Milan Pact Awards 2025	**LA PAZ**						
Country	Bolivia						
Population	755,732						
Title of practice	New Model for Complementary School Nutrition						
Subtitle	Provide school meals to students in the municipality of La Paz						
MUFPP Recommended Action	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	2024	**Ending year (if any) 2025**			☐already submitted in the past		
Actors and stakeholders' involvement	**Municipal departments**	**Other public institutions**	**NGOs CSOs**	**Research centres**	**Private sectors**	**International organizations**	**Other**
	12	2	7	4	10	1	4
Budget	The budget allocated to the School Complementary Food program was increased from € 9,659,048.30 to € 13,384,486.50 to facilitate the implementation of this initiative. Funding for this budget came from the General Treasury of the Nation (TGN) and the GAMLP's own resources.						
Brief description	The Municipality of La Paz increased its budget to address student health issues. This decision followed studies conducted with the Universidad Mayor de San Andrés (UMSA), which identified that 33% of students were overweight or obese, 10% suffered from malnutrition, and 34% were at cardiometabolic risk. This increased financial commitment facilitated the implementation of a differentiated school complementary feeding program, specifically adapted according to different level of education. Personalized menus were developed based on age and educational level, with particular attention to students in special education. These menus incorporated unique Amazonian and Andean products suited to their nutritional needs, with a procurement approach designed to create economic opportunities for producers, processors, and consumers. The program also introduced innovations in procurement processes, encouraging more active participation from small-scale producers and thereby strengthening local economies. Directly benefiting 122,448 students across 368 educational units, the initiative's success hinges on meticulous planning and vigilant oversight to ensure both nutritional quality and product acceptance. Standardization and clear regulations have been crucial for the program's sustainability. Furthermore, the inclusion of Amazonian and Andean products not only adds nutritional value but also stimulates the economy for over 5,000 rural families.						
Innovation	The Municipality of La Paz has implemented innovative practices within its local food system, establishing itself as a national leader in inclusive, sustainable, and locally-driven food policies. The key actions are: • Inclusive food for students with disabilities: we pioneered the incorporation of foods specifically designed for students in special education. This promotes inclusive and equitable nutrition, backed by a municipal decree and service regulations. • Integration of high-nutritional-value local raw materials: the program prioritized the use of amazonian and Andean products such as acai, cupuaçu, acerola, majo, amaranth, quinoa, tarwi, and cañahua. This supports the local economy and small-scale regional producers through open calls, meetings, business roundtables, and contracts that include specific conditions for purchasing from these companies. • Partnerships with local businesses and producers: strategic alliances were formed with small businesses and local producers, particularly with indigenous Amazonian and Andean communities. Resources were invested to connect companies with producers, providing technical assistance to rural families. • Dietary Diversification: The variety of products included in school menus expanded from 24 to 43 varieties, improving both nutritional quality and student acceptance of the meals.						

Impact	- The Municipality of La Paz supports over 5,000 families and communities, including those in Riberalta, Achacachi, Challapata, Ivirgarzama, San Andrés, Caranavi, Achocalla, Cobija, Santa Cruz, Oruro, Alto Beni, Palos Blancos, and others. • Approximately 2,100 tons of Amazonian and Andean raw materials have been delivered through the school food program. • There are 20 direct and indirect contracts with small, medium, and large national companies providing dairy products, nectars, baked goods, cookies, natural foods, and cereals. • The program has generated 1,400 jobs exclusively for women, including nutritionists, administrative staff, plant managers, supervisors, operators, producers, and/or collectors. Additionally, 5,000 direct jobs and 4,000 indirect jobs have been created for producers. • There are 50 standardized recipes (School Complementary Food Recipes) for products based on Andean and Amazonian ingredients, which benefit all municipalities.
Inclusion	The Municipality of La Paz has acquired 13,677 kg of Amazonian fruits, specifically acai, cupuaçu, acerola, and passion fruit, from the localities of Riberalta and Cochabamba. This purchase directly benefits Amazonian families by integrating their local production into the municipality's core contracting documents. • Acquisition and Transformation Process Working with the municipality, the contracted company first standardizes recipes for Amazonian raw materials. These materials are then processed into products such as juices, nectars, and cereals that incorporate the Amazonian pulps. • Collaboration with Producers and Businesses The Municipality of La Paz collaborates with NGOs through agreements and letters of intent, and with various government levels through business roundtables with producers. The aim is to connect the companies supplying the school complementary food. This approach fosters the economic and social development of Amazonian communities while providing nutritious, high-quality products to students.