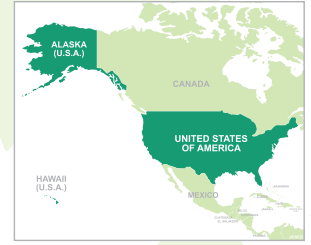


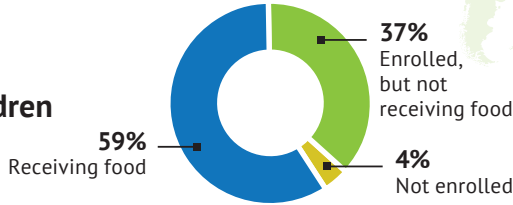


# United States of America

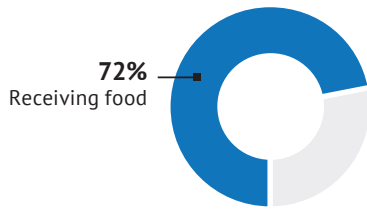


## School Meal Coverage (2022-2023)

### All Primary and Secondary School-age Children

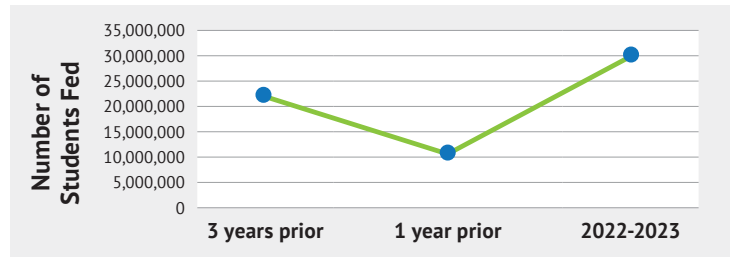


### Only Enrolled Primary Students



| School Level     | Total             | # Enrolled        | # Receiving Food  |
|------------------|-------------------|-------------------|-------------------|
| Preschool        | 11,865,604        | 7,283,677         | Unknown           |
| Primary School   | 24,796,220        | 23,913,326        | 17,308,322*       |
| Secondary School | 26,570,644        | 25,432,932        | 12,791,678        |
| <b>TOTAL</b>     | <b>63,232,468</b> | <b>56,629,936</b> | <b>30,100,000</b> |

\* Numbers fed are inclusive of some preschool children. Numbers fed in each school level are estimated based on the total number fed and the previously-reported distribution of beneficiaries by school level in previous years.



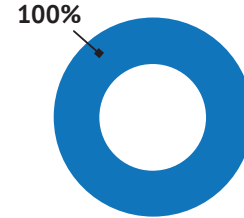
## National Laws, Policies, and Standards

- 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 29,400,000,000**

- Government: 29,400,000,000
- International donors: 0
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 0

\* This budget figure does not account for state-level or local allocations.

