

Minutes of the Menus Committee held on Monday, September 24, 2018

The menu commission for the period October - December 2018 was held Monday, September 24, 2018 at the canteen of Le Guichet elementary school.

Participants: two LIPEG representatives, from kindergarten (Sandrine Nosjean) and elementary school (Géraldine Farjot), one FCPE representative (Ms. Delamoye), the dietician (Mrs. Reyss), the directors of extracurricular activities, representatives of the different school canteens and of the central kitchen.

The minutes of the last committee have still not been validated and therefore not yet transmitted. As LIPEG was not present at the latter commission, we have no information.

- Project status of "Week of taste" from 8 to 12 October 2018:

The theme proposed in March was the apple; therefore, animations on this topic will be implemented:

- workshop to discover different types of apples
- apple juice bar (with juice extractor) every day of the week
- apple carving
- library with books on apples
- quiz on apples
- different activities around the apple theme during extracurricular time
- for kindergartens, songs around the apple
- 3 apple trees have been bought and will be displayed for the children
- The search of an orchard to visit during extracurricular on Wednesday is ongoing.

This will also be the occasion for a sensitization to healthy snacks. The extracurricular staff noticed that many children eat unbalanced snacks. Flyers will be distributed in order to sensitize the child to healthy snacks.

This week of taste will end on Friday 12th, with an afternoon snack offered to all children with apples!

- Menu review for October to December period:

Very few changes were made after reading the menus.

- Miscellaneous comments:

FCPE criticizes the lack of pumpkin in the menus as we enter in the cucurbitaceous period. The answer was that some of the unspecified “vegetable soups” will be pumpkin.

FCPE raises the issue of systematic sugar served with grapefruit. We comment that this issue is identical with yogurts. Request was made not to systematically serve sugar doses in the plate but rather keep those away in self-service.

FCPE notes the lack of organic products in the menus, 15-20% max, compared to the 40-50% expected according to ministerial directives. The City Council specifies that she does her best, which she does on a case-by-case basis according to the products available. The Organic foods offered to children are most often dairy products and fruits. The limitation on organic product availability appears linked to the current tender that did not raise organic food as a priority criterion. Local and short circuits' products seem to be the priority.

The Town Hall recalls that the municipality of Orsay unlike its neighbor's cities is completely autonomous on the preparation of his canteen's menus. There is a central kitchen at Center school, which centralizes and redistributes to other canteens. Everything is prepared and cooked there. In Orsay, we wash, we peel, we simmer, we cook, we season, and we cook in a word.

- Tasting:

A compote tasting was proposed to us in order to choose new flavors to be introduced to children. Apple-Cassis and Apple-plum were a great success. Apple-blood Orange was appreciated by a part of people present. Apple-toffy and Apple-Biscuit taste were rejected.

The next menu commission will take place at the canteen of Elementary Center school on Thursday 13th December at 18:15.