 CANTEEN	Minutes of meeting		Page 1/23
	Reference CC.YP.22-23.02	Version v.1	Date Mar. 23 2023
	Canteen Committee - Yangpu		

Meeting minutes

1. Time: Mar. 23, 2023, 11:00am to 12:15am

2. Present:
 - LFS:
 - Ms. Livia RAFIDISON, CEO/COO
 - Mr. Willy BONGA, Support Services Manager
 - Ms. Xiaoqian WANG, SG Coordinator
 - Mr. Joël KELLER, Director of Primary School
 - Mr. Wei GU, Vie Scolaire of Secondary School
 - Ms. Veronique CHEN, Vie Scolaire of Primary School
 - Ms. Delphine DOUSSET, Nurse
 - Ms. Anne-Laure FOURNIER, Staff Representative
 - Mr. Denis BOISSEAU, Parent Representative
 - Ms. Florian PERAUDEAU, Parent Representative
 - Ms. Noélie TUNG CM2 B, Student Representative
 - Ms. Lara EZZEDINE, Claudia PACAUD, Student Representative

 - DSS:
 - Mr. Holger NOLL, Head of Administration
 - Ms. Nadja INOUE, Cocu
 - Mr. Alexander DIEFENBACHER, Student Administration
 - Ms. Nicole HAENDEL, Parent Representative
 - Ms. Mei SHI, Parent Representative
 - DSS Students Representative

 - Common team:
 - Mr. Claude CERBOLLES, Representative of Chartwells on both campus
 - Ms. Connie SHEN, Yangpu Site Manager of Chartwells
 - Mr. Patrizio D ORO, Chef of Chartwells

3. Absents excused:
 - LFS:
 - Ms. Christine GUITTON, Vice Headmaster

4. Agenda:
 - 1) Roundtable members presentation
 - 2) LFS's survey on catering service
 - 3) Canteen service organization
 - 4) Canteen indicators
 - 5) Yearly promotion of 2022-23
 - 6) New projects
 - 7) EPOS App
 - 8) Q&A

5. Development:

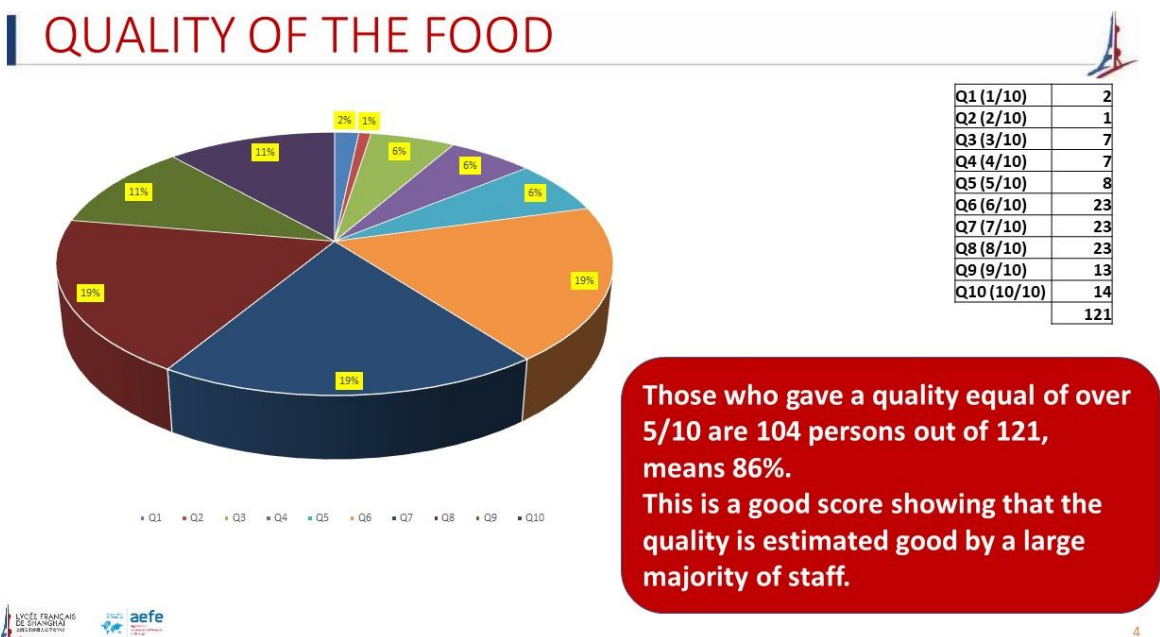
1) Roundtable members presentation

The committee members of LFS and DSS schools are as follow:

1. COMMITTEE ORGANIZATION –YANGPU EUROCAMPU

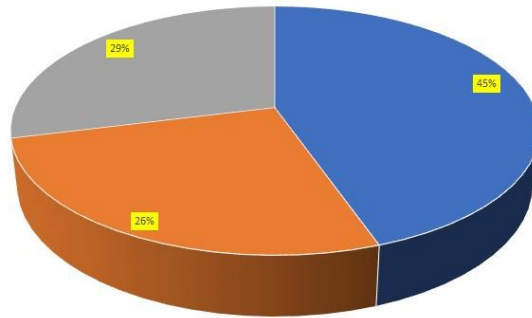
LFS Administration		DSS Administration	
CEO	Mrs Livia RAFIDISON	Head of administration	Mr. Holger NOLL
COO	Mrs Livia RAFIDISON	COCU	Mr. Ivo KRÜGER
Support Service Manager	Mr. Willy BONGA	Student Administration	Mr. Alexander DIEFENBACHER
Deputy Headmaster	Mrs Christine GUITTON	DSS Parents representatives	
Head of Primary School	Mr. Joël KELLER	Staff board	Mr. BRÜGGMANN
Nursery	Mrs Delphine DOUSSET		Mrs. HÄNDEL
CPE / Assistant of Vie Scolaire Secondaire	Mrs. Wei GU		Mrs. SHI
CPE / Assistant of Vie Scolaire Primaire	Mr. Mehdi BENNIS	DSS Students representatives	
Staff Representative	Mrs. Anne-Laure FOURNIER		Mrs. HUANG
Parent Representatives			Mr. ZHAO
Parent Representative	Mr. Denis BOISSEAU	CHARTWELLS TEAM	
Parent Representative	Mr. Florian PERAUDEAU	Yangpy-Qingpu Manager	Mr. Claude CERBOLLES
Student Representatives		Yangpu site Manager	Mrs Connie SHEN
Student Representative	Anna HOUSEAUX CM2 A	Kitchen Chef	Mr. Fabrizio

