

SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year:
March 2018 – December 2018 (185 school days)

- Programa De Alimentación Escolar Del Ceip (PAE)

Lead Agency:

The National Administration for Public Education (ANEP)
Preschool and Primary Education Council (Consejo de Educación Inicial y Primaria)

NATIONAL LAWS, POLICIES, AND STANDARDS

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

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

BUDGET

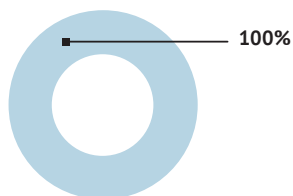
Total:
USD 60,423,713

National government:
USD 60,423,713

International donors*:
USD 0

Private sector: USD 0

Other donors: USD 0



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

INFRASTRUCTURE

All schools have electricity, latrines and bathrooms. Most schools have running and potable water, dedicated eating spaces/cafeterias, and kitchens. Food is prepared on site (on school grounds) in 93% of the schools, and off site (by catering services) in other cases.

SPECIAL NOTES

2020 will mark the 100th anniversary of school feeding in Uruguay!

NR = No Response

MEALS/SNACKS/MODALITY

- | | |
|---|--|
| <input checked="" type="checkbox"/> Breakfast | <input checked="" type="checkbox"/> Snacks |
| <input checked="" type="checkbox"/> Lunch | <input type="checkbox"/> Take-home rations |
| <input checked="" type="checkbox"/> Dinner | <input type="checkbox"/> Conditional cash transfer |
-
- | | |
|--|---|
| <input checked="" type="checkbox"/> Grains/cereals | <input checked="" type="checkbox"/> Fish |
| <input checked="" type="checkbox"/> Roots, tubers | <input checked="" type="checkbox"/> Green, leafy vegetables |
| <input checked="" type="checkbox"/> Legumes and nuts | <input checked="" type="checkbox"/> Other vegetables |
| <input checked="" type="checkbox"/> Dairy products | <input checked="" type="checkbox"/> Fruits |
| <input checked="" type="checkbox"/> Eggs | <input checked="" type="checkbox"/> Oil |
| <input checked="" type="checkbox"/> Meat | <input checked="" type="checkbox"/> Salt |
| <input checked="" type="checkbox"/> Poultry | <input checked="" type="checkbox"/> Sugar |

Prohibited food items: Ultraprocessed and fried foods, those high in sugar and salt, sausages, and others per Ministry of Public Health guidelines.

FOOD SOURCES

- | | |
|--|--|
| <input checked="" type="checkbox"/> Purchased (domestic) | <input checked="" type="checkbox"/> In-kind (domestic) |
| <input type="checkbox"/> Purchased (foreign) | <input type="checkbox"/> In-kind (foreign) |

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 type="checkbox"/> Menstrual hygiene |
| <input type="checkbox"/> Deworming treatment | <input checked="" type="checkbox"/> Drinking water |
| <input checked="" type="checkbox"/> Eye testing/eyeglasses | <input checked="" type="checkbox"/> Water purification |

COMPLEMENTARY EDUCATION PROGRAMS

- | | |
|--|--|
| EDUCATION | OTHER |
| <input checked="" type="checkbox"/> Nutrition | <input checked="" type="checkbox"/> School gardens |
| <input checked="" type="checkbox"/> Health | <input checked="" type="checkbox"/> Physical education |
| <input checked="" type="checkbox"/> Food and agriculture | |
| <input checked="" type="checkbox"/> Reproductive health | |
| <input checked="" type="checkbox"/> Hygiene | |
| <input checked="" type="checkbox"/> HIV prevention | |

= mandatory

The checked and highlighted items are reported as required, though they may not be uniformly implemented.



