République de Corée

Couverture des repas scolaires (2022-2023)

Tous les enfants de la maternelle et du secondaire âgés de 5 à 18 ans

- 98% recevant le repas
- 2% non inscrits

Élèves inscrits, mais non recevant de repas

- 98% recevant le repas
- 2% non inscrits

Lois, politiques et normes nationales

- Politique de nourriture scolaire
- Nutrition
- Santé
- Sécurité alimentaire
- Ferme de petits producteurs
- Agriculture (à l'exception des producteurs de petits producteurs)
- Politique climatique/environnementale
- Engagement du secteur privé

Le pays avait...

- Comité intersectoriel de coordination pour l'alimentation scolaire
- Système national de surveillance des repas scolaires

Budget

- Total: USD 5,789,211,460
  - Gouvernement: 5,789,211,460
  - Donateurs internationaux: 0
  - Secteur privé: 0
  - Organisations à but non lucratif (DOM): 0
  - Autres donateurs: 0

* En plus des fonds gouvernementaux pour le programme Service des repas scolaires, les familles des étudiants des écoles d'enseignement supérieur ont alloué USD 419,296,269 pour couvrir le coût du petit déjeuner et du dîner.

Écoles et boissons

- Aliments entiers
- Céréales pelées
- Produits alimentaires mélés
- Légumes
- Nuts
- Oeufs
- Lait
- Yaourt
- Boissons à base de fruits
- Thé
- Boissons sucrées

Produits interdits

- Seulement les aliments qui respectent les normes de qualité précisées dans les 'Criteres de gestion de qualité des ingrédients de repas scolaires', comme prescrit par la loi des repas scolaires, étaient autorisés.

Sources d'aliments

- Achat (DOM)
- Achat (étranger)
- In-kind (DOM)
- In-kind (étranger)

Remarques spéciales: Aucune
**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

**Infrastructure, Employment, and Complementary Features**

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

**Employment**

Total number of cooks/caterers: **69,147**

- 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**

During the 2022-2023 school year, approximately 13,357 nutritionists were involved with the School Food Service Program, employed by regional and local government. Each school determined the use of fortified food items to meet nutritional requirements, resulting in a diverse range of food items being utilized. Very few foods were packaged or processed, and no beverages with non-nutritive or artificial sweeteners were made available to students. To prevent or mitigate overweight/obesity, there were nutritional requirements for school meals; restrictions on food and/or beverages on or near school grounds; limited food and/or beverage marketing to children; and education on food and nutrition, health education, and physical education.

Food for the School Food Service Program was purchased through open-bid (competitive tendering) procedures with preferential treatment for small-scale farmers/small farmer organizations/small companies. Both small and medium/large-scale farmers directly (or through farmer organizations) supplied their products to the program. Private companies were engaged in food trading, processing, transport, catering, and the sale or rental of supplies (e.g., utensils, equipment) to the program. Cooks/caterers received special training in nutrition and food safety/health.
Environmental Sustainability

**Targeted climate-friendly foods**
- Yes □ No □

**Steps taken to limit food waste**
- Yes □ No □
- 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**
- Yes □ No □
- Re-use of bags/containers
- Recycling
- Use of compostable materials
- Use of “bulk serve” containers
- Prohibiting specific types of packaging

**Additional Information**
Additional efforts to limit food waste included (1) ordering appropriate quantities of ingredients and preparing and distributing meals to meet students' nutritional needs, and (2) providing dietary education and guidance to reduce food waste. To limit packaging waste, there was a restriction on the use of disposable items. To target “climate-friendly” foods, the program expanded the utilization of domestically sourced and locally produced ingredients. And to reduce the distance between where school food was produced and the school, local production and procurement were increased.

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**Emergencies**

**Experienced disruptions to school feeding due to emergencies**
- Yes □ No □

**Strategies to address the impact of emergencies**
- Yes □ No □
- 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 Food Service program was not affected by any emergencies during the 2022-2023 school year.
Successes

1. The Korean School Food Services excel in quality. In accordance with the School Meals Act established in 1981, all kindergarten, elementary, middle, and high schools (20,000 in total) provided balanced nutrition, utilized high-quality ingredients, and implemented systematic hygiene management. This significantly contributed to the health promotion of students during their growth years.

2. The School Food Services were an integral element of educational activities. With the introduction of the nutrition teachers system in 2006, schools have nutrition experts placed as nutrition teachers to conduct systematic meal management and nutrition education. This contributed to the health promotion of students and the formation of lifelong dietary habits.

3. School food information was transparently disclosed. According to the School Meals Act and guidelines, schools published information on meals provided daily (menu, nutritional content, origin of ingredients, food allergy information, meal photos) on their websites. This allowed students and parents to easily access information about school meals.

4. School meals (lunches) were provided free of charge to all students, contributing to the promotion of educational welfare for students and alleviating economic burdens for parents.

Challenges

The COVID-19 pandemic necessitated the unprecedented suspension of in-person schooling for a considerable duration, resulting in the temporary cessation of school meal services. This interruption in school meal provision led to many challenges, including nutritional imbalances among students, operational hurdles for agricultural producers and enterprises, and increased familial burdens associated with meal preparation. In response to these exigencies, the Ministry of Education, in collaboration with the Ministry of Agriculture, Food, and Rural Affairs and regional educational authorities, embarked on a policy initiative aimed at ameliorating the prevailing circumstances. This endeavor involved the distribution of agricultural produce parcels to students’ households during the period of suspended school meal services in the first half of 2020. This intervention effectively mitigated the collective hardships confronting students, parents, agricultural stakeholders, and commercial entities. Consequently, this policy initiative garnered widespread acclaim from the population, serving as a commendable exemplar of proactive measures for navigating the challenges precipitated by the COVID-19 crisis.
School Food Service

Management
- Lead implementer(s): Ministry of Education
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- 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>556,726</td>
<td>49%</td>
<td>51%</td>
</tr>
<tr>
<td>Primary School</td>
<td>2,682,654</td>
<td>49%</td>
<td>51%</td>
</tr>
<tr>
<td>Secondary School</td>
<td>2,624,612</td>
<td>49%</td>
<td>51%</td>
</tr>
<tr>
<td>TOTAL</td>
<td>5,863,992*</td>
<td>49%</td>
<td>51%</td>
</tr>
</tbody>
</table>

* The number of children fed includes a proportional distribution of 27,407 children in special-education schools.

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 provide a social safety net
- To meet nutritional and/or health goals
- To prevent or mitigate obesity
- To meet agricultural goals

Modalities of Providing Students With Food
- In-school meals

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

Targeting
- Universal

Expenses

<table>
<thead>
<tr>
<th>Expenses</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food</td>
<td>52%</td>
</tr>
<tr>
<td>Labor</td>
<td>36%</td>
</tr>
<tr>
<td>Handling, storage, transport</td>
<td>6%</td>
</tr>
<tr>
<td>One-time fixed costs</td>
<td>6%</td>
</tr>
<tr>
<td>All other costs</td>
<td>6%</td>
</tr>
</tbody>
</table>

Food Sources
- 95% Purchased (domestic)
- 5% Purchased (foreign)
- 0% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information
The School Food Service program began operating in 1953, and in the 2022-2023 school year, the program reached over 15,000 public schools and over 5,000 private schools. The community was engaged through gathering parental opinions on the school food service and monitoring the school food program. Students’ preferences were integrated into the program through a School Food Survey. The Ministry of Education collaborated with provincial offices of education to develop and disseminate various programs necessary for school meal operation (e.g., hygiene management, menu and nutrition management, food quality control, dietary education), thereby enhancing school support.