Milan Pact Awards 2025	**BANGKOK**						
Country	Thailand						
Population	5,455,020						
Title of practice	Breakfast and Lunch Program for BMA Schools						
Subtitle	Thai school lunch for BMA and Thai School lunch for catering						
MUFPP Recommended Action	15. Reorient school feeding programmes and other institutional food service to provide food that is healthy, local and regionally sourced, seasonal and sustainably produced. – SOCIAL AND ECONOMIC EQUITY						
Starting year	2022	**Ending year (if any)**			☐ already submitted in the past		
Actors and stakeholders' involvement	**Municipal departments**	**Other public institutions**	**NGOs CSOs**	**Research centres**	**Private sectors**	**International organizations**	**Other**
	54	1		1			
Budget	In fiscal year 2024, the total budget was € 56,949,961, funded by € 28,279,119 from the Royal Thai Government (for lunch) and € 28,670,842 from BMA (€8,039,346 for lunch supplement, € 20,631,496 for breakfast).						
Brief description	To promote child nutrition and equitable access to education, the Bangkok Metropolitan Administration (BMA) implements the School Breakfast and Lunch Program in all 437 affiliated schools. Many students come from low-income families, and school meals are often their main source of daily nutrition. The Thai government funds student lunches nationwide. In Bangkok, BMA supplements lunch funding and also covers breakfast costs, ensuring students receive two nutritious meals daily. This reflects a strong public commitment to child welfare and education. BMA oversees budgeting, quality control, and transparency in meal provision. In partnership with the National Electronics and Computer Technology Center (NECTEC) and the Institute of Nutrition, Mahidol University, BMA adopted the "Thai School Lunch for BMA" digital system. This tool helps schools plan meals, manage ingredients, and track delivery. Meal photos are uploaded online to promote transparency and allow public oversight. Suppliers use a linked platform to ensure compliance with nutrition and safety standards. The program aims to improve student health, support learning, and build trust in public services. It benefits over 250,000 students and families, many of whom depend on school meals. Key outcomes include better nutrition, higher parental confidence, and greater accountability in public spending. This initiative highlights the value of data-driven, transparent urban service models in advancing youth health and equity.						
Innovation	The "Thai School Lunch for BMA" system is a pioneering innovation in Southeast Asia, integrating digital technology with nutrition science to ensure safe, nutritious, and transparent school meal services across Bangkok. It is the first initiative in Thailand—and among the first in the region—that uses a centralized digital platform to plan, monitor, and publicly track school meals in real time. Developed in partnership with NECTEC and the Institute of Nutrition, Mahidol University, the system enables schools to generate daily menus based on children's nutritional needs and local food availability, using a built-in nutrient database. Suppliers input delivery data, and schools upload photos of actual meals, allowing for full transparency and accountability. Parents and the public can access this information online. This digital integration helps address urban inequality by ensuring consistent food quality for over 250,000 children in 437 schools, many from low-income families. In the face of rising non-communicable diseases and food insecurity, the system offers a data-driven, scalable, and transparent solution that strengthens food governance, promotes healthy diets, and						

	builds public trust. It is now considered a model for other Thai cities and could be replicated internationally.
Impact	The School Breakfast and Lunch Program of Bangkok Metropolitan Administration (BMA) delivers measurable impact across social, economic, and environmental dimensions. Socially, it ensures over 250,000 students—many from low-income families—receive two nutritious meals daily, improving school attendance, learning outcomes, and long-term health. The program supports gender equality as the majority of caregivers and school food workers are women. Economically, in fiscal year 2024, € 56.9 million was allocated: € 28.3 million from the Royal Thai Government for lunch, and € 28.7 million from BMA, including € 20.6 million for breakfast. This targeted investment reduces long-term public health costs by promoting healthy eating habits and preventing non-communicable diseases. Environmentally, the program supports local sourcing to reduce food miles and waste. All BMA schools implement a waste management policy under the 'Zero Waste Schools' initiative, promoting source separation of waste—recyclables, organic, and general waste—based on the Zero Waste School manual. Waste committees, comprising school staff, students, parents, and district officers, monitor progress, encourage participation, and recognize contributors. These efforts foster behavioural change, reduce environmental impact, and build sustainable school communities. Aligned with MUFPP indicators, the program advances nutrition equity, participatory governance, and sustainable food systems.
Inclusion	The BMA's School Breakfast and Lunch Program applies a holistic approach by addressing multiple MUFPP fields; governance, sustainable diets, food safety, food waste, and food production, while fostering multi-stakeholder collaboration and participatory governance at school, district, and city levels. The program is implemented across all 437 BMA affiliated schools citywide. It involves a broad range of stakeholders: BMA agencies, Thai Government, private food suppliers, academic institutions such as Mahidol University, and local communities including parents and students. These actors collaborate in menu development, nutrition standards, food monitoring, hygiene enforcement, and education campaigns. To ensure food safety, BMA coordinates with health authorities to routinely inspect food ingredients for contaminants and conducts random hygiene checks on kitchen staff using SWAB tests for hand and surface cleanliness. Mobile Units for Food Safety are deployed across the city to monitor and support schools in meeting hygiene standards. This multilevel approach ensures safe meals while building trust among parents and communities. On food waste, BMA schools implement source-separation practices under the 'Zero Waste Schools' initiative. Committees made up of school administrators, teachers, students, parents, and district officials oversee waste reduction and reuse efforts. These actions not only reduce environmental impact but also strengthen civic participation and awareness.