

**Minutes of meeting**  
**Monday, 10, 2023 at 4.45 pm**  
**Meeting room - Administration building**

**Were present :**

|   |   |         |
|---|---|---------|
| <b>APEEEL2</b>                          |   |         |
| M. WUNDERLICH Stefan                    | President Canteen Committee               | Present |
| Mme PETRONE Enza                        | Member Canteen Comitee APEEEL2            | Present |
| <b>EEL2 Administration</b>              |   |         |
| M. VAN DAAL Maurice                     | Director                                  | Present |
| M. RISSE Emmanuel                       | Vice-Président & DAFA                     | Present |
| Mme BAUSCH Cristelle                    |   | Present |
| M. WEITTEN Julien                       | Représentant du service technique         | Present |
| Mme KALFOPOULOU Maria                   | Responsable Sécurité & Santé              | Absent  |
| Mme MAZZEI Parida                       | Secrétaire EEL2                           | Present |
| <b>EEL2 Cycles Maternel et Primaire</b> |   |         |
| Mr RICHARD Philippe                     | Directeur Adjoint Mat/Prim                | Absent  |
| Mme REINHARDT Petra                     | Assistant(e) Directeur Adjoint Prim/Mat   | Absent  |
| M. SZUCS Nandor                         |   | Present |
| <b>EEL2 Cycle Secondaire</b>            |   |         |
| M. O'COIMIN Aibhistin                   | Assistant Deputy Director Secondary Cycle | Present |
| Mme PULTI Orjona                        | Représentante Chargés de Cours SEC        | Absent  |
| M. CIPRIANI Piero                       | Représentant Détachés SEC                 | Present |
| Mme SALERNO Stéphanie                   | Conseillère d'éducation                   | Absent  |
| <b>EEL2 Elèves du Secondaire</b>        |   |         |
| M. Siméon                               |   |         |
| Mme CELIK Zeynep                        | Représentant(e) des élèves                | Absent  |
| M. SYLLA Cherif                         | Représentant(e) des élèves                | Absent  |
| <b>CPE</b>                              |   |         |
| M. LAMBOTTE Vincent                     | Chef d'unité CPE                          | Absent  |
| <b>SODEXO</b>                           |   |         |
| Mme SOMPAYRAC Cécile                    | Représentant(e) Sodexo                    | Present |
| M. MARCHAL Jean-Marc                    | Représentant(e) Sodexo                    | Present |

|                      |                        |         |
|----------------------|------------------------|---------|
| Mme GOLTRANT Sabrina | Représentant(e) Sodexo | Present |
| M. SATTLER Julien    |                        | Present |
| <b>Extra guests</b>  |                        |         |
| M. STEINERT Marco    | Altenburg Consulting   | Present |
| ALTENBURG Davis      | Altenburg Consulting   | Present |

## Minutes

|  |
|--|
| <b>Restricted meeting without Sodexo's representatives – sans Sodexo</b>   |
| N/A  |
| <b>Enlarged meeting with Sodexo's representatives – avec Sodexo</b>  |
| <p>The meeting started at 5.00 pm and the agenda was light: Sodexo's statistics, Mr Cipriani's satisfaction survey and a roundtable for every cycle.</p> <p>Sodexo presented Mrs Sabrina GOLTRANT who replaces Emilie Brochelard. Sabrina has been working for 10 years with Sodexo as "Gérante Assistante".</p> <p>Were also present, Mr Altenburg and Mr Steinert from "Altenburg Consulting" the company who appointed by APEEEL2, who helped draw up the contract and specifications for the new canteen service provider.</p> <p>The meeting started with Sodexo's report:</p> <p><b>At the Secondary Cycle</b></p> <p><u>Hot dish</u></p> <p>In March, there was an average of 526 hot dishes a day<br/> In April less due to the 2 weeks holiday.</p> <p>It appears that monthly figures are not very useful since the school days can differ significantly in each month through school holidays. It was suggested to prepare the statistic on a weekly basis.</p> <p>There is still a problem of queue and only one point delivering hot meals.<br/> According to Sodexo, it is difficult to organize the lines.</p> <p>.</p> <p>Supervisors need to be more vigilant and the tell pupils more disciplined to avoid that the little ones are being overtaken by the bigger ones.</p> <p>As there is no display, pupils walk around like what disrupts the traffic flow.</p> <p>For the time being, Sodexo can display the names of the meals but not the photos of the plates. The school and the parents again requested SODEXO to install a system with photos of the actual meal. The Consultant confirmed that this is feasible in other Canteens. Since many dishes are repeatedly used, the necessary number of photos to be taken will decrease over the time.</p> |

Sodexo's IT System is not working properly and as a consequence, the allergens are not properly displayed and some Nutriscores are missing as well. SODEXO is currently in the process of changing the IT provider thereafter the problem should be solved some time.

## Cafeteria

In March there were 28,850 passages

In April, 6,150 passages due to the 2 weeks of holiday.

Many pupils still prefer to eat at the cafeteria of which 2/3 prefer to have a sandwich.

Crispy sandwich is very famous: 47%

The non-famous sandwiches should be changed.

According to the Parent's association, the cafeteria is not a bad thing.

The teacher's representative' asked if it's possible to put 3 dedicated queues at the cafeteria:

- One for the sandwiches
- one for the salads and
- one for

It was agreed that the queue problem is not the cafeteria but the hot meals self-service.

