

# **School lunches in Fussa City**

**ランチキッズ**  
福っくん&生っちゃん



Fussa City School Lunch Center mascot

**2025 Fussa City  
School Lunch Center**

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# Introduction

Fussa City's school lunch system uses a shared kitchen system, with the Second School Lunch Center built in 1979 and the First School Lunch Center built in 1981, providing lunches to seven elementary schools in the city.

For the city's three junior high schools, in addition to providing milk for lunch to students who request it, we have been using a lunchroom system in which students also eat packed lunches. However, at a regular meeting of the Board of Education held on February 18, 2014, the decision was reached to "implement school lunches at junior high schools in conjunction with the opening of the Disaster Prevention Food Education Center."

Furthermore, as the First and Second School Lunch Centers had become increasingly dilapidated, the Fussa City Disaster Response Facility Development Basic Plan was formulated in June 2014, and a decision was made to build a new Disaster Prevention Food Education Center (disaster response facility) in the eastern Fussa area.

In September 2017, the Disaster Prevention Food Education Center began operations, integrating the functions of the First and Second School Lunch Centers, which were closed in July of the same year.

The Disaster Prevention Food Education Center serves as a disaster prevention base facility that provides evacuation shelters and emergency meals in the event of a disaster, and in normal times utilizes its emergency meal functions by outsourcing cooking services, providing school meals to 10 elementary and junior high schools in the city, and also operates as a facility to promote food education.

We have also set up a dedicated kitchen building for food allergy-friendly school meals, and in response to the increasing number of children and students with food allergies in recent years, we provide food allergy-friendly meals that either remove or substitute with other ingredients the eight specific ingredients specified in national ministerial ordinances that are particularly severe and have a high number of cases.

School lunch menus are created in accordance with the nutritional intake standards set by the Ministry of Education, Culture, Sports, Science and Technology, and the salt (sodium) content is lighter than in general seasonings. Considering the lifelong health of children, it is important for them to get used to light flavors from an early age when their sense of taste is still being formed, so we aim to create school lunch menus that limit salt intake as much as possible.

This book provides an overview of school lunches in Fussa City, taking these circumstances into account.

## 1. Basic principles and policies of school lunches in Fussa City

(Decided at the Fussa City Board of Education regular meeting on February 18, 2014)

In order to achieve the objectives and goals of the School Lunch Act, Fussa City will implement school lunches based on the following basic principles and basic policies.

### (1) School Lunch Law: Purpose and Goals

#### <The purpose of school lunches>

The School Lunch Act, in light of the fact that school lunches contribute to the healthy development of the mind and body of children and students and play an important role in nurturing a correct understanding and appropriate judgment regarding food among children and students, stipulates necessary matters regarding the implementation of school lunches and food-related instruction using school lunches, with the aim of popularizing and enhancing school lunches and promoting food education in schools (Article 1 of the Act), and sets out seven goals for the implementation of school lunches in order to realize the educational objectives of compulsory education schools (Article 2 of the Act).

#### <School Lunch Goals>

- ① Maintaining and improving health through proper nutrition.
- ② To deepen a correct understanding of food in daily life, cultivate the judgment necessary to maintain a healthy diet, and develop desirable eating habits.
- ③ To enrich school life and foster a positive sociability and cooperative spirit.
- ④ To deepen understanding that diet is based on the blessings of nature, and to cultivate a spirit of respect for life and nature, as well as an attitude that contributes to environmental conservation.
- ⑤ To deepen understanding of how eating habits are supported by the various activities of people involved with food, and to cultivate an attitude that values hard work.
- ⑥ To deepen understanding of the excellent traditional food culture of our country and each region.
- ⑦ To provide a correct understanding of food production, distribution and

consumption.

## (2) Basic Philosophy and Policy

### < Basic philosophy >

In order to achieve the "Seven Goals of School Lunches," Fussa City implements school lunches based on the basic philosophy of "implementing school lunches that are centered on the children and students who will actually eat them, aiming to promote the development of healthy minds and bodies, while also fostering lifelong eating habits and nurturing independent children and students," and four basic policies.

### < Basic policy >

#### ① Providing safe and secure school lunches

We ensure safe and secure school lunches by providing school lunches that are made using safe ingredients and cooked in an environment with strict hygiene control.

