

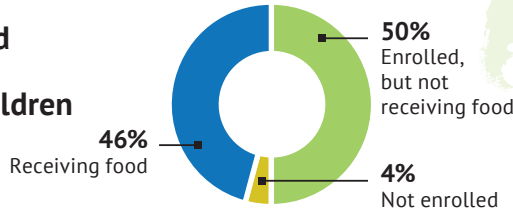


REPUBLIC OF
Chile

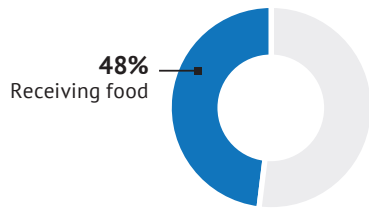


School Meal Coverage (2022)

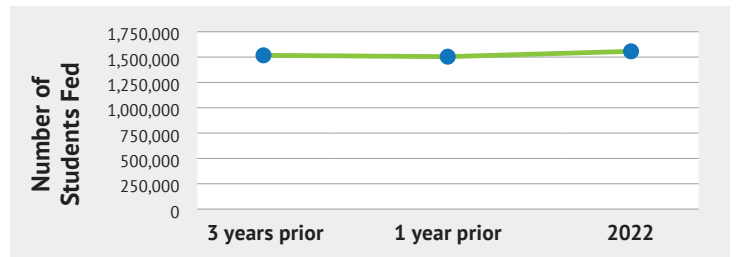
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	760,994	440,984	178,338
Primary School	2,073,235	2,051,824	977,820
Secondary School	972,155	858,507	412,236
TOTAL	3,806,384	3,351,315	1,568,394



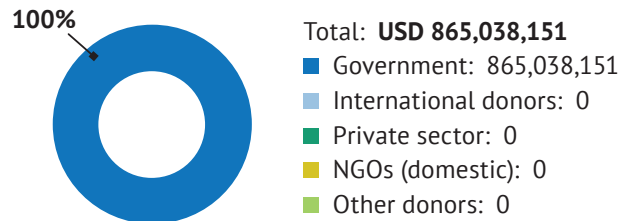
National Laws, Policies, and Standards

- 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

- | | | |
|---|---|--|
| <input checked="" type="checkbox"/> Whole grains | <input checked="" type="checkbox"/> Fish and shellfish | <input checked="" type="checkbox"/> Liquid oils |
| <input checked="" type="checkbox"/> Refined/milled grains | <input checked="" type="checkbox"/> Deep orange vegetables and tubers | <input type="checkbox"/> Semi-solid and solid fats |
| <input 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 type="checkbox"/> Nuts and seeds | <input checked="" type="checkbox"/> Dark green leafy vegetables | <input type="checkbox"/> Yogurt drink |
| <input checked="" 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 type="checkbox"/> Deep-fried foods | <input type="checkbox"/> Tea |
| <input checked="" type="checkbox"/> Red meat | <input type="checkbox"/> Sweets | <input type="checkbox"/> Other sugar-sweetened beverages |
| <input checked="" type="checkbox"/> Processed meat | | |

Prohibited food items

All foods with a black warning label indicating that they are high in calories, sodium, saturated fats, and/or sugars.

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...

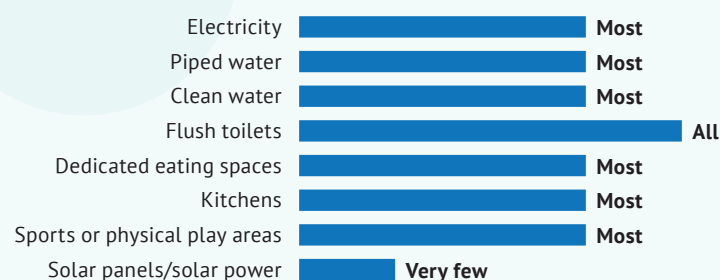
- On school grounds
- To school age children**

