

1st Meeting on Monday, October 11, 2021

Place: Teams meeting

List of participants :

M. TUBOLY Tibor	Président
M. RISSE Emmanuel	Vice-Président & DAFA
M. WUNDERLICH Stefan	Représentant des parents
M. VAKONDIOS Petros	Représentant des parents
M. HOAREAU Didier	Représentant des parents
M. BENYACOUB Abderrahim	Représentant(e) du PAS
M. WEITTEN Julien	Représentant du service technique
Mme KALFOPOULOU Maria	Responsable Sécurité & Santé
Mr RICHARD Philippe	Directeur Adjoint Mat/Prim
Mme REINHARDT Petra	Assistant(e) Directeur Adjoint Prim/Mat
Mme RAFTOPOULOU Aikaterini	Représentant(e) maternel
M. SZÜCS Nandor	Représentant(e) primaire
Mme TERZITANOU Charikleia	Représentante Détachés Prim/Mat
Mme SOEKOV Leene	Directeur Adjoint Sec
M. O'COIMIN Aibhistin	Assistant Deputy Director Secondary Cycle
Mme Orjona PULTI	Représentante Chargés de Cours SEC
Mr. Piero CIPRIANI	Représentant Détachés SEC
Mme Stéphanie SALERNO	Conseillère d'éducation
Ines OJJA	Représentant(e) des élèves
Siméon PELTIER	Représentant(e) des élèves
M. LAMBOTTE Vincent	Chef d'unité CPE
M. DIDIER Thomas	Représentant(e) Eurest
M. ANTONELLI Geoffrey	Représentant(e) Eurest
Mme BRESTOLLI	Représentant(e) Eurest
M. GRESLE David	Représentant(e) Eurest

(without EUREST representatives)			
17h25	ER	<p>Check connection of participants with Teams.</p> <p>Welcome and explanations.</p> <p>Introduction and validation of the agenda.</p>	
	1)	<p>Election of the president and vice-president of the CC (without Eurest)</p> <p>Traditionally the president is member of the Apeeel and the vice-president a member of the Direction.</p> <p>M. Risse asked if someone is interested in being president of vice-president & expressed his will to be vice-president.</p> <p>M. Tuboli expressed his will to be president.</p> <p>None of the other participants expressed their will to become president or vice-president.</p> <p>M. Tuboli was elected president and M. Risse vice-president of the CC.</p> <p>The new president thanked the participants and will support free discussions and work together.</p>	
	2)	<p>Budget of the canteen / Etat budgétaire de la cantine (without Eurest)</p> <p>Overview of the extra budgetary accounts' situation of the canteen: This account is fade by a percentage taken from the turnover of the school's canteen. It was created at EEL1 & EEL2 for many years and is a kind of tradition.</p> <p>This fee is intended to cover all the contingencies the canteen had to deal with. Ex: repairs, purchase of new machines or renewal of equipment.</p> <p>Some equipment are quite expensive (ex: dishwasher cost 100 000 €, ...) some are needed in significant proportions (ex: a tray, cutlery, ... we need about hundreds/thousands).</p> <p>Account: the figures dated end of august 2021: 152 275,35 €</p> <p>Many investments we did wouldn't have been possible without expensive investments (ex: furniture & machines for the self-service at the primary, expenditures to reduce the acoustic, equipment to eat in classes during the Covid).</p> <p>Proposition for the next CC: The technical service will try to make a projection for renewals, revenue and coming expenditures.</p> <p>President</p>	

		<p>The CC's agreement is clear that the maintenance costs should be taken by the school & not by the parents. He proposes to review the CC's agreement to precise which points and costs are burden by the parents or by the school.</p> <p>Vice-president He added that reparations are done with the budget of the school (see J.Weitten).</p> <p>EEL2 has opened a discussion about who should run the canteen, the CC and the responsibilities, which has reached the Office and is now dealt at the system level.</p> <p>The Brussel's school are dealing with the parent's association directly. They are dealing 100 % of any costs which have to be foreseen 2-3 years before the starting of the budget.</p> <p>There are also models which have been put in place at EEL1 & EEL2 with agreement on the fees taken on the turnover.</p> <p>The General Secretary has set up a working group about this item. As nothing is stated for the time being, the school will continue as before until they receive clear instructions.</p> <p>President The legal regulatory framework about this item is not clear yet. The parents' association don't know anything about the decision from the GS and are supporting every investment made in the canteen to make it a better place to eat. It would be unfair for parents to bare more costs.</p> <p>Julien Weitten added that all repairs are taken on the extra-budget with a rebilling system set up with Eurest.</p>	
3)		<p>Call of tender / Appel d'offre (without Eurest) 40 min</p> <p>A working group has been created with parents, teachers' representatives and School Management's representatives.</p> <p>The kick off meeting was on Friday, 29 September 2021 and had a short agenda. The school has 2 months to work on this subject.</p> <p>In case of problem, the call of tender must be renewed.</p> <p>The school has a model of the previous contract which has to be modified to follow the Commission framework (which makes it more complicated than before).</p>	

