

## SCHOOL MEAL/FEEDING PROGRAM(S)

School year: 2020–2021

- YOCHA
- NIZANIM + MILAT
- SES 6-10

Lead Agency: Ministry of Education, Ministry of Health

## NATIONAL LAWS, POLICIES, AND STANDARDS

- National school feeding policy
- Nutrition
- Food safety
- Health
- Agriculture
- Private sector involvement

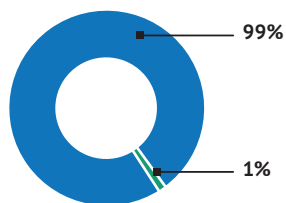
Line item in the national budget...

- Yes
- No
- No response

### BUDGET

Total: USD 142,585,551

- Government: USD 141,829,348
- International donors\*: USD 0
- Private sector: USD 756,203
- Other donors: USD 0



Includes funding from the United States Department of Agriculture  Yes  No  No response

\*International donations by United Nations agencies or non-governmental organizations often represent funding from multiple donors.

## INFRASTRUCTURE

All schools in Israel have electricity, piped and clean water, dedicated eating spaces/cafeterias, and gender-private flush toilets. Food is prepared in off-site private facilities (i.e., by caterers). These facilities are typically equipped with closed cooking areas, gas and electric stoves, piped water, serving utensils, storage facilities, and refrigeration. Some food is also purchased in processed form.

## SPECIAL NOTES

Some population and enrollment numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report.

## MEALS/SNACKS/MODALITY

- Breakfast
- Lunch
- Dinner
- Snacks
- Take-home rations
- Other

- Grains, cereals
- Roots, tubers
- Legumes, pulses, nuts
- Dairy products
- Eggs
- Meat
- Poultry
- Fish
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Sugar

- Dairy milk
- Yogurt drink
- Fruit juice
- Tea
- Water
- Other

**Prohibited food items:** Ultra-processed foods rich in saturated fat, salt, and sugar; sweet beverages and juices; sweets

## FOOD SOURCES

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

## 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

## COMPLEMENTARY EDUCATION PROGRAMS

- Food and nutrition
- Agriculture
- School gardens
- Hygiene
- Health
- Reproductive health
- HIV prevention
- Physical education

The checked items were provided in most or all participating schools.



The *Global Survey of School Meal Programs* is the property of GCNF and is protected by copyright. It may not be reproduced or distributed without prior written consent. Contact: info@gcnf.org ©2019. The Global Child Nutrition Foundation. All rights reserved.

GCNF is a non-political, non-profit entity. Funding for the 2019 and 2021 surveys is provided, in part, by the United States Department of Agriculture; agreement number FX18TA-1096OG002.

STATE OF

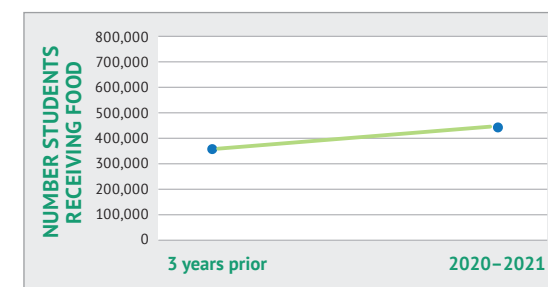
# Israel



## SCHOOL MEAL PROGRAMS

### CHILDREN RECEIVING FOOD, 2020–2021

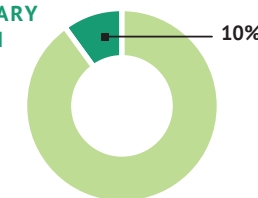
School level	Total	# Enrolled	# Receiving food
Pre-school	508,057	553,371	273,734
Primary school	937,776	957,167	174,796
Secondary school	822,625	847,418	0
<b>Total</b>	<b>2,268,458</b>	<b>2,357,956</b>	<b>448,530</b>



### COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 1,760,401

Receiving school food: 174,796



Food was also provided to some students in...