#### ② Providing delicious school lunches that deliver hot food hot and cold food cold to children

Since children tend to be picky eaters and "avoid eating things they don't like," we provide school lunches that are "delicious, with hot food hot and cold food cold" and that have homemade menus and devised cooking processes to help maintain and improve their health through proper nutrition. We also strive to improve our cooking skills and provide delicious school lunches.

#### ③ Providing attractive school lunches

We aim to create attractive school lunches that are living teaching materials for food education, and we incorporate menus that include seasonal ingredients, local produce, festival foods, and regional dishes from all over Japan so that children and students can experience a variety of ingredients and dishes.

#### ④ Promoting food education to foster lifelong eating habits through the provision of school lunches

We promote nutrition education that enriches school life, fosters sociability and a cooperative spirit, provides students with a correct understanding of food in their daily lives, knowledge to maintain healthy eating habits, and cultivates desirable eating habits that can be used throughout their lives, and fosters independent children and students.

## 2 School Lunch

### (1) Implementation method

#### ア Community kitchen system

In Fussa City, the school lunch center (shared kitchen) set up in the Disaster Prevention Food Education Center (disaster response facility) will provide school lunches to 10 elementary and junior high schools in the city, as well as to school adaptation support rooms (Gentle Breeze Classrooms).

The Disaster Prevention Food Education Center serves as a disaster prevention facility that serves as a base facility in the event of a disaster, providing evacuation shelters and emergency meals, and in normal times, it provides school lunches using its emergency meal functions and promotes food education.

Fussa City School Lunch Center (1606-1 Kumagawa, Fussa City, Disaster Prevention Food Education Center)

#### イ Fussa City Elementary and Junior High School Lunch Annual Implementation Plan

Number of meals served per session: Approximately 3,800 meals  
(including meals for teachers and staff)

Of the 197 days the school lunch center was in operation,  
the number of planned school lunches per year:

elementary school: 192 times

Junior high school: 190 times

First semester: Wednesday, April 9th to Thursday, July 17th, 2025

Second semester: Thursday, August 28, 2025 to Wednesday, December 24, 2025

Third Term: Friday, January 9th to Monday, March 23rd, 2026

## ㊦ Contents of the menu

The school lunch menus in Fussa City are created based on the "Fussa City School Lunch and Food Education Annual Teaching Plan" and the "Fussa City School Lunch Annual Menu Plan."

The menu for junior high school and elementary school lunches is the same.



Points to keep in mind when creating these plans:

- ① We will promote the use of locally produced ingredients where we can see the faces of the producers.
- ② We will provide seasonal menus using ingredients that are in season.
- ③ Refrain from using pre-cooked processed foods and, as a rule, stick to homemade foods with clearly defined ingredients.
- ④ We will implement menus that can serve as living teaching materials for food education.
- ⑤ From the perspective of food education, which aims to pass on food culture, and to foster desirable eating habits, we will provide a balanced Japanese menu for rice lunches.
- ⑥ We will incorporate ceremonial food to convey traditional Japanese culture.
- ⑦ We will incorporate local cuisine to convey the culture and climate of various parts of Japan.
- ⑧ We incorporate cuisine from all over the world to convey global cultures.
- ⑨ We will incorporate a variety of foods while taking into consideration their preferences so that children and students will be motivated to eat.

<Specific menu>

### ● **Cooked rice**

We have rice four days a week, on Mondays, Tuesdays, Thursdays, and Fridays. We offer a wide variety of dishes, including white rice, the foundation of Japanese cuisine, as well as wakame rice, red rice, and mixed rice.

### ● **Bread and noodles**

On Wednesdays, bread or noodles are served.

The bread offered includes sliced bread, rolled bread, and fried bread.

The noodles offered include udon, spaghetti, and ramen.

- **Milk**

As a general rule, milk (200cc) is provided to all students every day. Milk is a source of protein and calcium, which is necessary for the development of blood, flesh, and bones during growth. In particular, calcium is a food that is important in terms of ensuring the necessary amount of calcium, as it contains a high amount and is highly absorbable compared to other foods. In addition, coffee milk and yogurt drinks may be provided several times a month.



