

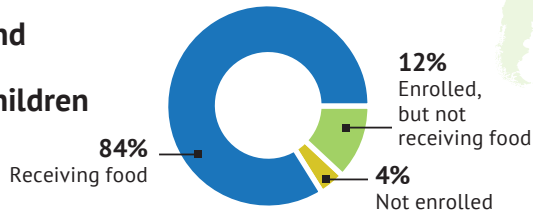


Slovak Republic

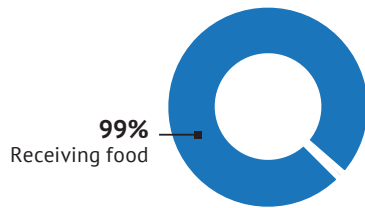


School Meal Coverage (2022–2023)

All Primary and Secondary School-age Children



Only Enrolled Primary Students



| School Level | Total | # Enrolled | # Receiving Food |
|------------------|----------------|----------------|------------------|
| Preschool | 180,826 | 176,202 | 169,901 |
| Primary School | 482,770 | 482,770 | 478,266 |
| Secondary School | 241,927 | 209,616 | 126,878 |
| TOTAL | 905,523 | 868,588 | 775,045 |



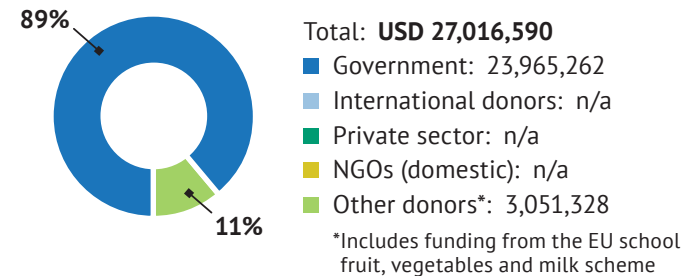
National Laws, Policies, and Standards

- 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



- Line item in the national budget for school feeding

School Foods and Beverages

- | | | | |
|--|--|--|---|
| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Whole grains <input checked="" type="checkbox"/> Refined/milled grains <input checked="" type="checkbox"/> Blended grain-based products <input checked="" type="checkbox"/> Legumes <input checked="" type="checkbox"/> Nuts and seeds <input checked="" type="checkbox"/> Eggs <input checked="" type="checkbox"/> Dairy <input checked="" type="checkbox"/> Poultry and game meat <input checked="" type="checkbox"/> Red meat <input checked="" type="checkbox"/> Processed meat | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Fish and shellfish <input checked="" type="checkbox"/> Deep orange vegetables and tubers <input checked="" type="checkbox"/> White roots and tubers <input checked="" type="checkbox"/> Fruits <input checked="" type="checkbox"/> Dark green leafy vegetables <input checked="" type="checkbox"/> Cruciferous vegetables <input checked="" type="checkbox"/> Other vegetables <input checked="" type="checkbox"/> Deep-fried foods <input checked="" type="checkbox"/> Sweets | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Liquid oils <input checked="" type="checkbox"/> Semi-solid and solid fats <input checked="" type="checkbox"/> Salt <input checked="" type="checkbox"/> Dairy milk <input checked="" type="checkbox"/> Yogurt drink <input checked="" type="checkbox"/> 100% fruit juice <input checked="" type="checkbox"/> Other fruit drink <input checked="" type="checkbox"/> Tea <input type="checkbox"/> Other sugar-sweetened beverages | <p>Prohibited food items Caffeine, taurine, quinine, fried nursery meals, high-sugar beverages, high-salt and high-fat foods</p> <p>Food Sources</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Purchased (domestic) <input checked="" type="checkbox"/> Purchased (foreign) <input type="checkbox"/> In-kind (domestic) <input type="checkbox"/> 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...

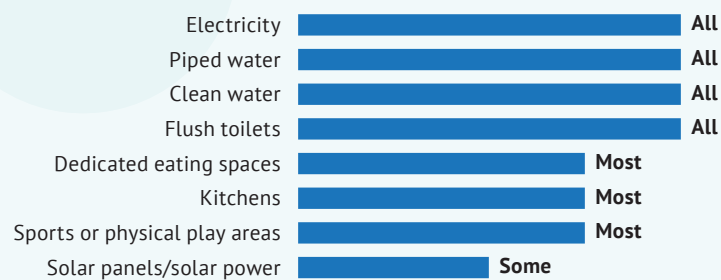
- On school grounds**
- To school age children**

Additional Information

At least 10 nutritionists, paid by the national government, were involved with school feeding during the 2022–2023 school year. Several approaches were employed to prevent or mitigate overweight/obesity, including the limitation of food and/or beverage marketing to children, health education, and food and nutrition education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **10,000**

- At least 75-99% 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

Both small-scale and medium/large-scale farmers were involved with the “Standards and recipes for school meals” program and were provided with training related to the program. The private sector was also involved with food trading, transport, and the donation of food or supplies. In addition, approximately 10,000 cooks/caterers were involved with this school meal program; most or all were women, paid in cash by the national government, and special training (on nutrition, portions/measurements, menu planning, food safety/hygiene, and business/management) was provided.

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, educational activities intended for children on food waste / the separation of waste were provided by product suppliers. Additionally, the list of menu products was compiled to take into account local production, e.g. fruits and vegetables that can be grown in the Slovak Republic or in the EU. Accompanying educational measures included tastings, visits of farmers, visits of fruit orchards, and visits to processors of agricultural products.

