

Minutes of the 1st Meeting of the DIS Lunch committee in 2012-13

Date: 08.11.2012
Attendees: Sandro Stephan – Chief Cook in AC, Gourmetta Company
Dr. Chrissie Sorenson - Director DIS and parent gr. 11, K5
Joyce Larson – PYP Principal
Luise Heyne – HR-/ Facility Manager DIS
Mark Sapkin – PYP Student Council
Nithin Ramu – Secondary Student Council
Dimitry Mtchedlidze –Secondary Student Council
Monika Adam – Parent gr. 3, 6
Frank Höhn – Parent G18
Steffi Hagen – Staff and parent gr. 3, 7
David Coles – Staff and parent gr. 1
Andreas Röhmeier – Parent gr. 5
Outi Tuulari – Parent gr.5
Anke Heineck – Parent gr. K5

1) Gourmetta information about the current lunch service situation:

Overview about the participation in the lunch service in DIS in general:

Primary School: more than 90% participation

MYP: more than 60% participation

DP: more than 30% participation

-The Gourmetta team is preparing 80% of the food fresh in the kitchen at AC, the remaining 20% is delivered from the main kitchen in Radebeul. There is no option for fresh cooking at G18. All the food is delivered in thermo boxes.

-The food service is organized well - the lunches are served within the time period allotted for lunch. If a problem occurs, the admin team members and chief cook cooperate together and try to solve it right away.

-Secondary Student council reps asked last year to increase the offer of fresh fruits and salads. While Gourmetta followed up on their request, demand is rare. Gourmetta is reducing the amount of fresh fruits and salads prepared for secondary lunches.

-The sale of snacks during the morning break is strong. They sell on average 50 sandwiches with cheese and ham per day. There is only a low demand for tomato-mozzarella sandwich on 'Fladenbrot'. The curry sausage is no longer offered, because it is too fatty and not a healthy option.

-The PYP students get dessert prepared on the centre of the table. The teachers monitor that the kids eat their lunch or at least a few bites. PYP students are not allowed to buy donuts or other less healthy options other than on Tuesdays and Thursdays they have the opportunity to buy pretzels and on the last Friday of the month they may purchase ice cream.

2) Review by DIS concerning the lunch service during last school year

The chief cook and his team are very engaged to provide a food in good quality and good service to DIS students and staff members. The chief cook is creative in using seasonal products and providing a “special dish” in addition to the normal lunch plan once or twice a week. He also uses herbs from our DIS school garden to refine the menus. The annual parent survey showed that the satisfaction of our students and parents with the lunch service has increased since Gourmetta took over as our school provider.

3) The following issues were addressed:

-Sometimes parents order lunch without communicating with their kids. When the student is in front of the counter and doesn't like the food the parents have ordered, quite often the child becomes quite upset or even cries, which makes it difficult for our staff. Therefore we asked the parents in Primary to order together with their kids to avoid such problems.

Responsible: parents

-We would like to serve lunch in bowls in the middle of the table that kids can take out what they want to eat in G18 once a week, preferred on Friday. We ask Gourmetta to check the viability of this request.

Responsible: Gourmetta - administration

-Parents discussed whether we could offer milk for students. Gourmetta has milk for sale. Their experience shows that students buy only chocolate milk. They don't sell plain or vanilla milk.

No action required!

-Some kids eat smaller portions and some need bigger portions at lunch. There is quite often not so much time for the kitchen staff to check with the child how much they would like. On the other hand, we don't want to waste food. Therefore, the PYP student rep made the proposal to check whether there could be an option while ordering the lunch online to tick a box to get a small or a big portion, which could show up on the display in the cafeteria.

In general students can always ask for a seconds.

Responsible: Gourmetta – administration

-A lot of students prefer pasta dishes. To guarantee that they get healthy food, the chief cook will try to mix whole meal pasta with white pasta. In general, it would be good to have a good mix in the lunch plans with pasta dishes and dishes with rice and potatoes as side dish.

Responsible: Gourmetta – kitchen team

-Parents would prefer to have the lunch plan in English and in German on the website, because sometime it is difficult to imagine by the description in English what exactly the dish is. The request for pictures of the meals was also made, but is probably not feasible.

Responsible: Gourmetta - administration

-The DP students quite often leave their dirty dishes on the tables and don't clean the table in general in the time between 1:10pm and 1:25 pm.

Responsible: Students Council / Mr. Thomas

-Parents wish to have less sugar in the lunch menu, e.g. when milk rice or pancakes are served. Only a minimum of sugar should be added on top and the accompanying dessert on those days should not be a sugared one, e.g. pudding.

Responsible: Gourmetta – kitchen team

-We ask that Gourmetta Company not use or try to reduce as much as possible the artificial flavor, additives and flavor enhancer in the menus. It seems as though the amounts have gone down in the last 6 months – this was a business decision on Gourmetta's part.

Responsible: Gourmetta - administration

-A parent made the proposal to initiate a "vegetarian day" i.e. no meat offered in any of the meals, once a week. Right now there is always one vegetarian menu among the 3 choices offered. We can check via a parent survey if there is enough support for a completely meat-free day every week.

Responsible: DIS - administration

LH 14-11-2012