

Canteen committee

Meeting minutes

Date: Mar. 2, 2017

Present: Jean-François Lamy, Head of Elementary, LFS
Fabrice Fröhlig, Support Services Manager, LFS (reporting)
Robin Saby, Parents Representative, LFS
Virginie Le Carval Gonnord, Parents Representative, LFS
Gilles Aygalenq, Parents Representative, LFS
Stéphanie Scheidegger, Parents Representative, LFS
Esther Devillers, Students Representative, LFS
Aude Faynet, Students Representative, LFS

Tino Stöveken, Head of Administration (DSS)
Mandy Ohnesorge, Head of Corricular Activities (DSS)
Ms. Weiss, Parents Representative (DSS)
Nina List, Parents Representative (DSS)
M. Tenne, Parents Representative (DSS)

Raphaël Vetri, Head Chef, Chartwells Group
Rebecca Liu, Site Manager

Absent: Samuel Jourdan, Head of Secondary, LFS
Santa Lorenzoni, Teachers Representative, LFS
LFS nurses

Agenda:

1. Introduction of the new Chartwells site manager
2. LFS set menu process improvement
3. Overview on menus
4. Designs in progress
5. Certifications renewals: ISO
6. Waste management awareness
7. POS and payment updates
8. New uniforms
9. Q&A

Development:

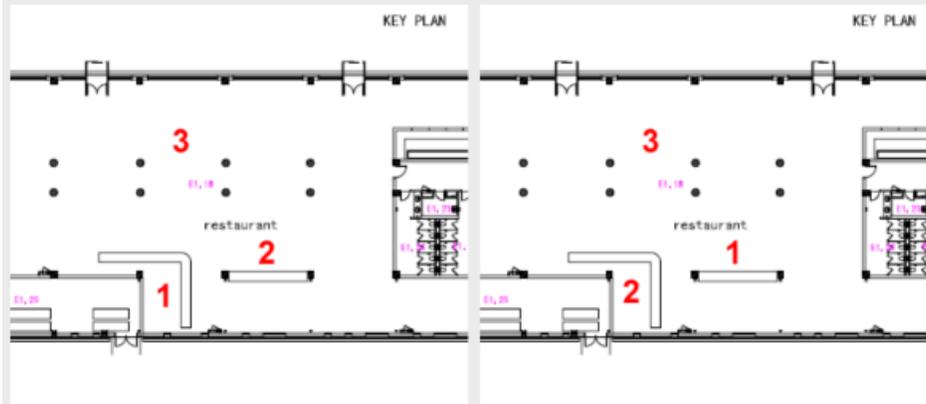
1. **Introduction of the new Chartwells site manager**

Rebecca Liu is replacing Michael Liu as Site Manager.

She is not new. Indeed, with 12 years of experience in the group, she was among others our site manager from 2006 to 2012, then at Concordia and DSS Pudong. She is thus back at school.

2. LFS set menu process improvement

LFS SET MENU PROCESS:



LFS SET MENU PROCESS:



It is objected that this new system implies longer waiting times. Indeed, it is the case, but pupils eat hot. In the present situation, it is one or the other.

3. Overview on menus

OVERVIEW ON MENUS:

- More variety to be expected.
- Sourcing and introduction of new yoghurts for the set menu line, following last committee.

There is still a strong willing to balance the menus more.

Also, designs on the website have to be improved, to be clearer, especially on the nutrition side. It is also requested to offer more variety.

On the topic, Ms. List suggests more raw vegetables and less meat. However, this suggestion is not supported by everyone. A request to get French fries back on the set menu is also made.

4. Designs in progress

DESIGNS IN PROGRESS:

- Euroboard: launch of a full concept and acoustic study, with an April-June deadline.
- Refurbishing of the dishwashing area.

Robin Saby enquires if the new designs will take into account ISO standards, such as rounded floors, to facilitate cleaning.

It is indeed preferred to move into that direction.

5. Certifications renewals: ISO

CERTIFICATIONS RENEWALS:

- ISO certifications renewed.
- Shanghai FDA visits: still excellent results.

6. Waste management awareness

WASTE MANAGEMENT:

| Goals | Actions to take |
|--------------------------|-----------------------------------|
| Raise awareness on waste | Display data on waste management |
| Improve process | Remodel the waste discarding area |

Raphaël Vetri notes that the school produces 140 to 150kg food waste every day. For the discarding process, it is suggested that recycling bins have drawings and pictures, as to make the process smoother.

Also, Tino Stöveken talks about replacing paper cups at school. They do produce much waste. Several projects are on the way. We will monitor them.

7. POS and payment updates

POS AND PAYMENT OPTIONS:

- POS delayed.
- More payment options to come soon.

8. New uniforms

UNIFORMS CHANGED:

New chef uniform



New cashier uniform



9. Q&A

- a. **Mr. Tenne: “Délimarché seems to offer too sweet food. Can we remove some items from the offer, such a slushies and ice cream?”**

In the flow of the ensuing conversation, the question is: should the items be removed or restricted? This question is slightly more directed at DSS than LFS, since LFS restricts the access of Délimarché to younger students, who are less keen to make health choices.

As a student, Ms. Devillers, would not see the items removed, since they are refreshing. Mr. Saby suggests that a time-window when these items could be bought would maybe work better than fully removing the items.

Another suggestion would be to keep them, but to put healthier refreshing drinks forward, through a better display. Raphaël Vetri notes that point.

- b. Mr. Tenne: “Can we improve the POS display and tickets? Indeed, all desserts are listed as ‘cakes’, even when pupils take fruits, etc.”**

Raphaël Vetri: Noted.

- c. Mr. Tenne: “Can we have the Délimarché opened on Saturdays, for parents groups?”**

Raphaël Vetri: Noted.

The next meeting is set for the 3rd trimester of 2017. The date will be confirmed later.