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	Reference CC.YP.24-25.01	Version V.1	Date Oct. 10 2024
	Canteen Committee - Yangpu		

Meeting minutes

- 1. Time:** Oct. 10, 2024, 10:30am to 11:45am
- 2. Present:**
- LFS :
 - Mr. Benjamin BILTERYST, CEO
 - Mr. Willy BONGA, Director of Operation
 - Mrs. Min LI, Assistant of CEO
 - Mrs. Wei GU, Vie Scolaire of Secondary School
 - Mrs. Jie LI, Vie Scolaire of Primary School
 - Mrs. Caroline LAFAGE-BOURIAU, Nurse
 - Mrs. Xiaoqian WANG, SG Coordinator
 - Mrs. Zhihui HE, Parent Representative
 - Mrs. Lidan LU, Parent Representative
 - Miss Claire MIMOUNI, Student Representative (4YB)
 - DSS:
 - Mrs. Ann-Claire FÖTSCH Head of Administration
 - Mr. Kenan DIZDAREVIC, COCU
 - Mr. Matthias BRÜGGEMANN, Kindergarten
 - Mrs. Anna wang, EBR Administration
 - Mrs. Nicole HAENDEL, Head of Parent Representative*
 - Mrs. Rebekka WANG, Parent Representative
 - Common team:
 - Mr. Claude CERBOLLES, Representative of Sodexo on both campuses
 - Ms. Connie SHEN, Yangpu Site Manager of Sodexo
 - Mr. Roger MAURER, Chef of Sodexo
- 3. Absents excused:**
- LFS:
 - Mr. Kai LIU, Support Services Manager YP
 - Mrs. Nathalie MOTTET, Director of Primary School
 - Mr. Jean-Joseph KOUDAYA, Director of Secondary School
 - Mr. Achille MESSI, Staff Representative
- 4. Agenda:**
1. Roundtable members presentation
 2. Committee framework, regulations – Basic rules
 3. Canteen service organization – YANGPU EUROCAMPUS
 4. LFS Canteen organization
 5. DSS Canteen organization
 6. SODEXO presentation
 7. Q&A
- 5. Development:**

1) Roundtable members presentation

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The committee members of LFS and DSS schools are as follows:

LFS Administration		Deutsche Schule Shanghai Yangpu	
CEO	Mr. Benjamin BILTERYST	Head of Operations	Mrs. Ann-Claire FÖTSCH
Director of operations	Mr. Willy BONGA	COCU	Mr. Kenan DIZDAREVIC
Support Service Supervisor	Mr. Kai LIU	Kindergarten	Mr. Matthias BRÜGGEMANN
Deputy Headmaster	Mr. Jean-Joseph KOUDAYA	EBR	Mrs. Anna WANG
Head of Primary School	Mrs. Nathalie MOTTET	Parent Representative	Mrs. Rebekka WANG
Nursery	Mrs Caroline LAFAGE-BOURIAU	Parent Representative	Mrs. Nicole HAENDEL*
CPE / Assistant of Vie Scolaire Secondaire	Mrs. Wei GU	Student Representative	/
CPE / Assistant of Vie Scolaire Primaire	Mrs. Jie LI		
Staff Representative	Mr. Achille MESSI		
Canteen service coordinator	Mrs. Xiaoqian WANG		
Parent Representative	Mrs. Zhihui HE	SODEXO TEAM	
Parent Representative	Mrs. Lidan LU	Yangpy-Qingpu Manager	Mr. Claude CERBOLLES
Student Representative primary	/	Yangpu site Manager	Mrs Connie SHEN
Student Representative secondary	MISS Claire Mimouni (4YB)	Kitchen Chef	Mr. Roger MAURER

2) Canteen committee framework, regulations

The basic rules described in the slide are as follows:

- **Definitions:** Define the participants of the Committee
- **Goal:** Define the goal of the Committee
- **Limits of scope:** Define the nature of the Committee
- **Composition:** Define the composition of the Committee
- **Timeframe:** Describe the frequency of the committee meetings

COMPOSITION OF COMMITTEES

Committees are joint Committees of both LFS and DSS schools.

