

Canteen Committee: 2nd Meeting

Place: Teams Meeting

Date: February 7, 2022

Participation list: See presence list

(without EUREST representatives)		
5.25 pm	<p>Check connection of participants with Teams.</p> <p>Welcome and explanations.</p> <p>Introduction and validation of the agenda.</p>	Vice-president
1)	<p>Resignation of the president and election of a new president (without Eurest)</p> <p>Mr Risso asked Is someone is volunteer to take over the Presidency position.</p> <p>Mrs Ballaguy, APEEEL Secretary, excused the APEEEL President, Mr André SCHMUTZ, for his absence and proposed that Mr WUNDERLICH takes over the Presidency position.</p> <p>She explained that Mr Wunderlich is already a member of the parent's association and has a good experience.</p> <p>He was actively involved in the transport and will ensure the transition between his actual contract and the new one in September.</p> <p>Mr Risso asked if someone is against this application.</p> <p>No-one replied.</p> <p>Mr Risso congratulated Mr Wunderlich for the Presidency and its important role especially with the parents.</p> <p>Mr Wunderlich thanked the assembly and explained that he is pleased to take over this challenge and will do his best.</p>	
2)	<p>Call of tender / Appel d'offre (without Eurest)</p> <p>Mr Risso presented the main changes in the new call of tender:</p> <p>In September 2022, the School can have a new provider and this is the unique opportunity to make big changes in the service delivery.</p>	

