

SCHOOL MEAL/FEEDING PROGRAM(S)

School year: 2020

- Healthy School Lunches Programme (*Ka Ora, Ka Ako*)

Lead Agency: Ministry of Education

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 information

BUDGET

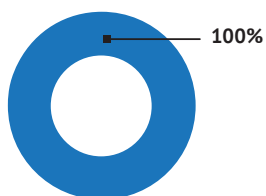
Total: USD 75,803,951

- Government: USD 75,803,951
- International donors*: USD 0
- Private sector: USD 0
- Other donors: USD 0

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

*This annualized budget has been allocated to scale up the program from its inception and therefore includes some expenditures associated with building systems and processes to support the program (i.e., fixed costs).

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



INFRASTRUCTURE

School kitchens in participating schools are typically equipped with closed cooking areas, storage facilities, electricity, refrigeration, and gas or electric stoves.

SPECIAL NOTES

This report is based on a desk review of resources published by the Government of New Zealand. 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: Foods must contain minimal saturated fat, salt, or added sugar and should be unprocessed or minimally processed.

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.



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New Zealand



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2020

| School level | Total | # Enrolled | # Receiving food |
|------------------|----------------|------------------|------------------|
| Pre-school | 121,614 | 111,937 | 0 |
| Primary school | 378,427 | 387,996 | 42,000 |
| Secondary school | 438,901 | 532,479 | 0 |
| Total | 938,942 | 1,032,412 | 42,000 |

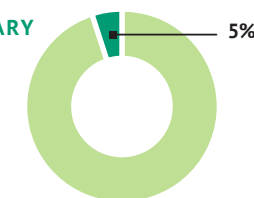


The program reached 211,000 students by early 2022.

COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 817,328

Receiving school food: 42,000



- 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

Efforts to prevent or mitigate overweight/obesity include nutritional requirements for food baskets, food restrictions on or near school grounds, food and nutrition education, and health education. Following nutrition guidelines, the school lunch menu includes foods from four food groups: vegetables and fruit; breads and cereals; milk and milk products; and lean meat, chicken, seafood, eggs, legumes, nuts and seeds.

STUDIES CONDUCTED

Vermillion Peirce, P., E. Blackie, M. Morris, B Jarvis-Child and S. Engelbertz (2021). New Zealand Healthy School Lunch pilot Ka Ora, Ka Ako Interim Evaluation. Ministry of Education. https://assets.education.govt.nz/public/Ka-Ora-Ka-Ako-Evaluation_ImpactFinal_20210517_revisedFINAL.pdf

RESEARCH NEEDED

No information

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs*

- 00 Cooks and food preparers
- 00 Transporters
- 00 Off-site processors
- Food packagers and handlers
- Monitoring
- Food service management
- Safety and quality inspectors
- Other

**If blank, no response was provided.*

By early 2021, 942 jobs had been created in the Healthy School Lunches Programme."

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

- Yes No No information

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 information

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

- Yes No No information

ADDITIONAL INFORMATION

While some schools and kura (Māori schools) make their own lunches, others outsource to an external supplier, choosing from a panel of approved suppliers. Supplier models can vary from school to school. The private sector is therefore engaged in food trading, processing, transport, catering, and the provision of supplies.

SUCCESSSES AND CHALLENGES

In its first year of operation in 2020, the Health School Lunches Programme reached double its target number of students, and the program has subsequently scaled up further.

EMERGENCIES/COVID-19 PANDEMIC

The rapid expansion of the Healthy School Lunches Programme has been at least partly a response to the COVID-19 pandemic. The program aims to mitigate the negative impacts of this global crisis for students living in households that may be experiencing financial stress and job and income losses.

CONTACTS: NEW ZEALAND

Website: <https://www.education.govt.nz/our-work/overall-strategies-and-policies/wellbeing-in-education/free-and-healthy-school-lunches/#about>

Email: school.lunches@education.govt.nz

HEALTHY SCHOOL LUNCHES PROGRAMME

KA ORA, KA AKO

Lead implementer(s): Ministry of Education

OBJECTIVES:

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

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals

FREQUENCY AND DURATION:

- 5 times per week during the school year

TARGETING:

Lunch is provided to all students in participating schools in order to minimize any stigma associated with receiving free lunches. The program operates in schools and kura (Māori schools) with student bodies that are at a socio-economic disadvantage, as measured using social, economic, and equity indicators.

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2020 SCHOOL YEAR?

| School level | # Students | % Girls | % Boys |
|------------------|---------------|----------|----------|
| Pre-school | 0 | – | – |
| Primary school | 42,000 | – | – |
| Secondary school | 0 | – | – |
| Total | 42,000 | – | – |

FOOD AND BEVERAGE ITEMS:

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

* 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:

The Healthy School Lunches Programme began in February 2020 and has rapidly scaled up to reach 42,000 children by the end of 2020 and 211,000 children (including secondary school students) by early 2022. To limit waste, schools are encouraged to develop a plan to reduce food waste and avoid use of plastic single-use items.