- **Meat, fish, eggs, beans, bean products, seaweed**

Fish is an important source of protein and calcium, and we actively serve fish dishes from the perspective of nutrition and dietary education. We also try to include in our menus small fish, nuts, seeds, seaweed, beans, and bean products, which are difficult to consume in everyday meals.

- **Vegetables and fruits**

We try to actively use vegetables, potatoes, mushrooms, etc.



We use fresh, seasonal domestic vegetables and fruits, and as a rule, canned fruits are also made from domestic ingredients.

We are also proactively working to utilize local produce, and use vegetables from Fussa City, Hamura City, and Mizuho Town.

- **Dashi, seasonings, processed foods, etc.**

We use kelp, bonito flakes, dried sardines, etc. to make delicious soup stock. As a rule, we select seasonings and processed foods (such as kamaboko) that do not contain additives.

## Ⅱ How to eat school lunch foods

We plan our menus with a good balance of a variety of foods in mind, without excess or deficiency.

The menu table, based on elementary school home economics textbooks, lists the foods used in school lunches and divides them into three groups based on their main function (mainly a source of





energy, mainly a source of body building, and mainly a source of physical conditioning), as shown in the diagram on the right.

The menu sheet also includes information about the menu and seasonal notes, so please be sure to take a look.



**<Meals are basic at home!>**

If children eat "three meals a day," that comes to 1,095 meals a year. Of these, only about 190 meals are school lunches. Eating habits during the growth period will affect children's health in the future. In order to ensure that our children live healthy and fulfilling lives, we ask that you also pay attention to the eating habits of your family.

**才 Nutritional value of school lunches**

It is extremely important for growing children to have a well-balanced, nutritional diet.

School lunch intake standards have been set to ensure that students can consume approximately one-third of the nutrients they need each day, and half of the calcium, which is often lacking.

We divide nutritional intake into four levels for middle school students, create menus, and adjust the amount of food rations.

	1st and 2nd grade elementary school	3rd and 4th grade elementary school	5th and 6th grade elementary school	Junior high school students 1st to 3rd years
Energy (Kcal)	530	650	780	830
Protein (%)	13% to 20% of total energy intake from school lunches			
lipid (%)	20% to 30% of total energy intake from school lunches			
Sodium (equivalent to salt) (g)	Less than 1.5	Less than 2	Less than 2	Less than 2.5
Calcium (mg)	290	350	360	450
Magnesium (mg)	40	50	70	120
Iron (mg)	2	3	3.5	4.5
Vitamin A (μgRAE)	160	200	240	300
Vitamin B1 (mg)	0.3	0.4	0.5	0.5
Vitamin B2 (mg)	0.4	0.4	0.5	0.6
Vitamin C (mg)	20	25	30	35
Dietary fiber (g)	4 or more	4.5 or more	5 or more	7 or more

Ministry of Education, Culture, Sports, Science and Technology: Standard school lunch intake per child or student Revised on April 1, 2021

## 力 Selection of ingredients

All school lunch supplies are handled hygienically, and we take every precaution to use safe food, strictly adhering to the following precautions.

### < Common precautions for Fussa City school lunch supplies >

- ① We use ingredients that comply with the Food Sanitation Act.
- ② In principle, we use domestically produced raw materials.
- ③ We use materials whose process from raw materials to finished products is clear. (Including production area and cultivation area)
- ④ Check the food composition table and ingredient list, etc.

We require suppliers to clearly mark all supplies with the following:

- Place of origin, name or address of producer or seller
- Best before date, expiry date, or shelf life and manufacturing date
- Contents (item name, weight, etc.)

- As a general rule, no unnecessary additives are used.
- No genetically modified foods or processed foods made from these ingredients are used.

#### キ Support for those who want to know the detailed ingredients used

In addition to the menu for distribution to households that is distributed in advance, there is a "Detailed Menu" that lists the ingredients used for each dish, and a "List of ingredients used" that lists the raw materials for processed products, etc.

