

Summary of the canteen committee on November the 23rd at 2 pm

Please find below the summary of our meeting

1. Feedback from students of secondary school

Report of the meeting on November the 5th 2020.

- DOUSSANTOUSSE Léon 3C
- DOUSSANTOUSSE Simon 6 B
- LIEMMANISENG Tom 3B commission cantine
- BRONKHORST Luka 3B
- LUANGRAYH Phonnesili 6A
- PHETSALATH Kanlaya 6B
- **SABOT Johann LOVE LIFE**
- **GIRAUD Olivier LOVE LIFE**
- PERRET Sébastien Infirmier
- JOUBERT Laurent Vie scolaire

The meeting took place from 12:40 p.m. to 1:15 p.m., in room A6, in a very good state of mind. They have started by reading the report of the previous edition of February 4.

- It would be necessary to look at what the pupils throw away as food to adjust the quantities, because the staff do not follow the recommendations of the color codes.
The students all like the same thing (fries, etc.) and the specifications stipulate that they offer a variety of menus. The pupils must taste the dishes. The student must also pay attention to the quantity he asks for and finish his plate to avoid waste.
- Dishes come back often, such as curries.
In the specifications, the menu for the week must include: 2 Asian dishes, 1 Western dish, 1 free, 1 vegetarian and once fish per week. On Wednesdays, the dishes are more elaborate, because there is less to prepare and the staff therefore have more time. We offer 4 different curries.
- There are too many starches, pasta and rice.
The pasta salad will disappear and the menus will change.
- The raw vegetables are always the same, tomatoes and cucumber.
Carrots in sticks or grated could be proposed.
- The vinaigrette sauce doesn't have much taste, just oil.
We can put more mustard.
- On French fries day, ketchup is lacking
- Yoghurt should be offered with fruit or oatmeal.
We can offer plain yoghurts and offer fruit toppings to be added by the pupils.
- Would it be possible to replace the yogurts with panna cotta?

- There is a special dessert on Tuesday and Thursday and we offer it, but it is not always appreciated.
- The pizza is always the same.
We can offer tuna and chicken pizza.
- The pizza filling does not stick to the dough and falls off easily when eaten with your hands and the dough is too thick.
The pizzas are made on large baking sheets and we need to add yeast to make it stick.
- Why are there no round pizzas?
If we offer round pizzas, there will be half the portions and the best solution is to offer rectangular ones that take up the entire surface of the oven.
- The tables should be decorated.
Decorations will be offered for themed days like Christmas...
- Why aren't there any burgers?
As the service is quite short and must be prepared in advance, the bread and meat dry out and the result is not very good.
- Could we have ratatouille or pot au feu?
There will be ratatouille in the next period.
- Would it be possible to offer flavored water?
We could try lemon water in a carboy and have a choice between lemon water and normal water.
- The service provider reports that the staff have followed a hygiene training plan (HACCP) with regular assignments. The provider indicates that they have changed suppliers for cleaning products.
- The fruits are from time to time too ripe and they are often the same.
Fruits are seasonal and bought twice a week (45kg for Hadxaykhao, and 90 kg for Thadeua). On the quantity, there may indeed be overripe fruits.
- A student asks if the menus are the same in primary and secondary.
The main course is the same.
- The nurse explains the problems of overconsumption of gluten.

End of the meeting at 1:15 p.m.

Questions:

All students have been questioned?

The students in charge of this committee are in charge to collect the feedback from everyone.

2. Comments and questions on the first period menu

- Is there anything else instead of salad for those don't eat/like salad? for example steam vegetable?
At the primary school, there is everyday steam vegetable
- Would it be possible to offer various type of rice and not only white rice or sticky rice, for example mixed rice (brown, white together)?
We will try to introduce mixed rice in the next period
- There is not enough variety on the starter
We will add more variety in the next period
- At primary school, children would like to have more vegetables, more ice cream, pizza and they don't like overly creative food like for example broccoli and salmon lasagna
Maybe broccoli and salmon was too much at once, it should be done in a more progressive way

3. Update on the marketing vegetables to develop superhero strengths

Hannah will contact the nurse Sébastien to take over this project which has been put on hold because of the covid.

4. Various item

- Snack at secondary school: what is available? We should avoid our children to buy pizza at La Cafet
Fruit, cookies, cupcake, muffin, sometimes cake with fruit are available at 10 am and 3 pm. We will try to offer more fruit variety and yogurt with musli
- It seems that La Cafet have a box inside the school to deliver ordered food for children
This is correct, it has begun in September as the children was not allowed to leave the school during lunch time, and this continue now.
- Are the middle school allow to leave the school during the break? during lunch time? Even if they are registered to the canteen?
The middle school children are not allowed to leave school during lunch time except if they are not registered to the canteen (the high school children are allowed).
The middle school children are not allowed to leave school during the break in the morning and in the afternoon (the high school children are allowed).
- La Cafet is also attractive for children as wifi is free.
- How often is the vegetarian meal?
Once a week, usually Monday or Thursday as it needs more time to prepare
- Is the sauce served aside the dish or inside?
It depends, some dishes are cooked with the sauce or for some other the sauce is served aside
- Will there be a survey this year?
There will be on January
- When will be ready the menu for the next period which will begin in January?
It will be ready end of next week. The registration for the new period will begin in December.
- Can we get help from children to do the Christmas decoration in the cafeteria?
It will be discussed tomorrow at the weekly meeting with the teachers but this should be agreed.
- Actions against wastage
 - daily display of the number of kilos thrown in the trash can (per level)
 - involve the student ecology committee at the secondary school and organize challenge
 - separate waste
 - Some farms can recover waste to make compost, just don't put plastic (all food and paper towels)
 - information on the pollution generated by the preparation of the dishes that are then thrown in the garbage