

SCHOOL MEAL/FEEDING PROGRAM(S)

School year: 2021

- General Directorate of Early and Primary Education/School Feeding Program (*Dirección General de Educación Inicial y Primaria/Programa de Alimentación Escolar – PAE*)

Lead Agency: National Administration of Public Education, General Directorate of Early and Primary Education

NATIONAL LAWS, POLICIES, AND STANDARDS

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

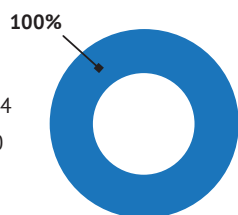
Line item in the national budget...

- Yes No No response

BUDGET

Total: USD 66,201,454

- Government: USD 66,201,454
- 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

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

INFRASTRUCTURE

All schools in Uruguay have electricity and flush toilets; most have clean water, kitchens, and dedicated eating spaces/cafeterias. School meals are prepared on-site (on school grounds) and off-site in private facilities (i.e., by caterers). Kitchens are typically equipped with closed cooking areas, piped water, storage, electricity, refrigeration, serving utensils, and gas or electric stoves.

SPECIAL NOTES

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 high in sugar, fat, and sodium

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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EASTERN REPUBLIC OF

Uruguay



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2021

| School level | Total | # Enrolled | # Receiving food |
|------------------|----------------|----------------|------------------|
| Pre-school | 143,065 | 137,325 | Unknown |
| Primary school | 281,701 | 292,536 | 201,866 |
| Secondary school | 286,338 | 356,855 | 6,310 |
| Total | 711,104 | 786,716 | 208,176 |

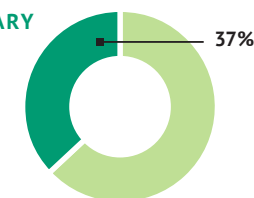
The precise breakdown of student numbers across the primary and pre-school levels is not known.



COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 568,039

Receiving school food: ■ 208,176



Food was also provided to some students in...

- Pre-schools**
- Vocational/trade schools
- Other: Holiday camps**

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:

Grains/cereals, dairy products, and salt

Micronutrients:

Iron, iodine, and folic acid

ADDITIONAL INFORMATION

In Uruguay, 29 nutritionists are involved with the program. Efforts to prevent or mitigate overweight/obesity include food restrictions on or near school grounds, food and nutrition education, health education, and physical education. Cooks/caterers receive special training in nutrition, portions/measurements, menu planning, and food safety/hygiene.

STUDIES CONDUCTED

Evaluation of the School Feeding Program and monitoring of the nutritional status of children in public and private schools in Uruguay (2018–2019)

RESEARCH NEEDED

Not specified.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs*

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

In each school there is a commission comprised of parents, called the Development Commission, with collaboration and control tasks.

CONTACTS: URUGUAY

Agency: General Directorate of Early and Primary Education/PAE

Website: <https://www.dgeip.edu.uy/>

SUCCESSSES AND CHALLENGES

Recent successes related to school feeding in Uruguay include the establishment of Law 19140 on healthy eating in educational centers and the work carried out by the technical team of the PAE from all over the country with the aim of improving the eating habits of the school population. The implementation of school feeding during the COVID-pandemic presented great challenges in order to reach the large number of schoolchildren in the country.

EMERGENCIES/COVID-19 PANDEMIC

During the 2021 school year, schools in Uruguay were mostly open but also operated remotely for several months due to the COVID-19 pandemic. There was a temporary change in feeding modality (e.g., switching from in-school meals to take-home rations), as well as a temporary change in the sourcing of food. When meals were prepared at school, they were served in a very different way than before (e.g., fewer children eating together at the same time) or were made available to be picked up and eaten at home. When no meals were provided at school, students' families were provided with cash/monetary support or vouchers to purchase food either through electronic payments/vouchers or in hard currency (cash) or physical vouchers (paper coupons). The pandemic prompted the educational community to become more aware of the importance of hygiene and proper food handling.

GENERAL DIRECTORATE OF EARLY AND PRIMARY EDUCATION/ SCHOOL FEEDING PROGRAM

DIRECCIÓN GENERAL DE EDUCACIÓN INICIAL Y PRIMARIA/PROGRAMA DE ALIMENTACIÓN ESCOLAR – PAE

Lead implementer(s): National Administration of Public Education
(Administración Nacional de Educación Pública – ANEP)

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
- Take-home rations

FREQUENCY AND DURATION:

- 5 times per week during the school year

TARGETING:

Universal

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2021 SCHOOL YEAR?

| School level | # Students | % Girls | % Boys |
|------------------|----------------|---------|--------|
| Pre-school | Unknown | – | – |
| Primary school | 201,866 | – | – |
| Secondary school | 6,310 | – | – |
| Total | 208,176 | – | – |

The precise breakdown of student numbers across the primary and pre-school levels is not known.

FOOD AND BEVERAGE ITEMS:

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

* fortified



FOOD SOURCES:

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

If blank, no response was provided.

ADDITIONAL INFORMATION:

The General Directorate of Early and Primary Education/School Feeding Program began operating in 1920. Efforts to limit food waste include fumigation/pest control within sealed food storage areas, the use of nearly-expired food, a marketing campaign to reduce how much food students throw away, and adjustments to the quantities produced to reflect daily attendance.