

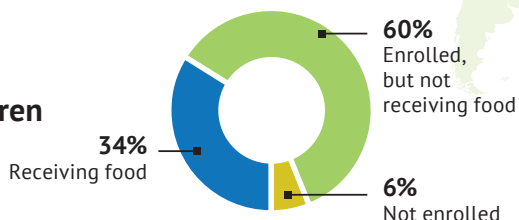


REPUBLIC OF San Marino

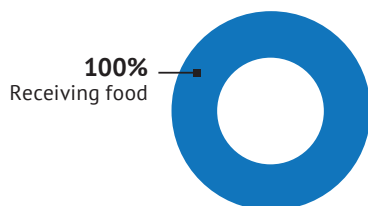


School Meal Coverage (2022-2023)

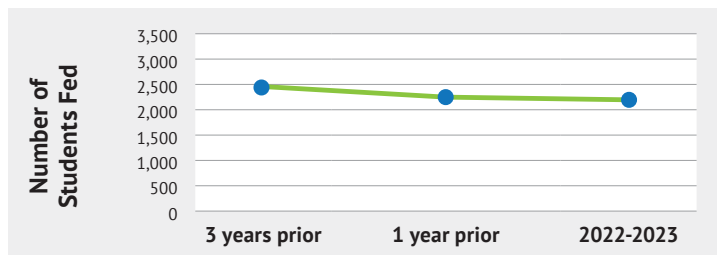
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	746	729	729
Primary School	1,537	1,463	1,462
Secondary School	2,821	2,616	0
TOTAL	5,104	4,808	2,191



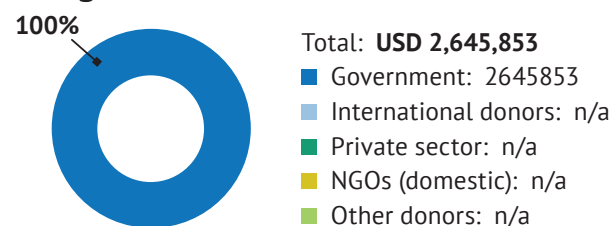
National Laws, Policies, and Standards

- National school feeding policy
- Nutrition
- Health
- Food safety
- Smallholder farms
- Agriculture (apart from smallholders)
- Climate/environment policy
- Private sector involvement

The country had ...

- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

Budget



- Line item in the national budget for school feeding

School Foods and Beverages

- | | | | |
|--|--|--|---|
| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Whole grains <input checked="" type="checkbox"/> Refined/milled grains <input checked="" type="checkbox"/> Blended grain-based products <input checked="" type="checkbox"/> Legumes <input type="checkbox"/> Nuts and seeds <input checked="" type="checkbox"/> Eggs <input checked="" type="checkbox"/> Dairy <input checked="" type="checkbox"/> Poultry and game meat <input checked="" type="checkbox"/> Red meat <input type="checkbox"/> Processed meat | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Fish and shellfish <input checked="" type="checkbox"/> Deep orange vegetables and tubers <input checked="" type="checkbox"/> White roots and tubers <input checked="" type="checkbox"/> Fruits <input checked="" type="checkbox"/> Dark green leafy vegetables <input checked="" type="checkbox"/> Cruciferous vegetables <input checked="" type="checkbox"/> Other vegetables <input checked="" type="checkbox"/> Deep-fried foods <input checked="" type="checkbox"/> Sweets | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Liquid oils <input checked="" type="checkbox"/> Semi-solid and solid fats <input checked="" type="checkbox"/> Salt <input checked="" type="checkbox"/> Dairy milk <input checked="" type="checkbox"/> Yogurt drink <input type="checkbox"/> 100% fruit juice <input type="checkbox"/> Other fruit drink <input checked="" type="checkbox"/> Tea <input type="checkbox"/> Other sugar-sweetened beverages | <p>Prohibited food items
"Junk food"</p> <p>Food Sources</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Purchased (domestic) <input checked="" type="checkbox"/> Purchased (foreign) <input type="checkbox"/> In-kind (domestic) <input type="checkbox"/> In-kind (foreign) |
|--|--|--|---|

Special Notes: None

Nutrition

School feeding program(s) include/involve 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**

Limitations on food and beverage marketing...

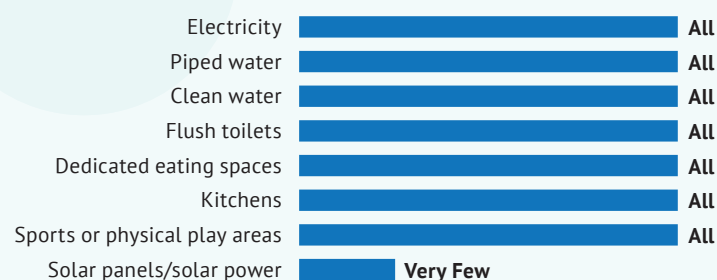
- On school grounds
- To school age children

Additional Information

Two nutritionists are engaged in school feeding in San Marino, and food or beverage items that are not nutritious (i.e., considered to be “junk food”) are not allowed in the school feeding program for health-related reasons. Other food items included in school meals/snacks are semi-whole grains. To address or mitigate overweight/obesity, there are nutritional requirements for school meals and food restrictions on school grounds, alongside health education, food and nutrition education, and physical education included in the school curriculum.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **72**

- At least 100% paid
- 75-99% women

There was a focus on creating job opportunities for...

