

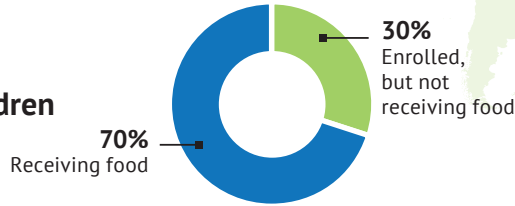


# REPUBLIC OF Croatia

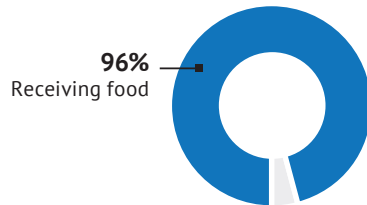


## School Meal Coverage (2022-2023)

### All Primary and Secondary School-age Children

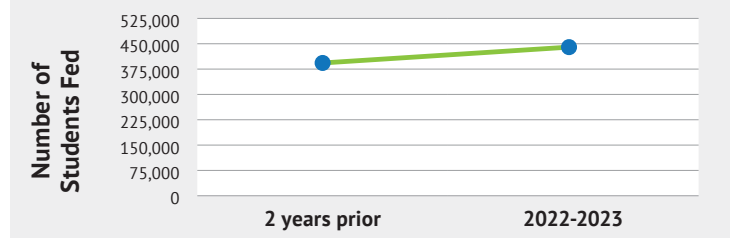


### Only Enrolled Primary Students



| School Level     | Total          | # Enrolled     | # Receiving Food |
|------------------|----------------|----------------|------------------|
| Preschool        | 109,636        | 79,659         | 79,659           |
| Primary School   | 309,178        | 309,178        | 297,069          |
| Secondary School | 179,455        | 197,553        | 46,000*          |
| <b>TOTAL</b>     | <b>598,269</b> | <b>586,390</b> | <b>422,728</b>   |

\* This number includes around 7,500 students in dormitories who received organized meals.



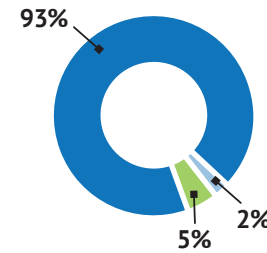
## National Laws, Policies, and Standards

- 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 42,117,253**

- Government: 39,115,200
- International donors: 730,916
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 2,271,137

\* 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

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

### Prohibited food items

Bakery and pastry products, carbonated and non-carbonated sweet drinks, cream/chocolate spreads, foods with a high content of fat, meat products of homogeneous structure, instant soups, soup concentrates, etc.

**Special Notes:** Population and enrollment numbers 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...

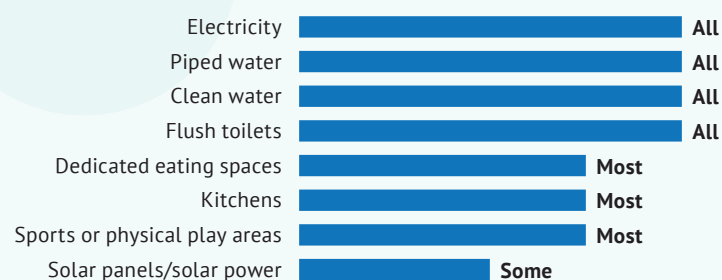
- On school grounds**
- To school age children**

## Additional Information

At least one nutritionist, supported by government funding, actively participated in both school food programs. Several approaches were used to address overweight/obesity, including restrictions on food and beverages near school grounds and marketing limitations to children, as well as the provision of several types of education (food and nutrition, health, and physical education).

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **1,613**

- Percent paid: All
- Percent women: Unknown

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

- Women
- Youth
- Other Groups**

### Complementary Activities

- |  |  |
|--|--|
| <input checked="" type="checkbox"/> <b>Handwashing with soap</b> | <input type="checkbox"/> Hearing testing/treatment                 |
| <input checked="" type="checkbox"/> <b>Height measurement</b>    | <input checked="" type="checkbox"/> <b>Dental cleaning/testing</b> |
| <input checked="" type="checkbox"/> <b>Weight measurement</b>    | <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 checked="" type="checkbox"/> <b>School gardens</b>          |

### Complementary Education Programs

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

## Additional Information

Both the main program and the EU Fruit, Vegetables and Milk Scheme shared the common goal of enabling small-scale farmers to access a stable market and maximize their benefits. In the main program, no farmers were directly involved, but they successfully competed in open-bid tendering procedures. The private sector was involved in food trading and processing, transport, and catering, and private companies sold/rented supplies and also donated food/supplies. The program engaged 1,613 cooks/food preparers. In the EU-Scheme program, farmers received agriculture subsidies and directly supplied the program with roots/tubers, dairy products, green leafy vegetables, other vegetables, and fruits. There was a purposeful focus on creating jobs for people with disabilities.