	<p>We have done a great job in term of procurement with Frédéric GOOSSE from the Technique and the parent's association (see PowerPoint presentation).</p> <p>The contract is sensitive because the School is the main stakeholders. But it includes also some services for the CPE and of course the parents as it's something done for their children.</p> <p>He described the way the canteen will work the 4 coming years for the Nursery, Primary, Secondary, PAS and the vending machines.</p> <p>We can ask any changes but there are limits in terms of price and we need to meet the expectation of the majority.</p> <p>1st change regards the general terms and conditions who will affect the way we function with the provider.</p> <p>First of all, the winner of the tender will be awarded based on the lowest price that must include all the specification detailed in the tender, including food, personal and other services.</p> <p>We will ask a minimum price for the food (5-6 €) and ensure the quality day after day.</p> <p>We have requested more artisanal food and less industrial food (organic, promote regional food, fair trade).</p> <p>We have introduced quotas and minimal weights.</p> <p>Minima of organic food that we will be able to control.</p> <p>We will also introduce a "Nutriscore ABCDEFG"; (A is green for good and G is red for bad) for the cycles and the PAS.</p> <p>Administrative injunctions:</p> <ul style="list-style-type: none"> • We will ask reports to prove that what they produce is in line with the contract. • We will introduce penalties in case of mistake (first penalty is an oral warning and the second one is a financial cost). • We will avoid sub-contracting unless previous agreement • And we will also ask the provider to take more in consideration the environmental aspects <p>There will be many big changes that will change the relation and the work with the Parent's association.</p> <p>According to some new regulation, the role of the Parent's Association should change in the future.</p> <p>That's the reason why the contract will be launched for a 2 year basis renewable 2 times for 1 year.</p>	
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	<p>After 2 years, we can decide to follow the memo even in advance and move to another contract involving more parents. We will discuss this part in due time.</p> <p>Royalties</p> <p>We are used since the beginning of the school, as Lux 1 do and always did, to keep a small amount of royalties for maintenance, to improve the self-services, the acoustic, the waste management, eating in the class at Primary ...</p> <p>In the past we had 10 % for the vending machine and 5% for the rest but. As from this contract, everything will be put at 5 % and will be yearly revised so that this reserve decreases to zero when the PA will take over.</p> <p>Changes regarding the communication</p> <p>The committee concluded that the communication about the menu/food is not good enough.</p> <p>We will have our own TVs in several places and ask the provider to project useful information (ex: animation, culinary events, ...) on our TVs.</p> <p>We will also promote better communication on mobile phones.</p> <p>Specific requirements</p> <p>We would like better food for allergic or intolerant pupils (2 % under medical PAI) and no more industrial boxes.</p> <p>We will consult nutritionists to prepare better food for these pupils.</p> <p>Aim of this report: parental involvement</p> <p>Parents are part of the school and will act more in the future.</p> <p>Changes</p> <p><u>Nursery</u></p> <p>It will continue as it is but we will ask the provider to improve the presentation (the menus are served under a bell jar and produces steam).</p> <p><u>Primary</u></p> <p>We would like to go back to the normal canteen and stop the food in classes.</p> <p>We would like each pupil to choose every day between a protidic or a vegetarian dish; they will have the choice between 2 vegetables and 1 feculent.</p>	
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	<p>We hope that it will make the difference; if they can choose, they will eat with more pleasure.</p> <p><u>Secondary</u></p> <p>The major changes will occur in the Secondary; we would like to make it a popular place to eat.</p> <p>Today's formulas: pasta or a normal dish</p> <p>In the future, we will provide big plates and students will make their salad themselves at the salad bar.</p> <p><u>Menus</u></p> <p>Solo: 1 dish + vegetable</p> <p>Duo: 1 dish + vegetable + 1 component (entry or dessert)</p> <p>Trio: 1 dish + vegetable + 2 components (entry and dessert)</p> <p>Quattro: 1 dish + vegetable + 3 components (entry, dessert, soup).</p> <p>1 Components is 1 choice at the Salad Bar or Fruit Bar, a Soup, a Dairy Product or a Pastry (like at the PAS canteen).</p> <p>You pay an amount according to your choice.</p> <p><u>Other news</u></p> <p>3 desserts of your choice including 2 pastries (1 time a week)</p> <p>Each day, one steamed vegetable.</p> <p>Less salt (one can add himself/herself).</p> <p>More vegetarian meals (1 to 2 hot dishes a day)</p> <p>3 times a week, 3 of these vegetarian meals will be vegan</p> <p>For the vegan, there will be 2 vegan sandwiches every day besides the salads.</p> <p>In the future, pasta will be considered as a plate and will be proposed 3 times a week not every day.</p> <p>We would also like to promote World kitchen/food (Mexican, Asian, ...) 3 times a week and sushi once a month as it is expensive. This was proposed by the students.</p> <p>Once a week, we will propose 1 European dish (choucroute, ...) from one country of the school.</p> <p>We will extend the cafeteria with 3 cashes/registers and propose sandwiches, breakfast and low/no sugar beverages.</p> <p>We will keep some salads for the time being (quicker).</p>	
	<p>Questions and remarks around the table regarding improvement / Tour de table pour Q/R</p>	

