

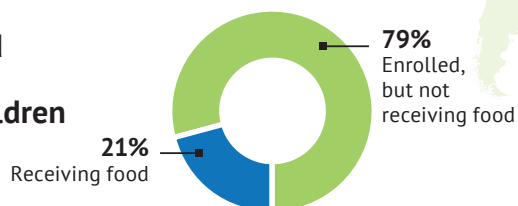


# KINGDOM OF Spain

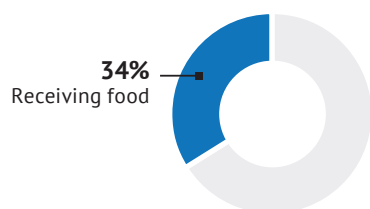


## School Meal Coverage (2022-2023)

### All Primary and Secondary School-age Children

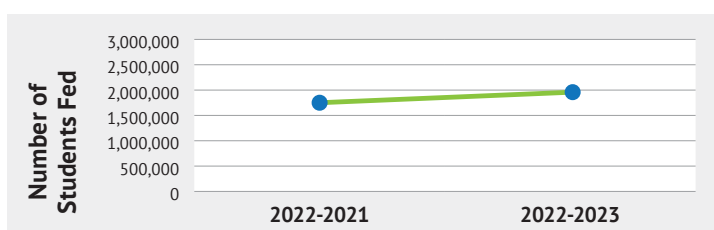


### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	1,230,501	1,235,198	774,134
Primary School	2,802,263	2,926,681	994,545
Secondary School	3,055,779	3,607,350	217,007
<b>TOTAL</b>	<b>7,088,543</b>	<b>7,769,229</b>	<b>1,985,686</b>

In the table above, the total number of students fed in Spain reflects only the information derived from the EU school fruit, vegetables and milk scheme annual monitoring report for the 2022-2023 school year. It is possible for there to be overlap between the beneficiaries of this EU scheme and the beneficiaries of other programs. Within the eight autonomous communities that responded to the survey, the total number of students fed in was about 1,431,892.



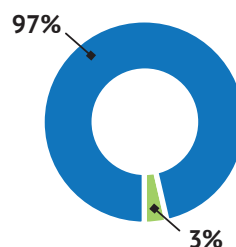
## National Laws, Policies, and Standards

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

### The country had ...

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

## Budget



Total: **USD 175,638,467**

- Government: 170,346,894
- International donors: 0
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 5,291,573

\* This budget reflects the allocation for school meal programs only in the eight autonomous communities that responded to the survey.

- ☐ Line item in the national budget for school feeding

## School Foods and Beverages

- ☒ Whole grains
- ☒ Refined/milled grains
- ☐ Blended grain-based products
- ☒ Legumes
- ☐ Nuts and seeds
- ☒ Eggs
- ☒ Dairy
- ☒ Poultry and game meat
- ☒ Red meat
- ☐ Processed 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
- ☒ 100% fruit juice
- ☒ Other fruit drink
- ☐ Tea
- ☐ Other sugar-sweetened beverages

### Food Sources

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

## School Foods and Beverages (cont'd)

### Prohibited food items

In some autonomous communities, the sale of food and drinks high in saturated fatty acids, trans fatty acids, salt, and sugars that exceed certain nutritional criteria are permitted. In some

autonomous communities, drinks that contain caffeine or other stimulants are prohibited, and fish with high mercury content (e.g., red tuna, shark, swordfish) are likewise restricted.

## Special Notes

Population and enrollment numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report. Because of the decentralized nature of school meal programs in Spain, the Global Survey of School Meal Programs was not administered at the federal government level in this country; rather, each of Spain's 17 autonomous communities was invited to complete the survey to contribute information on school meal activities

in their jurisdiction. This report is almost entirely based on the survey submissions received from government focal points in 8 autonomous communities. Together, these 8 autonomous communities hold 60.08% of the country's population. Because the characteristics of programs varied across and even within each autonomous community, this country report is necessarily a loose summary of the information received.

## 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...

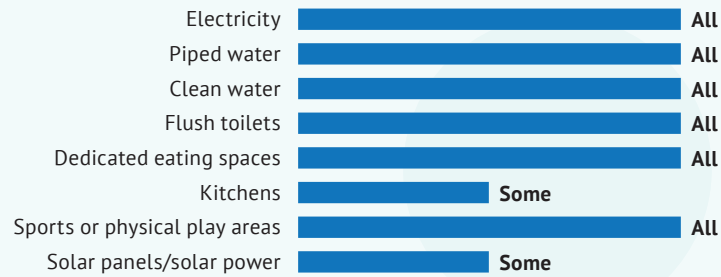
- ☒ **On school grounds**
- ☒ **To school age children**

