

Minutes Canteen Committee 07.03.2023

Management	Ms Pérez Blanco	Excused
	Ms Van Opstal	Excused
	Ms Thaler	Present
	Ms Harthoorn	Present
Teachers	Ms Van Houtven	Present
	Ms Rodriguez	Present
	Ms Neybergh	Present
Other	Mr Teruel (Procurement Officer)	Present
Parents	Ms Ny	Present
	Ms Nagy	Present
	Ms Tresoldi	Present
Students	Miss Gertsen	Present
	Miss Wight	Present
Canteen	Mr Arrigone	Present
	Mr Duriau	Present
	Mr Belhassen	Present
Minutes	Ms Bodar	

Welcome by our deputy director of finance and administration, Ms Harthoorn.

Agenda topics

Agenda; Updates from Ciano:

- Menus & new products
- Vending machines
- App
- Compost machine

Ms Harthoorn goes over the topics in the presentation:

Menus:

- The school received complaints about the child-friendliness of the menus (food is not taken or thrown when ingredients do not appeal).
- *Ciano/school: New approach from February: Chef prepares the proposal for the menu and the nutritionist verifies if the meals are balanced. Then it is sent for approval by the school before publishing. This also to avoid waste.



- XL portion option; there are different portions for n/p and secondary students, the price adjusts in that case. N/P students can also ask for a bigger portion.

Possible New products; Examples:

- Due to the splitting up of the menus, not many children take soup. **All:** *Suggestions for a soup alternative are welcome.
- Instead of Soup: salads, starters, tortilla/ Omelet, potatoes with veggie garniture, Russian Salad, Dumplings, etc.
- Sandwiches: if extra garniture is chosen: extra cost for extra garniture is now authorized.

Update vending machines / breaks:

- Still, there are no vending machines yet. This is being worked on by Ciano.
- A direct service is being offered during the short break with products prepared daily, reducing the number of industrially prepared snacks and artificial additives.
- New products in the list are authorized (PizzaBaguette, Panini, etc.)

Mr Arrigone explains the vending machine is coming asap, for now the vending machine is only deliverable with payment by bancontact & coins, therefore in the small breaks the kitchen will remain open as it is now.

Mr Belhassen suggests that it might be better to not have a vending machine working on chargeable cards, but Ms Harthoorn explains in the past the cards from N/P students were blocked for the vending machine for that reason. **Ciano/School:** *The situation will be analyzed after the vending machine is in use.

App Update:

Work is being done to develop an APP for devices:

- Nutritional information on menus, chat function,
- Changes of ingredients in the event of allergies,
- Credit balance and an **alert**,
- Daily report of what the pupils have eaten during the day, etc.
- *Expected launch date: April 2023

Supervision:

- Extra supervision is foreseen on Wednesdays from now on.
- Current supervisors are given instructions for more alert supervision to prevent stealing.

Agenda points sent in:

These points sent in were answered in the meeting:

Nursery/ Primary:

- The sandwiches cannot be made by choice;
 - A pilot was done with pre-made sandwiches, but since it was not popular amongst the students it was changed back again to self-choice – no prepacking. The base is the sandwich + vegetables + 1 garnish, extra garnish have to be charged.

- They are packed in plastic;
 - Answered above – no more pre-packed sandwiches.
- The description for allergies is only in NL;
 - *Ciano will have to add the correct translations on the right menu.
- Secondary can take sweets – primary not (unless they have siblings that buy something for them);
 - Ciano: *The matter is difficult to tackle, perhaps to offer the sweets/ cakes only during the breaktime of secondary. Or not sell the sweets at all.
- Children still have access to sweet/unhealthy foods: this absolutely does not fit into our healthy food policy;
 - Ciano: *Mr Arrigone will discuss with the chef to adjust the sweets to healthier options.
- Portions for the children are often too small: 1/4 pizza is not enough for many growing children;
 - Answered during the meeting.
- Little is served on a dessert plate e.g. some gnocchi on a small plate (why the choice for smaller plates??), with almost no sauce and no vegetables), too little in relation to the price;
 - Answered during the meeting.
- The fruit is not always of the best quality;
 - Mr Teruel assures that the fruit company is one of the very best in Europe.

Secondary:

- Can we put an age limit on the selling of coffee? Should 11-year-old students have coffee?
 - Mr Belhassen says that it is not custom to sell coffee in the canteen at all.
- I understand that the canteen is using an organic waste disposal facility, however, 52 portions of salmon of the 82 portions sold were thrown out during one lunch supervision. Is this sustainable? Can exclusive products that are not being eaten be taken off the menu?
 - Answered during the meeting.
- The canteen staff are asking for more supervision during the small break on a Wednesday because too many products (food/drinks) are being stolen.
 - Answered during the meeting.
- Tackle long queues in order to keep the stress off the canteen staff;
 - School: *Request in weekly to remind students to bring the canteen card instead of using their bankcards, which take longer to process payments at the cashier.

PA:

- If a student forgets their card they are not allowed to eat lunch. Can this system be changed? For example send a warning to the parents first.;
 - There is in fact a system in place where the staff writes down the payments of students that forgot to bring their card – parents and children are reminded of the outstanding balance if increased over 15 €.
- There should be a system to warn parents if account balance is nearly empty on account; it would be great if parents would get alerted when only 15-20€ are left on account.
 - Answered during the meeting, see above.
- Are the menus checked for nutritional benefits? And if so by whom?
 - Yes, by the nutritionist of Ciano.
- Long queues waiting for the scanning of the food leads to children not having enough time to eat properly and are rushed, some even resort to bringing their own lunch in order to be able to eat their lunch properly.
 - School: *Request in weekly to remind students to bring the canteen card.



- Vegetarian menu is not child friendly.
 - All: *Request for Ciano to look into more diverse vegetarian options. Ideas are welcome!
- Sometimes main course comes in very small portions;
 - Answered during the meeting.
- There's no week structure in the meals planning as there was in the past. Predictability and routine is especially important for younger kids;
 - School: *This item will be discussed as there are advantages and disadvantages to this point.
- Meal descriptions are not always clear; many times we need to search up what they mean by a certain description;
 - Ciano/School: *A request for Ciano to work on the translations, f.e. " Boomstam" is not very clear for non-Belgiums.
- Adults supervision still seems too limited; too few teachers supervise.
 - Answered during the meeting.

Ms Harthoorn stipulates that changes should be only made in agreement, from all stakeholder's sides. In the canteen committee we can agree on change suggestions.

Ms Harthoorn explains the presentation and the minutes will be shared in the weekly for parents. And be put on the website for viewing in the future.

*Points preceded by * are action points.*