	<p>Mrs Ballaguy précised that the solo menu at the Secondary canteen will be a solo green menu composed of a main course and crudités included in the price.</p> <p>Mr Wunderlich</p> <p>We developed this with the consultancy of the parents who want organic, local, healthy and cheap.</p> <p>We tried to find something along the line with what is standard food in schools today.</p> <p>The 2 major changes are:</p> <ul style="list-style-type: none"> • We set a minimum price for the ingredients. We need somebody who will be there every day for the students complain. <p>Mr Risso shared his provisional forecast regarding budget from and to the parents, pupils and canteen.</p> <p>Due to Covid, the school has increased its reserve and has 160 000 €.</p> <p>In the future, the school needs material reparations, to replace furniture and change the washing/dishing machine or oven. And also it will finance the new investment of the cafeteria.</p> <p>Mrs Ballaguy</p> <p>With the new contract, we would like to share the costs in the 2 following domains:</p> <p>We hired a German consultancy company (expert in the catering) and we would like to use a part of the royalties to pay 50 % of the invoices (25 000 €).</p> <p>We would like to hire a person for the daily control and to react to parent's and pupil's questions/remarks. The cost for such a person is 75 000 € that we could share in two.</p> <p>Mr Van Daal, Director</p> <p>He had 2 remarks on the issues:</p> <p>First, regarding the money: he would like to consult the legal frame and discuss with Mr Risso as it is not clear for him at which stage the School is involved in term of procurement.</p> <p>He will come back to Mrs Ballaguy to discuss this point in situ.</p> <p>Second, regarding the person for the control: he imagines that the APEEL wants a kind of quality control but he strongly recommends doing it with professional from outside the School.</p>	
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	<p>He also wants to know what kind of control will be doing the external party as there are already controls in the School.</p> <p>There must be somebody for complaints and questions and it would be good to investigate what the next party could do. Normally, there is a normal context between the users of the canteen and the company delivering the food. This is what should be verified.</p> <p>Mrs Ballaguy suggested to organize a separate meeting to discuss this point and details with Mr Schmutz as well as the decisions made in December by the Board of Governors, which clearly define the different options.</p> <p>Some changes need to be implemented to be in line.</p> <p>Mr Hoareau We need to talk in another meeting the way we will organise the work together.</p>	
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(with EUREST representatives)

Nursery specific topics

6.00 pm	<p>Joining of M. Didier, M. Antonelli and Mrs Virginie from Eurest.</p> <p>Situation / Situation State of play / Etat des lieux Search for improvements / Recherche de points d'amélioration Q/A around the table / Tour de table pour Q/R</p> <p>Mr Risse welcomed everybody and introduced Mr Wunderlich, the new Canteen Committee President.</p> <p>Mr Didier from Eurest presented a summary of the situation according to Eurest's report and explained that Mr Antonelli from Eurest is in close contact with the School.</p> <p>For the moment, only 30 children are not enrolled (not even as tartinists) at the canteen service.</p> <p>Everything is going well (see report).</p> <p>There are no statistics for Nursery/Primary canteen.</p> <p>Eurest will give an update at the next CC.</p> <p>The person replacing Mrs Blake</p> <p>The opinion of teachers about the food in classes: We see some improvement in taste but there are still children who do not eat. We</p>	
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	<p>informed the parents as they pay; it is due to the taste and not the content.</p> <p>Mr Risse asked if it would be better if the pupils would go to the self-service and have the possibility to choose.</p> <p>The person replacing Mrs Blake agreed with Mr Risse and explained that these pupils are not difficult and normally eat everything.</p> <p>She (together with other teachers) proposed thematic weeks before Covid with some tastes closer to the different nationalities, but it has never been put in practice.</p> <p>Mr Wunderlich</p> <p>We have a problem, the food for the Nursery is not served in these small containers since there are certain regulations for Eurest (for example the temperature when the food arrives).</p> <p>The food arrives with condensation</p> <p>What do you mean with taste?</p> <p>Different food, different menu or recipes, more spicy or less spicy, more salt or less salt, ...</p> <p>The person replacing Mrs Blake</p> <p>The problem with salt is resolved.</p> <p>The food is not tasting anything (ex : paprika doesn't taste like paprika, the pasta is in boiled water,...)</p> <p>There are no complaints about the meat.</p> <p>Vegetables are not well boiled or mixed.</p> <p>Mr RISSE</p> <p>How many kids are interested.</p> <p>Maybe they have lost taste due to the Covid?</p> <p>Could you please discuss this with Geoffrey/Virginie</p> <p>We need to come back to a normal situation.</p>	
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Primary specific topics 1.23

	<p>Situation / Situation</p> <p>State of play / Etat des lieux</p> <p>Search for improvements / Recherche de points d'amélioration</p> <p>Q/A around the table / Tour de table pour Q/R</p> <p>N/A</p>	
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Secondary specific topics