## 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

School kitchens had closed cooking areas, on-site and piped water, secured storage, electricity, refrigeration, gas and electric stoves, and serving utensils. To reduce the distance between food sources and schools, programs increased local production, local procurement, and local processing capacity while adjusting storage facilities and also adapting menus. Produce from school gardens was both consumed by students and sold. An additional effort to limit food waste was a proposal to collect, on a daily basis, the lunches that remain unclaimed by the students and distribute them to the needy either through associations or through the Red Cross. Although students sometimes threw away uneaten food—a pattern that was viewed as a problem—the students mostly behaved responsibly with their meals; if students did not eat the food at school, they took the meal home.

## 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

Both the main program and the EU-Scheme program faced challenges, albeit of different natures. The main program encountered economic and financial crises but managed to maintain food accessibility through strategies such as negotiating better prices with existing suppliers. Conversely, the national program faced myriad issues including natural disasters, health epidemics, supply chain issues, and teachers’ strikes, resulting in a month-long interruption of school feeding operations and a significant decrease in food accessibility. To mitigate these challenges, the EU-Scheme program implemented changes in delivery methods and feeding frequency.

## Successes and Challenges

### Successes

1. From 2023, all elementary school students receive one free daily meal at school, regardless of their socio-economic background.
2. School meals must align with national guidelines for primary school student nutrition.

### Challenges

1. Despite the obligation to do so, not all school leaders ensured school meals;
2. Those who did often charged a cost to parents, resulting in some students going without meals due to unpaid fees.

# Financing/co-financing of food costs for elementary school students for the second semester of the school year 2022/2023

## Management

- Lead implementer(s): Ministry of Science and Education; and Founders of elementary schools (local and regional self-government units)
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Individual schools procured the food

## How Many Students Received Food

| School Level     | # of Students  | % Girls  | % Boys   |
|------------------|----------------|----------|----------|
| Preschool        | 79,659         | –        | –        |
| Primary School   | 297,069        | –        | –        |
| Secondary School | 0              | –        | –        |
| <b>TOTAL</b>     | <b>376,728</b> | <b>–</b> | <b>–</b> |

## Foods and Beverages

- Dairy milk
- Yogurt 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 reduce hunger
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

## Modalities of Providing Students With Food

- In-school meals

## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

- Universal

## Food Sources

Yes - Purchased (domestic)

No - Purchased (foreign)

Yes - In-kind (domestic)

No - In-kind (foreign)

## Additional Information

The program started in 2023, with participation of both public and private schools.

# National Strategy for School Scheme (2023-2029)\*

(Nacionalna strategija za provedbu .kolske sheme vo.a i povr.a te mlijeka i mlije.nih proizvoda od .kolske godine2023./2024. do .kolske godine 2028./2029)

\* Also referred to as the EU Fruit, Vegetables and Milk Scheme

## Management

- Lead implementer(s): Ministry of Agriculture and Paying Agency for Agriculture, Fisheries and Rural Development
- The national government managed the program (Centralized decision-making).
- Individual schools procured the food

## How Many Students Received Food

| School Level     | # of Students  | % Girls  | % Boys   |
|------------------|----------------|----------|----------|
| Preschool        | 0              | —        | —        |
| Primary School   | 200,000        | —        | —        |
| Secondary School | 46,000**       | —        | —        |
| <b>TOTAL</b>     | <b>246,000</b> | <b>—</b> | <b>—</b> |

\*\* This number includes around 7,500 students in dormitories who received organized meals.

## Foods and Beverages

- Dairy
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Cruciferous vegetables
- 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 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 snacks

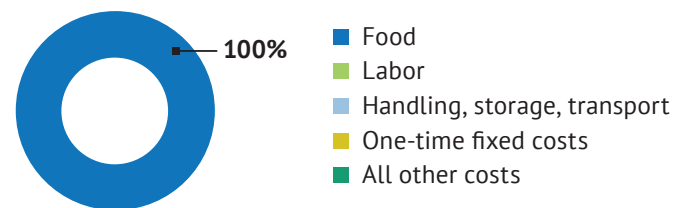
## Frequency and Duration

- 1 time per week
- During the school year

## Targeting

- Universal

## Expenses



## Food Sources

Yes - Purchased (domestic)

No - Purchased (foreign)

Yes - In-kind (domestic)

No - In-kind (foreign)

## Additional Information

The program started with fruits and vegetables in the 2013-2014 school year and added milk and dairy products in the 2015-2016 school year. Depending on the school, students can participate in choosing the products they want to consume.

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, Croatia.

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