

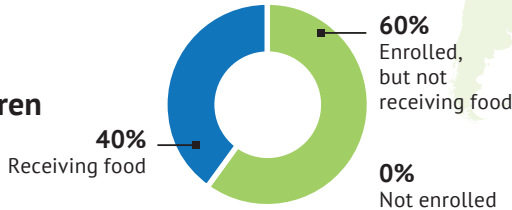


# Swiss Confederation

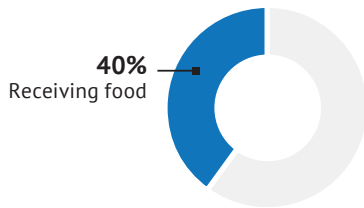


## School Meal Coverage (2022-2023)

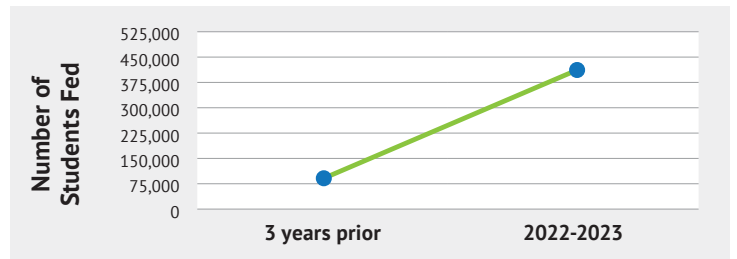
### All Primary and Secondary School-age Children



### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	181,082	181,082	72,433
Primary School	530,230	530,230	212,092
Secondary School	264,793	264,793	105,917
<b>TOTAL</b>	<b>976,105</b>	<b>976,105</b>	<b>390,442</b>



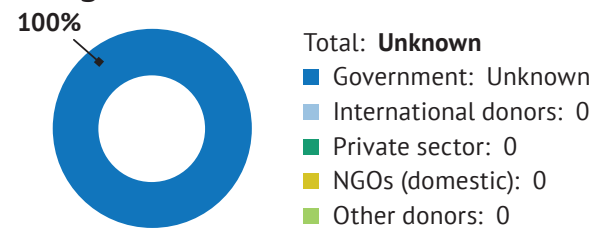
## National Laws, Policies, and Standards

- 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



- 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

None

### Food Sources

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

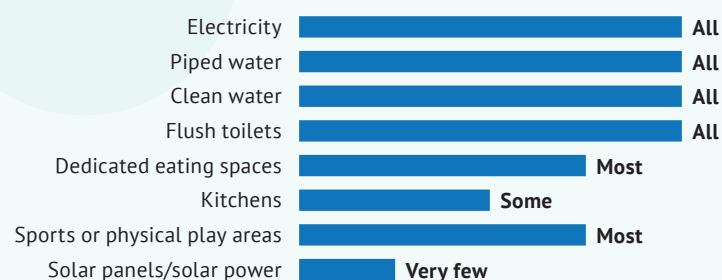
- On school grounds**
- To school age children

### Additional Information

Nutritionists engaged with the school meal program in Switzerland, and the quantity of salt served in school meals was limited. Beverages with non-nutritive or artificial sweeteners were available to students at school, though they were not provided through the school meal program.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

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

- Percent paid: Unknown
- 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

No information reported.

## 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

Efforts were made to reduce the distance between where school food was produced and the schools, including increased local procurement and modifications to menus.

## Emergencies

### Experienced disruptions to school feeding due to emergencies

Yes  No  No response

### 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

No emergencies reported.

## Successes and Challenges

### Successes

1. Collective awareness of the importance of healthy and sustainable food in schools;
2. Introduction of the concept of sustainability in school meals;
3. Numerous programs with “health and sustainability” aspects.

### Challenges

1. National coordination of different labels/recommendations for healthy and sustainable meals;
2. Monitoring of school meals;
3. Strengthening the training of catering professionals on health and sustainability.

# Swiss quality standards for the promotion of health and sustainability in collective catering, education domain

## Management

- Lead implementer(s): Federal Office of Food Safety and Veterinary Affairs (*Office fédéral de la sécurité alimentaire et des affaires vétérinaires - OSAV*); and Radix
- Local governments managed the program (Decentralized decision-making).
- Individual schools procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	72,433	–	–
Primary School	212,092	–	–
Secondary School	105,917	–	–
<b>TOTAL</b>	<b>390,442</b>	<b>–</b>	<b>–</b>

## 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
- Sweets
- Liquid oils
- 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 nutritional and/or health goals

## Modalities of Providing Students With Food

- In-school meals

## Frequency and Duration

- 4 times per week
- During the school year

## Targeting

- Universal targeting by grade level (primary level and secondary I)

## Food Sources

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

## Additional Information

The “Swiss quality standards for the promotion of health and sustainability in collective catering, education domain” program is premised on a commitment to quality and continuous improvement. The program is funded by both the national government and regional governments. Each educational establishment set its own objectives, and student families supported the program by paying a partial price for school meals.

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