These tables are available on the Fussa City website, but if you would like a paper version, you will need to submit an **"Application for Distribution of Detailed School Lunch Menu Tables, etc."**

#### ク Hygiene management

Because meals are served in groups, we pay particular attention to hygiene. In order to provide safe and delicious school lunches, we are taking the following measures, based on the Ministry of Education, Culture, Sports, Science and Technology's School Lunch Hygiene Management Standards and the Fussa City School Lunch Hygiene Management Standards.

- ☆ Daily health checks for kitchen staff, twice-monthly stool tests, and regular norovirus tests
- ☆ Disinfection and sterilization of cooking utensils using hot air
- ☆ Temperature control, including checking and recording the core temperature of food
- ☆ Regular hygiene inspections of food, tableware, cooking utensils, etc.

#### ケ Food containers, trays, tableware, etc.

The food container has a double structure of resin (polypropylene) and stainless steel, and has heat and cold insulation functions.

The tray is made of FRP (fiber reinforced plastic).

From the perspective of food education, reinforced porcelain is used for the tableware, and six types of tableware - rice bowls, soup bowls, large plates, small plates, curry plates, and rice bowls - are used depending on

the menu.

There are three types of eating utensils used - chopsticks, spoon, and fork - depending on the menu.

After cleaning, they are sterilized, disinfected, and dried using hot air in a special storage facility before being stored.

## (2) Food allergy compatible

The school lunch center has a separate cooking building for food allergies, separate from the cooking building used for regular lunches, where they provide food allergy-friendly meals in which eight specific allergens have been removed or replaced with other ingredients.

Because school lunch centers cook large quantities of food, they are unable to ensure sufficient safety when it comes to dealing with food allergies and therefore are unable to provide individual responses such as removal or substitution. However, in consideration of food allergies, we do not use buckwheat, which can easily cause serious allergies, or kiwi fruit, which requires special care after school age.

You will need to submit documentation to receive this service, so please contact your school or the School Lunch Center.

Please also see the separate table on page 13 entitled "Handling food allergies and list of necessary documents to be submitted" for the required documents.

## ア School lunch suspension

If a child is forced to bring their own lunch and not use the school lunch service due to food allergies or other reasons

⇒ **You will need to submit a "School Lunch Application Form and School Lunch Food Allergy Accommodations Form," but you will be exempt from school lunch fees.**

## イ Food allergy-friendly meals

The menu is similar to that of regular school lunches, but all eight specific raw materials (shrimp, crab, walnuts, wheat, buckwheat, eggs, milk, and peanuts) have been removed or replaced.

⇒ In order to eat food allergy-friendly lunches, you will need to submit a "School Lunch Food Allergy Accommodation Application Form" and a "School Life Management Guidance Sheet (for Allergies) (copy)" signed and stamped by a doctor.

In addition, eggs refer to chicken eggs, quail eggs, duck eggs, etc., and do not include fish eggs. Barley is also not included in the list of foods to be removed.

Only one menu will be offered that does not use the eight specified allergens.

For example, even if the only causative ingredient is egg, we will provide a school lunch in which all eight specific ingredients have been removed or substituted, rather than just removing or substituting the egg.

In addition, meals for those with food allergies are designed to ensure that they have the same nutritional value as regular meals.

<Menu example>

Regular meal menu		Food allergy-friendly school lunch menu	
white stew	Salad oil (rice) Chicken thigh Carrot Potato Onion Mushroom <u>Flour</u> <u>Butter</u> <u>Milk</u> <u>Fresh cream</u> Powdered soup stock Water Salt and pepper	White stew (for allergies)	Salad oil (rice) Chicken thigh Carrot Potato Onion Mushroom <u>Rice flour</u> <u>Salad oil (rice)</u> <u>Soy milk</u> Powdered soup stock Water Salt and pepper

### ※Points to note regarding trace contamination

Of the eight specific ingredients, the following foods are used in

school lunches for people with food allergies because they are unlikely to cause symptoms due to the small amounts present.

- ( 1 ) Soy sauce, vinegar, and miso that use wheat as an ingredient
- ( 2 ) Eggshell calcium derived from chicken eggs
- ( 3 ) Lactose and whey calcined calcium
- ( 4 ) Processed foods that have ingredients listed on the margin (warning label)

**【Example of warning】**

- ① Same factory, same production line

「The factory where this product is manufactured also produces products containing ○○ (name of specific raw material).」

- ② Due to the method of extracting raw materials

"The shirasu used in this product is caught using a fishing method that also catches shrimp and crab."