		<p>The school met the parents and the CPE to discuss on how they will work together.</p> <p>The next meeting is foreseen mid of November 2021 as parents (represented by M. Hoareau) wish more view on the canteen, the new contract and eventually bring changes.</p> <p>Introduction of Didier Hoareau and Stefan Wunderlich, who are new participants at the CC and will lead the contract project from the parent's side.</p> <p>They thanked the school for the framework with the possibility for parents to raise issue for the call of tender and the canteen.</p> <p>They suggest to get some help to set up the specification as the call of tender might be complicated; they want to make sure that they have all the details in advance and respect the deadlines.</p> <p>They decided to work with a consultant to gather all the information and provide their input but the responsibility will remain to the school.</p> <p>They have an appointment with the vice-president to visit the canteen.</p> <p>They will collect every idea from everyone before the 22 of October (deadline).</p> <p>The vice-president would like to bring modernity in the CC and work with TEAMS (tool to share information, content and exchange).</p> <p>The president proposed to contact Ines and other students to give them an access to TEAMS for their feedback about the contract.</p> <p>Ines</p> <p>The vending machine need to be fixed.</p> <p>M. Benyacoub, PAS representative was absent at previous meeting and need to be part of all meeting, as well as M. Goose from the technical department regarding the call of tender.</p> <p>M. Wunderlich</p> <p>The performance of Eurest (not popular)?</p> <p>The parents & children, they are not happy with what Eurest provides (figures going down, too much trash (figures going up), prices going up, quality not always good.</p> <p>Lower the prices would be nice.</p>	
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		<p>Questions and remarks around the table regarding improvement / Tour de table pour Q/R</p>	
18h25 (with EUREST representatives)			
Primary specific topics			
18h25		<p>Joining of M. Didier, M. Antonelli from Eurest.</p> <p>Agenda: Situation of the Maternel and Primary canteen.</p> <p>Presentation of the new president and vice-president.</p> <p>Round table with the members of the primary about what they like to change.</p> <p>President</p> <p>We don't know how the service is working.</p> <p>How can we organize visits in the primary area?</p> <p>Is there a teacher willing to accept visits of parents or talk to us on a regular basis?</p> <p>M. SZÜCS Nandor</p> <p>Since Eurest is providing food in primary buildings, the feedback are getting better regarding the service, timing and schedule.</p> <p>There is nothing to say against Eurest.</p> <p>M. RICHARD Philippe at Primary</p> <p>There were adjustments regarding the service in classes.</p> <p>A communication procedure has been put in place between the Primary and Eurest regarding the difficulties met at the begin of the year (delays, food in boxes). The Primary Deputy Director asked the teacher to adapt.</p> <p>Regarding the quality of the food, only few feedbacks saying that it is not the expected level.</p>	

		<p>Regarding the presence of parents: unless there are good arguments what is the aim? We need to ask the approval of the Director, Mrs Soekov.</p> <p>REINHARDT Petra at Nursery There were small adjustments, but everything is ok.</p> <p>President It would be nice to take some pictures and introduce the service in general to the parents as they have no idea on how it works.</p> <p>The parent's representative visited the primary canteen in May and the feedback was: the food is not enough spicy.</p> <p>Report of Eurest regarding primary M. Antonelli shared the document of the canteen on the screen and presented the figures at the Maternel. Begin of October, there were only 178 registrations due to the school begin and to late arriving parents. Eurest got the list from the IT service of the School and have made a cross-reference:</p> <ul style="list-style-type: none"> • For 178 children registered, 92% chose the hot meal option, • 10 pupils at the Maternel are "tartinistes" (5.62%), • 2.25% of the pupils use hypo-allergenic dishes, • 41% of the children eat lunch only on Mondays, • 59% have lunch 5 days a week at school, i.e. Monday in the Maternel and from Tuesday to Friday in the CPE. <p>New this year: hypo-allergenic dishes cooked on site since September for Maternel and Primary.</p> <p>Search for improvements / Recherche de points d'amélioration Improvement are done on a daily basis if we notice something wrong; the communication with Eurest is good regarding the adjustments.</p>	
Secondary specific topics			
18h45		<p>Situation in the Secondary canteen / Situation cantine du Secondaire State of play / Etat des lieux Search for points of improvement / Recherche points d'amélioration O'COIMIN Aibhistin, Assistant Deputy Director Secondary Cycle OJJA Ines and Siméon Peltier, students' representatives asked for:</p> <p>Summary: Since last year and due to the Covid situation, we have spaced the tables inside and put tables outside for picnic.</p> <p>Survey with student's suggestion presented by Mrs Ojja More yoghurt options with different tastes</p>	

