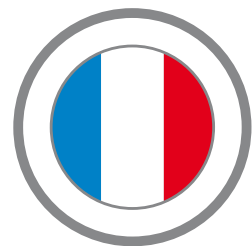


SCHOOL FOOD POLICY COUNTRY FACTSHEETS



FRANCE

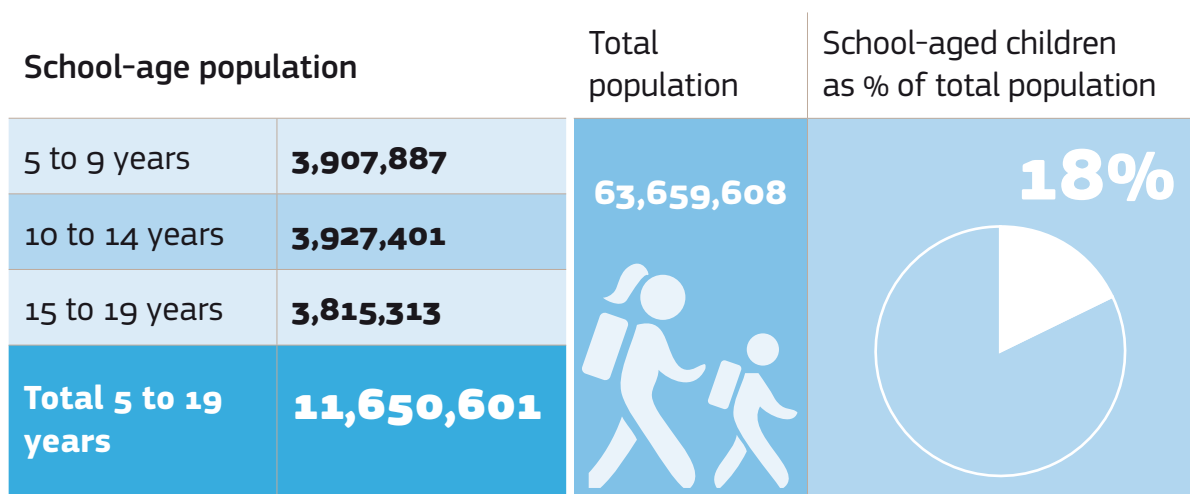


School food policy¹ (mandatory)	“Arrêté du 30 septembre 2011 relatif à la qualité nutritionnelle des repas servis dans le cadre de la restauration scolaire”
Developed by	Several ministries including Ministry of Defence and Veteran Affairs; Ministry of Home Affairs; Ministry of Economy, Finances and Industry; Ministry of Work, Employment and Health; Ministry of National Education, Youth and Community Life; Ministry of Agriculture, Nutrition, Fisheries and Land Management.
Year of publication	2011
Web link(s)	http://www.legifrance.gouv.fr/affichTexte.do?cidTexte=JORFTEXT000024614763

1. France also has a policy for pre-schools, dating from 2013;
<http://www.legifrance.gouv.fr/affichTexte.do?cidTexte=JORFTEXT000025242002&dateTexte=&categorieLien=id>

General information

Demographic data



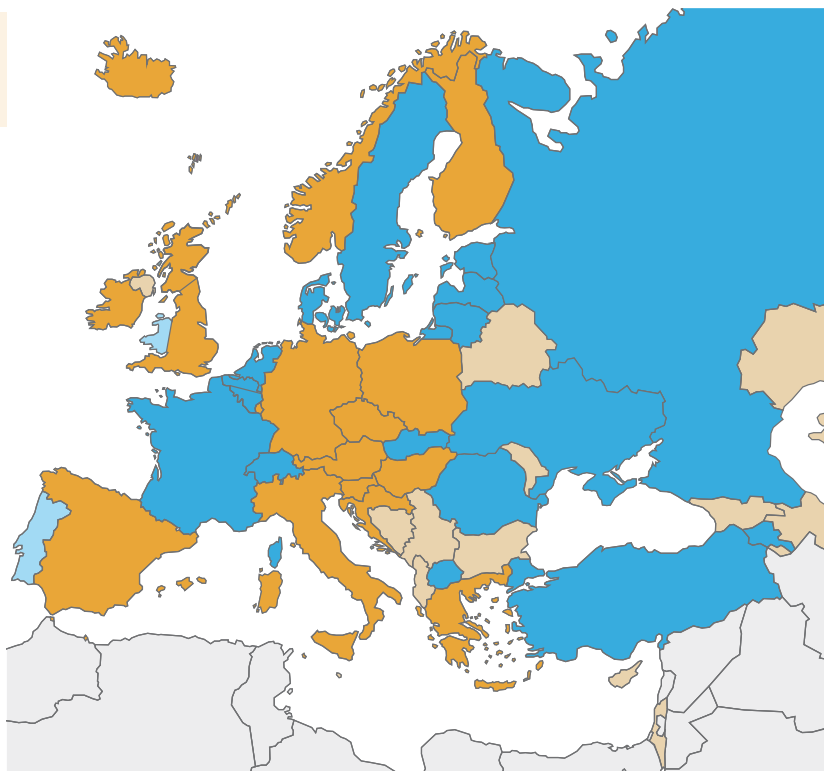
Source: EUROSTAT, year 2013.