TIME FRAME

Joint LFS/DSS Committees are in-person Committees and take place at least twice per school year, on the Schools' initiative.

When events require it, Schools can call for extraordinary Committees with 3 days of forewarning. They can be in-person or online Committees.

Dialogue and feedback to the Schools are possible all along the school year, as well as informal Committees involving LFS only or DSS only.

GOAL

Committees are dedicated to handle regular questions related to the topics of Canteen.

Generally, Committees promote a mutual, healthy and transparent relationship between Schools, parents, staff and student representatives, as to improve the general service quality, within its existing constraints, by sharing information about works, projects in progress, and answering questions about areas of concern.

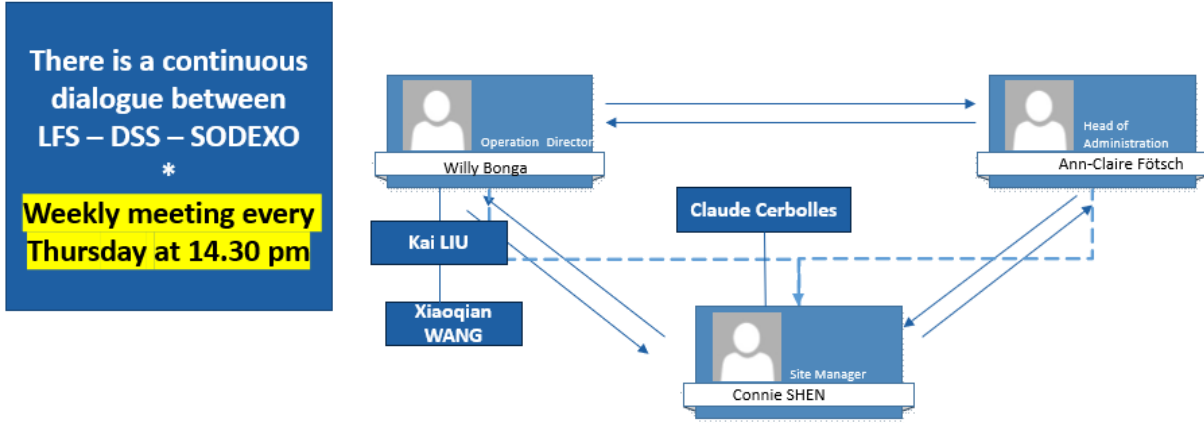
LIMITS OF SCOPE

Committee Members are not a decision-making body, but a consulting body.

Decisions will be made by schools' services, principal and boards.

Committee Members shall set aside any personal conflict of interest during Committees.

3) Canteen service organization



4) LFS Canteen organization

A total of **23** parents volunteers, **2** of whom are new for the 2024-25 school year.

11 parents for Mondays, Tuesdays and Thursdays.

8 parents for Wednesdays and Fridays.

- **KINDERGARTEN**
 - DAYS : Monday, Tuesday and Thursday
 - TIME : 10h50 to 12h05
 - MANAGEMENT : 3 or 4 parents, 2 staffs of Vie Scolaire
 - DAYS : Wednesday and Friday
 - TIME : 10h50 to 11h30
 - MANAGEMENT : 0 parents, 2 staff of Vie Scolaire

- **PRIMARY SCHOOL**
 - DAYS : Monday, Tuesday and Thursday
 - TIME : 10h50 to 12h35
 - MANAGEMENT : **7 or 8** parents for Mondays, Tuesdays and Thursdays.
 - **8** parents for Wednesdays and parents for Fridays.
 - DAYS : Wednesday and Friday
 - TIME : 10h50 to 12h30

- **SECONDARY SCHOOL**
 - DAYS : From Monday to Friday
 - TIME : 12h00 to 12h35

For the LFS side, a lot of volunteer parents help the daily running of the Canteen Service.

