

**School food provision in Germany**  
**A first analysis of the role of organic produce**  
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# 1. Introduction



## On one hand

- As all other countries in Europe, Germany has to give attention to the health of its children
- More and more are affected by Diabetes, Allergies and Obesity (> 15% are overweight or obese)

## On the other hand

- Longer school days necessitate a better infrastructure
- Dynamic situation in school meal provision
  - > **A lot of opportunities**
  - > **A lot of changes could follow**



# 3. History



- At the end of the 19th century: municipalities and private charities
- The traditional „family- model“ existed until the Weimar republic
- After the 2nd world war: school lunch was established temporarily
- In 1990: 3,5% of German full-time schools provided a warm lunch in western Germany (Pfau,1995)
  - > type: **additional school food provision**
  - > Pupils brought their own lunch from home
  - > Pupils got fruit, milk and snacks in school
- In the **Eastern Part of Germany**: the full-time school was the dominant model, hence 1988 nearly 86% got a warm lunch (Neef, 1989)

# 4. The current situation: school meals



- no overall binding guidelines for school food provision
- **additional school food provision** dominates through schools kiosks, school cafés and vending machines
- school food supply is regulated differently in all federal states
- now those responsible have **to face new challenges** e.g. to make decisions about catering or building a school canteen
- for the 47 biggest catering companies: 5% sales volume due to school food (2007)



Schule + Essen = Note **1**

# 4. The current situation: Organic



- Initiatives in schools and kindergartens supported by parents were the first organic school food provision
- Advice for the development of an adequate school food system is given nationally by the German Nutrition Society (DGE) which **recommends 10% organic food to be used in school meals**
- Latest research (Arens-Azevedo & Laberenz, 2008) estimates a proportion of organic food in German school meal provision which is equal to the proportion in households
- This proportion was estimated at around 3% in 2007 in the whole Food Market in Germany



# 4. The current situation in the federal state of North-Rhine-Westphalia



Vernetzungsstelle  
Schulverpflegung  
NRW  
Lernen geht durch den Magen!



- less structured and somewhat disordered situation
- money has been spent by the government to improve the situation
- creation of a Coordination Centre (Schulvernetzungsstelle)
- no compulsory guidelines for the use of organic food in school meals

## 4. Examples in North Rhine-Westphalia



### **Realschule im Kreuzviertel in Münster**

- Food served in a kiosk
- Pupils manage the kiosk themselves
- >20% organic school food daily for 70 pupils
- local apple juice and contract with a regional bakery



### **Annette-von-Droste-Hülshoff Gymnasium in Dülmen**

- Food served in a kiosk
- Parents manage the kiosk
- 6-10% organic school food daily
- Organic bread rolls, milk, apple juice



## 5. Berlin school meals



- Berlin adopted the all-day-school model for primary schools
- Berlin School Law (2004): Offer of a warm lunch is mandatory in primary schools
- investment in infrastructure (school canteens)
- professional approach: school administration, caterers, call for tenders

### Results:

- **pupils' participation at school meals above German average**
- **but hardly any school meals in secondary schools**  
no standards, no law, no money

# 5. The organic situation in Berlin



Vernetzungsstelle Schulverpflegung Berlin e.V.

Driver: Berlin Coordination Centre (2002)

Important milestone:

Berlin Quality Criteria (2003)

- recommendation of 10% organic food

Implementation:

- Policy adopts the quality criteria
- Coordination Centre supports administration, schools, parents, caterers

Teil 1 – Berliner Qualitätskriterien



# 5. The organic situation in Berlin



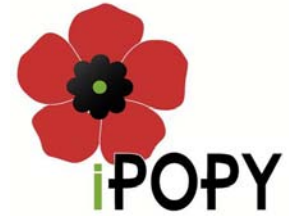
11 of 12 districts have definite contracts with their school catering firms to serve at least 10% organic food daily!

3 districts require 20% organic food, one of them strives for 30%

20 catering firms are active in the market:  
Some of them only replace main components, others offer 100% organic school food

Berlin has established a professional structure for school meals and integrated organic food into it.  
However, organic school food is hardly visible.

# 6. Conclusion



## School meals are changing in Germany:

- German school meal systems change from additional school food towards full meal services.
- School meal systems are very heterogeneous and patchy
- Many regions and schools still have to find a place for warm meals in the school environment
- Professional structures start to evolve (Coordination Centres in Landern, school administration)
- Learning processes are initiated
- More money and stronger political would be helpful

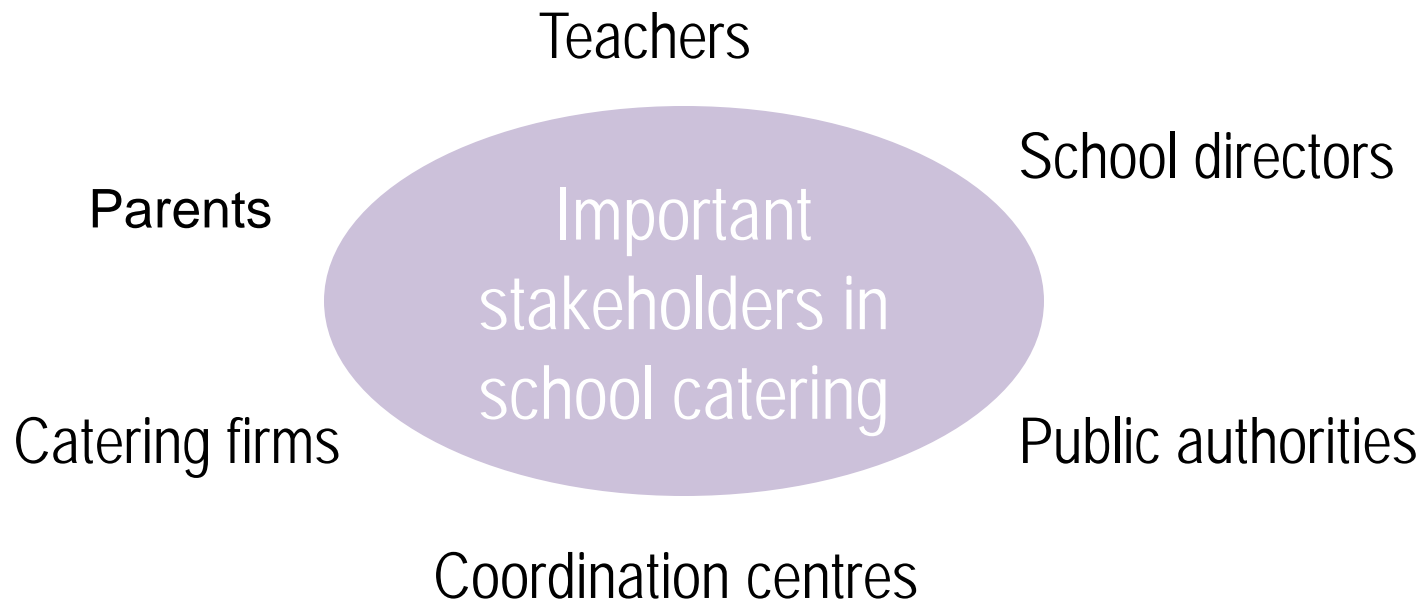
**How to make use of this changes for more organic and sustainable school meals?**

# 6. Conclusion



## Towards sustainable school meals

stakeholders have to cooperate to increase awareness, financial resources, qualification, political will, food education





# Thank you!

## Contact Details

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