Canteen Committee

Minutes of meeting
Monday, February 6, 2023 at 4.45 pm
Meeting room - Administration building

Were present :

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

Canteen Committee

Minutes

Restricted meeting without Sodexo's representatives – sans Sodexo
NA
Enlarged meeting with Sodexo's representatives – avec Sodexo
The meeting started at 4.45 pm and the agenda was light. The APEEEL2 representatives informed that they still cannot connect to the relevant folders in TEAMS. The representatives from APEEEL2 suggested to do a quality check of the service so far provided. The aim of this assessment would be to verify that the provided service corresponds to what has been agreed in the contract as well as whether it responds to what the schools intends to provide in their canteen. APEEEL 2 is willing to award this task to the Consultant who was involved in the development of the tender but requires the support of the school in this respect (e.g. the Consultant needs full access to the facility). The school's supports this initiative and will ensure that the access will be granted the necessary information will be provided (subject to the condition that the school is allowed to share that information). The school and APEEEL2 will closely work together in arranging this task.
Specific topics to the Nursery and Primary cycles / Sujets spécifiques aux cycles Maternel et Primaire
At the Primary There are 3 services at Primary: P1, P2, P3. Children can choose between two dishes (with protein or vegetarian) and accompanied with a dessert. **Statistics at the Primary restaurant** On average, there are 15kg/23 gr waste per day per dish in form of return dish. These figures exclude production's wastes. Sodexo will set up a scale to optimize the way they measure waste. **Feedback from teachers** There is a lack of dessert and no possibility to refill for P3. It would be appreciated if the desserts are ready arranged on a tray so that the teachers can serve them. The teachers pointed that the place is noisy and there is a lack of staff to serve. Sodexo explained that there are 7 persons on Monday and Wednesday (long days). M. Scuzs explained that some children still don't touch their plate because they don't like the food. **At the Maternel** Everything is fine except the fact that the meals are still served in plastic containers and there is condensation.
Specific topics to the Secondary cycle / Sujets spécifiques au cycle Secondaire
The students appreciate the food especially the homemade pizzas and the frozen yogurt which are healthier than ice-creams.

They suggested to arrange the tables in the restaurant again in long lines. It was agreed that the school and pupils meet on site to discuss the possible arrangement. The school confirmed that additional table will be purchased to increase the overall capacity.

To enlarge the capacity of the secondary's canteen, CPE could come back to Primary restaurant. The test will be done after the Carnival holiday and the decisions will fall after the test.

The coffee machine (with the key) in the cafeteria and near the toilet don't work; that's because children under 16 years are not entitled to coffee.
Coffee machines with coins don't have such restrictions.

The tartinistes asked if they could have hot water for their pasta boxes.
Due to security issues, the school and Sodexo declined.

The limit of 20 € per day per child will be put into practice asap. If the card is stolen, parents can call Sodexo who will block the card. According to APEEEL2, 3 cards have been stolen in the French section.

Sodexo prepared "Pancakes for Candlelight" with sugar, marmalade and Fairtrade chocolate.
Students would have preferred Nutella (what is not in line with the contract).
Sodexo will see what they can propose as they must respect the Terms of Reference.
The school suggested to offer special dishes on National Days of the respective country together with a written explanation.
Mr O'Comin will provide Sodexo a list of the national days together with typical national dishes (ex: Fish & chips on St Patrick day on March 17).

Students asked for the half price sandwiches in the vending machines after 4.00 pm but so far there have been no leftovers.
Students didn't know that they are entitled to a second round with starches and vegetables at the restaurant. That was confirmed during the meeting and will be published by the pupils.

The APEEEL2 representatives would like Sodexo to display the meals and the Nutriscore on the screens but Sodexo has still issues with the technology.

Statistics at the restaurant
The frequency peak at the secondary restaurant was reached in January with an average of 517 passages a day out of +-1600 students. Sodexo's objective would be to reach 700.
There was a short discussion with the pupils why there are not more hungry children lining up for a proper meal. It seems to be the issue that there is still a big group who prefers the cafeteria since this is seen to be "cooler".
When outside temperatures will be better, the introduction of a food truck might increase the demand for more hot dishes.
Sodexo adapted the menus by removing the unpopular dishes against popular dishes.
Tuesday is a quiet day with an average of 100 passages.

Statistics at the cafeteria

There is an average of 1 400 tickets a day. The peaks are during the break and at lunchtime. It is still crowdy, but the students wait maximum 10 minutes.
Best sales: Sandwich with crusty chicken
At the next CC, the school would like Sodexo to come with statistics with the items best sold and unsold. It will also be looked at what product can be replaced, and by what.

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

The staff is quite satisfied with the food and Sodexo.
There are some small issues:

- Some dishes are sometimes too salty,
- The waiting time is sometimes long,
- The PAS restaurant is cold even if the window has been repaired,
- Allergens could be displayed better,
- Mustard is missing,
- Sandwiches & specifically wraps are too small,
- Wok: would it be possible to put the spices separately?
- Would it be possible to have a "Take away soup", people could bring their Eco Box-Tupperware to avoid waste.

Some people think that the prices have gone up. It was clarified during the meeting that the prices are based on an offer following a public tender and the current provider was the best offer in term of quality and of price.

M. Cipriani presented a satisfaction survey regarding the canteen and the cafeteria at the very last minute.

Here are the results of this survey:

- The satisfaction is generally good,
- The hygiene is very good,
- The staff is very kind,
- The quality of the food has increased but still need some efforts,
- The price-quality ratio is medium,
- A small part of teachers said the food is worse.
- Vending machine: people would like less more choice with less sugar.

It has been agreed that such kind of feedback cannot anymore be brought at the last minute. To address the concerns, M. Cipriani and M. Marchal will meet and get back to the CC at its next meeting.

Other / autre

Next CC, Monday, April 26 instead of May 15, 2023 at 4.45 pm
CC meeting only in situ; no more Teams.

Meeting closure / Clôture de la réunion

18h18 Meeting Closure: Thank you to all participants and goodbye.