Adolescent overweight/obesity prevalence in Europe

15-year-old girls who report that they are overweight or obese according to BMI

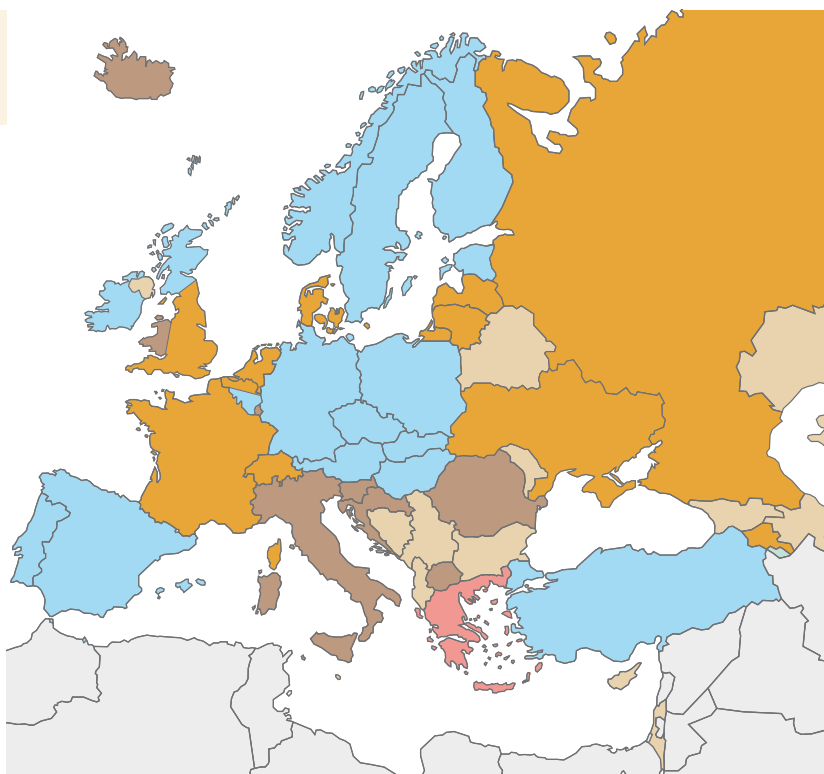
- 25% or more
- 20-24%
- 15-19%
- 10-14%
- Less than 10%**
- No data



