Romania

School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children

- 61% Receiving food
- 8% Enrolled, but not receiving food
- 31% Not enrolled

Only Enrolled Primary Students

- 88% 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 118,438,708
  - Government: 100,300,553
  - International donors: 0
  - Private sector: 0
  - NGOs (domestic): 0
  - Other donors: 18,138,155

  * Includes funding from the EU school fruit, vegetables and milk scheme

Number of Students Fed

<table>
<thead>
<tr>
<th>Year</th>
<th>Number of Students Fed</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 years prior</td>
<td>3,500,000</td>
</tr>
<tr>
<td>1 year prior</td>
<td>3,000,000</td>
</tr>
<tr>
<td>2022-2023</td>
<td>2,500,000</td>
</tr>
<tr>
<td></td>
<td>2,000,000</td>
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<tr>
<td></td>
<td>1,500,000</td>
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<td>1,000,000</td>
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<td></td>
<td>500,000</td>
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<td>0</td>
</tr>
</tbody>
</table>

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

- Foods with additives above the established limits.

Food Sources

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

Special Notes: Population and enrollment numbers 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
- [x] Nutritionists involved
- [ ] Special training for cooks/caterers in nutrition
- [x] Objective to meet nutritional goals
- [ ] Objective to reduce obesity

Limitations on food and beverage marketing...
- [ ] On school grounds
- [x] To school age children

**Additional Information**

During the 2022-2023 school year, three unpaid nutritionists were involved with the Hot Meals In School program. Efforts to prevent or mitigate overweight/obesity included food and/or beverage restrictions on or near school grounds, nutritional requirements for school food, food and nutrition education, and health education. Very few foods were packaged or processed, and no beverages with non-nutritive or artificial sweeteners were available. Produce from school gardens was given to students of modest financial means.

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**Infrastructure, Employment, and Complementary Features**

<table>
<thead>
<tr>
<th>Share of Schools with ...</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Electricity</strong></td>
</tr>
<tr>
<td><strong>Piped water</strong></td>
</tr>
<tr>
<td><strong>Clean water</strong></td>
</tr>
<tr>
<td><strong>Flush toilets</strong></td>
</tr>
<tr>
<td><strong>Dedicated eating spaces</strong></td>
</tr>
<tr>
<td><strong>Kitchens</strong></td>
</tr>
<tr>
<td><strong>Sports or physical play areas</strong></td>
</tr>
<tr>
<td><strong>Solar panels/solar power</strong></td>
</tr>
</tbody>
</table>

**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

**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

**Additional Information**

There were open-bid (competitive tendering) procedures to purchase food in both programs, and small-scale farmers/small farmer organizations/small companies successfully competed in Romania’s School Program. These farmers received support in the form of school feeding-specific training. The private sector was engaged in food trading, processing, transport, and catering.
Successes and Challenges

**Successes**
1. Stimulated student’s participation in the instructional-educational process.
2. Reduced school absenteeism.
3. Ensured non-discriminatory access to a quality instructional-educational process for all students.

**Challenges**
1. The procedures for purchasing hot meal services were not carried out in a timely manner.
2. Insufficient spaces in educational institutions.
3. Insufficient personnel for the reception and distribution of food products.

Environmental Sustainability

**Targeted climate-friendly foods**
- [ ] Yes  **[x]** 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

**Environmental Sustainability**

**Targeted climate-friendly foods**
- [ ] Yes  **[x]** No

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

**Additional Information**

In an effort to reduce the distance between where school food was produced and the schools, measures were identified to encourage the participation of local producers in tenders.

**Experienced disruptions to school feeding due to emergencies**
- [ ] Yes  **[x]** 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**
Hot meals in schools
(Ministry of Education)

Management
- Lead implementer(s): Ministry of Education
- Local governments managed the program (Decentralized decision-making).
- Local 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>26,129</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>69,695</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>61,200</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>157,024</strong></td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Legumes
- Eggs
- Dairy
- Red meat
- Fruits
- Other vegetables
- Semi-solid and solid fats
- 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

Modalities of Providing Students With Food
- In-school meals
- In-school snacks

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

Targeting
- Geographic (isolated or hard-to-reach geographical environments, disadvantaged social environments, poor economic environments)

Food Sources
- 50% Purchased (domestic) 0% In-kind (domestic)
- 50% Purchased (foreign) 0% In-kind (foreign)

Additional Information
The Hot Meals in Schools program began operating in 2016 and has expanded to reach 450 public schools during the 2022-2023 school year.
Romania’s School Program
(Programul pentru școli al României)

Management
- Lead implementer(s): The Agriculture Payments and Intervention Agency

How Many Students Received Food

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<thead>
<tr>
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<th># of Students</th>
<th>% Girls</th>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>233,968</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>692,731</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>588,838</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>1,515,537</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
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Foods and Beverages
- Whole grains
- Refined/milled grains
- Dairy
- White roots and tubers
- Fruits
- 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
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- Effort is made to reduce food miles

Objectives
- To meet educational goals
- To provide a social safety net
- To address gender-specific challenges
- To reduce hunger
- To meet nutritional and/or health goals
- To meet agricultural goals

Modalities of Providing Students With Food
- In-school snacks

Frequency and Duration
- Fruit and vegetables were distributed twice per week and milk three times per week (two portions of drinking milk and one portion of dairy per week)
- During the school year

Targeting
- Universal

Food Sources
- 50% Purchased (domestic)
- 50% Purchased (foreign)
- 0% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information
During the 2022-2023 school year, there was a high degree of participation of the county councils, estimated at over 90% participation in various forms. Educational materials presented information about healthy eating habits, agriculture, supply chains and local products, organic production, sustainable production, and combating food waste.