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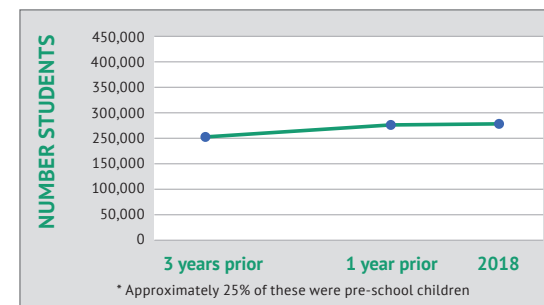
ORIENTAL REPUBLIC OF Uruguay



SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2018

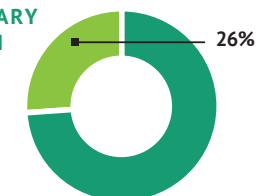
School level	Total #	# Enrolled	# Receiving Food
Primary school	478,538	332,048	201,309
Secondary school	328,257	270,421	5,320
Total	806,795	602,469	206,629



COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 806,795

Receiving school food:
 206,629



Food was also provided to some students in
 Pre-schools Vocational/trade schools
 University/higher education Other

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**

Food items fortified:

Dairy products and flour

Micronutrients added to fortified foods:

None

ADDITIONAL INFORMATION

Uruguay reported that cooks are provided training in nutrition, portion control/measurements, and food safety. The program involved 29 nutritionists, and to address obesity, set nutrition requirements and provided food and nutrition education and physical education activities for students.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

2,200	Cooks and food preparers
NR	Transporters
380	Off-site processors
NR	Food packagers and handlers
NR	Monitoring
2,300	Food service management
300	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

The Uruguay school meal program's cooks were paid and 75–100% were women. The program involves local businesses in activities ranging from food purchasing and processing to catering services and as sources of supplies. Uruguay implemented mechanisms to limit food waste including: sealed food storage, fumigation/pest control, use of food near expiration date, and a marketing campaign to reduce how much food students throw away.

CONTACTS: URUGUAY

Agency: Consejo de Educación Inicial y Primaria (CEIP)

Website: <http://www.ceip.edu.uy/actividades-pae>

Email: pae@ceip.edu.uy

SUCSESSES AND CHALLENGES

Key successes reported by Uruguay include: Formation of a Technical Guidance Group for the program, with expertise in nutrition and chemical and food engineering; implementation of quality and safety controls using a Laboratory Analysis Plan; and integration of an Inter-Agency Advisory Group for evaluating program functioning, impact on nutritional status, and the program's impact on families that enroll their children.

Uruguay also reported improvements in the nutritional quality and diversity of school menus, with new standards for the frequency of providing meats, legumes, raw and cooked vegetables, seasonal produce, and fruit. Three reported strengths of the program are:

- a) specialized professional advice for all school canteens;
- b) financing, supported by the citizens of Uruguay through the Primary Tax; and
- c) coordination and integration of nutrition education.

Challenges faced by the program included: The need for more licensed nutritionists in each department; and the need for a better ratio between the number of students being served and auxiliary service personnel. Difficulties were also reported regarding administrative burdens on school offices managing the food services and inadequate personnel to respond to the large number of requests for licenses for the staff of school canteens.

Uruguay reported a goal of achieving the resources needed for expanding the program to cover all middle school students who need it.

STUDIES CONDUCTED

Evaluation of the School Feeding Program and Monitoring of the Nutritional State of Children of Public and Private Schools by PAE, CODICEN, and the Institute of Economics at the University of the Republic, begun in 2015 and still in process: The study showed notable reduction of malnutrition and improvements in class attendance and academic performance. Families valued the program, and the program is seen both as making a positive social contribution and helping to improve eating habits.

RESEARCH NEEDED

Uruguay plans to repeat the study described above.

PROGRAMA DE ALIMENTACIÓN ESCOLAR DEL CONSEJO DE EDUCACIÓN INICIAL Y PRIMARIA (PAE)

Lead implementer(s):

The National Administration for Public Education (ANEP)
Preschool and Primary Education Council (Consejo de Educación Inicial y Primaria)

OBJECTIVES:

- To meet educational goals
- 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
- Five times per week during the school year

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	67,103	–	–
Primary school	201,309	–	–
Secondary school	5,320	–	–
Total	273,732	–	–

FOOD ITEMS:

Grains/cereals*	Poultry	Fruit
Legumes and nuts	Fish	Salt
Dairy products*	Green, leafy vegetables	Sugar
Eggs	Other vegetables	Oil
Meat	Roots/tubers	

* fortified

FOOD SOURCES:

99% Purchased (domestic)	1% In-kind (domestic)
0% Purchased (foreign)	0% In-kind (foreign)

NOTES:

Floods and tornados in some parts of the country caused an increase in the number of children fed. The program uses a competitive tendering process with preferential treatment for small-scale farmers and small business organizations.