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

15-year-old boys who report that they are overweight or obese according to BMI

- 25% or more
- 20-24%
- 15-19%
- 10-14%**
- Less than 10%
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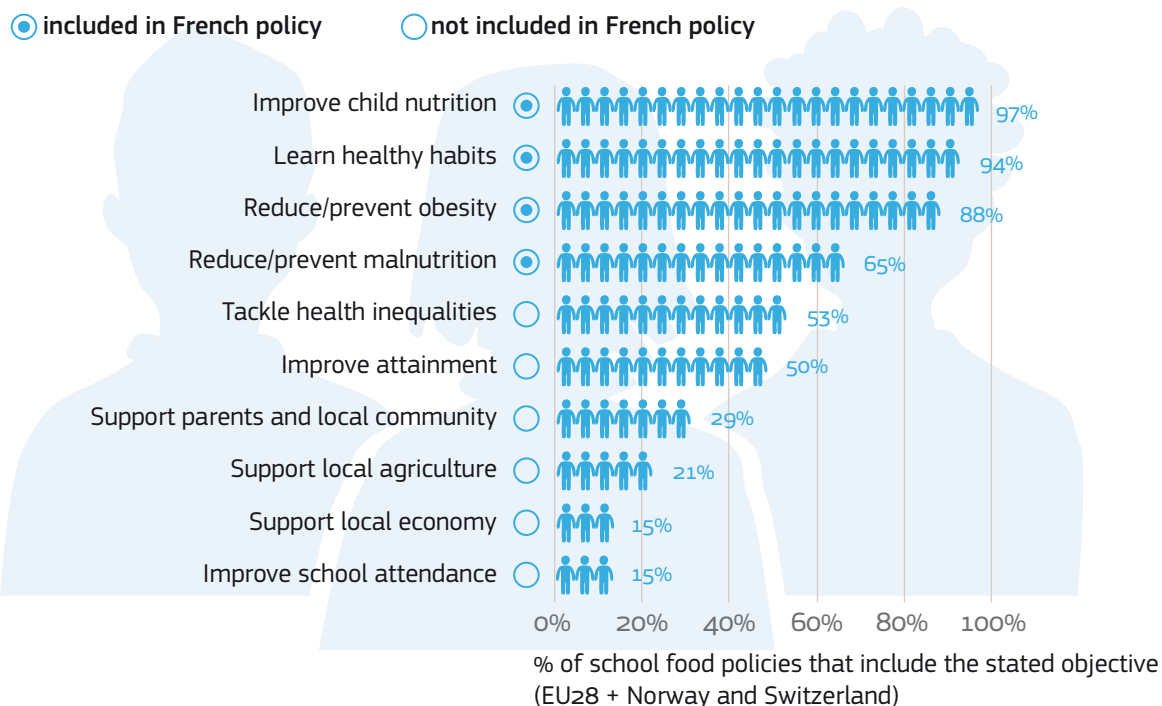


Note: HBSC teams provided disaggregated data for Belgium and the United Kingdom; these data appear in the map above.

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).

2

School food policy objectives

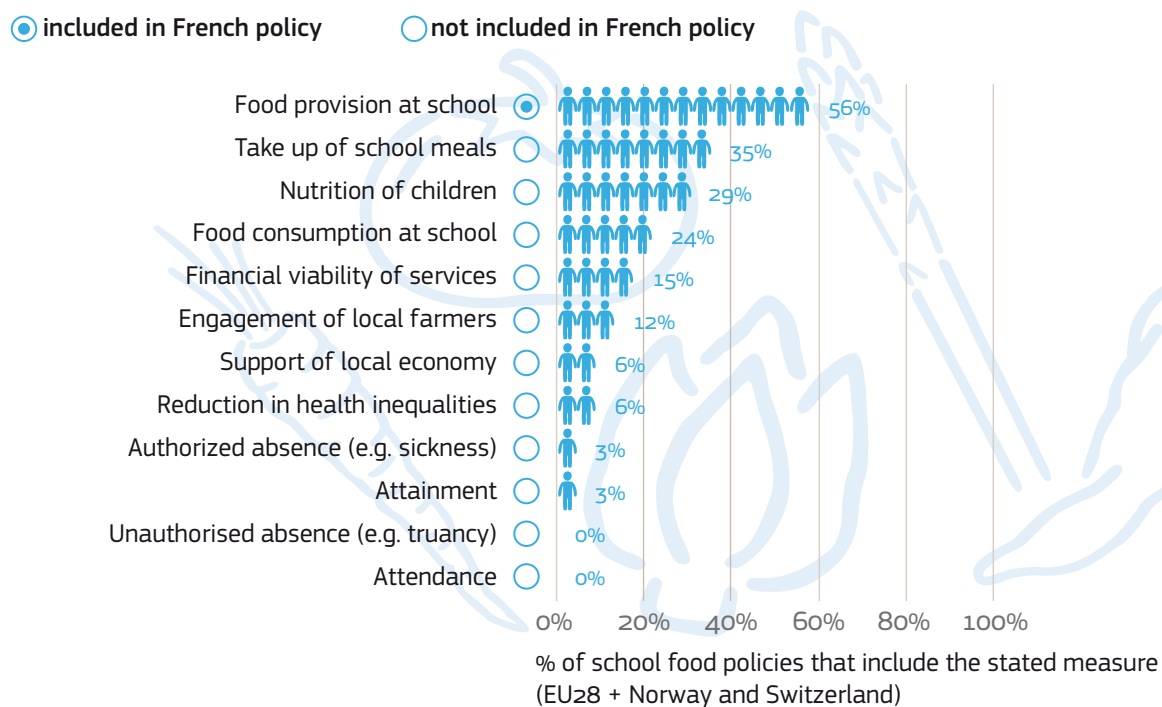


Other objectives:

- Understand food production

3

Measures through which the policy is evaluated

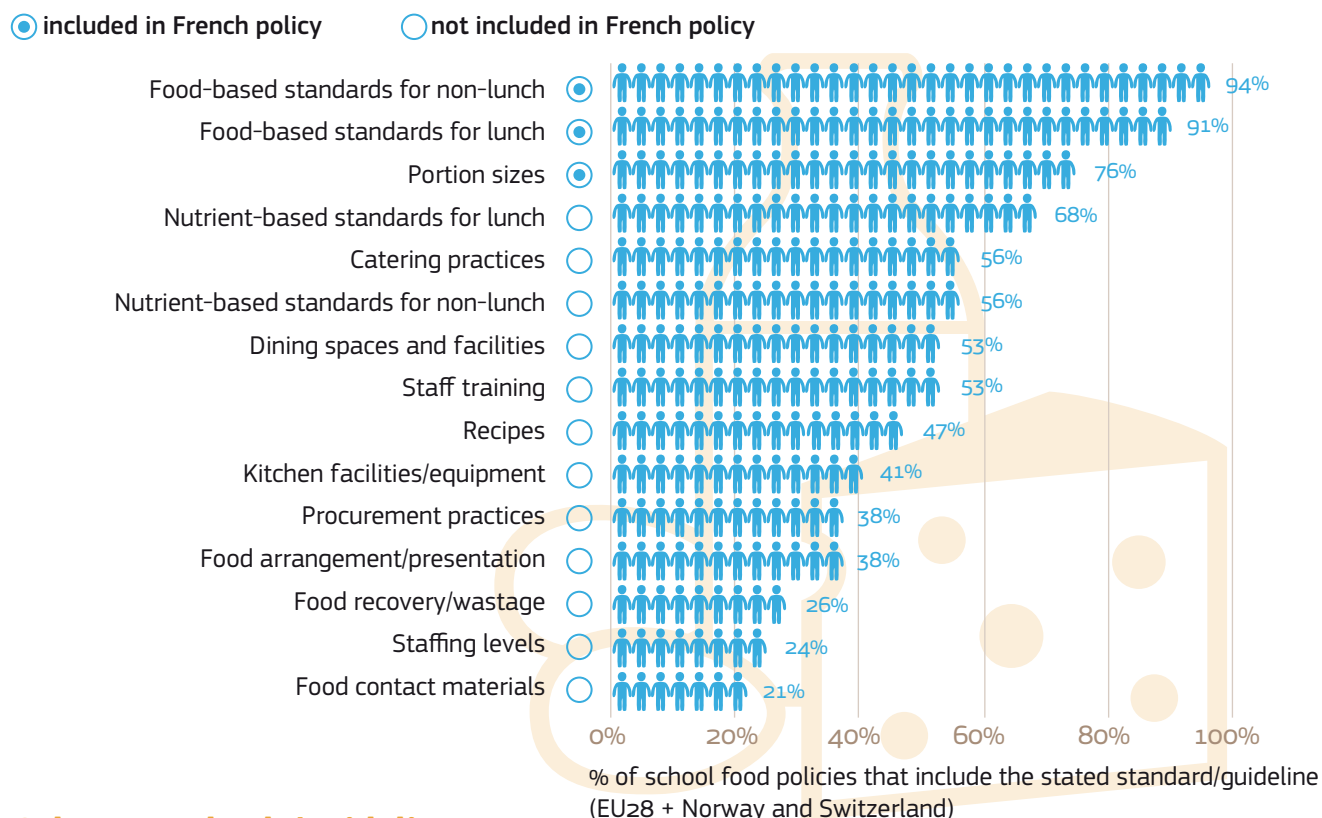


Other measures:

- Composition of meals

4

School food policy standards and guidelines

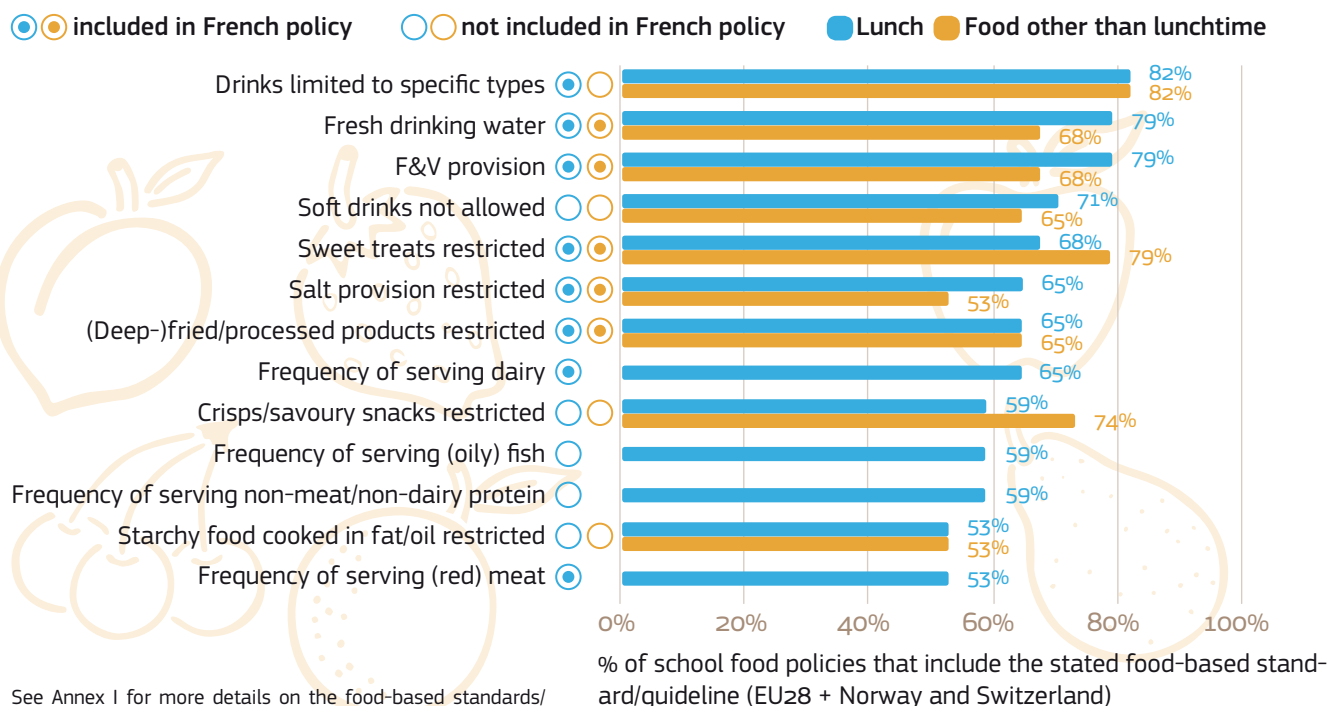


Other standards/guidelines:

- n/a

5

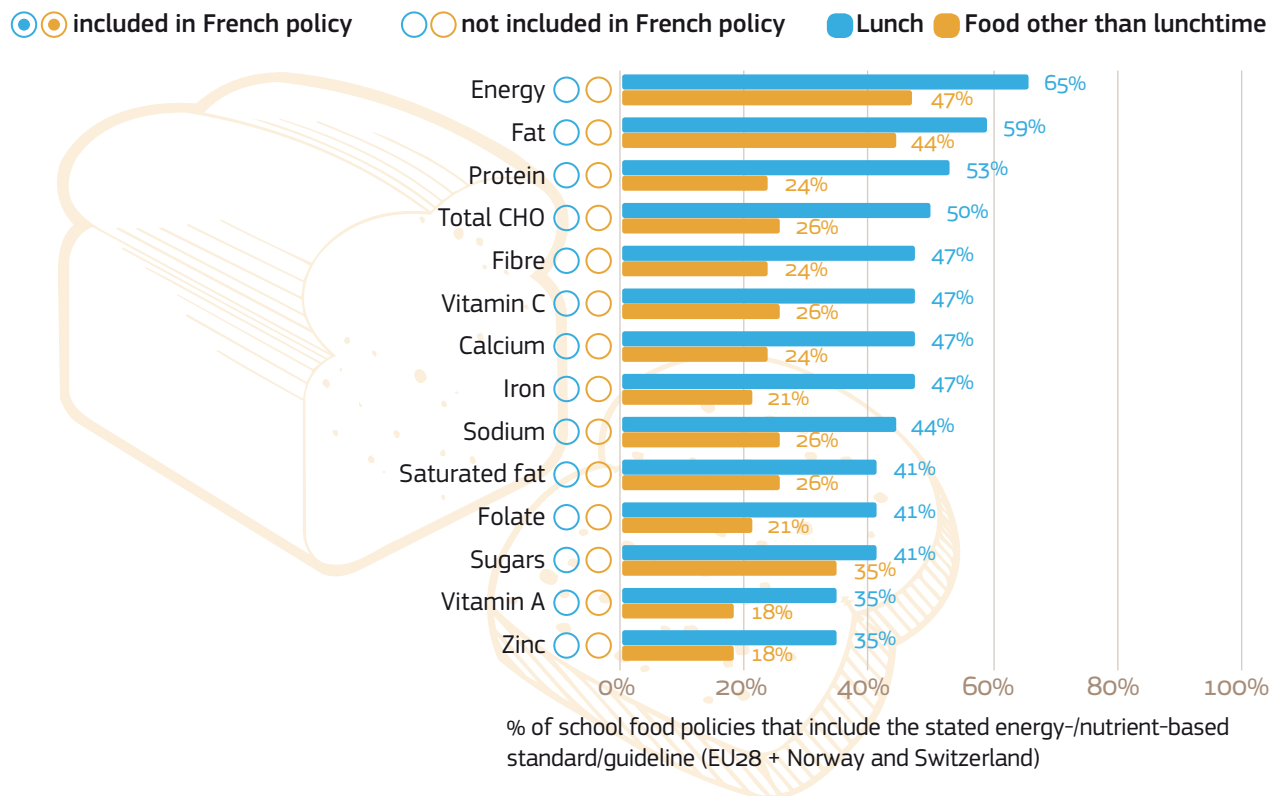
Food-based standards



See Annex I for more details on the food-based standards/guidelines in France.

6

Nutrient-based standards

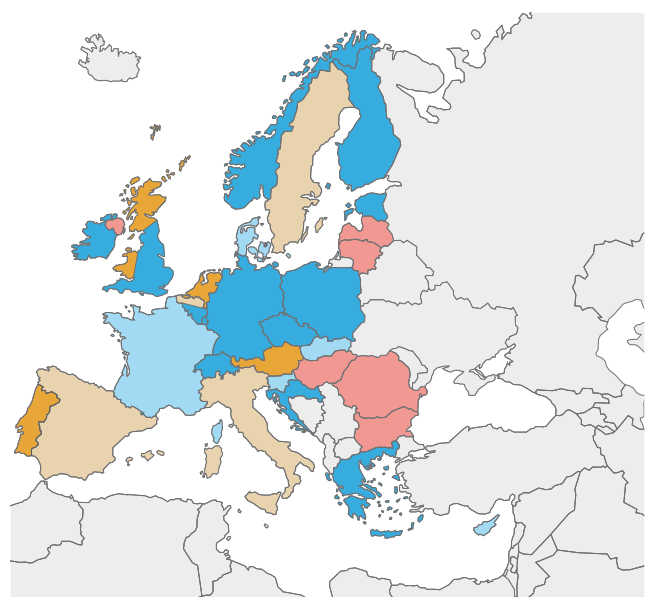


7

Restrictions on vending machines on school premises

France

- 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 EU28 + Norway and Switzerland

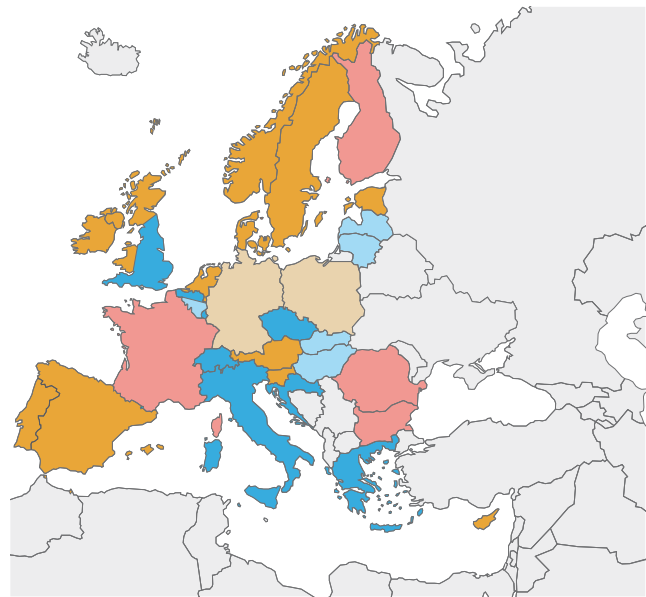
8

Restrictions on marketing of food or drink on school premises

France

- 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

Recommendations are made by education, health and agriculture authorities in <http://eduscol.education.fr/cid47778/nutrition-a-l-ecole-alimentation-et-activite-physique.html>