Additional Information

At least 20 nutritionists are engaged in the School Feeding Program (PAE), and salt is restricted in school meals. Efforts to prevent or mitigate overweight/obesity include, for example, restrictions on the sale of drinks or food on school grounds. However, such efforts are not enforced by the School Feeding Program (PAE) or the National Board of School Aid and Scholarships (JUNAEB); rather, these are the responsibility of other entities.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **36,000**

- At least 100% paid
- 75-99% women

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

Suppliers (companies) are contracted by the National Board of School Aid and Scholarships (JUNAEB), and these companies, in turn, employ the food handlers. Cooks/caterers receive training in culinary techniques, portions/measurements, and food safety/hygiene. Food handlers working in schools have job security. To support farmers, local purchasing quotas are in place to stipulate that some of the food for the School Feeding Program (PAE) is sourced from family farmers or local producers/farmer groups. Farmers supplied the program with roots/tubers, eggs, vegetables, fruits, and algae and shellfish.

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

To reduce packaging waste arising from the provision of milk, the program increased its use of powdered milk rather than purchasing liquid milk. The program identifies environmental sustainability (“*sustentabilidad y sostenibilidad*”) as an area for improvement in program operations.

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 slow-moving emergencies (e.g., drought) and natural disasters affected the School Feeding Program (PAE) in the 2022 school year. These emergencies sometimes prompted schools in affected regions to briefly suspend school feeding operations. The program had pre-established contingency plans in place to implement alternative feeding methods in times of emergency, and adjustments were made to the school menu to accommodate changes in food availability and cost.

Successes and Challenges

Successes

1. Greater accommodations made to meet the needs of students with food allergies or celiac disease. Regarding most food allergies, the menu is adapted with attention to limiting the risk of allergen cross contamination. Regarding cases of celiac disease or with complex food allergies, a “basket service” is offered of food to be prepared at home.
2. Greater prioritization of local purchasing. There has been an increase in the share of local purchases associated with school feeding contracts in an effort to promote fresh products, strengthen local markets, and support family farming.
3. Greater incorporation of products of maritime origin (seaweed, fish, and shellfish) into the school menu, particularly those harvested through small-scale (artisanal) fishing.
4. Modifications have been made to the school food targeting processes, giving attention to socioeconomic, cultural, and migratory factors. 5. It has been documented that students with obesity or overweight benefit from School Feeding Program (PAE), which helps to limit excessive weight gain.

Challenges

1. Efforts to make school meals more “multicultural” were sometimes not realistic, in terms of what is needed for food preparation, and were sometimes met with low levels of acceptance on the part of students.
2. It can be challenging to implement food education measures among the broader education community.
3. There is a need for greater focus on sustainability.

School Feeding Program

(Programa de alimentación escolar – PAE)

Management

- Lead implementer(s): National Board of School Aid and Scholarships (*Junta nacional de auxilio escolar y becas – JUNAEB*)
- 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	178,338	–	–
Primary School	977,820	–	–
Secondary School	412,236	–	–
TOTAL	1,568,394	–	–

Foods and Beverages

- Whole grains
- Refined/milled grains
- Legumes
- 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
- Salt
- Dairy milk

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 address gender-specific challenges
- To reduce hunger
- To meet nutritional and/or health goals

Modalities of Providing Students With Food

- In-school meals
- In-school snacks
- Take-home rations

Frequency and Duration

- 5 times per week (in-school meals); and monthly (take-home rations)
- During the school year

Targeting

- Targeting was based on school type, school characteristics, and individual characteristics. Specifically, the program operated in public or state-funded schools and targeted based on the school's level of vulnerability and rurality, among other factors.

Food Sources

Yes - Purchased (domestic)

No - In-kind (domestic)

Yes - Purchased (foreign)

No - In-kind (foreign)

Additional Information

In the 2022 school year, the School Feeding Program (PAE) operated in 8,116 schools. The program is considered to have met all of its targets (e.g., number of students reached, level of food basket diversity) for this year. To accommodate diverse students needs, a total of 565 students with celiac disease or other complex food allergies were provided with take-home food rations suitable for their dietary requirements.

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, Chile.

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