### Additional Information

Iodized salt was used in the preparation of school meals. In some autonomous communities (depending on the model used for the provision of school meals), catering companies employed nutritionists to prepare menus and ensure they were appropriate to the nutritional needs of children. Across the autonomous communities, it was particularly noted that Spain is experiencing a nutrition transition in which rates of overweight and obesity are rising, including in early childhood. This is due to a tendency to consume highly processed foods, often with a high content of sugars, salt, fats or added additives. Many efforts are made through Spain's school meal programs to prevent or mitigate overweight/obesity, including nutritional requirements for food baskets, food/beverage restrictions on or near school grounds, limits in food/beverage marketing to children, physical education, and education in food, nutrition, and health.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

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

- Percent paid: Unknown
- Percent women: Unknown

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

- ☐ Women ☐ Youth ☐ Other Groups

### Complementary Activities

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> Handwashing with soap  | <input checked="" type="checkbox"/> Hearing testing/treatment |
| <input checked="" type="checkbox"/> Height measurement     | <input checked="" type="checkbox"/> Dental cleaning/testing   |
| <input checked="" type="checkbox"/> Weight measurement     | <input checked="" type="checkbox"/> Menstrual hygiene         |
| <input checked="" type="checkbox"/> Testing for anemia     | <input checked="" type="checkbox"/> Drinking water            |
| <input type="checkbox"/> Deworming treatment               | <input checked="" type="checkbox"/> Water purification        |
| <input checked="" type="checkbox"/> Eye testing/eyeglasses | <input checked="" type="checkbox"/> School gardens            |

### Complementary Education Programs

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> Food and nutrition                 | <input checked="" type="checkbox"/> Health              |
| <input checked="" type="checkbox"/> Agriculture                        | <input checked="" type="checkbox"/> Reproductive health |
| <input checked="" type="checkbox"/> Environment/climate/sustainability | <input checked="" type="checkbox"/> HIV prevention      |
| <input checked="" type="checkbox"/> Hygiene                            | <input checked="" type="checkbox"/> Physical education  |
|  | <input checked="" type="checkbox"/> Mental health       |

### Additional Information

In one autonomous community (among those that completed the survey), both small and medium/large-scale farmers were purposefully engaged in the school meal program to supply fruits and vegetables. Other autonomous communities did not report direct engagement with farmers. Nevertheless, the private sector was engaged through food trading, processing, transport, catering, the sale/rental of supplies, and the donation of food or supplies to the programs. Cooks/caterers in the program were required to have special training or certification in nutrition, portions/measurements, and food safety/hygiene.

## 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

In Cantabria, the ReAprovecha campaign on food waste engaged in outreach to schools with educational materials and awareness-raising workshops on the topic of reducing food waste. In Navarra, a “climate-friendly” menu was pursued by serving 16 fresh, organic and local vegetables per month, 2 organic legumes per month, local dairy products, and 8 fresh, organic and local fruits per month. In other autonomous communities, catering companies that committed to using local products were prioritized in hiring.

# 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

Many autonomous communities did not report that they were affected by emergencies in the 2022-2023 school year. In some cases, programs were affected by extreme food price inflation. In Andalusia, for example, at the start of the 2023 school year, the daily price of the school canteen service rose by 4.2%, from 4.78 to 4.98 euros.

# Successes and Challenges

## Successes

The various autonomous communities listed many success of their respective programs.

1. Development of a national strategy for a healthy diet through the school canteen program(s). This is part of a national strategy against childhood obesity, and it includes nutritional education program regarding appropriate eating habits in school canteen services.
2. The Public Health Agency of Catalonia offers the School Menu Review Programme (PReME), free of charge, to all schools.
3. Many autonomous communities prioritize use of fresh or minimally processed foods; use of locally produced and seasonal foods; reduction in the use of red and processed meats; and incorporation of organically produced foods into school menus.
4. School meal programs play an important nutritional and educational role, facilitating the acquisition of healthy eating habits and also facilitating socialisation and coexistence among peers.

## Challenges

The various autonomous communities listed challenges of their respective programs.

1. In some cases, school meal prices have risen due to food price inflation.
2. There is a need to promote the “hot line” catering model in which, unlike the current “cold line” model, food is cooked daily and served freshly made to the school. This model, in addition to shortening the distance and time between the preparation and consumption of food (thereby improving its quality), promotes the local economy.