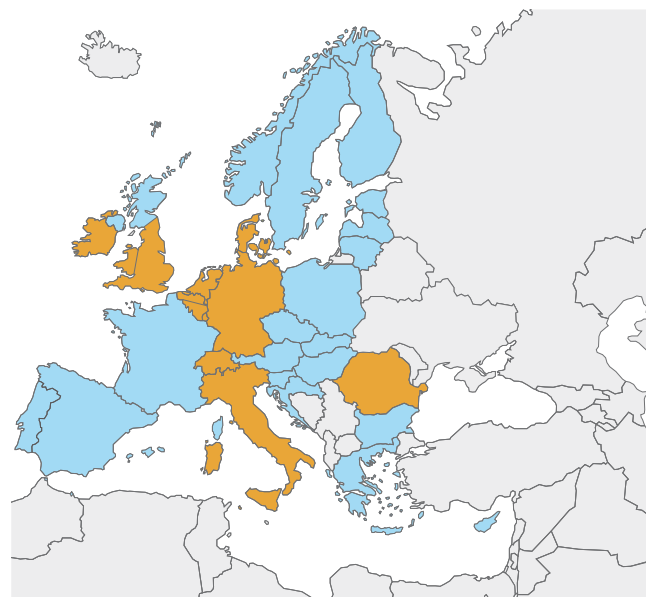


Food and drink marketing restrictions on school premises across EU28 + Norway and Switzerland

9

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

France



- **Mandatory food/nutrition education**
- Voluntary food/nutrition education

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

n/a = not applicable

	Lunch	Other than lunch
Specified amounts of fruit and vegetables must be provided for each child	Min. 10/20 meals with fresh/raw fruit & vegetables as starter or side dish; min. 8/20 meals with fresh fruit as dessert; 10/20 meals with cooked vegetables as side dish	Min. 10/20 meals with fresh/raw fruit & vegetables as starter or side dish; min. 8/20 meals with fresh fruit as dessert; 10/20 meals with cooked vegetables as side dish
Specified number of times (red) meat served	Min. 4/20 meals with non-minced meat (beef, veal, lamb, offal)	n/a
Specified number of times other sources of protein served	-	n/a
Specified number of times dairy products served	Min. 8/20 meals with cheese of min. 150 mg Ca per portion; min. 4/20 meals with cheese of 100-150 mg Ca; min. 6/20 meals with dairy food or milk-based dessert of more than 100 mg Ca and less than 5 g fat per portion	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	Max. 4/20 meals with main dishes or sides fried/deep-fried	Max. 4/20 meals with main dishes or sides to be fried/deep-fried
Sweet treats (chocolate, confectionery, cakes, biscuits, etc.) restricted	Max. 4/20 desserts from sweetened foods of less than 15% fat	Max. 4/20 desserts from sweetened foods of less than 15% fat
Starchy food cooked in fat or oil restricted	-	-
Crisps and savoury snacks restricted	-	-
Fresh drinking water must be provided and be easily accessible	x	x
Drinks limited to specific types (e.g. milk, fruit juice, water, combination of these)	Water the only recommended beverage	-
Soft-drinks (e.g. sugar-sweetened or artificially-sweetened soft drinks, squash) restricted	-	-
Salt provision is restricted	Salt and sauces not freely available at the table and only served in function of the meal	Salt and sauces not freely available and only served in function of the meal
Other	Menu cycle of 20 dishes; lunches and dinners need to be composed of main dish, side dish, dairy product, and a choice of starter and/or dessert; portion sizes must be age-appropriate; free access to bread	Menu cycle of 20 dishes; lunches and dinners need to be composed of main dish, side dish, dairy product, and a choice of starter and/or dessert; portion sizes must be age-appropriate; free access to bread