2) LFS's survey on catering service



REDUCTION OF MEAT CONSUMPTION

Reduction of meat consumption

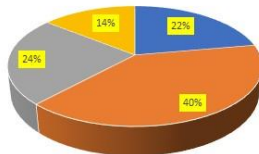


No	54
No opinion	32
Yes	35

• No • No opinion • Yes

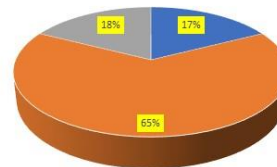
SATISFACTION LEVEL OF STAFF

Satisfaction level for staff over 5 years



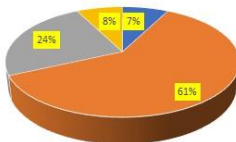
• Very sat • Satisfied • Little sat • Non sat

Satisfaction level of staff 3-5 years



• Very sat • Satisfied • Little sat • Non sat

Satisfaction level of staff 1-2 years



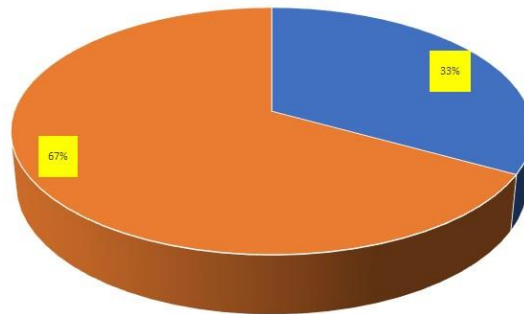
• Very sat • Satisfied • Little sat • Non sat

As we can see in the figures, the global satisfaction is good :
Over 5 Years: 62% satisfied, 24% Little, 14% Not satisfied
3 to 5 years: 83% satisfied, 17% little
1 to 2 years: 68% satisfied, 24% Little, 8% Not satisfied

EXISTENCE OF WECHAT PROGRAM?

Do you know the wechat program?

No	40
Yes	81
	121



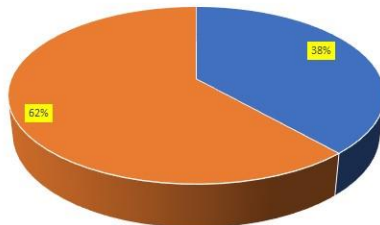
■ No ■ Yes

1/3 of staff does not know the existence of a wechat program with all possibilities offered by this system. School needs to give more information and train them.

EXISTENCE OF CANTEEN COMMITTEE

Do you know the canteen committee?

Canteen committee	
No	45
Yes	72



■ No ■ Yes

38% of staff does not know the existence of the canteen committee. School needs to give more information about the role of this committee and how staff can use it to improve the canteen service.

SYNTHESIS FOR QINGPU



Note	Overall Satisfaction	Food quality
Less than the average	36	18
Over the average	74	58
Total	110	76
Satisfaction rate	67%	76%

Number of remarks	Progress
Appreciation	7
Reviews	22
Total	29
Satisfaction rate	24%

Type comments/suggestions	NB
Diversity (meat, vegetables, fruit, starch etc.)	28
Diversity type product/meal	23
Quality : Food/nutrition/taste	26
Quantity served	5
Servant service	4
Price	11
Communication	6
Environmental protection	20
Menu composition	4
Presentation	1
Event	1
Others	2

SYNTHESIS FOR YANGPU



Note	Overall Satisfaction	Food quality
Less than the average	22	12
Over the average	62	51
Total	84	63
Satisfaction rate	74%	81%

Number of remarks	Progress
Appreciation	7
Reviews	14
Total	21
Satisfaction rate	33%

Type comments/suggestions	NB
Diversity (meat, vegetables, fruit, starch etc.)	10
Diversity type product/meal	8
Quality : Food/nutrition/taste	18
Quantity served	5
Servant service	1
Price	2
Communication	2
Environmental protection	18
Menu composition	0
Presentation	0
Event	1
Others	3



CANTEEN

Minutes of meeting

Page
6/23

Reference
CC.YP.22-23.02

Version
v.1

Date
Mar. 23 2023

Canteen Committee - Yangpu

COMMENTS AND SUGGESTIONS - YANGPU



1. Replace sweet snacks and offer healthy snacks
2. Maybe use more products (fruits, vegetables) of the season (cheaper and better products)
3. Please be on time for the 10.55am service. Thank you for your work.
4. There should be more meat in some meals (sandwiches and Chinese food)
5. Where is the sugar free yogurt ? Now every yogurt has a lot of sugar inside.
6. Fruits should vary more with the seasons : oranges/mandarines/apples/pears in winter and watermelon/melon in summer. No tomatoes in the fruits cups.
7. Bring back takeaway dinners!
8. Increase the types, quantities, and cooking methods of meat foods!
9. Making simple, good quality food
10. Display macros and energy information for the meals (carbs, fat, protein and calories). It's useful and brings more awareness of how/what we eat.
11. Buy healthy, fresh and cheap products. Cook in batch and re-use in a creative way after. Greatly decrease the use of industrial food. Raise the prices of unhealthy products (ice-creams, doughnuts, pizzas and so on)
12. It would be better if you could enrich the variety of dishes in the Chinese food area and reduce the frequency of chicken and duck in meat dishes.
13. More choices. It's always the same. Also the meat quantity serving is too poor.
14. To get teachers and admin to provide timely feedback on the dishes offered, I suggest placing laminated QR code sheets at each table. Where it is located at the moment is not conducive to get people to participate.
15. Having more thematic days (around a country, a culture, an event celebrated at school) would be great. Want to get to know more about food of the country of the Chefs.
16. Less choice better quality.