5) DSS Canteen Organization

For the DSS side, the catering service is organized as follows:

KINDERGARTEN

DAYS : From Monday to Friday
 TIME : 11.15 to 12.00
 MANAGEMENT : 3 kindergarten staff

SCHOOL

DAYS : From Monday to Thursday DAYS : Friday
 TIME : 12.55 to 13.40 TIME : 11.30 to 11.45 & 12.30 to 13.00
 MANAGEMENT : 1 Cocu staff

New since this schoolyear: Grade 1 and 2 eat together with the teacher

6) SOXEDO presentation

Mr. Claude CERBOLLES, Representative of SODEXO on both campuses, introduced the overall situation of the canteen on the YP campus.



Mr. Claude CERBOLLES introduced the food Safety System of SODEXO.

Food Safety From the Source

Supplier Selection and Audit Process



Supplier Quality Management Process

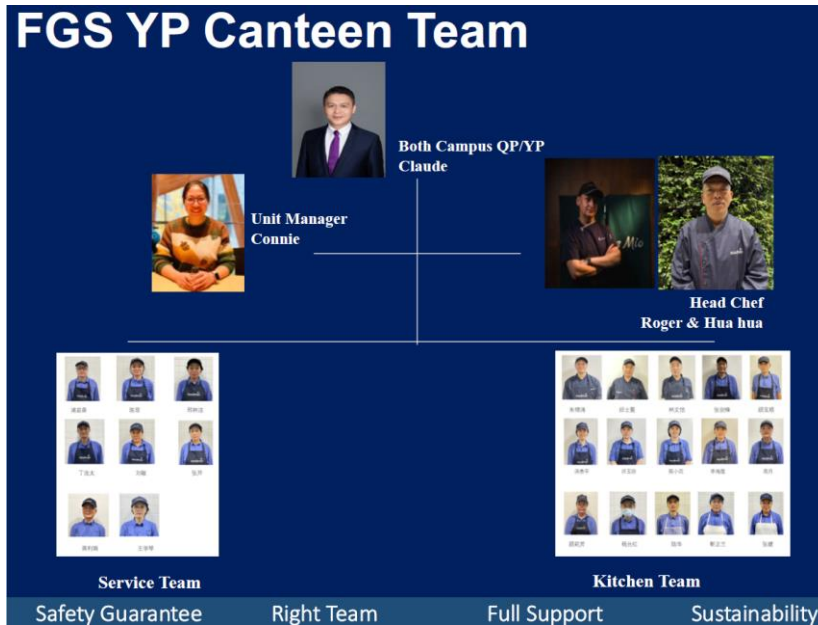


Safe from the Source to Table

High standard of food hygiene and safety control

Receiving	Storage	Preparation	Food Service	HSE Report
<ul style="list-style-type: none"> Food Checklist Food Transportation 	<ul style="list-style-type: none"> Food Storage Temperature Control Shelf-life management 	<ul style="list-style-type: none"> Prevention of cross-contamination Vegetable Disinfection Cooking Procedure Cleaning and sanitizing 	<ul style="list-style-type: none"> Food Sampling Process Food Sample Retention 	<ul style="list-style-type: none"> Personal Hygiene Temperature Monitoring Cleaning & Disinfection Date Management Records and documents keeping

Mr. Claude Cerbolles explained the composition of the onsite team in Yangpu Campus.



Mr. Claude Cerbolles introduced the **service lines**: Set menu (for KDG and Primary), Salad Buffet, Chef's table, Sandwich, Trattoria, Asia, vegetarian food and Délimarché has changed its name to **LE CAFE ASPRETT**





Café- New coffee machine : LE CAFE ASPRETT

Café- New coffee machine **sodexo**
It all starts with the everyday

Mr. Claude Cerbolles introduced the **dishes prepared for special festivals or events**, such as women's day in March, Language week in May, and Teachers' Day in September, the snapshots are as follows:

Snapshots

sodexo
It all starts with the everyday

March. Women's Day/ Pie Day/ St Patrick's Day

April. Easter Dessert / Francophonic Week



Mr. Claude Cerbolles explained that the canteen regularly organizes new Dishes and Foods tasting events, inviting students, employees, and nurses from LFS & DSS to participate and provide feedback. The photos are as follows:



Mr. Claude Cerbolles introduced the promotion for the school year 2024-2025, the schedule is as follows:

Promotions for 2024 and 2025

2024	Sep	Oct	Nov	Dec	2025	Jan	Feb	Mar	Apr	May	Jun
Festivals	10 th -Teacher's Day 17 th - Mid-autumn Festival	11 st -Grandparents Day 16 th – World Food Day 31 st - Halloween Eve	7 th – Beginning of Winter 28 th - Thanks Giving Day	5 th – World Soil Day 25 th Christmas Week	Festivals	7 th -Laba Festival Day 23 th - Chinese New Year	14 th - Valentine's Day 12 th - Lantern Festival	8 th - Women's Day 12 th – Tree Planting Day 14 th – Pie Day	20 th - Easter 22 nd - Earth Day	8 th - Smile Day 11 th - Mother's Day 31 st - Dragon Boat Festival	1 st - Children's Day 15 th . Father's Day
Promotion	Teachers' Day Mini Cake Homemade Mooncake	Grandmother food Stop Food Waste Activity Halloween Themed Dessert	Homemade Jiaozi & Hot tea, porridge restart Thanksgiving Turkey	Soil Themed Cake Christmas Themed Menu for the Last Week of 2024	Promotion	King Cake CNY Promotion	Lantern Festival Rice Ball Valentine's Dessert	Women's Day Gift for Ladies Free coffee grounds for planting Finding Pie in Canteen	Easter Bakery @ LeCafe Discount for Bringing Own Mug in LeCafe	Smile Faces on Dishes Mothers' Recipe Dragon Boat Festival Zongzi	Cartoon Dessert Fathers' Recipe Cooking class
	2	0	2	4		2	0	2	2	5	

Mr. Claude Cerbolles introduced the **instructions of Mini Program** in WeChat for SODEXO, the main functions include **Swish Account, Top up, Transaction, Mean card management, E-meal card**. Parents can also view **Promotion, News, Daily Dish, Menu**, and check the **real time messages** pushed by system information, as well as submit **feedback and surveys** provided by canteen.

The parents do not need to install Apps on the mobile phone.

Function	Description	Function	Description
Switch Account	Consumers/Parents can switch different account if have multi accounts	Me	Consumers/Parents can update individual information
Top-up	Consumers/Parents can top-up self	<ul style="list-style-type: none"> Account Management: unbind account Limitation Amount: setup daily limitation amount when consuming Message Setting: manage to receive messages pushed by system or not, and balance notification minimum amount User Guide: online App user guide 	
Transaction	Consumers/Parents can inquiry transactions self		
e-Meal Card	Consumers/Parents can use e-Meal card for consumption instead of physical meal card		
Meal Card	Consumers/Parents can manage meal card self via App (report loss and report gain)		
Promotion	Consumers/Parents can access promotion information provided by canteen		
News	Consumers/Parents can access updated news provided by canteen		
Daily Dish	Consumers/Parents can access daily dish information provided by canteen		
Feedback	Consumers/Parents can submit feedback any time and submit survey provided by canteen		
Menu	Consumers/Parents can access updated menu information provided by canteen		
Messages	Consumers/Parents can access updated real time messages pushed by system (top-up, consumption, balance notifications)		

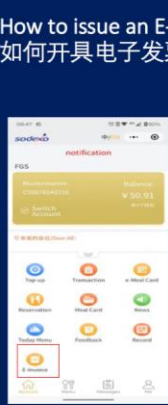
Language

- Normally first time of using App, language will be follow up language setting of WeChat
- If sometimes it doesn't work (due to WeChat), please click language switch button to switch language and will work after the one-time setup

Tips:
App is Mini Program in WeChat, consumers/parents DO NOT need to install additional Apps in mobile phone

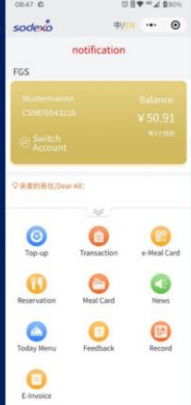
Mr. Claude Cerbolles explained How to use the Mini Programs to issue invoices.

