Global Child Nutrition Foundation | Global Survey of School Meal Programs

REPUBLIC OF
San Marino

School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children

60% Enrolled, but not receiving food
34% Receiving food
6% Not enrolled

Only Enrolled Primary Students

100% 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 2,645,853
- Government: 2645853
- International donors: n/a
- Private sector: n/a
- NGOs (domestic): n/a
- Other donors: n/a

- 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
“Junk food”

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

Additional Information

Two nutritionists are engaged in school feeding in San Marino, and food or beverage items that are not nutritious (i.e., considered to be "junk food") are not allowed in the school feeding program for health-related reasons. Other food items included in school meals/snacks are semi-whole grains. To address or mitigate overweight/obesity, there are nutritional requirements for school meals and food restrictions on school grounds, alongside health education, food and nutrition education, and physical education included in the school curriculum.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...

<table>
<thead>
<tr>
<th>Infrastructure, Employment, and Complementary Features</th>
<th>All</th>
<th>Very Few</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electricity</td>
<td>All</td>
<td></td>
</tr>
<tr>
<td>Piped water</td>
<td>All</td>
<td></td>
</tr>
<tr>
<td>Clean water</td>
<td>All</td>
<td></td>
</tr>
<tr>
<td>Flush toilets</td>
<td>All</td>
<td></td>
</tr>
<tr>
<td>Dedicated eating spaces</td>
<td>All</td>
<td></td>
</tr>
<tr>
<td>Kitchens</td>
<td>All</td>
<td></td>
</tr>
<tr>
<td>Sports or physical play areas</td>
<td>All</td>
<td></td>
</tr>
<tr>
<td>Solar panels/solar power</td>
<td>Very Few</td>
<td></td>
</tr>
</tbody>
</table>

Employment

Total number of cooks/caterers: 72
- At least 100% paid
- 75-99% 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

Small-scale farmers received preferential treatment in procurement processes. They also receive support through purchase agreements set prior to harvest. The program had job opportunities reserved for individuals with disabilities or in need of social inclusion. Parents are part of the School Meals Committee that oversees the meal quality, and sometimes the members taste test the meals to evaluate quality.
Successes and Challenges

**Successes**
1. Awareness about school meals’ significance for teaching healthy habits to students and families has increased.
2. Families still value the school feeding program.
3. Preference for organic food, preferably sourced from local suppliers, has been reaffirmed and enhanced.

**Challenges**
1. The COVID-19 period modified family meal habits, posing a significant challenge in reintroducing healthy eating habits through school meals.

Environmental Sustainability

<table>
<thead>
<tr>
<th>Targeted climate-friendly foods</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
</table>

**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, portions are prepared each day corresponding to the number of children enrolled; any surplus is given to charity organizations. Additional environmental efforts include the increase of local procurement and production and preference given to suppliers using more environment-friendly means of transport.

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 school feeding program allocates sufficient funds annually to ensure nutritious meals are provided at school. No significant disruptions occurred.
School Meals: Pre-School and Primary School Menus

Management
- Lead implementer(s): Social Security Institute – School Management Division
- 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>729</td>
<td>49%</td>
<td>51%</td>
</tr>
<tr>
<td>Primary School</td>
<td>1,462</td>
<td>50%</td>
<td>50%</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>2,191</td>
<td>50%</td>
<td>50%</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Whole grains
- Refined/milled grains
- Blended grain-based products
- Legumes
- 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
- Deep-fried foods
- Sweats
- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- Yogurt 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 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
- In-school snacks

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

Targeting
- Universal

Expenses

<table>
<thead>
<tr>
<th>Category</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food</td>
<td>53%</td>
</tr>
<tr>
<td>Labor</td>
<td>1%</td>
</tr>
<tr>
<td>Handling, storage, transport</td>
<td>2%</td>
</tr>
<tr>
<td>One-time fixed costs</td>
<td>1%</td>
</tr>
<tr>
<td>All other costs</td>
<td>44%</td>
</tr>
</tbody>
</table>

Food Sources

- 99.5% Purchased (domestic)
- 0.5% Purchased (foreign)
- 0% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information
The school meals program started in 1974 with pre-school children (Scuola dell’Infanzia). Only some foodstuffs are manufactured in San Marino (i.e. flower, honey and olive oil) and any other kind of food is purchased locally, but mostly manufactured in Italy.