

SCHOOL FOOD POLICY COUNTRY FACTSHEETS

PORTUGAL



School food policy (voluntary)	"Orientações sobre ementas e refeitórios escolares – 2013/2014"	
Developed by	Ministry of Education	
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Web link(s)	http://www.dge.mec.pt/data/educacaosaude/alimentacao/orientacoes_ementas_e_re-feitorios_escolares_circular_1_agosto_2_1_2pdf http://www.dgidc.min-edu.pt/educacaosaude/data/educacaosaude/accaosocialescolar/desdbufetes.pdf	



General information

Demographic data

School-age population		Total population	School-aged children as % of total population
5 to 9 years	513,870	10,487,289	15%
10 to 14 years	555,366	10,407,209	
15 to 19 years	551,206		
Total 5 to 19 years	1,620,442	XX	

Source: EUROSTAT, year 2013.

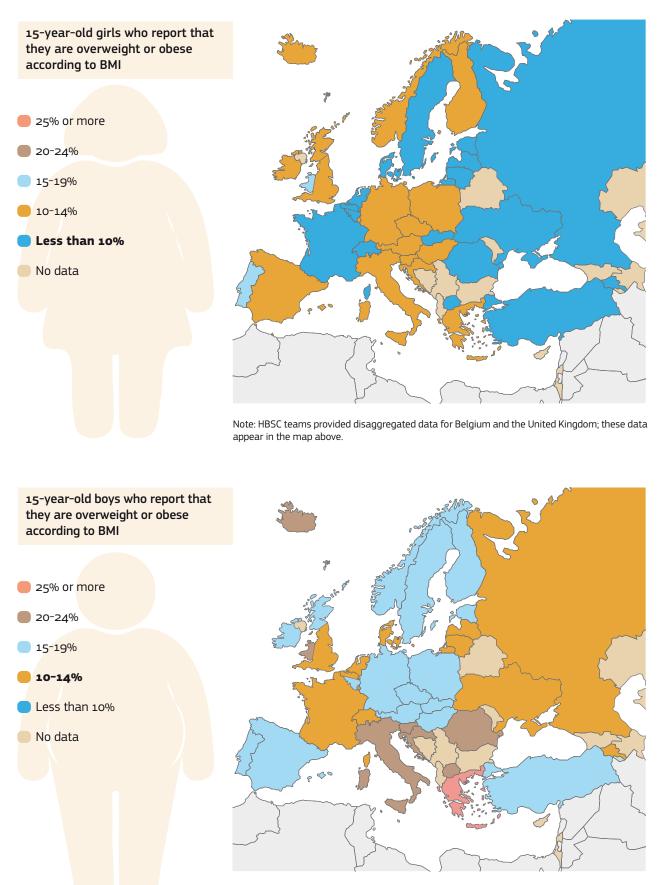
Childhood overweight/obesity prevalence in Portugal

	Overweight (including obesity)		Obesity	
	2007/8	2009/10	2007/8	2009/10
Boys (7 years)	40.5%	31.5%	16.7%	14.2%
Girls (7 years)	35.5%	36.2%	12.6%	12.2%

From: Wijnhoven T, van Raaij J, Breda J. WHO European Childhood Obesity Surveillance Initiative. Implementation of round 1 (2007/2008) and round 2 (2009/2010). Copenhagen, WHO Regional Office for Europe, 2014.

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Adolescent overweight/obesity prevalence in Europe



Note: HBSC teams provided disaggregated data for Belgium and the United Kingdom; these data appear in the map above.

From: Currie C et al. eds. Social determinants of health and well-being among young people. Health Behaviour in School-aged Children (HBSC) study: international report from the 2009/2010 survey. Copenhagen, WHO Regional Office for Europe, 2012 (Health Policy for Children and Adolescents, No. 6).

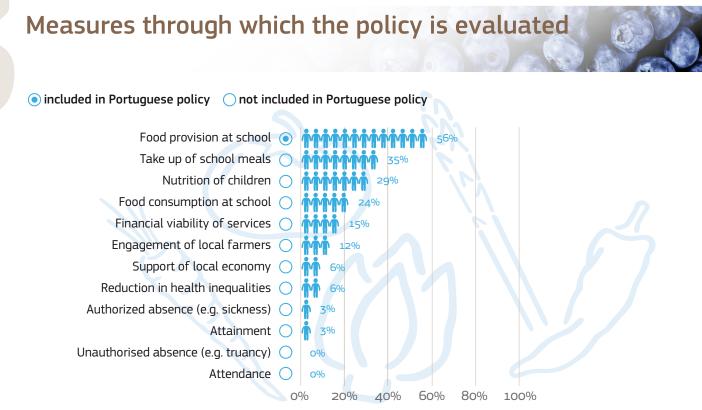
School food policy objectives

Improve child nutrition () Learn healthy habits () Reduce/prevent obesity (Reduce/prevent malnutrition (Tackle health inequalities 🧕 Improve attainment (Support parents and local community Support local agriculture Support local economy (Improve school attendance 🔘 15% 20% 10% 60% 80% 100%