- ③ This is due to them preying on shrimp and crabs.

"The threadfin bream used in this product feeds on shrimp and crab."

- ㊦ If there are any menu items that you cannot eat due to a food allergy

It is the parents' responsibility to decide whether or not to bring lunch or a substitute meal, or for the student to remove the food themselves.

**Teachers will not remove the children's lunch food, but will watch over them in the classroom.**

Even if a part of a dish (such as the squid in a Chinese rice bowl or the pineapple in a fruit rice flour dumpling) is removed, there is a risk that the offending food may remain, so **the entire dish (the whole item)** will be removed. Also, we cannot adjust the amount of food consumed according to the level of food allergy. (You will have two choices: eat it or not.)

⇒ **Along with the "Application for School Lunch Food Allergy Responses," you must submit the "Application for Distribution of Detailed School Lunch Menus, etc." and a copy of the "School Life Management Guidance Sheet (for Allergies)" with a doctor's signature and seal.**

- ( 1 ) If you decide that you cannot eat the entire menu (the day's meals), please bring one meal of lunch with you.
- ( 2 ) If you cannot eat one dish, please bring an alternative meal (one dish)
- ( 3 ) If a student cannot eat a certain dish, no substitute will be provided and the student will have to remove it themselves.

⇒ **The school lunch center will send a "reply planned menu" to parents, who should refer to the "detailed menu" and "list of ingredients used" and fill in the dishes that the child cannot eat due to food allergies. The parents should then submit the reply to the school.**

## Ⅰ Trace contamination and other precautions related to food allergies (Important)

For school lunches, the ingredients used are announced on the menu; however, trace amounts of raw materials other than those listed in the "Main ingredients" column on the menu may be mixed in during the cooking and manufacturing process. This occurs due to factors such as producing multiple products on the same production line, and it is not possible to fundamentally improve the situation.

For parents of children and students with food allergies, we would like to inform you of the following ingredients that are likely to be mixed in in trace amounts during the manufacturing process. Please decide whether or not to let your child eat this food depending on the severity of your food allergy.

If you have any questions about the ingredients, please consult with a nutritionist at the school lunch center. Also, please consult your doctor regarding intake etc.

### **Both regular school lunches and food allergy-friendly meals**

- ① All cooking salad oil is made from rice bran oil. Since frying oil is used several times, trace amounts of ingredients from previously fried ingredients may be mixed in.
- ② Seafood such as dried small sardines, shrimp, wakame seaweed, and hijiki seaweed may be contaminated with other marine organisms that live in the same waters.

### Regular school lunch

- ① Suiton, Chinese noodles, fresh pasta, and wonton wrappers are manufactured in the same factory as foods containing buckwheat and eggs. In addition, udon noodles are produced in the same factory where foods containing eggs, milk, and buckwheat are also produced.
- ② Bread is produced in the same factory as other products containing eggs, milk, peanuts, oranges, walnuts, soybeans, chicken, pork, apples, bananas, almonds, chocolate, sesame, and pineapple.
- ③ Most bakery products contain 2-4% skim milk powder.
- ④ The shortening and margarine used in bread contain soybeans.  
In addition, the rice flour bread normally served in school lunches contains gluten derived from wheat.
- ⑤ The surface of Chinese noodles is coated with soybean oil.
- ⑥ When cooking rice, we use approximately 0.7% rice oil per unit of rice.