11

COMMENTS AND SUGGESTIONS - YANGPU



17. Use bio and organic sauce to cook
18. More variety / Better quality food / Option to add more and change parts of a dish
19. Hope YP salads bar can have heating service. Also I prefer more hot vegetables.
20. Improve vegetarian meals (wellington, pizza, quiche, ...). Delimarché could have the 0% no sugar yogurt back (the white and blue one).

GENERAL COMMENTS AND SUGGESTIONS

1. Remove plastic, emphasize the use of personal cups for staff for coffees, display the calories and macros information per product, display some diet tips around/at the canteen and cafeteria
2. Recycling food waste by doing compost ?
3. If fruits were cheaper maybe the students would buy it more ? If it's the same price as doughnuts their choice is easy. Food waste + the importance of overproduction of animals would be good to emphasize for kids.
4. Students and staff could sort their waste (recyclable and non recyclable).
5. Make the good meal first
6. Reducing the use of plastic when it is not necessary (cups, etc.)
7. Forbid or control food waste. Use local and if possible biological products. Buy fresh products in local markets (cheap, convenient, healthy, pro-environment).
8. Post phrases such as "Don't waste food" and "Clean Plate Campaign, start from me" on the table of the canteen.
9. No more paper cup. Bottle of water on the table.
10. Smaller servings, and offer seconds. Give children options since it is the children who regularly do not eat their meals
11. Encouragement for using your own cup instead of paper cups




12

COMMENTS AND SUGGESTIONS – QINGPU

1. Please, do not put pastas into the salad bar. There are pastas everywhere in the other stations. People going to salad bar want vegetables and good diet options.
2. Chili and color
3. More variety: sometimes, there is only pasta or rice on all lines.
4. Replace sweet snacks and offer healthy snacks
5. Instead of offering everyday three types of meat (!!) maybe offer fish more often / sea products or two vegetarian options.
6. The price is not up to the standard of the food.
7. I would like to have real authentic food from each respective stands(sometime really not a good fusion of the food)
8. Improve quality and choices
9. More options for vegetarian and vegan
10. More cooked vege, as carrots for example. New sauce , like japanese one for salad Var. About sugar, asked for Brown, not only White and we have now. more fruits choices for lower price. Nothing else in mind now.
11. Give much more vegetables and proteins. We often have a lot of rice but not enough proteins and vegetables in my opinion.
12. Strengthen staff training. Some service staff are really rude to teachers and students and have no service concept.
13. Effectively improve the quality of dishes, improve the quality of delimarche desserts, and increase the proportion of beef, mutton and pork.
14. Delimarche is priced too high. The quality of the pastries has declined. It is common to hear students complain.
15. Is it possible to have a menu: like first, meal and dessert.
16. A fruit should be included in the menu without paying extra. The products of the Delimarche is over priced.
17. Taste of dishes should be improved
18. Increase the quantity of meat and the diversity of cooking
19. Increase the types, quantities, and cooking methods of meat foods!
20. offering french mustard instead of mayonnaise

COMMENTS AND SUGGESTIONS – QINGPU

21. Remember that loud-mouth complaints only represent a small proportion of staff opinion. It's great that the canteen takes all feedback into account, but the overall accomplishments and service of the team are admirable in how they support the wellbeing of a large community.
22. Display macros and energy information for the meals (carbs, fat, protein and calories). It's useful and brings more awareness of how/what we eat.
23. Buy healthy, fresh and cheap products. Cook in batch and re-use in a creative way after. Greatly decrease the use of industrial food
24. Raise the prices of unhealthy products (ice-creams, doughnuts, pizzas and so on)
25. 1 banana costs 7 rmb. It's not acceptable in a school . Less choice but better quality . Donuts soda and fast food should be reserved only to adults .
26. Offer more diverse starches
27. The egg salad was great. Pulled pork has been popular. However, there seems to be too many pasta options.
28. More variety of choices
29. It would be better if you could enrich the variety of dishes in the Chinese food area and reduce the frequency of chicken and duck in meat dishes.
30. In respect of ingredients of meal : use more fresh meat instead of the frozen ones
31. Having more thematic days (around a country, a culture, an event celebrated at school) would be great. Want to get to know more about food of the country of the Chefs.
32. Make sure that the quality and the quantity of the food served at noon are the same as at 1pm (same choices, warm and appetizing. For the salad bar, i have noticed that sometimes it's the leftover of what have been served earlier).
33. A piece of bread should be included with a soup not an extra. Meal set
34. The salad bar must open even if the German school is closed
35. Less choice, better quality
36. Make the vegetarian dish more delicious
37. Try to give more choices of the plates, more kind of vegetables

	CANTEEN		Minutes of meeting	Page 8/23
	Reference CC.YP.22-23.02	Version v.1	Date Mar. 23 2023	
	Canteen Committee - Yangpu			

