

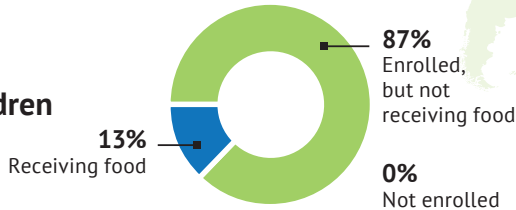


STATE OF Israel

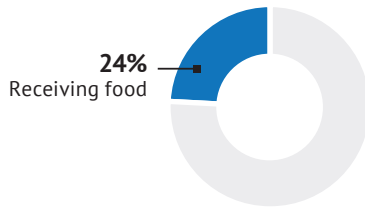


School Meal Coverage (2022-2023)

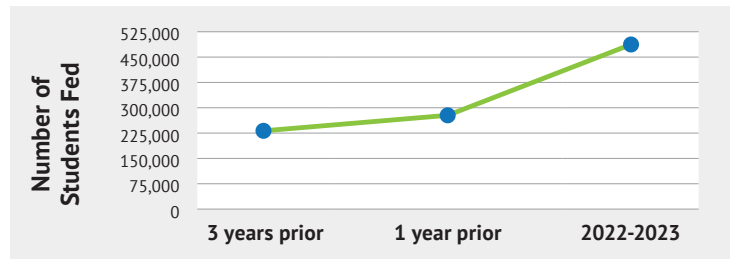
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	535,218	567,454	237,669
Primary School	1,006,481	998,253	244,144
Secondary School	872,515	887,760	0
TOTAL	2,414,214	2,453,467	481,813



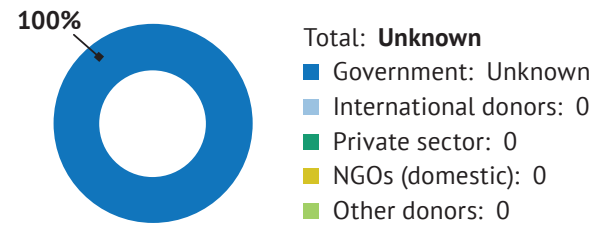
National Laws, Policies, and Standards

- 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

Ultra-processed foods were prohibited in the afternoons in accordance with nutrition regulations.

Food Sources

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

Special Notes: Population and enrollment numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report. Though there were three school meal programs operating in Israel in the 2022-2023 school year (YOCHA, Nitzanim + MILAT, and SES 6-10), this report is inclusive of only the YOCHA program.

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...

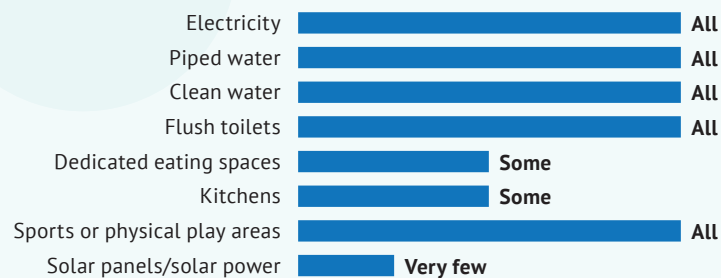
- On school grounds**
- To school age children**

Additional Information

During the 2022–2023 school year, at least 55 government-employed nutritionists were involved in the YOCHA program. Beverages containing non-nutritive or artificial sweeteners were not available to students at school. Several approaches were used to prevent or mitigate overweight/obesity, including nutritional requirements for food baskets, food and/or beverage restrictions on or near school grounds, food and nutrition education, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **2,800**

- At least 100% paid
- 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 checked="" type="checkbox"/> Height measurement | <input checked="" type="checkbox"/> Dental cleaning/testing |
| <input checked="" 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 checked="" 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 checked="" type="checkbox"/> Reproductive health |
| <input checked="" type="checkbox"/> Environment/climate/sustainability | <input type="checkbox"/> HIV prevention |
| <input type="checkbox"/> Hygiene | <input checked="" type="checkbox"/> Physical education |
| | <input type="checkbox"/> Mental health |

