%	55%
Primary School	1,332	50%	50%
Secondary School	2,225	49%	51%
TOTAL	4,220	49%	51%

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
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- ☑ Fruits
- ☑ Dark green leafy vegetables
- ☑ Cruciferous vegetables
- ☑ Other vegetables
- ☑ Deep-fried foods
- ☑ Sweets
- ☑ Liquid oils
- ☑ Semi-solid and solid fats
- ☑ Salt

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

Modalities of Providing Students With Food

- In-school meals

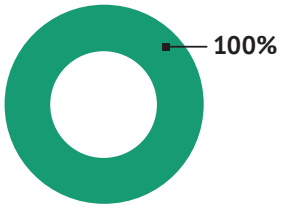
Frequency and Duration

- 4 times per week
- During the school year

Targeting

- School Type (only public education); registration for the canteen was conditional on both parents being employed.

Expenses



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

Food Sources

20% Purchased (domestic)	0% In-kind (domestic)
80% Purchased (foreign)	0% In-kind (foreign)

Additional Information

The program was managed by the Directorate of National Education, Youth and Sports, and only covered public education establishments. Private and private contract educational institutions were responsible for their own feeding programs.

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, Monaco. https://gcnf.org/country-reports/

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