# Region-level programs on school meals, vending machines and cafeterias in schools

*(Programas sobre menús escolares, máquinas expendedoras y cafeterías en los centros escolares)*

## Management

- Lead implementer(s): Usually the Departments of Education at the level of the autonomous community
- Regional governments managed the program (Decentralized decision-making).
- Caterers procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	50,631	—	—
Primary School	119,964	—	—
Secondary School	147,865	—	—
<b>TOTAL</b>	<b>318,460</b>	<b>—</b>	<b>—</b>

## Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ 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
- ✓ Liquid oils
- ✓ Semi-solid and solid fats
- ✓ Salt
- ✓ Dairy milk
- ✓ Yogurt drink
- ✓ 100% fruit juice
- ✓ Other fruit drink

## 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 meet educational goals
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

## Modalities of Providing Students With Food

- In-school meals

## Frequency and Duration

- 5 times per week
- During the school year

## Targeting

Targeting criteria vary across Spain's autonomous communities, ranging from universal reach to targeting based on individual characteristics, grade levels, school types, and school characteristics. In some cases, schools have a canteen service (provided by a catering company) which can be attended by all students who wish to do so, paying the cost of the meal. There is also a school canteen scholarship program for financial aid to pay for the school canteen for families in precarious situations. In some cases, priority is given to school transport users. In Navarra, for example, students were supported if they came from a disadvantaged economic situation according to the Department of Social Services; if the educational center was located in a municipality different from the student's place of residence and the students were transported daily to the center; if students were in special education centers; if students were in foster care; or if students were otherwise disadvantaged.

## Food Sources

Yes - Purchased (domestic)

Yes - Purchased (foreign)

No - In-kind (domestic)

No - In-kind (foreign)

## Additional Information

Among the objectives listed for autonomous community-level meal programs, some programs aim to reconcile family and professional life for students' families. The program in Castilla la Mancha is a program of financial aid for low-income families. Schools offer a canteen service to students, charging a stipulated price for said service. In this region, only a portion of the students who use the canteen service are beneficiaries of the scholarship program for low-income families.

# Region-level school programs for consumption of fruits and vegetables, and milk and other dairy products

*(Programas escolares de consumo de frutas y hortalizas, y de leche y otros productos lácteos)*

## Management

- Lead implementer(s): Department of Agriculture, Fisheries, Water and Rural Development (CAPADR); Department of Educational Development and Vocational Training (CDEFP) and Department of Health and Consumption (CSC) of the Andalusian Government // Ministry of Agriculture, Livestock and Rural Development, the Ministry of Health and the Ministry of Education, Sports and Culture of the Government of Castilla La Mancha // Government of Navarra, Department of Rural Development
- Regional governments managed the program (Decentralized decision-making).
- Regional government procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	177,020	—	—
Primary School	419,432	—	—
Secondary School	516,980	—	—
<b>TOTAL</b>	<b>1,113,432</b>	<b>—</b>	<b>—</b>

## Foods and Beverages

- ✓ Dairy
- ✓ Deep orange vegetables and tubers
- ✓ White roots and tubers
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Cruciferous vegetables
- ✓ Other vegetables
- ✓ Dairy milk
- ✓ Yogurt drink

## 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 reduce hunger
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

## Modalities of Providing Students With Food

- In-school snacks

## Frequency and Duration

- 1 time per week
- During the school year

## Targeting

- Participating schools opt into the program

## Food Sources

- Yes - Purchased (domestic) No - In-kind (domestic)
- Yes - Purchased (foreign) No - In-kind (foreign)

## Additional Information

Across the various autonomous communities, these programs aim to promote the consumption of fruit, vegetables and milk so that students become accustomed to a healthy diet. In Catalunya, there are several reasons for a lower rate of participation in the milk program compared to the fruit/vegetable program: Children exhibit a low acceptance of white milk (without adding sugar, honey or cocoa), and there has also been an increase in the number of children who are lactose intolerant. The programs are sometimes accompanied by complementary programs that include the "Frutibús, Traveling Playroom", the distribution of Frutómetros (fruit calendars), the distribution of a kit for the maintenance of organic gardens, cooking competitions or workshops, and games and demonstrations regarding the cultivation of certain products such as mushrooms.



# Transfer to small municipalities

*(Transferencia a ayuntamientos de menos de 1,500 habitantes para comensales no transportados en comedores escolares autorizados)*

## Management

- Lead implementer(s): Department of Education of the Government of Navarre with the collaboration of the town councils
- Regional governments managed the program (Decentralized decision-making).
- Implementing partner procured the food

## How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	83	—	—
Primary School	197	—	—
Secondary School	243	—	—
<b>TOTAL</b>	<b>523</b>	—	—

## Foods and Beverages

Not applicable, as this was a cash transfer program to cover the cost of school meals.

## 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 encourage the population to remain in rural areas

## Modalities of Providing Students With Food

- In-school meals

## Frequency and Duration

- A one-time payment was made to cover the cost of school meals
- During the school year

## Targeting

- Targeted toward Infant and primary schools, depending on the size of the locality

## Food Sources

N/A

## Additional Information

This program aimed to provide financial assistance by paying for school meals for students from towns with less than 1,500 inhabitants (specifically if they attend school in the same town where they reside).

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](mailto:info@gcnf.org) for more information.

**Citation:** Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Spain. <https://gcnf.org/country-reports/>