



Revista Española de Nutrición Humana y Dietética

Spanish Journal of Human Nutrition and Dietetics

SUPPLEMENTARY MATERIAL

Evaluation of the Implementation and Acceptability of the New Intercultural Guidelines in Chile's National School Feeding Program at A Rural School: A Pilot Quali-Quantitative Research.

Evaluación de la implementación y aceptabilidad de las nuevas directrices de interculturalidad en el Programa Nacional de Alimentación Escolar de Chile en una escuela rural: Una investigación piloto cualicuantitativa.

Valentina Bilbao^a, Constanza Villalobos^a, Valeria Cancino^a, Nathalia Rioja^a, Sandra Moldenhauer^a, Cecilia Riffo^a, Marcell Leonario-Rodríguez^{a,*}

^aEscuela de Nutrición y Dietética, Facultad de Medicina y Ciencias de la Salud, Universidad Mayor, Temuco, Chile.

* marcell.leonario@umayor.cl

Recibido: 14/06/2024; Aceptado: 25/10/2024; Publicado: 09/12/2024

Editor Asignado: Rafael Almendra-Pegueros, Institut de Recerca Sant Pau (IR SANT PAU), Barcelona, España.

Figure 1 – Checklist for Evaluating the Implementation of program

a) General considerations	Yes	No
The appropriate preparation was modified		
Chef's advice is taken into account		
The requested dosage table is complied		
Critical control points are followed		
Established materials are considered		
Established grammages are considered		
International or indigenous preparations are considered		
b) Service-based considerations		
Incorporate fluid milk and not flavoured milk formula		
Incorporate milk shake with cereal (quinoa or oatmeal), fruit and honey to sweeten		
Consider a variety of egg preparations (omelette, cooked and scrambled)		
Soups and creams are incorporated into lunches		
Legumes are incorporated into casseroles, burgers, croquettes, mashed and salads		
Include versions of pastas and whole grains		
Natural lemon is incorporated as a dressing		
Fruits are delivered chopped and seasoned with honey		
Sea salt and spices are incorporated		
Stir-fries and sauces are incorporated into the preparations		
Fish, seafood, or seaweed are incorporated		
c) Hygiene considerations for raw materials and canned food handling		
Raw materials to be used are washed and sanitised.		
Fresh herbs and vegetables are washed and sanitised.		
Seafood products are meticulously cleaned		
Canned food cans are sanitised before use		
Pouch is boiled and then added to the preparations		
Pouch meats are rethermalised and added at the end of the preparation		

Figure 2 – Semi-structured interview for key program stakeholders.

- 1- What do you do in the establishment and how does it relate to food production and food service for schoolchildren?
- 2- Were you able to see the modifications to the School Feeding Programme, specifically the modifications to the minutes in relation to healthier and interculturally relevant food?
- 3- About the above, could you mention what you thought of these modifications?
- 4- What ingredients were used and what kind of preparations were included? Indicate what struck you about them?
- 5- Did you have the opportunity to consume these preparations?
- 6- Have you been able to demonstrate the acceptability of these new preparations by schoolchildren? What do you think is the reason for the success or failure of the implementation and acceptability of these new preparations?
- 7- Do you think it is possible to implement these modifications in a better way? Indicate which ideas could improve the acceptability of the new programme guidelines.