		<p>More vegan options due to the increasing number of concerned people</p> <p>More spread in the sandwiches (subjective)</p> <p>New idea: contact homeless shelters who could come and collect food leftovers to be given to homeless people instead of throwing it away.</p> <p>Eurest thinks it's a good idea and is in contact with the Luxembourgish organization "Food for all" to fight wasting food and will come back with more information (they are at the beginning of the project). Some students from the School would be interested in giving a hand.</p> <p>Eurest is able to provide more yoghurt options with different tastes.</p> <p>Eurest provides 1 vegetarian dish a day and 1 vegan dish twice a week. Statistics: Veggie and vegan represent 7 % of sales (less than 10 % of the offer. (3 times a week a veggie dish and 2 times a week vegan dish).</p> <p>Ines will check again how many students are concerned if they are pleased with the proposed dishes or if they are interested in more dishes.</p> <p>There might be a need for more publication about the vegan/veggie options and difference.</p> <p>President</p> <p>We need to be careful with replacing a non-vegetarian option with the veggie/vegan option as they represent only 7 % of the sales.</p> <p>As pupils don't eat the soup, Eurest could provide a vegan soup on a regular basis.</p> <p>Pasta represents 50 % of the sales, Eurest could provide vegan pasta on a regular basis too.</p> <p>If there is an increase of vegetarian students, the School will add a vegetarian option (Offer needs demand).</p> <p>O'Coimin</p> <p>There is a difference between vegetarian and vegan (no animal products).</p> <p>It would be interesting to know who is this vegan minority.</p>	
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		<p>However, the policy is to push the student to eat a hot meal rather than a sandwich.</p> <p>The hot food is still relatively fast, it's more at the cafeteria level that there is a problem. See reorganisation of the lines?</p> <p>There are 2 lines in the cafeteria (line 1 and line 2); students tend to be in line 1 which blocks the passage for the student spreaders or others. Eurest has added a more visible demarcation but the students do not respect the lines. As a result, they moved the salad offer to stand 4 of the Secondary School.</p> <p>They are going to look into other sales points, especially for desserts and drinks.</p> <p>In P6, it seems that the sandwich machines are empty and that there is not much choice in the cafeteria, whereas Eurest fills them after each service.</p> <p>There should be an increase in the number of sandwiches but it might although increase waste.</p> <p>M. Wunderlich Half of the secondary students eat pasta (which cost 6 euros) instead of a hot meal (which is healthier). Why? How can we promote the students to eat healthier?</p> <p>Director, Mrs Soekov The Secondary direction agrees but can't force the students to eat a hot meal. They will think about it.</p> <p>President He supports healthy eating. The queues are abused and the space is short. How could we extend? Can we have more vending machines (example: vending machine with yogurt & milk products separately)?</p> <p>M. Thomas Eurest made some proposition last year regarding the restaurant and cafeteria: suggestion of 3rd keysets system called Smart flow with a self-cash based on a picture of the tray ... Eurest can increase the number of vending machine, but it would be better to improve the restaurant to promote healthy food.</p>	
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		<p>Questions and remarks around the table regarding improvement / Tour de table pour Q/R</p>	
Personnel PAS & staff members			
18h30		<p>Situation in the PAS canteen / Situation cantine du PAS State of play / Etat des lieux Search for points of improvement / Recherche points d'amélioration</p> <p>BENYACOUB Abderrahim, PAS representative The PAS is really happy with the service and would like to address the following issues:</p> <ul style="list-style-type: none"> • the re-opening of the self-service fruit salad bar, • for the past two weeks, the meals have been too salty, • Is it possible to have warm soup in the vending machine? <p>The PAS appreciates the service and the fruit bar.</p> <p>According to the Health Ministry, the self-service salad and fruit bar could have been reopened since the 14 of September with hand disinfection before service. The School direction agrees to re-open the bar but Eurest has to consult the Safety Officer for approval.</p> <p>M. Cipriani, Secondary teachers' representatives According to survey done by the Commission about health and canteen he addressed the following issues:</p> <ul style="list-style-type: none"> • the possibility to have dishes without salt (hypertension), • the possibility to have side dishes without dressing, 	

	<ul style="list-style-type: none"> • the possibility to have fresh orange juice like at the cafeteria, • the possibility to have fresh salad, • the possibility to have fresh water in jars on the table, • Why is it forbidden to take a piece of cake packed in a box out of the canteen? <p>Eurest proposes 6 kinds of salads of which 3 dressed and 3 undressed. They will propose fresh orange juice. Dessert: teachers are allowed to take the packaged cakes but not the desserts in glasses. Eurest can propose disposable packs. The leftovers are weighed and used to do “biometanisation” Eurest will ask the Security Officer if they can put the jars back on the tables.</p> <p>Is it possible to cook without salt and everyone salts as they like? Eurest has had feedback that the meals are not seasoned enough. Eurest could offer salt-free side dishes and if there is an increase in demand.</p> <p>Eurest offers 3-4 types of vegetables cooked in water, but they can vary and make steamed vegetables.</p> <p>There is a soup available at the cafeteria and in the vending machine at the cafeteria.</p>	
	<p>Questions and remarks around the table regarding improvement / Tour de table pour Q/R</p>	
Other		
19:00	<p>Date of next CC meeting / Dates prochain CC Proposition to meet 4 times a year. Next CC meetings via Teams:</p> <ul style="list-style-type: none"> • 6 December 2021, • 21 February, • 16 May 2022. <p>Meeting closure Thank you to all colleagues for attending the meeting and working so late.</p>	<p>President and Vice-president</p>