SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year: September 2018 – August 2019

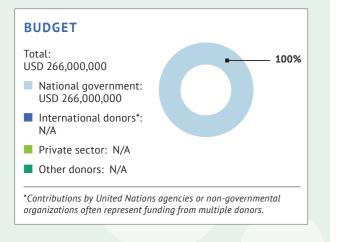
- Decree No. 37/2014 (IV.30.) of the Ministry of Human ٠ Resources on the nutritional regulations of public catering
- Institutional Child Catering as defined in Act 31 of 1997 on the Protection of Children and Guardianship Administration (Section 20-20/B.)

Lead Agency: Ministry of Human Capacities, Ministry of Finance, Ministry of Interior

NATIONAL LAWS, POLICIES, **AND STANDARDS**

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

Line item in the national budget... 🗹 Yes 🗌 No 🗌 NR



INFRASTRUCTURE

All schools have electricity, piped water, clean water, flush toilets and dedicated eating spaces/cafeterias. while only some schools have kitchens. The school meals and snacks were prepared on-site (on-school grounds), off-site in centralized (not private) kitchens, off-site in private facilities (caterers) and also purchased in processed form.

MEALS/SNACKS/MODALITY

Breakfast Lunch Dinner	Snacks Take-home rations Conditional cash transfer
Grains/cereals Roots, tubers Legumes and nuts Dairy products Eggs Meat Poultry	Fish Green, leafy vegetables Other vegetables Fruits Oil Salt Sugar

Prohibited food items: According to the Decree No. 37/2014 (IV.30.) of the Ministry of Human Resources on the nutritional regulations of public catering certain food are specified as prohibited. Like fizzy drinks with added sugar should not be given, energy drinks falling under the scope of the public health product tax should not be given, drinks containing caffeine - except for hot chocolate or tea - should not be given.

FOOD SOURCES

EDUCATION

🗹 Health

V

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

COMPLEMENTARY ACTIVITIES

Handwashing with soap Hearing testing/treatment Height measurement Dental cleaning/testing Menstrual hygiene Weight measurement Deworming treatment Drinking water Eye testing/eyeglasses Water purification \square Other: School orchards

COMPLEMENTARY EDUCATION PROGRAMS

OTHER Mutrition □ School gardens Physical education **Food and agriculture** Reproductive health The checked and highlighted **Hygiene** items are reported as required. though they may not be □ HIV prevention uniformly implemented. Image: Second second

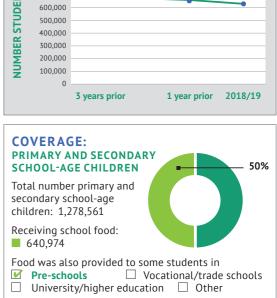
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GCNF is a non-political, non-profit entity. Funding for this survey and a follow-up survey in 2021 is provided, in part, by the United States Department of Agriculture; agreement number FX18TA-10960G002.



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2018-19						
Sch	ool level	Total #	# Enrolled	# Receiving Food		
Prin	nary school	406,585	752,369	570,728		
Seco	ondary school	871,976	354,913	70,246		
Tota	al	1,278,561	1,107,282	640,974		
STUDENTS	800,000 700,000 600,000 500,000 400,000		•			



NR = No Response

NUTRITION

School feeding program(s) include/involve the following:

Fortified foods

- Bio-fortified foods
- □ Micronutrient supplements
- **Mutritionists involved**
- Special training for cooks/caterers in nutrition
- **Objective to meet nutritional goals**
- Objective to reduce obesity
- Objective to provide a social safety net
- **Objective to reduce obesity**

Food items fortified: Salt

Micronutrients added to fortified foods: lodine

ADDITIONAL INFORMATION

Approaches used by these school feeding programs to prevent overweight and obesity include food restrictions on or near school grounds and physical education. Dietitians put together the menu where the special diet were required.

