

Slovenia



Slovenia joined the School Meals Coalition in October 2024 and submitted its [commitments](#) through the Ministry of Foreign & European Affairs in May 2025 around the following areas: Financing, Programme design and coverage, Evidence and data generation, Advocacy and Partnerships.

Achievements

Slovenia is improving school nutrition through the implementation of two key projects: by training school staff on sustainable nutrition and through regional workshops for chefs and catering managers. The “Cooking Kids” initiative has been recognized by the European Commission as a best practice in promoting a healthy and sustainable lifestyle in relation to food.

The country continues to implement the EU School Scheme, reaching 90% of primary schools with additional meals and food education. Slovenia promotes short supply chains, local food procurement, and environmental sustainability through public campaigns, quality labels, and digital platforms.

Slovenia fosters early education on healthy eating through preschool programmes and national campaigns like the “Traditional Slovenian Breakfast.” Intersectoral collaboration is strong, with coordinated efforts across ministries, institutions and farmers/producers.

Internationally, Slovenia supports school meals through humanitarian aid and development projects with WFP as their leading partner. In 2024 Slovenia financed the construction of a primary school in Madagascar and provided meals for over 5,300 pupils over the course of 3 months. Slovenia advocates for school meals in global forums and plans to add a new commitment on food waste reduction.

Next steps

Slovenia identifies the following goals regarding its national effort:

- Strengthen efforts to reduce food waste in schools, aligned with the national strategy “Respect Food, Respect the Planet” and its 57-point action plan.
- Scale up infrastructure for school gardens, especially in environmentally affected municipalities, to support hands-on food education and local food production.
- Expand training and capacity-building efforts for school staff, chefs, and catering managers to ensure sustainable nutrition practices.

Highlights

- Promotes organic, seasonal, and locally sourced foods in school meals through national programmes and regional workshops.
- Emphasizes education on sustainable food production and healthy nutrition.
- 90% of primary schools participate in the EU School Scheme, benefiting 183,000 students.
- A national strategy and action plan aims to halve food waste per capita by 2030.
- Prioritizes global food security in its foreign policy, including through humanitarian and development efforts such as supporting school meals for over 5,300 pupils in Madagascar.