COMMENTS AND SUGGESTIONS – QINGPU

GENERAL COMMENTS AND SUGGESTIONS

1. Eradicate plastic bottle (we already have fountain), plastic cutlery, plastic box for fruit.
In conclusion eradicate plastic.
2. Environmental protection at the canteen is adequate! Thank you for all of your hard work!
3. Reinstate the vegetarian day!
4. Remove plastic, emphasize the use of personal cups for staff for coffees, display the calories and macros information per product, display some diet tips around/at the canteen and cafeteria
5. Showing how many litres of water is needed to get 1 kilo of the item children are choosing (especially meat...)
6. Price reduction for people with reusable water bottle and buying beverage (quince juice, lemon/mint juice...)
7. Showing everyday at the entrance of the canteen how many kilos of food has been wasted at the canteen the day before and how many people in the need could have eat with that quantity of food.
8. Use seasonal vegetables (no tomatoes in winter...)
9. Effectively improving the quality of dishes is what we care most about.
10. Only use plats, knife, spoon, fork that you can wash.
11. Find ways to increase awareness about recycling and waste of food, less plastic.
12. No plastic cup for fruits, drinks etc
13. Reducing the use of plastic when it is not necessary (cups, etc.)
14. Let's make the meal first
15. Let's make the meal first



15

COMMENTS AND SUGGESTIONS – QINGPU

16. Continue monitoring waste, take photos and measurements and communicate them to the community, so we can try to waste less. Keep in mind the monumental footprint of animal products, and their health properties, to help decide and communicate regarding environmental initiatives.
17. Replace all the plastic.
18. Forbid or control food waste. Use local and if possible biological products. Buy fresh products in local markets (cheap, convenient, healthy, pro-environment)
19. Less meat, give less but offer refill
20. A lot of food is prepared. Sometimes students waste a lot. Maybe curb wastage.
21. Post phrases such as "Don't waste food" and "Clean Plate Campaign, start from me" on the table in canteen.
22. Less plastics cutlery (for juice, cake, ...)
23. yes no more paper cupe. Bottle of water on the table.
24. Less plastic containers and dining ware
25. I have seen a lot of food waste in the canteen...is it due to the quantity served or the quality of the dishes... this is question I have and got no answer...There could be a survey to reduce the waste...
26. The display presenting benefits of vegetarian day for the planet is ignored or over looked, from being up so long. Maybe rotate it, so we can have fresh images/text.

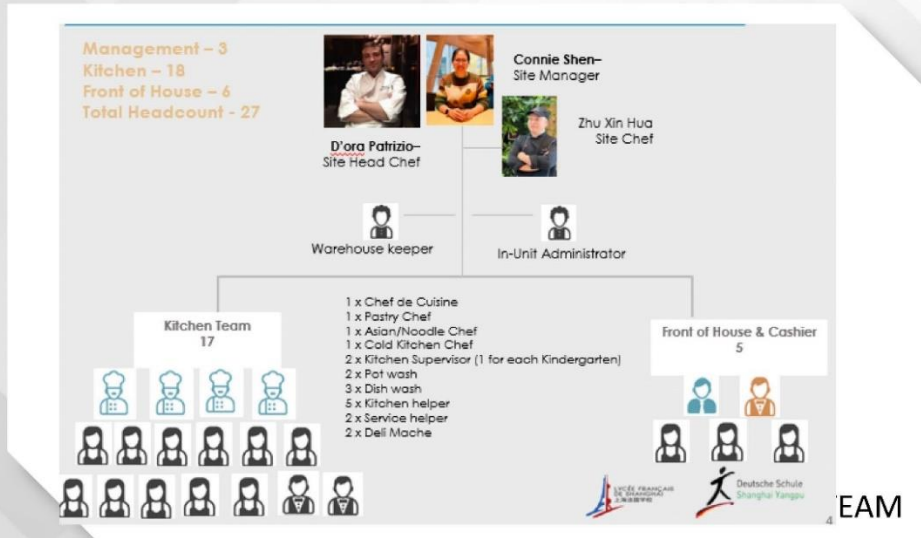


16

3) Canteen service organization

Ms. Connie SHEN, Chartwells's Site Manager explained the composition of the Chartwells onsite team in Yangpu Campus.

PRESENTATION: SERVICE ORGANIZATION-YP



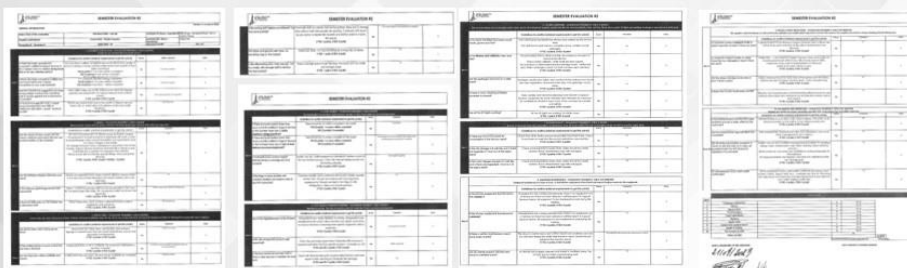
4) Canteen indicators

Ms. Shen explained that the 2nd KPI of year 2022-23 has finished on 21st March, 2023. The score gotten was 94.

PRESENTATION: CANTEEN MAIN INDICATORS

- KPI

		CONCLUSION	
Items			
1	Customer satisfaction	10	10 / 10
2	Menus	10	10 / 10
3	Service lines	11	10 / 10
4	Food Incident	10	4 / 10
5	Fresh ingredients	10	10 / 10
6	Hygiene	10	10 / 10
7	Expiry date	11	10 / 10
8	Equipment maintenance	6	10 / 10
9	Health & Safety	10	10 / 10
10	Documents & SOP	10	10 / 10
TOTAL SCORE			94