- Pre-schools
- Vocational/trade schools
- Other

## NUTRITION

School feeding program(s) included/involved 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**

### Food items fortified/biofortified:

Not applicable

### Micronutrients:

Not applicable

## ADDITIONAL INFORMATION

Israel's school feeding programs engage about 47 nutritionists. Efforts to prevent or mitigate overweight/obesity include nutritional requirements for food baskets, restricting food items on or near school grounds, food and nutrition education, health education, and physical education. Cooks/caterers receive special training in portions/measurements, menu planning, food safety/hygiene, and business/management.

## STUDIES CONDUCTED

An external, independent agency has conducted research on food consumption and waste based on data collected during inspections of participating schools. The research shed light on differences in consumption and waste between the various food groups and types.

## RESEARCH NEEDED

Research is needed regarding the effect on consumption of meal length, the buffet serving style, and teachers' participation in meals. Research is also needed regarding the influence of parental knowledge and awareness on responsiveness to school feeding programs.

## CONTACTS: ISRAEL

**Agency:** Ministry of Education

**Website:** [https://www.gov.il/en/departments/ministry\\_of\\_education/govil-landing-page](https://www.gov.il/en/departments/ministry_of_education/govil-landing-page)

## AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

### Jobs created by school feeding programs\*

2,500	Cooks and food preparers
800	Transporters
	Off-site processors
	Food packagers and handlers
48	Monitoring
	Food service management
12	Safety and quality inspectors
	Other

\*If blank, no response was provided.

### Farmers were involved with the school feeding program(s)...

- Yes  No  No response

### Other private sector (for profit) actors were involved...

- Yes  No  No response

### There was a focus on creating jobs or leadership or income-generating opportunities for...

- Women**  **Other groups**  
 Youth  No response

### There was community engagement (by parents or others) in the school feeding program(s)...

- Yes  No  No response

### Were there links between food banks and the school feeding program(s)?

- Yes  No  There are no food banks in this country.

## ADDITIONAL INFORMATION

In Israel's school feeding programs, the Ministry of Agriculture plays a significant role. The programs engage medium- and large-scale farmers who provide green, leafy vegetables and other vegetables, along with fruits and poultry. Purchase agreements are set prior to harvest, and farmers receive training specific to the school feeding programs. Private sector companies are engaged in food trading, processing, transport, catering, and the provision of utensils. Monitoring of catering sites is undertaken 2-8 times per month. There has been a purposeful focus on creating jobs or income-generating opportunities for women through social enterprises in which mothers are paid in-kind for cooking in the Bedouin village of Hura.

## SUCCESSES AND CHALLENGES

Recent successes related to school feeding in Israel include improvement in the nutritional value and variability of the food provided in the programs, i.e., use of 50% whole grains and high quality protein, reductions in sodium, vegetarian meals, and (in the near future) organic vegetables. Unique protein products have also been developed in collaboration with industry. These products are higher in quality than conventional protein products, with less processing and a higher percentage of meat/chicken. Collaborations with the Ministry of Environment have made it possible to reduce plastic waste in the program by providing schools with dish washers and encouraging the use of reusable utensils. In addition, Israel expanded the variety of allergy-free meals and now provides meals for 14 different food allergies. Israel has also recently switched to packaged, washed, and disinfected vegetables that are GLOBAL GAP approved, adhering to regulations of the amount of pesticides in produce.

Challenges faced by Israel's school feeding programs include the receptiveness of children and staff to efforts to address nutritional changes (e.g., sodium reduction, use of whole grains, vegetarian day); staff cooperation in improving the eating environment, reducing plastic waste, and switching to buffet style eating instead of trays; feeding healthy and high-quality food to 400,000 children on a limited budget; and securing the cooperation of the food industry in improving the food products that are served. There are some concerns related to supervision and mismanagement of resources; to address this, Israel conducts frequent inspections of both the kitchens and the schools.