> % of school food policies that include the stated objective (EU28 + Norway and Switzerland)

Other objectives:

• Make school meal an educational experience; inform about seasonality of plant foods; provide safe food to all students; reduce salt intake



% of school food policies that include the stated measure (EU28 + Norway and Switzerland)

Other measures:

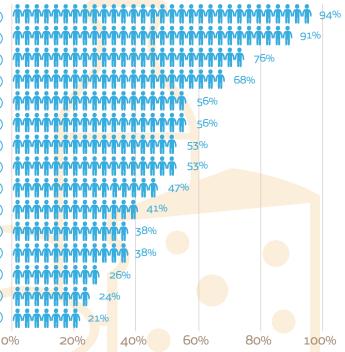
· Hygiene of establishment; performance of staff

School food policy standards and guidelines

• included in Portuguese policy • ont included in Portuguese policy

Food-based standards for non-lunch 🧿

- Food-based standards for lunch 🧕 🧕
 - Portion sizes (
- Nutrient-based standards for lunch 🤇
 - Catering practices (
- Nutrient-based standards for non-lunch 🔘
 - Dining spaces and facilities
 - Staff training (
 - Recipes 🤇
 - Kitchen facilities/equipment 🤇
 - Procurement practices
 - Food arrangement/presentation (
 - Food recovery/was<mark>ta</mark>ge
 - Staffing levels
 - Food contact materials



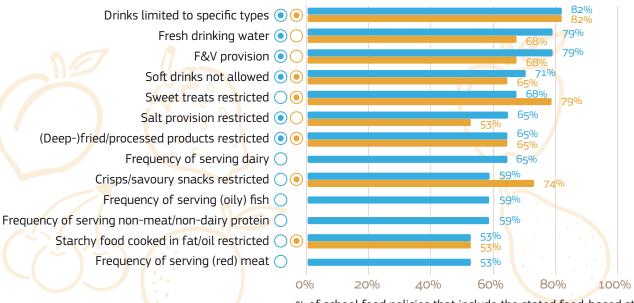
<mark>% of school fo</mark>od po<mark>lic</mark>ies that include the stated standard/guideline (EU28 + Norway and Switzerland)

Other standards/guidelines:

Guidelines for school coffee shops

Food-based standards

● ● included in Portuguese policy ○○ not included in Portuguese policy ■Lunch ■ Food other than lunchtime

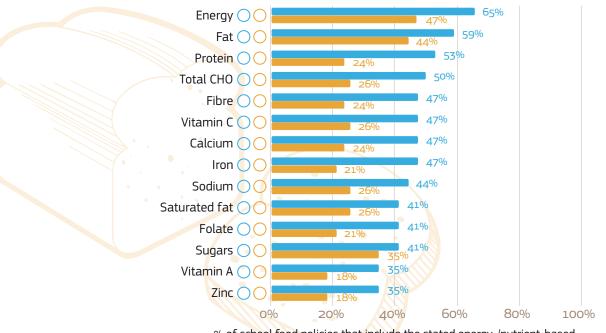


See Annex I for more details on the food-based standards/ guidelines in Portugal. % of school food policies that include the stated food-based standard/guideline (EU28 + Norway and Switzerland)

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Nutrient-based standards

● ● included in Portuguese policy ○ ○ not included in Portuguese policy ■ Lunch ● Food other than lunchtime

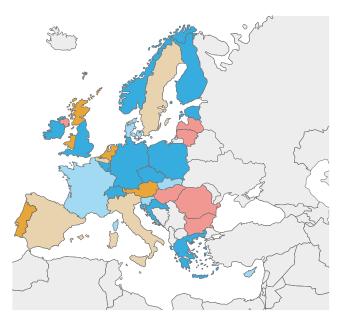


% of school food policies that include the stated energy-/nutrient-based standard/guideline (EU28 + Norway and Switzerland)

Restrictions on vending machines on school premises

Portugal

- Vending machines don't exist on or are banned from school premises
- (Certain) unhealthful foods/drinks not allowed in vending machines
- Vending machine offer in line with healthy eating guidance/standards
- (More) healthful options recommended, promoted
- No vending machine restrictions specified



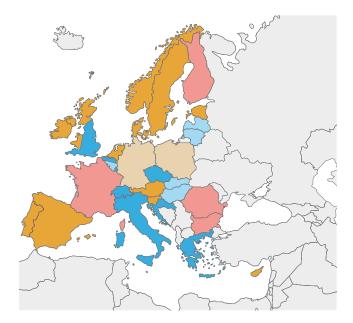
Vending machine restrictions on school premises across $\mathsf{EU28}$ + Norway and Switzerland

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Restrictions on marketing of food or drink on school premises