PRESENTATION: CANTEEN MAIN INDICATORS

- Service line temperature

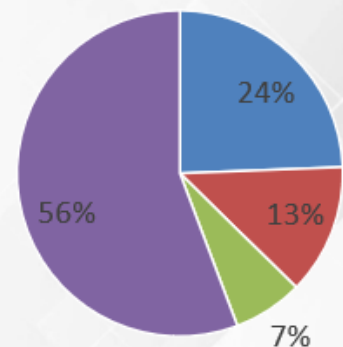


PRESENTATION: CANTEEN MAIN INDICATORS

- Wastage Jan.-Feb. 2023 YP

FGS-YP 明细 Description	Jan	Feb	Total
食品废弃合计 (kg)	1240	1829	2069
烹饪废弃物 Wastage during the preparation (Cold and Hot production) (kg)	343	420	763
服务线上未卖出的菜品 Wastage from service lines (kg)	123	282	405
留样菜品和菜品展示 Wastage from HSE sample and dish display (kg)	91	126	217
套餐餐盘浪费 Eat Global Wastage of Plates (Kg)	281	362	643
餐厅餐盘浪费 Wastage of Plates (Kg)	402	699	1101
供餐份数 Meals Number	13707	20672	34379
供餐天数 operating days	16	20	36
平均每天浪费 wastage/ Day (kg)	78	41	59
平均每天每餐浪费 average wastage / meal/Day (Grams)	50	51	51

Wastage YTD



- 烹饪废弃物 Wastage during the preparation (Cold and Hot production) (kg)
- 服务线上未卖出的菜品 Wastage from service lines (kg)
- 留样菜品和菜品展示 Wastage from HSE sample and dish display (kg)
- 餐厅餐盘浪费 Wastage of Plates (Kg)



CANTEEN

Minutes of meeting

Page
11/23

Reference
CC.YP.22-23.02

Version
v.1

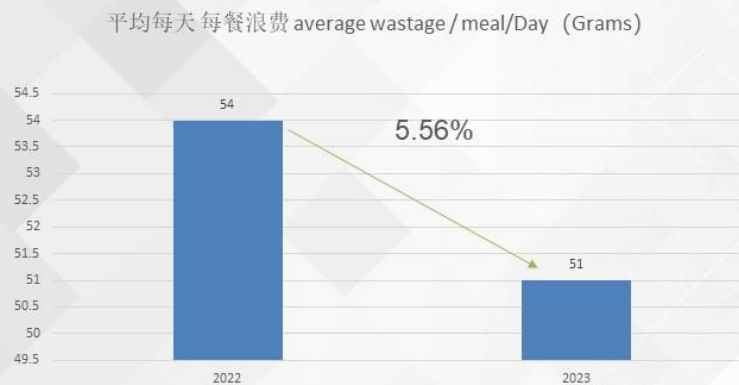
Date
Mar. 23 2023

Canteen Committee - Yangpu

The average wastage rate has decreased in Yangpu campus in 2023 comparing with 2022.

PRESENTATION: CANTEEN MAIN INDICATORS

- Wastage – Comparison YP

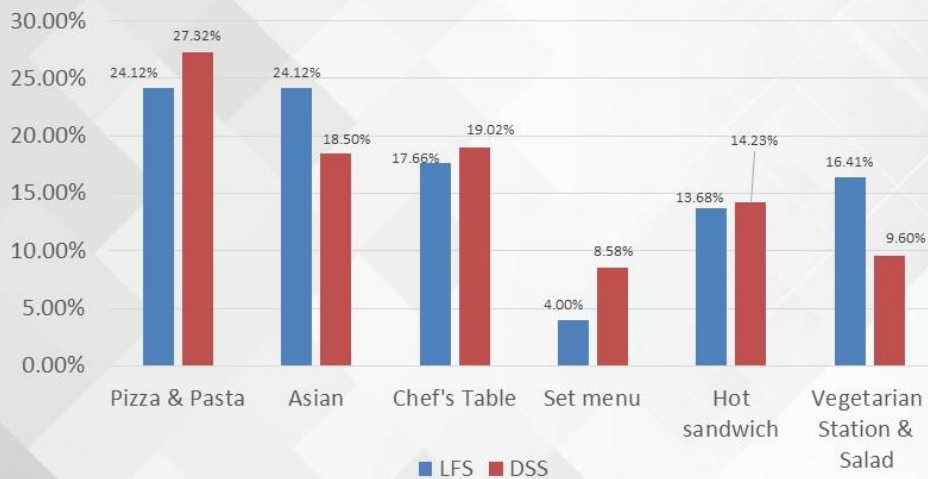


Reason for decrease:

- 1) All this wastage excluding soup
- 2) Let them refill the starch & veggie to avoid wastage

PRESENTATION: CANTEEN MAIN INDICATORS

- Sales Mix % according to service line - YP Campus (Monthly-2023)

