

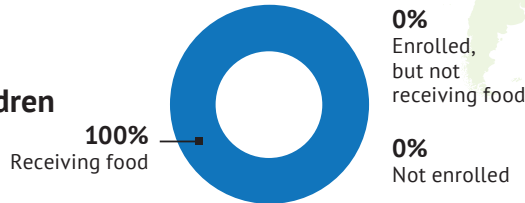


GRAND DUCHY OF Luxembourg

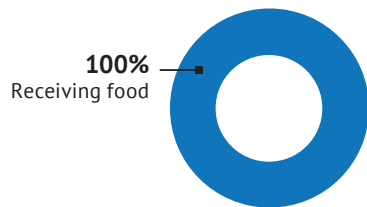


School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	20,492	19,310	19,254
Primary School	41,688	40,418	40,303
Secondary School	47,055	51,318	49,766
TOTAL	109,235	111,046	109,323



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 ...

- Line item in the national budget for school feeding
- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

Budget

Total: Unknown

- Government: Unknown
- Private sector: 0
- Other donors: 517,280 USD
- International donors: 0
- NGOs (domestic): 0

The total budget for school feeding in Luxembourg is not known. However, the budget for the “Fruits and vegetables at school” and “Milk and dairy products at school” program totals USD 1,243,870, of which 58% comes from the national government and 42% comes from the European Commission. Most school canteens in Luxembourg’s primary schools are managed by the Municipalities, while Restopolis manages public secondary schools and university restaurants.

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

Processed foods, genetically modified foods, and endangered foods

Food Sources

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

Special Notes: Population numbers from the UNESCO Institute for Statistics (UIS) were used to complete this report.

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

During the 2022-2023 school year, nutritionists employed by the national government were involved in the Restopolis - School and university catering service program. Several approaches were used to limit overweight/obesity, including nutritional requirements for school meal menus, food and/or beverage restrictions on or near school grounds, and food and nutrition education. School gardens served as an educational tool to demonstrate to students the cultivation of fruits and vegetables; if there were harvests, students sometimes consumed the products grown.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...

Electricity		All
Piped water		All
Clean water		All
Flush toilets		All
Dedicated eating spaces		All

Employment

Total number of cooks/caterers: **Unknown**

- 100% paid
- Percent women: Unknown

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 and medium/large-scale farmers were involved with the Restopolis program, providing dairy products, eggs, meat, poultry, green leafy vegetables, and other vegetables. Private sector companies were employed for food trading, food processing, catering, and the provision of supplies (e.g., utensils, equipment). Cooks/caterers received special training in nutrition and food safety/hygiene. The Restopolis program maintained a special focus on providing jobs or income-generating opportunities for people with mental disorders.

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

Additional mechanisms to limit food waste included the implementation of optional reservation: Students had the possibility to reserve their dishes online via the Restopolis website until 8 p.m. the day before. Thus, they actively contributed to reducing waste by allowing chefs to better anticipate the quantities they should cook. Restopolis also set up “anti-waste dishes”: Starters, main courses, and desserts which were not heated were offered the next day as anti-waste dishes. In addition, every day at the end of class, Restopolis distributed free of charge unsold products such as sandwiches and pastries, as well as heated dishes that had been offered during the noon school break to the school community. Only dishes and products that could no longer be offered for sale the next day were distributed free of charge. Plans are in place to target “climate-friendly” foods during the 2023-2024 school year through implementation of a national digital supply platform for school and university restaurants. Any order of food products will be the subject of a public market launched by Restopolis. This platform will facilitate access to public school catering procurement for as many producers or suppliers as possible, regardless of the size of their business, and will result in a fully electronic and objective process for awarding contracts for supply of these products. The platform will allow local producers of all sizes to more easily access school catering contracts, and purchasing products from local producers is expected to lead to a reduction in transport routes.

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 meal programs in Luxembourg were not affected by any emergencies during the 2022-2023 school year.

Successes and Challenges

Successes

1. Increase in the percentage of local organic products used in school and university canteens.
2. Reduction of food waste.
3. Reduction of single-use packaging.
4. Increase in vegetarian and vegan offerings.

Challenges

1. School catering was generally challenging during the Covid-19 pandemic.

Restopolis - School and university catering service

(Service de restauration scolaire et universitaire)

Management

- Lead implementer(s): Ministry of National Education, Children and Youth
- The national government managed the program (Centralized decision-making).
- National government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	–	–	–
Primary School	–	–	–
Secondary School	–	–	–
TOTAL	–	–	–

Foods and Beverages

- Whole grains
- Refined/milled grains
- 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
- 100% fruit juice
- Other fruit drink
- Tea
- Other sugar-sweetened beverages

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 reduce hunger
- 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
- Take-home rations

Frequency and Duration

- 5 times per week for both in-school meal and take-home rations
- During the school year

Targeting

- Grade levels and school types (e.g., secondary public schools; University of Luxembourg)

Food Sources

Yes - Purchased (domestic)

No - In-kind (domestic)

Yes - Purchased (foreign)

No - In-kind (foreign)

Additional Information

An inter-sectoral committee called “Eat healthy, be more active” (Gesond iessen, Méi beweegen – GIMB) brings together four ministries (Ministry of National Education, Children and Youth; Ministry of Family, Solidarity, Living Together and Welcoming; Ministry of Health and Social Security; Ministry of Sports) to coordinate the program at the national level.

“Fruits and vegetables at school” and “Milk and dairy products at school” program

(Schoulmëllech a Schouluebst)

Management

- Lead implementer(s): Administration of Technical Agriculture Services - Horticulture Service, within the Ministry of Agriculture, Viticulture and Sustainable Development
- The national government managed the program (Centralized decision-making).
- National government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	19,254	–	–
Primary School	40,303	–	–
Secondary School	49,766	–	–
TOTAL	109,323	–	–

Foods and Beverages

- Dairy
- Deep orange vegetables and tubers
- Fruits
- Dark green leafy vegetables
- Cruciferous vegetables
- Other vegetables
- Dairy milk
- Yogurt drink
- 100% fruit juice
- Other fruit drink

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- Objective for small-scale farmers to benefit from access to a stable market
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- 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 snacks

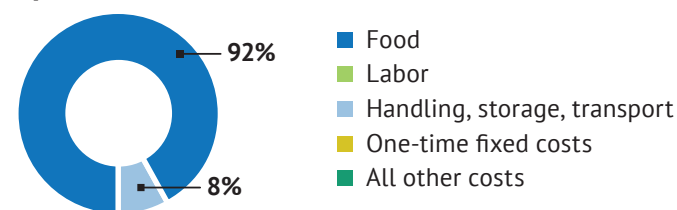
Frequency and Duration

- 1 time per week
- During the school year

Targeting

- Universal

Expenses



Food Sources

- 100% Purchased (domestic)
- 0% Purchased (foreign)
- 0% In-kind (domestic)
- 0% In-kind (foreign)

Additional Information

Among the foods served through this program, about half the carrots are organic and all the bananas are both organic and Fair Trade certified. The milk distributed through this program comes 100% from local producers, while about a quarter (25%) of fruits and vegetables come from local producers.

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