

SCHOOL MEAL/FEEDING PROGRAM(S)

School year: 2020–2021

- School Canteen Program (*Programma di Mense Scolastiche*)

Lead Agency: Not applicable – School feeding is fully decentralized and is the responsibility of each Municipality. The Ministry of Health and local health authorities are responsible for school feeding guidelines.

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

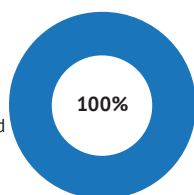
BUDGET

Total: USD Unknown
 ■ Government: 100%

School feeding in Italy is fully decentralized and is the responsibility of each individual Municipality. The aggregate budget for school feeding in the country therefore is not known. Some Municipalities charge families for the full cost of food in the school canteens, while others charge just 30% of the cost. In addition, some municipalities fully subsidize the cost of food in cases of hardship.

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 Italy have electricity, piped and clean water, and flush toilets. Most schools have kitchens, and some have dedicated eating spaces/cafeterias. School kitchens are typically equipped with refrigeration and gas or electric stoves.

SPECIAL NOTES

Because there is no central agency that oversees school feeding in Italy, part of the technical information provided in this report is taken from the school feeding tender issued by the Municipality of Rome. The EU school fruit, vegetables and milk scheme is not included in this report, although it is operational in Italy.

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, breaded foods, fifth range foods, processed meats

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-10960G002.

REPUBLIC OF

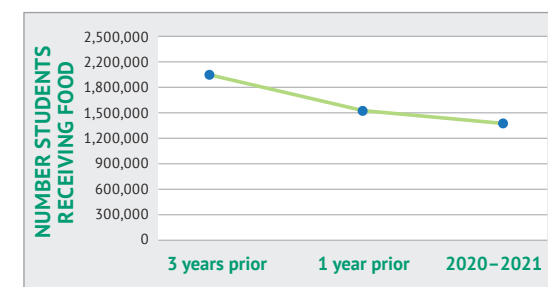
Italy



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2020–2021

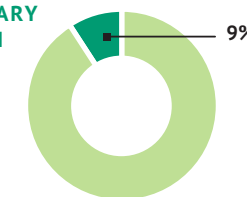
School level	Total	# Enrolled	# Receiving food
Pre-school	1,418,295	1,354,353	757,207
Primary school	2,613,424	2,497,152	602,961
Secondary school	4,545,704	4,429,074	42,067
Total	8,577,423	8,280,579	1,402,235



COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 7,159,128

Receiving school food: 645,028



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:

Salt

Micronutrients:

Iodine

ADDITIONAL INFORMATION

Nutrition guidelines are based on the daily recommended values of Nutrients and Energy for the Italian population (LARN), produced by the Italian Society of Human Nutrition (SINU) for use in dietary planning.

STUDIES CONDUCTED

OKkio to Catering Interregional Network for Surveillance, Monitoring, and Health Promotion in Collective Catering

RESEARCH NEEDED

Research is needed on flexible menu planning to satisfy students' taste while maintaining nutritional balance. Research is also needed regarding the optimal criteria for tender requests and methods of food loss prevention.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs.

Across all job types, there are at least 3,976 fully paid positions in school feeding.

Cooks and food preparers
Transporters
Off-site processors
Food packagers and handlers
Monitoring
Food service management
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

The private sector provides catering services for school canteens in Italy. Through parents' canteen committees, parents qualitatively monitor and evaluate the dishes served in school canteens.

CONTACTS: ITALY

Agency: National Association of Collective Catering and Services (ANGEM)

Website: www.angem.it

SUCCESSES AND CHALLENGES

Recent successes related to school feeding in Italy include the 2020 ministerial decree regarding the minimum Green Public Procurement (GPP) criteria in school feeding programs, the regulation of public procurement to prioritize quality in addition to cost, and the development of school programs related to environmental sustainability, food, and nutrition. Challenges related to school feeding include the use of tenders that are still based on the lowest cost (greatest discount), and the disconnect between the prioritization of organically produced ingredients and the limited offerings and greater costs of organic products.

EMERGENCIES/COVID-19 PANDEMIC

Schools in Italy were open for most of the 2020–2021 school year, though some schools operated remotely for several months. The COVID-19 pandemic temporarily disrupted school feeding in the country and prompted a temporary change in the feeding modality (e.g., switching from in-school meals to take-home rations). The pandemic made clear the importance of school canteens as an essential public service, and there is now greater consideration of funding the programs through taxation.

SCHOOL CANTEEN PROGRAM PROGRAMMA DI MENSE SCOLASTICHE

Lead implementer(s): Local communities are responsible for school feeding in their Municipalities.

OBJECTIVES:

- To meet educational goals
- 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
- Other

FREQUENCY AND DURATION:

- 5 days per week during the school year

TARGETING:

Universal (all students have the option to participate)

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

School level	# Students	% Girls	% Boys
Pre-school	10,000	–	–
Primary school	129,000	–	–
Secondary school	0	–	–
Total	139,000	–	–

FOOD AND BEVERAGE ITEMS:

Grains, cereals	Meat	Oil
Roots, tubers	Poultry	Salt*
Legumes, pulses, nuts	Fish	Yogurt drink
Dairy products	Green, leafy vegetables	Fruit juice
Eggs	Fruits	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:

In Italy, the use of school canteens varies across regions. For example, about 70–71% of students in Piedmont and Liguria access food through the canteens, while this value is much lower in other regions, such as Sicily (20%) and Calabria (35%). To limit food waste, the following steps are followed: (i) the ripest fruit is used to make smoothies or desserts; (ii) vegetables that have begun to wilt are used for soups or broths; (iii) portions are not too large; (iv) food waste is separated from other waste; and (v) food waste is used as a natural fertilizer for vegetables and fruit trees. To limit packaging and other waste, ceramic and steel are used for tableware. Information in this program report was provided by the Municipality of Rome.