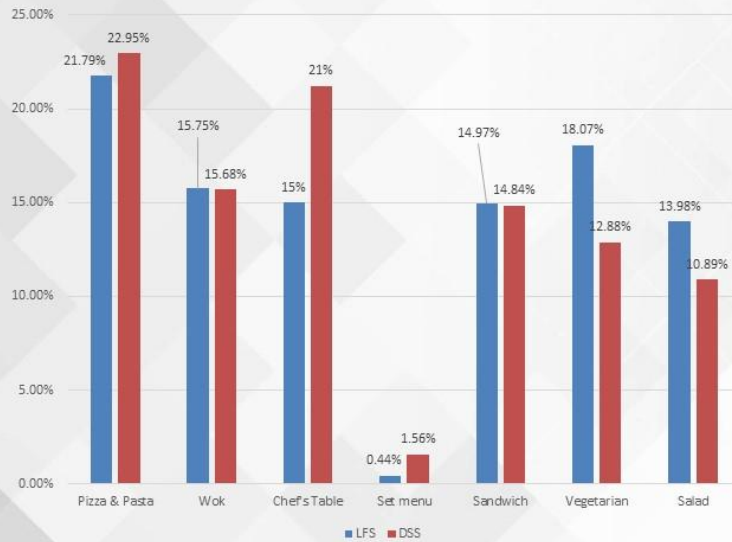


- Compare with 2022, Set menu is increased
- Pizza & Pasta also a bit high



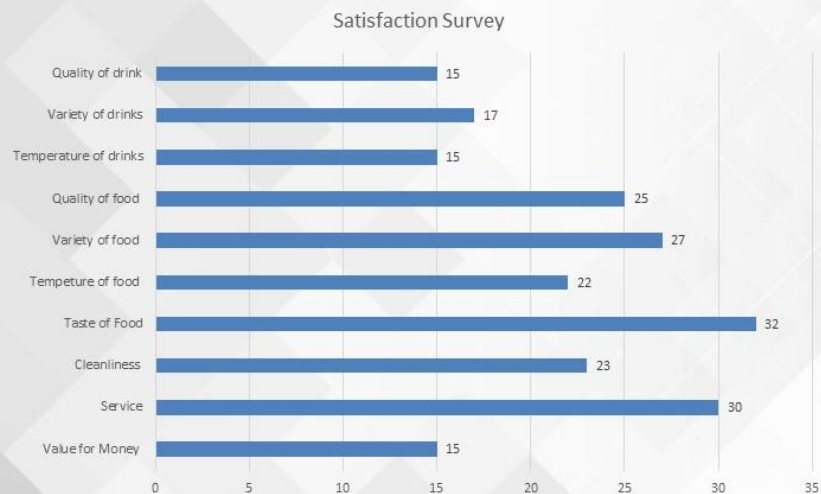
PRESENTATION: CANTEEN MAIN INDICATORS

- Sales Mix % according to service line - YP Campus (Monthly-2022)



PRESENTATION: CANTEEN MAIN INDICATORS

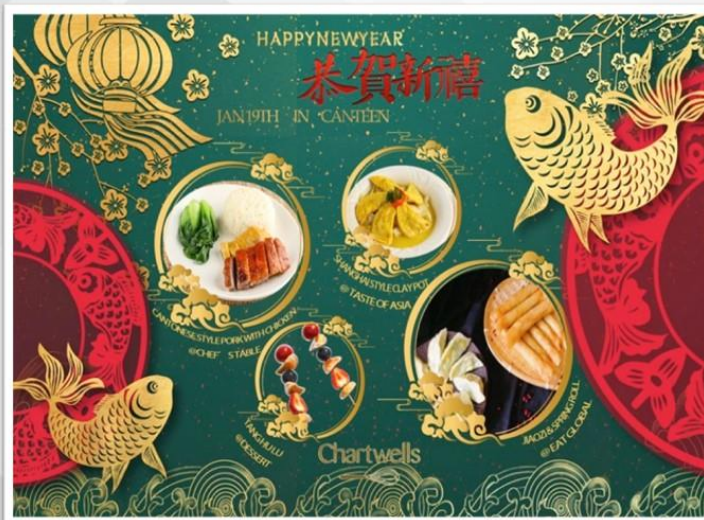
- Satisfaction from Survey



5) Yearly promotion of 2022-23

Ms. Connie SHEN summarized the yearly promotions conducted in year 2022-23. Some snapshots of the special menus and activities over 2022 have been presented. The special cuisine promotions for 2023 are also planned.

PRESENTATION: 2023 SNAPSHOTS



Jan. Chinese New Year- on Jan 19th

PRESENTATION: 2023 SNAPSHOTS



Galette Des Rios- on Jan 6th



Lantern Festival -on Feb 5th

PRESENTATION: 2023 SNAPSHOTS



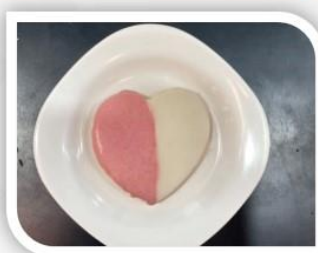
Krapfen 2023
on Feb 21th



DSS Opening Day
on Feb 25th



PRESENTATION: 2023 SNAPSHOTS









Valentine's Day (Share your loves) - on Feb 14th

6) New projects


Chartwells conducted some new implementations.

PRESENTATION: IMPLEMENTATION


LUNCH FORMULA SET (FORMULE ENJEUNER COMPLET) PROPOSAL						
STATION	ORIGINAL PRICE	PLUS ADD	FINAL PRICE	ACTUAL SELLING PRICE	STUDENT SAVE	PHOTOS SAMPLE
ROOTS & GREENS	¥21.00	ROTATION - BANANA/ FISH + SODA BISCUIT/ BREAD + FRESHLY LIME CHEESE/SOUP/SALAD BOWL	¥32.00	¥35.00	¥3.00	
BIG SALAD	¥21.00	ROTATION - BANANA/ FISH + SODA BISCUIT/ BREAD + FRESHLY LIME CHEESE/SOUP/SALAD BOWL	¥32.00	¥35.00	¥3.00	
BIG SOUP BOWL	¥22.00	ROTATION - BANANA/ FISH + SODA BISCUIT + FRESHLY LIME CHEESE	¥32.00	¥35.00	¥3.00	
NOK	¥23.00	ROTATION - BANANA/ FISH + SODA BISCUIT/ BREAD + FRESHLY LIME CHEESE/SOUP/SALAD BOWL	¥32.00	¥34.00	¥2.00	
PASTA & PIZZA 30%	¥20.00	ROTATION - BANANA/ FISH + SODA BISCUIT/ BREAD + FRESHLY LIME CHEESE/SOUP/SALAD BOWL	¥32.00	¥34.00	¥2.00	
PASTA & PIZZA 50%	¥26.00	ROTATION - BANANA/ FISH + SODA BISCUIT/ BREAD + FRESHLY LIME CHEESE/SOUP/SALAD BOWL	¥32.00	¥36.50	¥4.50	

PRESENTATION: IMPLEMENTATION


- Salad Bar




Purple Potato




Lotus Roots




Yam with Blueberry Sauce



Sweet Potato



Mixed Celery & Apple



Mixed Asparagus with Long beans

More varieties in the salad bar.

