

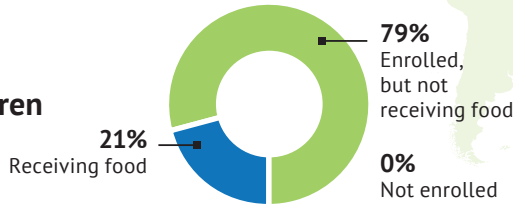


# KINGDOM OF THE Netherlands

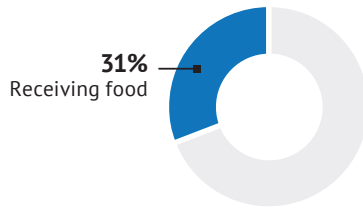


## School Meal Coverage (2022-2023)

### All Primary and Secondary School-age Children



### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	521,712	487,104	0
Primary School	1,465,311	1,465,311	457,480
Secondary School	947,994	947,994	57,500
<b>TOTAL</b>	<b>2,935,017</b>	<b>2,900,409</b>	<b>514,980</b>



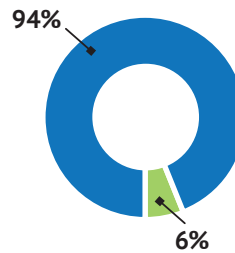
## National Laws, Policies, and Standards

- 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 111,439,636**

- Government: 105,050,710
- International donors: 0
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 6,388,927\*

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

- Line item in the national budget for school feeding

## School Foods and Beverages

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

**Prohibited food items**  
None

- Food Sources**
- Purchased (domestic)
  - Purchased (foreign)
  - In-kind (domestic)
  - In-kind (foreign)

**Special Notes:** Numbers for pre-school population and enrollment from the UNESCO Institute of 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...

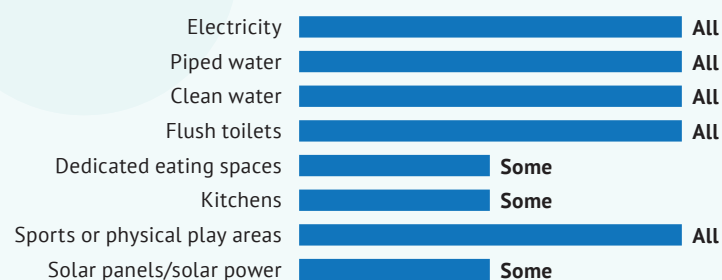
- On school grounds
- To school age children

## Additional Information

Obesity is a recognized challenge in the Netherlands. Although the School Meals Program did not specifically address the prevention of overweight/obesity, the EU Scheme provided food and nutrition education to mitigate these concerns.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **8**

- Percent paid: Unknown
- Percent women: Unknown

### There was a focus on creating job opportunities for...

- Women
- Youth
- Other Groups

### Complementary Activities

- |   |  |
|---|--|
| <input type="checkbox"/> Handwashing with soap  | <input type="checkbox"/> Hearing testing/treatment |
| <input type="checkbox"/> Height measurement     | <input type="checkbox"/> Dental cleaning/testing   |
| <input type="checkbox"/> Weight measurement     | <input type="checkbox"/> Menstrual hygiene         |
| <input type="checkbox"/> Testing for anemia     | <input type="checkbox"/> Drinking water            |
| <input type="checkbox"/> Deworming treatment    | <input type="checkbox"/> Water purification        |
| <input type="checkbox"/> Eye testing/eyeglasses | <input type="checkbox"/> School gardens            |

### Complementary Education Programs

- |   |  |
|---|--|
| <input checked="" type="checkbox"/> Food and nutrition      | <input type="checkbox"/> Health              |
| <input type="checkbox"/> Agriculture                        | <input type="checkbox"/> Reproductive health |
| <input type="checkbox"/> Environment/climate/sustainability | <input type="checkbox"/> HIV prevention      |
| <input type="checkbox"/> Hygiene                            | <input type="checkbox"/> Physical education  |
|   | <input type="checkbox"/> Mental health       |

### Additional Information

Farmers were not engaged in the School Meals Program, though the private sector was involved in food processing, transport, catering, technical assistance, and donating supplies and funding. Occasionally, student families volunteered to organize meals, with students assisting in the meal preparation, serving, and/or cleanup. In the EU Scheme, medium and large-scale farmers supplied fruits and vegetables, and the private sector participated in food trade, transport, and catering, with students' families also helping to prepare fruits and vegetables for children's consumption.