SPECIAL NOTES

This school feeding program have been managed by the national government through a centralized decision making process. The parliament and the Ministry of Finance decided the amount for the fund. The government ministries, families and the agencies worked independently and also together. Families requested funding for their children from the national and local governments. Food sourcing and involvement of private sectors were managed by the catering agencies. While the national and the local governments look into the decisions for schools/recipients of food, inspections for compliance with safety and quality standards, provisions for clean water and managed the bathrooms of participating schools, and also monitored the program. Besides the government funding some families paid full or partial price for the food. For disadvantaged families 50-100% subsidy or support is given. In the kindergarten the school meal is provided for free. In an upgraded manner primary school meals are also partially or completely subsidized.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

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

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

🗆 Yes 🗹 No 🗆 NR

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

🗹 Yes 🗌 No 🗌 NR

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

- □ Women
- Youth
- Other groups

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

🗌 Yes 🗌 No 🗹 NR

ADDITIONAL INFORMATION

NR

CONTACTS: HUNGARY

Agency: Department For Bilateral Projects and Relations Ministry of Human Capacities Website: kormany.hu/en/ministry-of-human-resources

SUCCESSES AND CHALLENGES

Hungary has not reported any kind of emergencies in the most recently completed school year.

Success: New foods/meals, new ingredients that are in line with healthy nutrition were introduced in school meals, only minority of children disliked these. The proportion of primary schools have increased significantly where fruits and vegetables could be provided to children once or more times a day. Significantly less kitchens used the traditional cooking technology of frying in fat. The Regulations contains principles in line with the recommendation of healthy nutrition. The Regulation specifies that public catering should provide special dietary needs fr those requiring such special diet (as confirmed by a doctor and as appropriate for their condition). This school feeding program is constantly controlled by the public health authority having their competency as to the location of the public catering provision.

Strengths: Public caterers could abide by the following provisions of the Regulation in 90% or more of the primary schools (based on the assessment of food allotment sheets):

- sugar was not added to ready for consumption and flavored dairy products.
- salted food powder, salted soup powder, salted flavorings were not used for other flavoring or consistency boosting purposes
- meat containing more than 30% was not provided
- drinks containing caffeine except for hot chocolate or tea were not given to children under the age of 18
- energy drinks were not given
- fizzy drinks with added sugar were not given

Setbacks and challenges: The proportion of schools who reported complains by parents about school meals has increased. Daily net raw material has not increased, the average amount was HUF 386.

There are still primary schools where free access to drinking water is not provided outside of bathrooms.

STUDIES CONDUCTED

National Nutritional Environment Survey in Schools 2013, Assessment of the Public Catering Act in Primary Schools in Hungary, 2017

RESEARCH NEEDED

INSTITUTIONAL CHILD CATERING

AS DEFINED IN ACT 31 OF 1997 ON THE PROTECTION OF CHILDREN AND GUARDIANSHIP ADMINISTRATION (SECTION 20-20/B.)

Lead implementer(s):

Ministry of Human Capacities, Ministry of Finance, Ministry of Interior

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 and In-school snacks

TARGETING:

Individual student characteristics

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018-19 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	363,402	-	_
Primary school	570,728	-	_
Secondary school	70,246	_	_
Total	1,004,376	-	_

FOOD ITEMS:

Grains/cereals	Meats	Fruits
Roots/tubers	Poultry	Sugar
Legumes & nuts	Fish	Oil
Dairy products	Green leafy vegetables	Salt*
Eggs	Other vegetables	
* fortified		

FOOD SOURCES:

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

NOTES:

The national government has been managing this school feeding program through a centralized decision-making process since the beginning. The school meals and snacks were prepared on-site (on-school grounds), off-site in centralized (not private) kitchens, off-site in private facilities (caterers) and also purchased in processed form. No mention of any mechanisms for limiting food and packaging wastage have been mentioned by the respondent. The approaches used by this school feeding program to prevent overweight/obesity by food restrictions on or near school grounds and physical education. Some of the food used in this school feeding program were packaged and processed foods.