By encouraging people take their own mug and using the biodegradable cup, Chartwells engages more in the environmentally friendly actions.

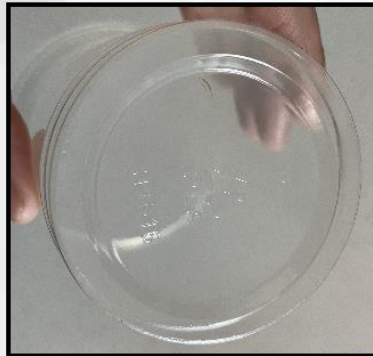
PRESENTATION: IMPLEMENTATION

- Delimarche

Bring your own Mug



Biodegradable Cup



Disposable Reminder



Chartwells arranged the food tasting event.

PRESENTATION: IMPLEMENTATION

- Food Tasting



Name	Comments	Rating	Remarks	Signature	Date

Name	Comments	Rating	Remarks	Signature	Date

Name	Comments	Rating	Remarks	Signature	Date

Name	Comments	Rating	Remarks	Signature	Date

PRESENTATION: IMPLEMENTATION

- Wastage



- “Clean your Plate” Activity on April (Earth Day)

PRESENTATION: IMPLEMENTATION

- Price

Product Name	Previous Price	Current Price
Doughnut	¥10.00	¥11.50
Oreo Doughnut	¥11.50	¥13.50
Whole Fruit	¥7.00	¥5.50
Fruit/ Veggie Cup (S)	¥6.00	¥6.00
Fruit/ Veggie Cup (B)	¥12.00	¥10.00





CANTEEN

Minutes of meeting

Page 19/23

Reference CC.YP.22-23.02

Version v.1

Date Mar. 23 2023

Canteen Committee - Yangpu

A QR code is newly put into place on each table, by scanning which all employees can provide timely feedback on the dishes served. Besides, with the ongoing objective of improving the catering service for our students and staff, a paper survey about canteen’s service is also available for students in the canteen.

PRESENTATION: IMPLEMENTATION

- Survey

7) EPOS App


In terms of the EPOS mini program in Wechat, Chartwells introduced the basic functions of this App and showed 2 new features since last year, that is, how to look up the menu details of transactions and how to issue e-fapiao for the money tossed up by the user himself.

PRESENTATION: CANTEEN MINI PROGRAM – NEW FUNCTIONS

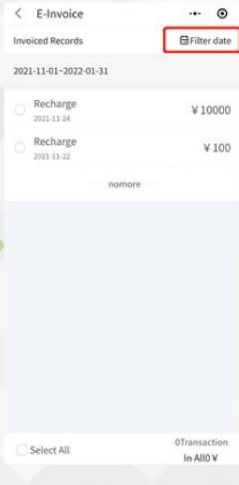
- How to check transaction details

PRESENTATION: CANTEEN MINI PROGRAM – NEW FUNCTIONS

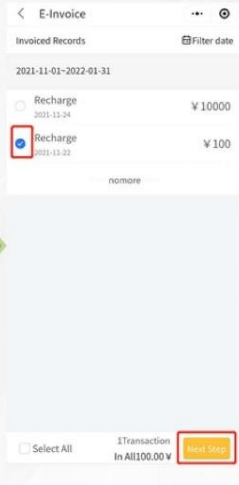
- How to issue fapiao in mini program



Tap E-Invoice
点击电子发票



Filter date to find the transaction
筛选日期找到交易




Select the transaction and tap Next Step
选取需要开票的交易，点击下一步

Tips: Only Recharge transaction can apply for the invoice.
小贴士：只有现金充值可申请开具电子发票。


A new feature for setting a reminder message has been updated.

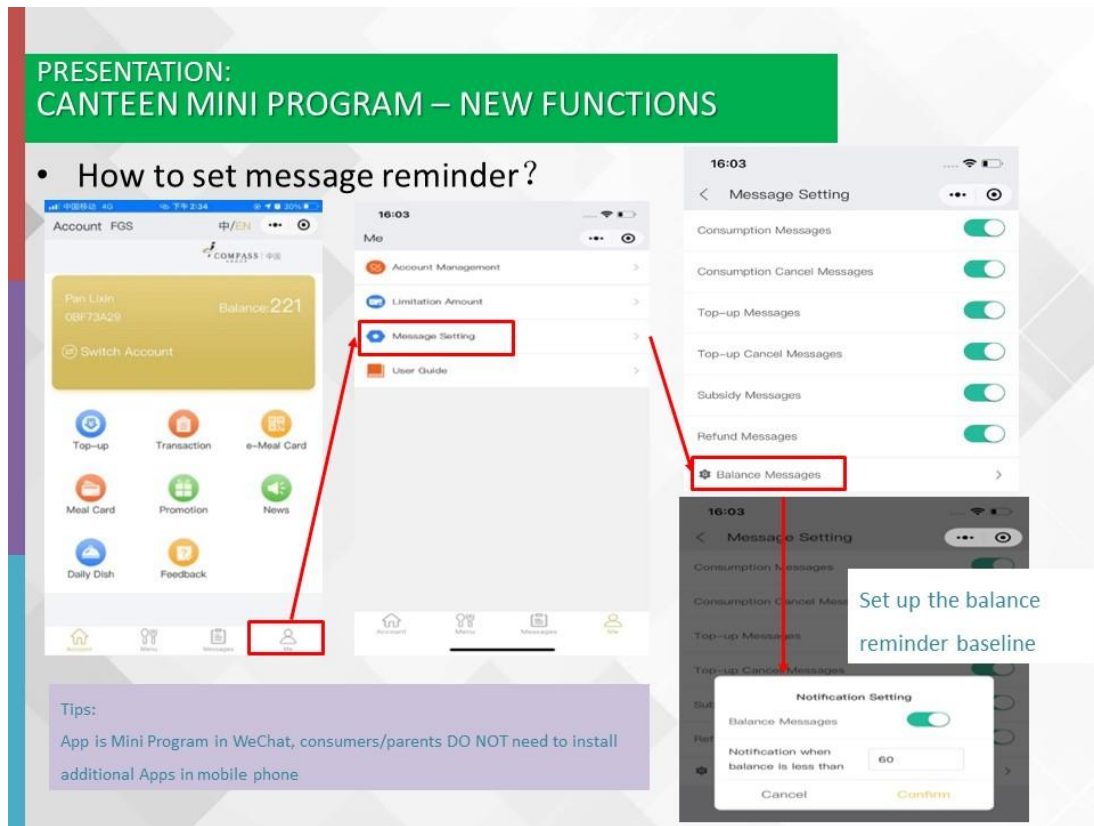
PRESENTATION: CANTEEN MINI PROGRAM – NEW FUNCTIONS