Additional Information

Both small and medium- to large-scale farmers participated in the program, supplying roots/tubers, poultry, vegetables, and fruits directly to schools or the program. The private sector contributed to the program through food trade and processing, transport, catering, supply or leasing of equipment, donation of food or supplies, and provision of technical expertise. Food for the school meal program was procured through open-bid competitive tendering procedures, with around 70% of the food value sourced from local suppliers. Around 170 caterers, 2,800 cooks paid by the government, and an implementing partner were involved in the program. The cooks received training in portions/measurements and menu planning. In 2022–2023, the program also created approximately 900 transport-related jobs, 95 monitoring jobs, and 15 safety and quality inspector positions.

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

A vegetarian main dish, typically based on a “kitniyot” dish such as lentils, was provided once a week. (“Kitniyot” include legumes, pulses, seeds, and grains.) Surveys of the leftovers on students’ plates were conducted to understand their food choices, and the menu was adjusted accordingly, aiming to cater to student preferences and regional variations. Efforts were made to minimize the distance between food production and schools by increasing local procurement, production, and processing capacity.

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

Information not provided.

Successes and Challenges

Successes

1. All the main course dishes on the menu were changed and their quality was improved; there has been a reduction in the processing level of the food items.
2. The utensils provided have been replaced several times, with some being upgraded to recyclable options.
3. The quality of the vegetarian dishes has been enhanced.
4. Each year, the number of participants in the feeding programs increases, which signifies a stronger concern for the nutritional security of these children.

Challenges

1. The children’s response to institutional food, vegetarian days, and especially the legume-based dishes has not always been positive.
2. It has been challenging to bridge the gap between regulations that mandate healthy food and the responses from children and parents regarding these changes.
3. The cooking is handled by an external catering service, and there are no designated eating spaces within the schools.

Management

- Lead implementer(s): Ministry of Education; Ministry of Health; and Local Authorities
- 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	237,669	–	–
Primary School	244,144	–	–
Secondary School	0	–	–
TOTAL	481,813	–	–

Foods and Beverages

- Whole grains
- Refined/milled grains
- Blended grain-based products
- Legumes
- Poultry and game meat
- Red meat
- Processed meat
- Deep orange vegetables and tubers
- Fruits
- Other vegetables
- Deep-fried foods
- Liquid oils
- 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 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

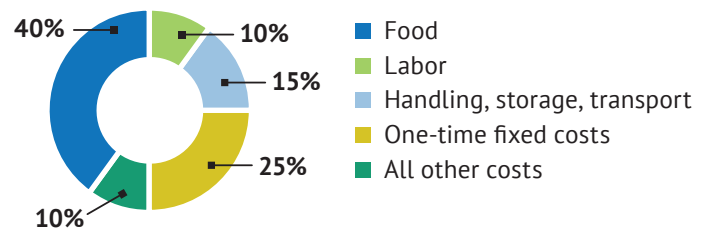
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- The YOCHA program targets children of ages 3-10. The state support varies according to each child's socioeconomic index.

Expenses



Food Sources

- Yes - Purchased (domestic)
- Yes - Purchased (foreign)
- No - In-kind (domestic)
- No - In-kind (foreign)

Additional Information

The YOCHA school feeding program was started in 2005, covering children aged 3–10. Community-led, non-governmental food banks which are supported by the government were linked to the school feeding programs. Farmers involved in the program received school-feeding-specific training, and purchase agreements were set prior to harvest (forward contracts). Students' food preferences were integrated into the school feeding program, and students' families contributed to this program by paying a partial amount. Vaccinations were also provided to most or all recipients in the school feeding program. A study on evaluating food leftovers found that while data collection has improved, the evaluation method needs refinement.

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