

Country	Portugal					
Population	80,000					
Title of policy or practice	School Meals – the local network					
Subtitle (optional)						
URL video	https://drive.google.com/drive/u/3/folders/110yUxn1Aj_1JY6FuXdlzFPUqS9z0Oahe					
Category	02 – GOV		SDGs		2– 4– 17	
Year of start	2007		Year of end		ongoing	
Actors' involvement	Municipal departments	Public institutions	NGOs CSOs	Research centers	Private sectors	International bodies
	3	13			14	
Budget	Total budget in 2020-2021 school year: €2,120,000 (Two municipal kitchens = 500,000€; Public Local Authorities = €1,620,000)					
Brief description	<p>The good practice aims to ensure healthy and quality school meals for all. It is developed through a network between territorial partners for the management of school meals (hereafter designated as "Local Public Authority" (PLA) and NGOs called "Private Social Solidarity Institutions" (PSSI)). It is also integrated into the Sustainable Food School Program-a specific program developed by the municipality that aims to provide healthy school meals in a social, ecological, and sustainable way considering, for example, food miles, or territorial development and job creation, divided into four axes: 1. Production; 2. Acquisition, 3. Cooking; 4. Consumption and healthy habits.</p> <p>Torres Vedras has about 80,000 inhabitants and 407 km². This area is divided into 13 smaller regions ("councils"), each of which has its own PLA. In 2007, the council became the authority responsible for school meals for kindergarten and elementary schools, and in 2020, it integrated the universe of all school levels.</p> <p>How does it work. - Instead of contracting out a catering service for school meals, the City opted for an integrated strategy that consists of:</p> <ul style="list-style-type: none"> • For schools in the city area, there is direct daily management of meals through two municipal kitchens. • For schools outside the city area, there is an inter-administrative competence contract with each of the 12 PLAs in the municipalities. <p>As a result, all 12 PLAs have the autonomy to contract out the school meal service to their local NGOs. These organizations cook and distribute meals to their respective local schools on a daily basis. On a monthly basis, the municipality pays the corresponding number of meals served in the schools to the Local Public Authorities and the latter pay it directly to the PSSIs. Parents pay only €1.46/meal maximum.</p> <p>This strategy makes it possible to promote the food supply chain through high-quality meals, as well as the socio-economic development of the area.</p>					
Innovation	<p>The Program integrates all the primary categories of the MUFFP Framework for Action:</p> <ul style="list-style-type: none"> • Through a system with two municipal kitchens and a partnership with local public authorities and NGOs (who provide out-of-town school meals), job creation and local agribusiness short supply chains are promoted. Local economic development is consequently emphasized. (Governance; Social and Economic Equity); • Direct management of meals ensures the freshness and quality of raw materials, allowing the reduction of the environmental footprint due to shorter distances between the farmer/supplier and the kitchens, as well as the distribution of fresh produce in bulk (Food Production; Food Supply and Distribution); • Through the support of nutritionists, the daily amount of cooked food is calculated, based on the specific number of children who will be eating lunch, according to the anthropometric 					

	<p>values needed, creating datasheets of each daily menu with the specific amounts of raw materials to be used.</p> <p>The Food Waste Monitoring Program is being implemented in all schools, allowing measurement of the daily amounts of food wasted after the meal, and is carried out with awareness-raising actions in classrooms to all school students to make them understand the importance of eating well and healthy, and the impacts of food production and waste for the planet and the entire food chain (food production; food waste).</p>
Impact	<p>The program's impacts are aligned with indicators 16, 20 and 38.</p> <p>Socio-economic:</p> <ul style="list-style-type: none"> ● Creation of 80 actual jobs in the NGOs and 20 people in the two communal kitchens, with the inclusion of the local population. There is high motivation on the part of the staff, as there are direct human relationships between them and the children (family, neighbors, community), reflecting a strong will to provide the best for the youngest. ● Development of the local economy, through the purchase of food raw materials directly from local farmers and suppliers, contributing to local money flows. ● Integration of approximately 77% of local students into the program (4700 meals per day), with a target of 100% in the short term. <p>Environment:</p> <ul style="list-style-type: none"> ● Stimulation of agri-food short supply chains and circular economy, with fresh produce in bulk and reduction of packaging. ● For communal kitchens, different quality criteria, e.g.: freshness - through less evaluation of food transport time (representing less CO2 emissions); bulk products - reduction of packaging. ● food waste management through specific daily quantities to be cooked, calculated by a nutritionist, reducing costs at kitchen level. <p>Nutrition/Quality:</p> <ul style="list-style-type: none"> ● High quality meals with organic raw materials, through seasonal and cultural menus, with specific nutritional calculations.
Inclusion	<p>We may venture to say that almost the entire population of Torres Vedras is involved: students and their families, school staff and teachers, local farmers/suppliers, non-profit organizations and their beneficiaries.</p> <p>The program is somehow aligned with governance (it is a political decision for integrated territorial management of meals); social and economic equity (it promotes the social and local economy, with job creation); food production (the territory offers food supply needs with many local farmers/suppliers, enabling short food chains); Food supply and distribution (local and fresh produce, allowing bulk delivery); Food waste (daily calculation of specific quantities to be cooked by a nutritionist and corresponding menu cards, as well as monitoring of food waste after the meal, where students separate their leftovers).</p>
Challenges and learning needs	<p>The implemented system depends on the strategic vision and political commitment of the municipality, resulting in an increased budget for school meals. The food production in the Torres Vedras area allows the promotion of short agri-food chains by local producers and/or suppliers.</p> <p>Challenges:</p> <ul style="list-style-type: none"> ● Integrate all 23% of the remaining students into the program. ● Increase the supply of organic products from the region, integrating them into the meals provided by NGOs. ● Establishment of a Food Policy Council. ● Regarding food sustainability, implement a weekly vegetarian menu, with good acceptance by students (and parents). <p>Therefore, the territorial expansion of this program is evident, with a great impact on the need to employ more people, both in the municipality and in the NGOs. The initiative can be used from the point of view of sustainable financial management of the canteens and sustainable procurement about good nutrition and education.</p>