### Appendix: List of food allergy responses and required documents

Whether or not you have eaten	kinds	Presence or absence of food allergy-causing ingredients	Submission period	Required document number				correspondence
				①	②	③	④	
School lunch eat	Regular school lunch	do not have	When applying for a new school lunch	<input type="radio"/>	-	-	-	<u>Regular school lunch</u>
			When switching from other measures	-	<input type="radio"/> (when switching)	-	-	
			When applying for a new school lunch	<input type="radio"/>	-	<input type="radio"/> (Every year)	<input type="radio"/> (Every year)	<u>Regular school lunch</u> C) I can't eat it because of a food allergy If there is a menu etc. (Reply planned menu (Distribution of detailed school lunch menus and tables) (P11))
			When switching from other measures	-	<input type="radio"/> (When switching)	<input type="radio"/> (Every year)	<input type="radio"/> (Every year)	
School lunch eat	Food allergy-friendly meals (Specified raw materials 8 items* removal/substitution)	be (8 specific ingredients only*)	When applying for a new school lunch	<input type="radio"/>	-	<input type="radio"/> (Every year)	-	<u>Food allergy-friendly meals (P10)</u>
			When switching from other measures	-	<input type="radio"/> (Every year)	<input type="radio"/> (Every year)	-	
			When applying for a new school lunch	<input type="radio"/>	-	<input type="radio"/> (Every year)	<input type="radio"/> (Every year)	B) <u>Food allergy-friendly meals (P10)</u> C) I can't eat it because of a food allergy If there is a menu etc. (Reply planned menu (Distribution of detailed school lunch menus and tables) (P11))
			When switching from other measures	-	<input type="radio"/> (Every year)	<input type="radio"/> (Every year)	<input type="radio"/> (Every year)	
Not eating school lunch			When applying for a new	<input type="radio"/>	-	-	-	A) <u>School lunches suspended (P9)</u>
			When switching from other measures	-	<input type="radio"/> (When switching)	-	-	

\*The eight specified ingredients are shrimp, crab, walnuts, wheat, buckwheat, eggs, milk, and peanuts.

Document	Document Name
①	School Lunch Application Form and School Lunch Food
②	School Lunch Food Allergy Response Form
③	School Life Management Guidance Sheet (for allergies)
④	School Lunch Menu Distribution Application Form

### (3) School meal fees

#### ア School lunch operations

As stipulated in the School Lunch Act, ingredients for school lunches are purchased using school lunch fees paid by parents. This is because the School Lunch Act stipulates that parents must pay for the cost of school lunch ingredients such as rice, bread, milk, meat/fish, vegetables, and seasonings. In addition, costs necessary to operate school lunches, such as personnel costs, utility costs, and the purchase of cooking utensils, other than food ingredients, are fully covered by public funds.

#### イ School lunch application system

Before school lunches begin, you must submit a School Lunch Application Form and School Lunch Food Allergy Accommodations Form or a School Lunch Application Form. This will allow us to confirm your intention to provide school lunches and to handle food allergies. Please submit the school lunch application form to the school.

#### ウ Full public funding for school lunches (important)

In order to reduce the burden on parents, the city of Fussa has implemented its own child-rearing support measures, and all school lunch fees paid by parents of children and students will be covered by public funds. Therefore, there are no school lunch fees to be paid by parents.

#### エ School meal fee amount

The school meal fees are as follows:

In addition, the difference in the number of school lunches between elementary and junior high schools will be deducted on a pro rata basis from February for junior high school students and junior high school teachers and staff.

①Elementary school 1st and 2nd graders: 5,300 yen per month

(58,300 yen per year. However, since the April payment for first-year students starts midway, the number of days is multiplied by the unit

price per meal and the total is added to the May payment.)

②Elementary school 3rd and 4th graders: 5,500 yen per month  
(60,500 yen per year)

③Elementary school 5th and 6th graders: 5,700 yen per month  
(62,700 yen per year)

④junior high school student  
5,900 yen per month (April to January of the following year)  
5,230 yen per month (February) (64,230 yen per year)

⑤Elementary school teachers, etc.  
5,700 yen per month (51,700 yen per year)

⑥Junior high school teachers, etc.  
5,900 yen per month (April to January of the following year)  
5,230 yen per month (February) (64,230 yen per year)

※As food prices continue to rise, in order to ensure a stable supply of nutritious school lunches, we will be increasing school lunch fees from April 2025 as follows.