- Line item in the national budget for school feeding

## School Foods and Beverages

- |   |  |  |  |
|---|--|--|--|
| <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Whole grains</li> <li><input checked="" type="checkbox"/> Refined/milled grains</li> <li><input type="checkbox"/> Blended grain-based products</li> <li><input checked="" type="checkbox"/> Legumes</li> <li><input checked="" type="checkbox"/> Nuts and seeds</li> <li><input checked="" type="checkbox"/> Eggs</li> <li><input checked="" type="checkbox"/> Dairy</li> <li><input checked="" type="checkbox"/> Poultry and game meat</li> <li><input checked="" type="checkbox"/> Red meat</li> <li><input checked="" type="checkbox"/> Processed meat</li> </ul> | <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Fish and shellfish</li> <li><input checked="" type="checkbox"/> Deep orange vegetables and tubers</li> <li><input checked="" type="checkbox"/> White roots and tubers</li> <li><input checked="" type="checkbox"/> Fruits</li> <li><input checked="" type="checkbox"/> Dark green leafy vegetables</li> <li><input checked="" type="checkbox"/> Cruciferous vegetables</li> <li><input checked="" type="checkbox"/> Other vegetables</li> <li><input type="checkbox"/> Deep-fried foods</li> <li><input type="checkbox"/> Sweets</li> </ul> | <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Liquid oils</li> <li><input type="checkbox"/> Semi-solid and solid fats</li> <li><input checked="" type="checkbox"/> Salt</li> <li><input checked="" type="checkbox"/> Dairy milk</li> <li><input type="checkbox"/> Yogurt drink</li> <li><input checked="" type="checkbox"/> 100% fruit juice</li> <li><input type="checkbox"/> Other fruit drink</li> <li><input type="checkbox"/> Tea</li> <li><input type="checkbox"/> Other sugar-sweetened beverages</li> </ul> | <h3>Food Sources</h3> <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Purchased (domestic)</li> <li><input type="checkbox"/> Purchased (foreign)</li> <li><input checked="" type="checkbox"/> In-kind (domestic)</li> <li><input type="checkbox"/> In-kind (foreign)</li> </ul> |
|---|--|--|--|

**Special Notes:** Population and student enrollment numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report.

## School Foods and Beverages (cont'd)

### Prohibited food items

In general, schools must serve foods that 'credit' toward the meal pattern requirements. Some foods do not 'credit,' such as condiments, seasonings, and certain other foods. Schools are not prohibited from offering these non-creditable foods to

students, but are prohibited from serving these foods as part of the reimbursable meal. Foods of minimal nutritional value may not be sold during meal times to compete with the reimbursable meals.

## 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...

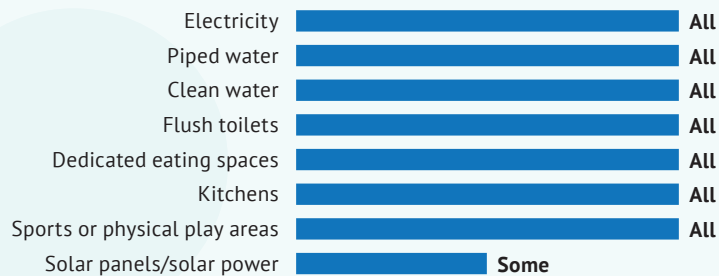
- On school grounds**
- To school age children**

### Additional Information

Nutritionists employed by local, regional and national governments were involved in the National School Lunch Program and the United States Department of Agriculture (USDA) also hired nutritionists to work on child nutrition programs at the federal level. Food items such as grains/cereals, dairy products, and salt were fortified with additional micronutrients such as iron, vitamins, iodine, zinc, folic acid, thiamine, riboflavin, niacin, calcium, and selenium. Several approaches to prevent or mitigate overweight/obesity were used, including nutritional requirements for food baskets, food and/or beverage restrictions on or near school grounds, limiting food and/or beverage marketing to children, and food and nutrition education. Cooks/caterers received training in nutrition, portions/measurements, menu planning, food safety/hygiene, and business management.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

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

- At least 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

Food was purchased for the National School Lunch Program through open-bid (competitive tendering) procedures and procured at the federal and local level. Farms of all sizes provided foods for the school meal programs and received agricultural subsidies and school feeding-specific training for this purpose. The private sector was involved in the program through food processing, transport, catering, and the sale or rental of supplies to the program (e.g., utensils, equipment).

## 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

Several approaches were used to reduce food waste, including sealed food storage, fumigation and pest control in storage areas, allowing students to decline some food items, donating leftover food, and campaigns to decrease the amount of food students threw away. The USDA also encouraged schools to set up “share tables” that followed local health codes, allowing students to share uneaten food with others. Additionally, efforts were made to shorten the distance between food production and schools; these efforts included increased local procurement, support for local foods, and funding opportunities.