## 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

In the EU Scheme, efforts to limit food waste included the provision of advice on food consumption quantities and on adequate storage at schools, as well as professional storage at distribution hubs.

## 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 EU Scheme was affected by extreme food price inflation. Despite this challenge, no schools were closed, and school feeding operations continued uninterrupted. However, the emergency’s impact meant that not all schools that applied to the program could participate.

## Successes and Challenges

### Successes

1. Improved student focus and pedagogical climate during class;
2. Reduced hunger among students;
3. Strengthened relationships between parents and schools;
4. Decreased financial stress on households;
5. Greater flexibility for schools to tailor the program to their specific needs.

### Challenges

1. Reaching all targeted schools and students;
2. Overcoming stigma and shame among parents about participating;
3. Ensuring consistent funding, as the feeding program relies on incidental resources.

# School Meals Program

(Programma Schoolmaaltijden)

## Management

- Lead implementer(s): Ministry of Education, Dutch Red Cross, and the Youth Education Fund (*Jeugdeducatiefonds*)
- An international donor agency or other implementing partner managed the program.
- Individual schools procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	172,500	–	–
Secondary School	57,500	–	–
<b>TOTAL</b>	<b>230,000</b>	<b>–</b>	<b>–</b>

## Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Blended grain-based products
- ✓ Legumes
- ✓ Nuts and seeds
- ✓ Dairy
- ✓ Poultry and game meat
- ✓ Processed meat
- ✓ Deep orange vegetables and tubers
- ✓ White roots and tubers
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Cruciferous vegetables
- ✓ Other vegetables
- ✓ Deep-fried foods
- ✓ Sweets
- ✓ Semi-solid and solid fats
- ✓ Salt

## 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

## Modalities of Providing Students With Food

- In-school meals
- In-school snacks

## Frequency and Duration

- 5 times per week
- Throughout the year

## Targeting

- Schools could participate if 30% or more of their students came from low-income families.

## Food Sources

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

## Additional Information

The Dutch Red Cross and the Youth Education Fund (*Jeugdeducatiefonds*) serve as inter-sectoral coordination bodies. Schools have the autonomy to determine the most suitable way to implement meals, resulting in diverse approaches. They can choose their food items and integrate the program with other health initiatives.

# EU School Fruit and Vegetables Programme & EU School Dairy Programme

## Management

- Lead implementer(s): At the national level: Ministry of Agriculture, Nature and Food quality (LNV) and the National Service for entrepreneurship (RVO); at the European level: DG Agri of the European Commission; and Wageningen University & Research, Wageningen Economic Research department, Team Tasting Lessons & EU-Schoolfruit
- The national government managed the program (Centralized decision-making).
- Caterers procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	457,480	–	–
Secondary School	19,970	–	–
<b>TOTAL</b>	<b>477,450</b>	<b>–</b>	<b>–</b>

## Foods and Beverages

- Dairy
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Other vegetables
- Dairy milk
- Yogurt drink

## 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

## Modalities of Providing Students With Food

- In-school snacks

## Frequency and Duration

- 3 times per week
- During the school year

## Targeting

- Universal

## Food Sources

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

## Additional Information

Launched in 2008, this program aimed to increase the consumption of fruits, vegetables, and dairy while teaching children healthy eating habits.

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](mailto:info@gcnf.org) for more information.

**Citation:** Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Netherlands. <https://gcnf.org/country-reports/>