	<p>Situation / Situation</p>	
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	<p>State of play / Etat des lieux Search for improvements / Recherche de points d'amélioration Q/A around the table / Tour de table pour Q/R</p> <p>Mr Didier He compared the figures with last year and explained that there has been an increase of hot meals at the restaurant (hot dish, pasta, veggie) maybe due to the Covid situation.</p> <p>Regarding the cafeteria, there is also an increase of the number of guests.</p> <p>Mrs Ballaguy asked to compare the figures with the situation before the Covid and raised a problem that occurred in January: There was no food left at 1.05 pm at the canteen and in the vending machine for some days.</p> <p>Mr Antonelli In January, we had problems for 1-2 days due to the numerous absences of our employees (8) due to the Covid situation. We used temporary workers, but it was complicated (they didn't respect the rules for food supply). Today, all the employees are back, and we should go back to normal.</p> <p>Mr Risse He presented his project to extend the cafeteria (see plans). The plans were made with a caterer specialist. Actual situation: 2 cashes that always cause jams and long queues (see grey part on the plan) Project: the School would like to make an extension (see white part on the plan). We will add new furniture with 3 different cashier points without taking too much place in the cafeteria. New furniture: new flow We will also have 5-6 a water fountain in various places in the canteen. The school would use the royalties for this project. Finally, Mr Risse asked for the assembly's opinion.</p> <p>Simeon That's great a plan. he added also that the students would like to have access to the canteen from all doors.</p>	
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	<p>Mr Risse welcomed this idea and explained that this item is still under discussion.</p> <p>Stephanie</p> <p>It's a good plan but it's important to have a second main entrance to avoid the actual problem.</p> <p>Mr Wunderlich</p> <p>He pointed out that the space between the furniture should be 1.20 m.</p> <p>Stephanie</p> <p>Would it be possible to reinstall the bell in the afternoon break?</p> <p>Mr Risse: Please contact Julien from the Technique.</p> <p>Would it be possible to have more hand sanitizer?</p> <p>Mr Risse: We will also ask Julien from the Technique.</p> <p>Would it be possible to have micro-waves?</p> <p>Mr Risse: No, due to security issues.</p> <p>Mr Wunderlich</p> <p>According to the contract, the menu should be on the webpage.</p> <p>Mr Antonelli,</p> <p>There have been updates on the website which have caused technical problems such as disappearance of the menu, problems reloading badges, ...</p> <p>We received complaints.</p> <p>The site is under review and should be back to normal in some days.</p> <p>Mr Wunderlich</p> <p>What about the survey.</p> <p>Mr Thomas</p> <p>The survey is another thing.</p> <p>Mrs Ballaguy</p> <p>The APEEL would like to publish the menu on their website.</p>	
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	Mr Risse thanked all the participants of this project (Geoffrey, Frédéric and Julien)	
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 Q/A around the table / Tour de table pour Q/R</p> <p>Mr Didier He explained the statistics and asked for remarks.</p> <p>Mr Cipriani The 2 requests on the Agenda have been satisfied:</p> <ul style="list-style-type: none"> • replacing of the coffee machine filter • the paper napkin is at the queue begin to put the bread on it. <p>Still pending: Request for sushi and pizza would be appreciated by the colleagues. Vegetarian plate once a week but most colleagues might be unhappy about it.</p> <p>Mr Thomas We need to check if the pizza and sushi demand concerns one person or the majority. Mr Risse suggested to make a try and check the statistics.</p> <p>Mr Thomas Geoffrey has been promoted Operation Manager since mid of January and will be replaced by Virginie who will be our new Unit Manager from 21st of February on.</p> <p>Mr Risse thanked Mr Antonelli for his work and welcomed Virginie. Mrs Ballaguy welcomed Virginie and thanked Geoffrey for his commitment.</p>	
Other		
7.00 pm	<p>Date of next CC meeting / Dates prochain CC Next CC meetings : See Teams</p> <p>Meeting closure Thank you to all colleagues for attending the meeting and working so late.</p>	Vice-president