

In the school year 2013/2014 school catering checks were conducted for the purpose of judging the quality of school catering and provision of school services in alignment with the *CSI Plan of Principal Assignments* and for the purpose of initiatives and complaints. In total 326 entities providing school catering were controlled.

The quality of school catering has improved during last years, most of all the choice of services. Based on fulfilling the nutrition standards during past years one can conclude that the most of school canteens pay considerable attention to composing nutrition balanced offer of meals.

However, there are still some school canteens where nutrition standards of meals offered are not met or the consumption of fats and sugars is not regulated. This results in unbalanced diet, nevertheless, well balanced meal is important for obesity prevention mainly with pre-school children.

In some cases the extent of provided services and their quality do not meet requirements of the *Decree on School Catering*.

Recommendations:

- For increasing the prestige of school catering: pay more attention to the extent and quality of services and to prepare varied and nutrition balanced meals.
- In regards to the increase of individual alimentation the recommendation is to enable the legal entities to decide on the extent of school catering provision also for those who due to their health problems require diet limitations.