The food truck is planned for September and will probably further increase the number of hot meals.

On French fries days', the smell is quite heavy at the Administration. It was suggested to close the big doors. Alternatively, or in addition the ventilation system should be checked. to try.

## **Waste**

### Secondary cycle

Between the 1<sup>st</sup> of March and the 28 of April: 11,13 kg / day or 25 gr / plate

There are 3-4 menus a day. As some menus don't work, so there is more waste.

Even if the pupils prefer the actual provider the teachers confirmed that the food contains more fat than with the previous provider.

### Primary cycle

Between the 1<sup>st</sup> of March and the 28 of April: 14,93 kg / day or 27 gr / plate

At the next CC, Sodexo will present the new Lean path (new scale system) that will report in price per kg.

## **Biological analysis**

They are fine.

Sodexo uses the same always the same procedure to measure the bacterizes in the kitchen.

## **At the PAS restaurant**

In March, there was an average of 93 passage per day

The cahier des charges requires 80 passages per day.

### Automatic distribution

March was a good month

April was a bad month due to the 2 weeks of holiday.

## Take away for teachers

It is only for teachers. They can order online. The figures are not great, but the service is appreciated.

On ..., Sodexo organised a veggie day.

Although many people are in favour of vegetarian food, students and staff would have liked to have been informed beforehand.

According to the PAS representative, the PAS doesn't want it on a regular basis.

According to the parents' association, some pupils were surprised.

We need to communicate beforehand and put up more posters.

However, the figures on that day were the same as on the other days.

## **Specific topics to the Nursery and Primary cycles / Sujets spécifiques aux cycles Maternel et Primaire**

### **At the Maternel**

According to M. Szüzs, there is nothing particular at the Maternelle and there were no complaints.

### **At the Primary**

The parent's association don't like the salad in the cup but porcelain is too fragile for children. Children appreciate burger, fries and ice-cream. They get 1 fruit per meal.

Vegetarian option: Only 5 pupils choose vegetarian, the other choose meat. Pupils are educated to choose meat. They get vegetarian if they ask for it.

The parent's association would like Sodexo to put 2 assiettes témoin (one vegetarian and one normal dish). They think that the children still can't see the plates as they are too high.

The plates should be displayed on a screen.

According to Sodexo, when the pupils are in line they can see and choose.

The Consultant pointed out that the Vegetarian option is not visible to the children. They suggested

- a) to upgrade the counter so that two different meals can be served (the current configuration is only suitable to serve one full meal) and
- b) lower the tray slide (or higher the standpoint of the children) to allow a proper serving. Possible solutions need to be discussed on sit.

## **Specific topics to the Secondary cycle / Sujets spécifiques au cycle Secondaire**

The parent's association would like Sodexo to put the salad in porcelain dishes instead of aluminium cup. Sodexo normally has a stock of porcelain.

A small group of students find the prices to high and would like a formula with the plate only (no salad and dessert) but this is not in line with the "Cahier des charges" and necessary to fulfil the nutrition criteria for a school meal in Luxembourg.

They also suggested ketchup distributors to avoid splashes.

They love the idea of the food truck in September and would like tables outside.  
The DAFA will meet the APEEEL2 regarding picnic tables as last year's Brasseur's tables are broken.

**Stephanie Salerno**

Would it be possible to make too points of service when it is burger day?  
Students who lost or were stolen their card should send an email asap to Sodexo.

The CPE pupils eat in the primary canteen now; thank you to the CPE for their huge efforts.

The school and Sodexo complain that:

- There is a lack of supervision outside lunchtime.
- When students eat outside, they must clear their plate inside.
- The floors are dirty at 4 p.m. both inside and outside. Pupils are asked not to throw rubbish on the ground and the provider should consider a quick clean up between the meals
- Students organise clean weeks and don't apply it the rest of the year.
- The behaviour posters should be put back up.

The pupil's committee will react and make/share pictures.

The toilettes are closed because they have been damaged by students, but they need to wash their hands before eating.

**Specific topics to the staff & PAS restaurant / Sujets spécifiques au restaurant du personnel**

The situation is better than before (see satisfaction survey for teachers).  
The average quality is 4 (6 being the best).  
The quality/price value is falling.  
The situation is quite satisfactory compared to the previous survey.  
The PAS would like to be part of this survey as some think that the price and quality is fine.

Some distributors are sometimes out of order for the badge and accept only money.  
Would it be possible to stop the money and use exclusively the badge?

Would it be possible to separate the vegetables so that everyone can make their own salad and have the choice to season them with some kind of dressing (normal, balsamic, mustard, mayonnaise, etc.)?  
The same for burgers.  
Would it be possible to choose/propose raw vegetables rather than hot vegetables in summer?

**Other / autre**

**Altenburg audit**

One year ago, there was a quality problem and a queue problem at the cafeteria.  
The queue problem is solved.

The quality problem laid in the fact that students use to eat pasta as they didn't like the hot dishes. Quality has also improved.

The school/parents should educate the pupils to eat more vegetarian food and reduce plastic. In the cafeteria, Sodexo should split paper and plastic.

According to Sodexo, it is not real plastic but a degradable material.

Another suggestion was to have on certain days only a vegetarian option that is still appreciated by the children, e.g. Pizza Margarita, pancakes, etc.

### **Meeting closure / Clôture de la réunion**

18h45 Meeting Closure: Thank you to all participants and goodbye.