



Slovakia

5.5 million inhabitants



Organic production + biodiversity protection

Small farmers + social integration of disadvantaged groups

Food education, food culture, + culinary traditions

Nutrition, quality, taste, freshness, seasonality

'Skutočne zdravá škola' - Truly Healthy School Programme

What? To educate canteen managers to use local, regional, and organic

When? 2023 - 2025

Who? Schools in Slovakia

"Let's build healthy schools and thriving communities together."

The challenge?

Across Slovakia, school canteens often rely on processed food and long supply chains, while local farmers struggle to find reliable markets for their products. This leaves children disconnected from where their food comes from and limits opportunities to improve meal quality, reduce waste, and strengthen local food systems.

The solution!

The 'Skutočne zdravá škola' programme supports schools in taking a Whole School Approach to Food, connecting school kitchens, classrooms, and local communities. Schools are supported in sourcing seasonal food from nearby producers, building relationships with farmers, and integrating food education through gardening, cooking, farm visits, and nutrition lessons.

The results:

With more than 160 schools and 28,000 students participating, the programme has improved school food while strengthening connections between schools, local producers, and communities. More food producers are now ready to supply schools, while schools have increased their measures to reduce food waste.

- **Economic impact:** Schools are creating new markets for local farmers and producers, keeping public spending within the regional economy and supporting jobs. Better menu planning and training help schools use food resources more efficiently.
- **Social impact:** Children gain access to quality, seasonal food while learning its origins through gardening, cooking, farm visits, and food education activities, building lifelong healthy eating habits.
- **Environmental impact:** Schools are reducing food waste, improving menus, and involving students in food activities. The programme promotes seasonal, minimally processed, and local products to support shorter supply chains and environmentally friendly farming.



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Key Takeaways for Cities:

Set Clear Policy Goals:

Establish targets (e.g. 10–20% local/organic sourcing), adjust procurement rules flexibly, and align with national sustainability strategies.

Foster Local Partnerships:

Connect schools with local producers, form school "food teams" with kitchen staff, teachers, and parents. Collaborate with NGOs for education and training.

Start Small, Then Scale:

Launch pilot projects in selected schools, train staff, and monitor food waste, costs, and satisfaction. Use this data to refine and expand the program city-wide.



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