- How to set message reminder?




Add Compass Group Official WeChat Account





6. Q&A:

- a. Parent representatives:** Broccoli and cauliflower have a lack of taste. Maybe can add on more sauce or stir fried it. All the other veggies are ok.
- DSS:** Will adjust with the menu structure for the Vegetables have mention. Chef will update organize menu base on the Comments.
- b. Parent representatives:** Freshly cut fruit such as watermelon and honey melon are not fresh at 1pm. Maybe the canteen can provide a fresh cutting fruit for our school lunch time.
- DSS:** All fruit's is being cut freshly in daily basis. Will try our best to do batch cutting.
- c. Parent representatives:** Maybe we can do the American style burgers for a change. The kids don't like the carrots in the patties. They prefer the juice and well fried meat in the burger.
- DSS:** Will remove the carrots in the burger patty recipe.
- d. Parent representatives:** Possibility to add more fresh fish (seafood) in the protein option.
- DSS:** At the moment 7 % fish per week (2 dishes). Only 30 person eat fish. Discussion: Add more fish?

 CANTEEN	Minutes of meeting		Page 22/23
	Reference CC.YP.22-23.02	Version v.1	Date Mar. 23 2023
	Canteen Committee - Yangpu		

- e. **Parent representatives:** **Add more choices in Asian Section, such as fried rice & daily soup.**
Feedback from the Chinese staff at the German school:
- **Unfortunately, the offer has deteriorated. In the past we have really good Chinese dishes.**
 - **Now the cook has to take over the dishes from HQ. There are no more Chinese dishes.**
 - **Noodles are of a poor quality.**
 - **The employees are also asking for a change.**

DSS: We have discussion with our Chinese chef about the authenticity of the Wok & Noodles counter. The menu will be more on traditional Chinese food.

- f. **Parent representatives:** **Friday 2023-03-10, short kitchen visit summary, participants: Connie + Mei Shi. The environment and hygiene of the kitchen is in general satisfying. The floor and rooms are clean.**

1. Food storage:

- storage room in neat and well organized
- no fresh produce left expect eggs due to Friday afternoon
- concerns: Quite a amount of eggs in the boxes are unwashed with dirt on it.

Does it easy to breed bacteria? Would it be better to use the washed eggs instead?

2. Freezer and refrigerator:


- clean and maintain at the right temperatures

3. Utensils and appliances:

- work surface and appliances are clean
- concerns: plastic cutting boards (especially white ones) are quite old, which are full of deep cut marks and stained color.

DSS: All the egg should be washed before cooking or using.
As the membrane surface of the eggshell's will be destroyed after washing and will be easily to spoiled.
Cut marks are changed with new ones



 CANTEEN	Minutes of meeting		Page 23/23
	Reference CC.YP.22-23.02	Version v.1	Date Mar. 23 2023
	Canteen Committee - Yangpu		

- g. Parent representatives:** **Possibility to offer the pure milk and yogurt at the market price in order to promote the healthy drinks.**
- DSS:** The price had been both agree by Management & Supplier.
- h. Parent representatives:** **Promote the compass mini program to the parents, where they check the kids eating habit and give the feedbacks.**
- DSS:** Good Idea. We will promote the compass mini program after this meeting again.
- i. Parent representatives:** **Possibility to have a regular check regarding to canteen food and environment hygiene safety.**
- DSS:** The Government and both school check regular the kitchen.
On March 10th the German parents board check also the kitchen.
- j. Parent representatives:** **Pourquoi les élèves ont tous accès à la boisson « slushy » dans tous les stands de cantine ? Normalement, ça ne devrait pas autoriser qu’aux élèves de 4ème. (Why can all students drink “Slushy” drinks at all the stalls in canteen? Generally, this should only allow to the students in the third year of middle school.)**
- LFS:** The Slushy is freshly fruit made, its healthy slushy, it is freshly homemade drink.
- k. Parent representatives:** **La quantité de plat n’est pas proportionnelle. Lorsque l’on demande de rajouter un peu plus, Ayi ne donne qu’une tige de choux ou vraiment très peu. (The quantity of plates is out of proportion. When asked to add more, Ayi provides only some pieces of cabbage or very little.)**
- LFS:** Brief all food server, confirm with students when refilling portion if enough.
- l. Parent representatives:** **Le prix des gâteaux est trop élevé, un morceau coûte 10.50 ou voire plus. The price of the cake is too high, a piece of cake is 10.50 or more.**
- LFS:** The price had been both agree by Management & Supplier on each pricing items.
- m. Parent representatives:** **I would like to offer more foods with complete flour. Would it be possible to have whole grain rice, and whole grain pasta once a week to start?**
- LFS:** No, the price will be too high compared to the agreement between Chartwells and schools.