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	Canteen committee - Qingpu			

Meeting minutes


1. Time: Dec. 12, 2019, 8:15am to 9:45am
2. Present:
 - LFS:
 - Ms. Masson-Dellys, COO
 - Mr. Yvon, Education Counselor
 - Ms. Wyrebski, LFS nurse
 - Ms. Defaux, Staff Representative
 - Ms. Guyomarch, Parents Representative
 - Ms. Devillers, Students Representative
 - Ms. Ribadeau Dumas, Students Representative
 - Mr. Fröhlig, Support Services Manager (reporting)
 - Chartwells:
 - Mr. Ray Ge, Project Manager
3. Absents excused:
 - LFS:
 - Mr. Péchoux, CEO
 - Mr. Du Fayet De La Tour, Vice Headmaster
 - Ms. Macaux, Director of Primary School
 - Ms. Moreau, Staff Representative
 - Mr. Masson, Staff Representative
 - Ms. Valerio, Parents Representative
 - Mr. Pilard, Parents Representative
 - Mr. Drouin, Parents Representative
 - Mr. Beltrane Bove, Head Chef
 - Ms. Chen Sara, Site Manager
 - DSS:
 - Mr. Stöveken, Head of Administration
 - Ms. Kaiser, Parents Representative


Note: exceptionally, this committee was held without DSS.


4. Agenda:

AGENDA:

1. Who is the supplier?
2. What are the qualifications of the supplier?
3. What is new?
4. About healthiness...
5. Q&A





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5. Development:

1) Presentation of Chartwells

WHO IS THE SUPPLIER?



Belongs to the Compass Group
Specialized in education
A long-time partner: at the Qingpu Eurocampus since 2011
Present in other **international schools**
A continuous mutual trust: start of activity at the **Yangpu Eurocampus** on Sept. 2019

SHANGHAI AMERICAN SCHOOL




DULWICH COLLEGE | SHANGHAI PUXI |
上海德威外籍人员子女学校 (浦西)







IN WORDS AND NUMBERS



Head Chef: Oscar BELTRAN BOVE

Experience:

- Executive Chef of AZUL TAPAS GROUP (Shanghai)
- Executive Chef of PIKA PIKA (Shanghai)
- Sous chef of VIDLAKS (United States)

Onsite Staff:


- **Project Manager: Ray GE**
- **Unit Manager: Sara CHEN**


A staff of **43 persons** in Dec. 2019


Roughly **2300 meals** served per day at the Eurocampus Qingpu (ca. 414,000/year).

Operations on **regular school hours and events.**

A center of excellence + one of 2 only ISO units in China and under renewal process in Dec., 2019.









2) Qualifications of Chartwells

QUALIFICATIONS OF THE SUPPLIER?

In 2019: renewal of the contract with Chartwells, after a lengthy tendering



Chartwells	
Overview	Mature specialized caterer Long history at Eurocampus
Financial proposition	Good financial offer on both sites
Number of services lines	9 stations, 11 choices + 1 dessert + 1 juice + 1 café
Food offer	Variety, healthy options, strong HSE commitment
Management	Strong commitment to always improve, international perspective New chef with an excellent culinary resume
Workforce on site	Ability to immediately deliver service with current workforce
Hygiene commitment	Stable green smiley at Eurocampus (very good FDA grade) Structured team Clear view of start of operations at Yangpu with proposal of alternatives
Crisis management	Good feedback at Qingpu Eurocampus Commitment on food defense tools
Design	Restaurant with clear concept for renewal of the lines







3) Innovations in the canteen

WHAT IS NEW?

A new visual identity: full renovation of the service lines.



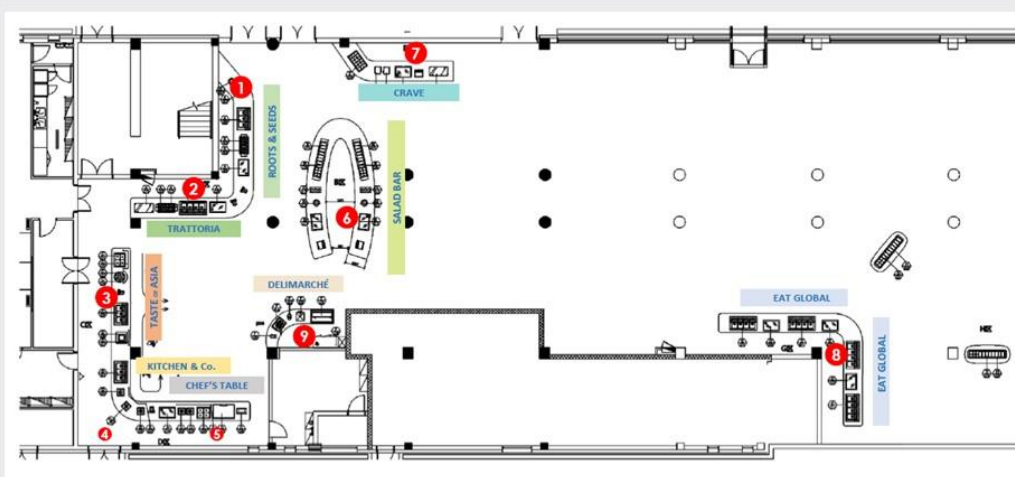
WHAT IS NEW?