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

In the 2022–2023 school year, the “Standards and recipes for school meals” program was affected by supply chain disruptions, conflict, a health epidemic/pandemic, economic/financial crisis, extreme food price inflation, teachers’ strike, natural disaster, and slow-onset emergency. The EU school fruit, vegetables and milk scheme program experienced a slight increase in the cost of purchasing food, but to counteract this the national government budget was increased. Despite these emergencies, schools remained open, and school feeding operations were not interrupted.

Successes and Challenges

Successes

1. Development of new recipes for school meals;
2. New formulas for children with dietary needs;
3. Increasing the amount of fresh fruit and vegetables in recipes.

Challenges

No challenges reported.

Standards and recipes for school meals

(Aplikácia princípov k Materiálno-spotrebným normám a receptúram pre školské stravovanie)

Management

- Lead implementer(s): Ministry of Education
- In transition between centralized and decentralized decision-making (Semi-decentralized)
- Regional governments procured the food

How Many Students Received Food

| School Level | # of Students | % Girls | % Boys |
|------------------|----------------|---------|--------|
| Preschool | 169,901 | – | – |
| Primary School | 341,297 | – | – |
| Secondary School | 126,878 | – | – |
| TOTAL | 638,076 | – | – |

Foods and Beverages

- | | |
|---|---|
| <input checked="" type="checkbox"/> Whole grains | <input checked="" type="checkbox"/> Fruits |
| <input checked="" type="checkbox"/> Refined/milled grains | <input checked="" type="checkbox"/> Dark green leafy vegetables |
| <input checked="" type="checkbox"/> Blended grain-based products | <input checked="" type="checkbox"/> Cruciferous vegetables |
| <input checked="" type="checkbox"/> Legumes | <input checked="" type="checkbox"/> Other vegetables |
| <input checked="" type="checkbox"/> Nuts and seeds | <input checked="" type="checkbox"/> Deep-fried foods |
| <input checked="" type="checkbox"/> Eggs | <input checked="" type="checkbox"/> Sweets |
| <input checked="" type="checkbox"/> Dairy | <input checked="" type="checkbox"/> Liquid oils |
| <input checked="" type="checkbox"/> Poultry and game meat | <input checked="" type="checkbox"/> Semi-solid and solid fats |
| <input checked="" type="checkbox"/> Red meat | <input checked="" type="checkbox"/> Salt |
| <input checked="" type="checkbox"/> Processed meat | <input checked="" type="checkbox"/> Dairy milk |
| <input checked="" type="checkbox"/> Fish and shellfish | <input checked="" type="checkbox"/> Yogurt drink |
| <input checked="" type="checkbox"/> Deep orange vegetables and tubers | <input checked="" type="checkbox"/> 100% fruit juice |
| <input checked="" type="checkbox"/> White roots and tubers | <input checked="" type="checkbox"/> Other fruit drink |
| | <input checked="" type="checkbox"/> 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 meet nutritional and/or health goals
- To prevent or mitigate obesity

Modalities of Providing Students With Food

- In-school meals
- In-school snacks
- Take-home rations

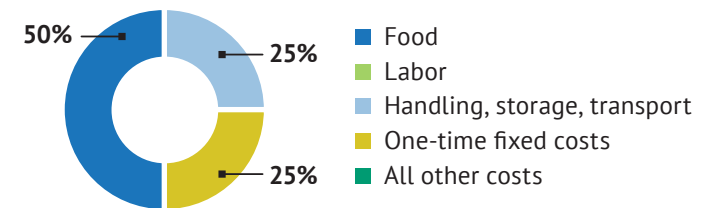
Frequency and Duration

- 5 times per week for in-school meals; emergency situations for take-home rations
- During the school year

Targeting

- Universal targeting (school meals); emergency situations (take-home rations)

Expenses



Food Sources

80% Purchased (domestic)
20% Purchased (foreign)

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

Additional Information

While funding for this program was part of the national budget, students' families contributed by paying the partial price for school meals.

EU school fruit, vegetables and milk scheme

Management

- Lead implementer(s): Agricultural Paying Agency (<https://www.apa.sk/>)
- The national government managed the program (Centralized decision-making)
- Individual schools procured the food

How Many Students Received Food

| School Level | # of Students | % Girls | % Boys |
|------------------|----------------|----------|----------|
| Preschool | 165,626 | – | – |
| Primary School | 478,266 | – | – |
| Secondary School | 1,643 | – | – |
| TOTAL | 645,535 | – | – |

Foods and Beverages

- Legumes
- Dairy milk
- Dairy
- Yogurt drink
- Fruits
- 100% fruit juice
- Other vegetables

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 snacks

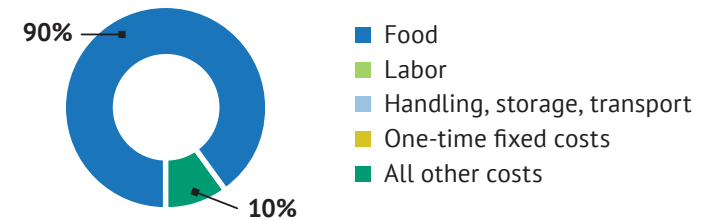
Frequency and Duration

- 1 time per week for in-school meals
- During the school year

Targeting

- Universal

Expenses



Food Sources

- Yes – Purchased (domestic) 0% In-kind (domestic)
- Yes – Purchased (foreign) 0% In-kind (foreign)

Additional Information

Since August 2017, the EU school fruit, vegetables and milk scheme combines two previous schemes (the school fruit and vegetables scheme and the school milk scheme) under a single legal framework. The aim of the scheme is to increase the consumption of fruits and vegetables and dairy products. These products are delivered to schools by primary producers, processors or traders.

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, Slovak Republic.

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