## EMERGENCIES/COVID-19

Due to the COVID-19 pandemic, schools in Israel closed for several months during the 2020/2021 school year, and school feeding operations ceased temporarily. The pandemic caused a decrease in the number of children fed for all programs, as well as some temporary changes in the venue (location) of distributing/receiving food; in beneficiaries (e.g., switching from targeting students to targeting families); in feeding modality (e.g., switching from in-school meals to take-home rations); and in the sourcing of food and funding. In addition, some meals were served at school in a different way than before (fewer children eating together at the same time), and other meals were made available to be picked up or delivered to students' homes to prepare and eat at home. Charities/NGOs and the private sector were

*continued on page 4*

## YOCHA

**Lead implementer(s):** Ministry of Education

### OBJECTIVES:

- To meet educational goals
- To provide a social safety net
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

### MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals
- Take-home rations

### FREQUENCY AND DURATION:

- 5 times per week during the school year

### TARGETING:

Targeting based on geographic and individual student characteristics

### HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2020–2021 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	Unknown	–	–
Primary school	Unknown	–	–
Secondary school	0	–	–
<b>Total</b>	<b>127,771</b>	–	–

### FOOD AND BEVERAGE ITEMS:

Grains, cereals	Meat	Fruits
Roots, tubers	Poultry	Oil
Legumes, pulses, nuts	Green, leafy vegetables	Salt
Dairy products	Other vegetables	Water

\* fortified

### FOOD SOURCES:

70% Purchased (domestic) 0% In-kind (domestic)  
30% Purchased (foreign) 0% In-kind (foreign)

If blank, no response was provided.

### ADDITIONAL INFORMATION:

The YOCHA program began operating in 2005. A marketing campaign aims to reduce how much food students waste, while mechanisms to reduced packaging waste include using reusable utensils and serving school meals in a buffet style. There are plans to reach 230,000 children in the upcoming school year.



## NIZANIM + MILAT

**Lead implementer(s):** Ministry of Education

### OBJECTIVES:

- To meet educational goals
- To provide a social safety net
- 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:

Targeting based on geographic and individual student characteristics

### HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2020–2021 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	Unknown	–	–
Primary school	Unknown	–	–
Secondary school	0	–	–
<b>Total</b>	<b>218,591</b>	–	–

### FOOD AND BEVERAGE ITEMS:

Grains, cereals	Meat	Fruits
Roots, tubers	Poultry	Oil
Legumes, pulses, nuts	Green, leafy vegetables	Salt
Dairy products	Other vegetables	Water

\* fortified

### FOOD SOURCES:

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

If blank, no response was provided.

### ADDITIONAL INFORMATION:

This program began operating in 2017 and covers children in pre-schools and primary schools. Both national and local governments allocate funding for the program, and students' families pay a partial price for the lunches.

## SES 6-10

**Lead implementer(s):** Ministry of Health

### OBJECTIVES:

- To provide a social safety net
- 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:

Targeting based on geographic and individual student characteristics

### HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2020–2021 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	100,000	–	–
Primary school	0	–	–
Secondary school	0	–	–
<b>Total</b>	<b>100,000</b>	<b>–</b>	<b>–</b>

### FOOD AND BEVERAGE ITEMS:

Grains, cereals	Poultry	Fruits
Roots, tubers	Fish	Oil
Legumes, pulses, nuts	Green, leafy vegetables	Salt
Meat	Other vegetables	Water

\* *fortified*

### FOOD SOURCES:

**100% Purchased (domestic)** 0% In-kind (domestic)  
 0% Purchased (foreign) 0% In-kind (foreign)

*If blank, no response was provided.*

### ADDITIONAL INFORMATION:

This program began operating in 2018. While the program's regulation is the responsibility of the Ministry of Health, it is supported by non-government program implementers, local governments, students' families, and the private sector. Students' families pay full price for the lunches and contribute to quality improvement of the program.

## EMERGENCIES/COVID-19 continued from page 2

involved in helping to reach school children with food during the pandemic. The school feeding program could have reacted differently to the COVID-19 crisis had the Ministry of Finance better coordinated with the Ministry of Welfare. The government could also establish a comprehensive body for food security in times of crisis.