During the 2019 summer: renovation of all service lines, to extend the offer.

Details	Food concept
Addition of Trattoria	Mediterranean
Addition of Roots & Seeds	New vegetarian option, salad set
Addition of Taste of Asia	Steamed Chinese/Asian dimsum
Addition of Crave service line	Sandwich & dessert

WHAT IS NEW?

All lines still in place + new ones, with slight name changes.



WHAT IS NEW?

No good food without a good kitchen: preparation area renovations.

Area	Details
Kitchen	New suspended ceiling and large renewal of hardware: new state-of-the-art ovens, woks, etc.
Dining hall	Full renovation of the ceiling, with large addition of lights
Offices and workspace	New lockers, internal renovations
DeliMarché	New flooring for a neater environment


4) Actions in promoting a healthier diet

ABOUT HEALTHINESS...

We engage in promoting a **healthier diet**:

- **Vegetarian day :**
 - Wednesday is vegetarian day
 - Most lines propose vegetarian options
 - A project submitted by French & German students councils
- **School nurses involvement:**
 - Nutritional values checked in menus
 - Allergic children supervised
 - Information projects in preparation
- **Contractual rates on % of imported and verified products**



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6. Questions

Q&A:

- Where to get a balanced full menu at the canteen, without getting over the daily allowance?
- Is it possible to propose a balanced menu in collaboration with school nurses?
- Is it possible to implement a refill policy outside of the set menu lines? For instance by putting rice at disposal?



4. Q&A:

a. Parents representatives:

Where to get a balanced full menu at the canteen, without getting over the daily allowance?

LFS:


By default, the line is Eat Global (formerly known as Set Menu). Indeed, the daily allowance is based on the price of that line, that offers a complete menu. However, request is made to the supplier to keep the line open longer, as to cater to more students, once the Primary time is over. Other options also exist: salad bar, chef special, etc. Almost all lines (except Chef's Table, notably) offer prices under the daily allowance. Additionally, the School is working with the supplier to develop other options (e.g. smaller sized desserts), as to allow students to take a full menu and have a bit left for a small additional item.

b. Parents representatives:

Is it possible to propose a balanced menu in collaboration with school nurses?

LFS:

Yes. Nurses work on the Eat Global and kindergarten menus, review them, and make remarks and/or requests for change, should they not comply with the French recommendations for a healthy diet in canteens. Other lines are free (within the limits of the contract, in terms of origin and quality of ingredients, size, price range, etc.), and it is up to the students to make their choice, knowing that these lines are available to older ones only.

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Regarding portions, an adjustment is requested, and it is decided that canteen staff should adjust whenever possible (give more or less), and be flexible.

- c. Parents representatives:** **Is it possible to implement a refill policy outside of the set menu lines? For instance: by putting rice at disposal?**
LFS: There is indeed a refill policy for set menu lines. For other lines, it is not 100% possible, but the abovementioned flexibility and the fact that smaller portions could be proposed within the daily allowance could help to make sure that each child eats his/her fill.
- d. Parents representatives:** **Can we make sure that employees do not make people pay twice?**
Chartwells: Indeed. We will highlight that point to the team. Users also have their pay slip after every transaction. They should check it every time and notify the canteen whenever there is a potential problem.
- e. Parents representatives:** **Can we have juice bicycle again?**
Chartwells: Indeed. We will highlight that point to the team.
- f. Students representatives:** **Can we please have less cheese or eggs in the vegetarian line?**
Chartwells: It is possible.
- g. Parents representatives:** **About the vegetarian day, are we sure that it is 100% popular?**
LFS/students representatives: During veggie Wednesdays, other options remain available. Not all lines are meat-free, for people who do want to eat meat. It is a promotion day, not a forced veggie day. However, it is to be noted that veggie Wednesday is in line with the French EGalim law of Oct. 2018 (action 24), requesting in all school canteen that one day per week is vegetarian (see link: <https://agriculture.gouv.fr/programme-national-pour-l'alimentation-2019-2023-territoires-en-action>).

5. Next meeting:

The tentative proposed date for the next meeting is: Feb. 20, 2020, at 8:15am