Slovak Republic

School Meal Coverage (2022–2023)

All Primary and Secondary School-age Children

- 84% Receiving food
- 12% Enrolled, but not receiving food
- 4% Not enrolled

Only Enrolled Primary Students

- 99% Receiving food

National Laws, Policies, and Standards

- National school feeding policy
- Nutrition
- Health
- Food safety
- 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 27,016,590**

- Government: 23,965,262
- International donors: n/a
- Private sector: n/a
- NGOs (domestic): n/a
- Other donors* : 3,051,328

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

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

- Caffeine, taurine, quinine, fried nursery meals, high-sugar beverages, high-salt and high-fat foods

Food Sources

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

Special Notes: None
Infrastructure, Employment, and Complementary Features

Share of Schools with ...

- Electricity: All
- Piped water: All
- Clean water: All
- Flush toilets: All
- Dedicated eating spaces: Most
- Kitchens: Most
- Sports or physical play areas: Most
- Solar panels/solar power: Some

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

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

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

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.

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.
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 emergenices, schools remained open, and school feeding operations were not interrupted.

**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.

---

**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
- [x] 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 [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
- [x] 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 emergenices, schools remained open, and school feeding operations were not interrupted.
Standards and recipes for school meals

(Aplikácia princípov k Materiálnocom-plnebým 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

<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>169,901</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>341,297</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>126,878</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>638,076</strong></td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

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

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)

Food Sources

- 80% Purchased (domestic)
- 20% Purchased (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

<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>165,626</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Primary School</td>
<td>478,266</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Secondary School</td>
<td>1,643</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>645,535</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

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

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

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.