

Meeting Minutes October 2019-December 2019

Date: October 28, 2019

Attendees:

- Bethany V.
- Susanne E.
- Tracey T.
- Scott TF.
- Frau H.

Elementary and high school student representatives were not present at the meeting, although given an excused absence permission slip to attend. Elected teacher representatives and HORT representatives were also absent. Another meeting has been scheduled and we hope all representatives will be able to attend in the future.

A physical and electronic sign up sheet for communication was created.

Discussion Points:

- DGE Quality Standards is mandatory document for all decisions to be based on. All must read.
- JFKS needs a catering company that can handle large amount of children and is willing to work with school. Our current caterer has offered to work with student committee on menu planning, etc.
- The Food Committee must prepare a tender according to DGE quality standards. We can add requests.
- One debate is more choice, but potentially lower quality food vs. less choice but perhaps a more extensive salad and yogurt bar.
- Self service vs. being given one plate with an ascribed main meal was discussed and must be further debated.
- The Snack bar hours should be considered. A question remains, should the hours be reduced, kept the same, or extended? Should the new contract allow the snack bar to sell foods such as donuts and muffins.
- Currently our caterer is not adhering to the quality standards, but at the request of parents. There's a debate between the required healthy full grain options and what

students will eat, and a concern for waste. Parents have wanted more choice in the past, and more options for meat.

- Budget: 3.25€/ per elementary child (500-600 students) 3.60€/child for paying high school students. Any potential caterer must provide food for the high school that will work within their business model and yet still adhere to the DGE quality standards.
- Our liason for support has changed from Fr. Schmidt to Herr Jaeger with our transition to the Senat.
- Parents will put together a survey to send out to students, parents, teachers, and admin to gather the priorities of all stakeholders.
- Additional Discussion Points regarding DGE regulations and JFKS specific requirements
 - JFKS, unlike many other schools, has four lunch times for elementary students (There is also a need to ensure HS students have access to food during all hours of food operation due to the flexible scheduling of the high school during lunch hours)
 - DGE only allows meat 8x/ month. (Currently meat is served daily except for Thursdays)
 - Fish can be served no more than 2x/ a month. (Herring or Matjes are recommended)
 - JFKS has no kitchen on site. The current model used a method where food is precooked off site, chilled and then finished on-site.
 - Renovations to scheduled to happen in 2023. Ideally an additional floor of the Aula will be added for a Mensa, but the priority remains bathrooms.
 - Dessert is currently included in a lunch meal. Dessert consists of items such as apple sauce, yogurt, and fresh fruit,

Date: November 11, 2019

Attendees:

- Parents:
 - Bethany V.
 - Susanne E.
 - Tracey T.
 - Scott TF.
 - Birge A.
- School: Chris W., Mr. Cortinas
- Hort: Clara H.
- Students:
 - (4th Grade)
 - (11th Grade)
- Catering Company:

- Bernardo (cook from Die Schulkoche)
- Mr. Lieman (Geschäftsführer from from Die Schulkoche)

Discussion Points:

- Survey:
 - Add Question: How to minimize environmental impact?
- Request addition of daily salad bars (to include fresh cut vegetables and fruits, along with yogurt)
- Date of bid is still TBD
- What are compromise points:

Budget: Netto

- 2.74€/Netto for food children at 19%
- Meat is expensive and is being served above the frequency indicated in the DGE Quality Standards. By reducing frequency of meat, company can serve higher quality food items more often such as salad and fruit.

Operational Challenges:

- Elementary school have different tastes than high school
- Resources are difficult:
 - No kitchen
 - One line for all children. Need two mensa's. Consider serving family style for elementary school. Caterer could dish out food at the food island.
- Possible Resolution: New tables coming in November for high school only or entrance class only.

Die SchulKoche Input:

- The company feels that there is unwarranted blame towards the menu options at the school. They maintain that they are simply serving what they have been requested to serve and are happy to adjust as requested
- Over 50% of food is bio. Menu plan denotes what is bio. In addition when possible food is sourced locally.
- In the past the company has worked with the student body to create menu plans.
- Popular non-meat options:
 - Seasoned potatoes
 - Rice with tomato and paprika is popular
 - Children like wraps
 - High School liked the idea of a salad bar, particularly as an individually priced option.

Agreed Upon Next Steps:

- Trial for December:
 - Reduced meat, salad option with volkorn options
 - Food committee to inform community
 - Catering company to start weighing food/food waste and measure vs December trial to judge food waste and popularity of dishes.
 - Catering company will forward us a meal plan to review before implementing.
- Build out survey further amongst internal group. Send after trial in December.
- Next Meeting: 16th of December 15:15pm.

Meeting Minutes December 16th, 2019

Present:

Admin:

Frau Hoenicke

Parents:

Bethany V.

Tracey T.

Susanne E.

Hort:

Christian S.I

Teachers:

Beate N.

Students:

(4th grade student)

Main Topics:

Food Contract Progress:

Frau Rackow is (likely) charge of the Ausschreibung, she is out of the office until January 3rd. This remains unclear. An Ausschreibung wouldn't likely be published until March at the earliest, based on previous years. We hope to have a school specific Ausschreibung. This can't be discussed until the process is clarified with the Senat representative.

Ausschreibung priorities to date (working list):

- Reduced Plastic
- Reduced Food Waste
- Larger choice on Salad Bar
- Snack Bar continues, with healthy food options
- Two food choices per day in Aula
- Pfand system for coffee/drinks in place of disposable
- Efficient food distribution
- Age appropriate furniture for food distribution
- Electronic payment possible (that can block sweets)
- Cook and Chill method of food preparation
- Use food waste in a positive way (to a farm? Compost?)