- Women
- Youth
- Other Groups**

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**
- School gardens**

Complementary Education Programs

- Food and nutrition**
- Agriculture
- Environment/climate/sustainability**
- Hygiene
- Health**
- Reproductive health**
- HIV prevention
- Physical education**
- Mental health

Additional Information

Small-scale farmers received preferential treatment in procurement processes. They also receive support through purchase agreements set prior to harvest. The program had job opportunities reserved for individuals with disabilities or in need of social inclusion. Parents are part of the School Meals Committee that oversees the meal quality, and sometimes the members taste test the meals to evaluate quality.

Environmental Sustainability

Targeted climate-friendly foods

- Yes No

Steps taken to limit food waste

- Sealed food storage
- Fumigation/pest control in storage area
- Use of hermetic bags or larger hermetic storage system
- Routine testing/monitoring of dry food storage
- Use of nearly-expired food
- Use of usable but “imperfect” commodities or produce
- Campaign to reduce how much food students throw away

Steps taken to limit package waste

- Re-use of bags/containers
- Recycling
- Use of compostable materials
- Use of “bulk serve” containers
- Prohibiting specific types of packaging

Additional Information

To limit food waste, portions are prepared each day corresponding to the number of children enrolled; any surplus is given to charity organizations. Additional environmental efforts include the increase of local procurement and production and preference given to suppliers using more environment-friendly means of transport.

Emergencies

Experienced disruptions to school feeding due to emergencies

- Yes No

Strategies to address the impact of emergencies

- Seek alternative food sources or suppliers
- Changes in numbers of students fed
- Negotiate better prices with existing suppliers
- Establish alternative supply routes or transportation methods
- Source different or alternative food
- Release of food reserves
- Increase funding or budget allocation for school feeding
- Collaborate with local producers or suppliers to reduce dependence on global supply chains
- Changes in delivery method
- Changes in feeding modality
- Changes in feeding frequency
- No particular strategy was used

Additional Information

The school feeding program allocates sufficient funds annually to ensure nutritious meals are provided at school. No significant disruptions occurred.

Successes and Challenges

Successes

1. Awareness about school meals' significance for teaching healthy habits to students and families has increased.
2. Families still value the school feeding program.
3. Preference for organic food, preferably sourced from local suppliers, has been reaffirmed and enhanced.

Challenges

1. The COVID-19 period modified family meal habits, posing a significant challenge in reintroducing healthy eating habits through school meals.

School Meals: Pre-School and Primary School Menus

Management

- Lead implementer(s): Social Security Institute – School Management Division
- The national government managed the program (Centralized decision-making).
- National government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	729	49%	51%
Primary School	1,462	50%	50%
Secondary School	0	–	–
TOTAL	2,191	50%	50%

Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Blended grain-based products
- ✓ Legumes
- ✓ Eggs
- ✓ Dairy
- ✓ Poultry and game meat
- ✓ Red meat
- ✓ Fish and shellfish
- ✓ Deep orange vegetables and tubers
- ✓ White roots and tubers
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Cruciferous vegetables
- ✓ Other vegetables
- ✓ Deep-fried foods
- ✓ Sweets
- ✓ Liquid oils
- ✓ Semi-solid and solid fats
- ✓ Salt
- ✓ Dairy milk
- ✓ Yogurt drink
- ✓ Tea

Elements of Home-Grown School Feeding

- ✓ Objective for small-scale farmers to benefit from access to a stable market
- ✓ Local food sourcing
- ✓ Small-scale farmers involved by selling directly (or through their farmer organization) to the program or the schools
- ✓ Additional support provided to small-scale farmers
- ✓ Country had a law/policy/standard related to small-scale farmers and school feeding programs
- ✓ Preferential treatment for small-scale farmers/small farmer organizations/small companies in tendering procedures
- ✓ Effort is made to reduce food miles

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
- In-school snacks

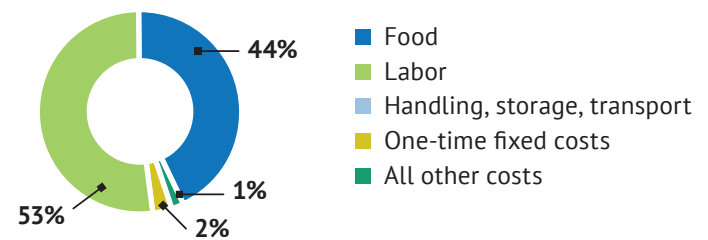
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Universal

Expenses



Food Sources

99.5% Purchased (domestic)
0.5% Purchased (foreign)

0% In-kind (domestic)
0% In-kind (foreign)

Additional Information

The school meals program started in 1974 with pre-school children (Scuola dell'Infanzia). Only some foodstuffs are manufactured in San Marino (i.e. flower, honey and olive oil) and any other kind of food is purchased locally, but mostly manufactured in Italy.

The Global Survey of School Meal Programs® collects data from government sources and is funded, in part, by the United States Department of Agriculture. Contact info@gcnf.org for more information.

Citation: Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, San Marino.

<https://gcnf.org/country-reports/>