School year	School lunch fees before revision		Revised school lunch fees (After April 2025)	
	Monthly fee	Price per meal	Monthly fee	Price per meal
Elementary school 1st and 2nd grade	4,600yen	260yen	<b>5,300yen</b> (700yen increase)	<b>300 yen</b> (40yen increase)
Elementary school 3rd and 4th grade	4,800yen	270yen	<b>5,500yen</b> (700yen increase)	<b>315 yen</b> (45yen increase)
Elementary school 5th and 6th grade	5,000yen	280yen	<b>5,700yen</b> (700yen increase)	<b>325 yen</b> (45yen increase)
Junior high school student	5,200yen	290yen	<b>5,900 yen</b> (700yen increase)	<b>335 yen</b> (45yen increase)
Elementary school teachers etc.	4,700yen	265yen	<b>5,700 yen</b> (1,000yen increase)	<b>325 yen</b> (60yen increase)
Junior high school teachers, etc.	4,900 yen	275 yen	<b>5,900 yen</b> (1,000 円 increase)	<b>335 yen</b> (60 円 increase)
Other center staff, etc.	4,900 yen	275 yen	<b>5,900 yen</b> (1,000 円 increase)	<b>335 yen</b> (60 円 increase)

## オ Deadline for payment of school lunch fees

(for teachers and other staff)

School meal fees are generally paid in 11 installments from April to the following February. If the school lunch fee cannot be set in August due to a transfer during the school year, etc., the fee will be required to be paid by March.

The payment deadline (bank transfer date) is the last day of the month, but if that day falls on a Saturday, Sunday, or public holiday, it will be the next business day. However, the due date for December is the 28th, and if that date falls on a Saturday, Sunday, or public holiday, it will be January 4th.

(Example: August 2025 → September 1, 2025 (Monday))

FY2025 Fussa City School Lunch Fee Payment Deadline			
For April	April 30th (Wednesday)	For October	October 31 (Friday)
for May	June 2 <sup>nd</sup> (Monday)	For November	December 1st (Monday)
for June	June 30 <sup>th</sup> (Monday)	For December	January 5th (Monday)
For July	July 31 (Thursday)	January of next year	February 2nd (Monday)
For August	September 1st (Monday)	For February	March 2nd (Monday)
For September	September 30 (Tuesday)	For March	March 31 (Tuesday)

## カ Applying for direct debit (for faculty and staff)

As a general rule, school meal fees are to be paid by direct debit.

Accounts that can be debited from are those registered with the head office or branch office of the Fussa City collection agent financial institution.

Please fill out and stamp the "School Lunch Fee Direct Debit Request Form" available at elementary and junior high schools in the city, the

School Lunch Center, the Education Support Division counter of the Education Department on the second floor of Fussa City Hall Building 2, or at financial institutions in the city (excluding Japan Post Bank), and then submit it directly to the financial institution counter. Please note that applications will not be accepted at elementary and junior high schools or school lunch centers in the city.

<Fussa City collection agent financial institutions

(in no particular order)>

(City financial institutions)

Higashi-Nippon Bank, Seibu Shinkin Bank, Ome Shinkin Bank,

Tama Shinkin Bank, Daitokyo Shinkin Bank,

Nishitama Agricultural Cooperative, Japan Post Bank

(Outside the city financial institutions)

Mizuho Bank, Kiraboshi Bank, Towa Bank, Central Labor Bank,

Tokyo Shinkin Federation of Agricultural Cooperative Associations,

and agricultural cooperatives in Tokyo

キ Direct debit (for faculty and staff)

The account will be debited on the due date.

**To avoid insufficient funds in your account to allow for direct debit and result in unpaid bills, please deposit funds into your account by the day before the due date.**

If direct debit is not possible in the current month, the amount will be combined with the current month's amount and debited again on the direct debit date of the following month, but only within the fiscal year.

ク Payment by payment slip (for faculty and staff)

If the "School Lunch Fee Direct Debit Request Form" is not submitted, a payment notice will be sent. Please make payment by the due date at the location indicated on the back of the payment notice. Payment can also be made at major convenience stores.

ケ Handling of school meal fees when transferring during the school year

The school lunch fee for this month will be adjusted based on the unit price per meal in accordance with the "Fussa City School Lunch Fee Collection Regulations."

(Inquiries regarding school meal fees)

**Fussa City Board of Education Department of Education gakumuka  
gakumu ▪ kyuusyokugakari TEL:042-551-1948**

(Inquiries about menus and other school meals)

**School Lunch Center TEL:042-551—8351**

**( Fussa City Board of Education Department of Education gakumuka  
gakumu ▪ kyuusyokugakari)**

Created in January 2025