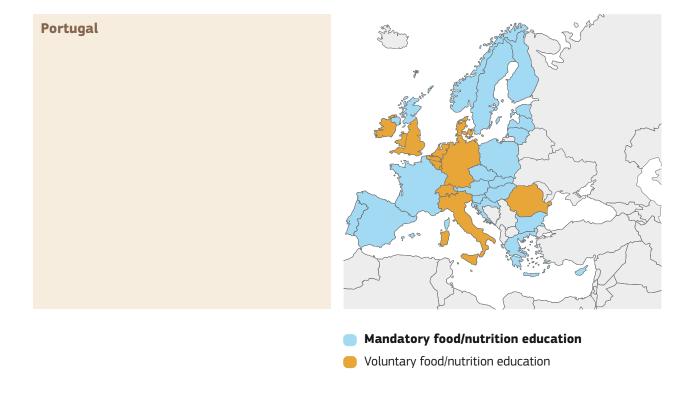
Portugal

- Specific marketing limits for drinks high in sugar, foods high in sugar, and savoury snacks high in fat or salt (HFSS foods/drinks), combined with restrictions of a more generic kind or focussing on other types of foods/drinks as well
- Marketing restrictions only on HFSS foods/drinks
- Food marketing restricted in some other way without making reference to HFSS foods/drinks
- Food marketing restricted in some other way without making reference to HFSS foods/drinks, and including a positive role of marketing/sponsoring
- No food marketing restrictions specified



Food and drink marketing restrictions on school premises across EU28 + Norway and Switzerland

Is food and nutrition a mandatory part of the national educational curriculum?



Annex

Additional information on Portuguese food-based standards for lunch and foods other than lunch

n/a =	not :	app	lica	ble

and roods other			
	Lunch	Other than lunch	
Specified amounts of fruit and vegetables must be provided for each child	Raw vegetables (salads) and/or cooked vegetables likely to be seasoned and served separately (e.g., green bean salad, courgettes, etc.) must be served daily, preferably in a separate dish, with at least three varieties and according to portion specification provided; cooked vegetables should wherever possible be part of side dishes (e.g. grilled salmon with baked po- tato and broccoli; Russian salad with tuna, etc.); for seasoning, should be available onion rings, lemon, coriander, parsley and oregano in proper spice packaging; dessert constituted of various fruit daily, prefer- ably of the season, at least three varieties, according to specified amounts; simultane- ously with raw fruit can be served boiled or roasted fruit without added sugar, no more than once a week; simultaneously with raw fruit, but on a different day than cooked/ roasted fruit, fresh/vegetable gelatin/ice milk/yoghurt may also be served once a week		
Specified number of times (red) meat served	-	n/a	
Specified number of times other sources of protein served	-	n/a	
Specified number of times dairy products served	-	n/a	
Specified number of times (oily) fish should be on the school lunch menu	-	n/a	
Restrictions on availability of fried, deep-fried or processed products	Menus including fried foods min 1/fortnight	х	
Sweet treats (chocolate, confectionery, cakes, biscuits, etc.) restricted	-	х	
Starchy food cooked in fat or oil restricted	-	х	
Crisps and savoury snacks restricted	-	х	
Fresh drinking water must be provided and be easily accessible	Х	-	

Additional information on Portuguese food-based standards for lunch and foods other than lunch (cont.)

	Lunch	Other than lunch
Drinks limited to specific types (e.g. milk, fruit juice, water, combination of these)	Only water	X
Soft-drinks (e.g. sugar- sweetened or artificially- sweetened soft drinks, squash) restricted	Not allowed	X
Salt provision is restricted	Use iodised salt	-
Other	Cream soup max 2/wk; vegetable-based soup min 1/wk; chicken soup max 1/mo; fish soup max 1/m; dish incl. pulses min 1/wk; poultry dishes appropriate 1/wk; dishes with eggs max 2/mo; dishes with steak/chop/ schnitzel/steamed or roasted sliced meat max 1/wk; dishes with meat or fish chopped, sliced or chipped (a) in small servings min 2/wk; fish dishes max 1/wk; meat and fish dishes on alternating days; starchy sides: rice, pasta or potato on alternating days and prepared in different ways; different type of bread daily; details of food options in differ- ent groups specified; orientation document for school buffets gives further detail	Where schools have food vending machines: food selection must obey exclusively the characteristics of genres to promote in par- ticular dairy products, bread and sandwich- es, water, drinks as specified; regarding fruit, recommended to use minimally processed fruit by washing, cutting and cleaning, and preserved by cold through own packaging; foods "to limit" or "not to be made availa- ble" cannot be part of the portfolio of vend- ing machines (e.g. HFSS foods, low-fibre foods, foods containing significant amounts of sweeteners, preservatives or colourants); where equipment permits, the operation of this should be complementary with the opening hours of the buffet; thus, students should not have access during lunchtime

HFSS = High Fat / Sugar / Salt.