## 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

During the 2022-2023 school year, the National School Lunch Program was affected by natural disasters, health epidemics/pandemics, and supply chain issues. These emergencies slightly decreased the accessibility (availability and affordability) of food for this school meal program. Funding was made available to help schools navigate supply chain shortages and staffing challenges; it also helped schools procure local, minimally processed foods for their school meal programs. The government ensured measures were in place that allowed schools to feed children during unanticipated school closures.

## Successes and Challenges

### Successes

1. Farm-to-school efforts have been helpful in getting tasty and fresh food into the schools, and have also forged important links between schools and local producers.
2. Increased participation over time in the school breakfast program, after-school feeding (particularly in low-income communities), and a summer cash program (“summer EBT”) for households to purchase food when school is not in session.
3. Support for American agriculture.
4. Nutrition standards and requirements to promote nutrition and health.
5. Flexibility in the program operations to reach/feed children during emergencies.

### Challenges

1. Making healthy eating the norm.
2. Improving children’s food choices and dietary patterns.
3. Technical assistance and a system of regular reporting and monitoring strive to ensure that Child Nutrition Programs operate with integrity and comply with federal requirements.

# National School Lunch Program

## Management

- Lead implementer(s): United States Department of Agriculture
- 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        | Unknown           | –        | –        |
| Primary School   | Unknown           | –        | –        |
| Secondary School | Unknown           | –        | –        |
| <b>TOTAL</b>     | <b>30,100,000</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
- ✓ Liquid oils
- ✓ Dairy milk
- ✓ 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 provide a social safety net
- 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
- In-school snacks

## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

- Universal (students enrolled in schools that opt to participate)

## Food Sources

**82.5% Purchased (domestic)**      **17.5% In-kind (domestic)**  
 0% Purchased (foreign)              0% In-kind (foreign)

## Additional Information

The National School Lunch Program (NSLP) was established under the National School Lunch Act in 1946 and provides nutritionally balanced, low-cost, or free lunches to children each school day. The NSLP is a federally assisted meal program operating in public and nonprofit private schools and residential child care institutions. School districts participating in the school meal programs were required to have a local school wellness policy aimed at creating a healthy school environment, and parents, student educators, and community members could participate in the development, implementation, review, and update of the local wellness policy. Some schools conducted taste testing and solicited student feedback to develop recipes and menus that appealed to students. Research found that the NSLP participants consumed more milk, vegetables, fruit juices, and whole grain-rich bread products than non-participants, and less desserts, snacks, and beverages other than milk or 100% fruit juice. The NSLP beneficiaries consumed fewer calories, total fat, saturated fat, and sodium than non-participants, and NSLP lunches were also associated with a higher quality daily diet, as measured by Healthy Eating Index (HEI)-2010 scores.

# School Breakfast Program

## Management

- Lead implementer(s): United States Department of Agriculture, Food and Nutrition Service
- 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        | Unknown           | –        | –        |
| Primary School   | Unknown           | –        | –        |
| Secondary School | Unknown           | –        | –        |
| <b>TOTAL</b>     | <b>15,600,000</b> | <b>–</b> | <b>–</b> |

## Foods and Beverages

- Whole grains
- Refined/milled grains
- Eggs
- Dairy
- Fruits
- Dark green leafy vegetables
- Liquid oils
- Salt
- Dairy milk
- 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 provide a social safety net
- 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

## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

- Students enrolled in schools that opt to participate

## Food Sources

**82.5% Purchased (domestic)**      **17.5% In-kind (domestic)**  
 0% Purchased (foreign)      0% In-kind (foreign)

## Additional Information

The School Breakfast Program was established in 1966 and covers children in grades K through 12. In the 2022-2023 school year, school breakfasts offered to children met minimum meal requirements, and the school food authorities ensured that participating schools provided nutritious, well-balanced, and age-appropriate breakfasts to all the children. Funding and program policies were set at the federal level, with states handling administration, oversight, and support, while local school districts managed the program on a daily basis.

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, United States of America. <https://gcnf.org/country-reports/>