How to issue an E-invoice 如何开具电子发票




Tap E-Invoice
点击电子发票

How to issue an E-invoice 如何开具电子发票




Select the transaction and tap Next Step
选取需要开票的交易，点击下一步


Tip: Only Recharge transaction can apply for the invoice.
小贴士：只有现金充值可申请开具电子发票。



Fill in the relevant information and Submit
填写开票信息，并提交开票



Complete!
完成开票



Check your email and download the e-invoice
在邮箱中查收并下载电子发票

7) Questions & Answers

LFS Parents Question:

- Chartwell has been acquired by Sodexo last year. What are the actions taken by LFS to control the continuity of service and what are the current findings?**

A: LFS/DSS have discussed with Sodexo to ensure the team will remain stable and ingredients used for the cooking will remain the same. Sodexo took the commitment that any change made in term of ingredient will require an approval of the schools.



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- Volunteer parents reported defect in provision of milk products for French primary school students. They now reported the problem what resolved. Could you please explain what was the issue on Sodexo side and what action what taken to resolve?

A: It was not a defect on provision, people were busy serving students and there was no person available to go to take the cheese in the storage. We strongly request to Sodexo to better plan the quantity and always have a person available in case of shortage.

- In previous committees, we had discussion about unhealthy product sale at Daily Marché (donuts, ...). The consensus was to increase price of unhealthy products and lower price on healthy products (fruits salad, ...). Do we have a list of adjustments made?

A: Please see the price list for healthy products. From 2022-2024 The price both agreed by supplier and School administrators. From 2024-2026 the price for the canteen will be stay as same price of 2024.

Meal Category	Meal Type	Current Price with VAT	Year 1 New Price with VAT 2022-2023	Year 2 New Price with VAT 2023-2024	Year 2 price increase	Year 2 Price increase%	Year 3 New Price with VAT	Year 3 price increase	Year 3 Price increase%	Total 3 years increase
	类型	现有含税价	第一年新含税价	第二年新含税价	第二年涨价	第二年涨价%	第三年新含税价	第三年涨价	第三年涨价%	三年涨价
Deli Healthy	Seasonal Fruit (350ml) (cup)	6	6	6		0%	6		0%	0
Deli Healthy	Fruit Cup Small (236ml)	6	6	6		0%	6		0%	0
Deli Healthy	Fruit Cup Big (350ml)	12	10.5	10.5		0%	10.5		0%	-1.5
Deli Healthy	Fruit Juice	8	8.5	9	0.5	6%	9		0%	1
Deli Healthy	Vegetable cup Small (236ml)	6	6	6		0%	6		0%	0
Deli Healthy	Vegetable cup Big (350ml)	12	10	10		0%	10		0%	-2
Deli Healthy	Chia cup (130ml)	9.5	9.5	9.5		0%	9.5		0%	0
Deli Healthy	Yoghurt cup with oats (350ml)	17	17	17		0%	17		0%	0
Deli Healthy	Seasonal Fruit Cup Small (236ml)	0	0	0		0%	0		0%	0
Deli Healthy	Seasonal Fruit Cup Big (350ml)	0	0	0		0%	0		0%	0
Deli Healthy	Sweet Corn	7.5	7.5	7.5		0%	7.5		0%	0
Deli Healthy	Sugar free Yoghurt Cup	12	12	12		0%	12		0%	0
Deli Healthy	Cereal Cup (350ml)	22	22.5	23	0.5	2%	23		2%	1
Deli Healthy	Fresh Juice (236ml)	15	16	16	1	7%	16		0%	1
Deli Healthy	Milk	16	16	16		0%	16		0%	0
Deli Healthy	Taste away salad	23	23.5	24	0.5	2%	24		2%	1
Deli Sandwich	Chicken sandwich	22	24	25	1	4%	25		4%	3
Deli Sandwich	Club Sandwich	20	21	21.5	0.5	2%	21.5		2%	1.5
Deli Sandwich	Tuna sandwich	20	21	22	1	5%	22		5%	2
Deli Sandwich	Chesse sandwich	20	21	22	1	5%	22		5%	2
Deli Sandwich	Egg & Ham Sandwich	16	18	18.5	0.5	3%	19.5		3%	3.5

Meal Category	Meal Type	Current Price with VAT	Year 1 New Price with VAT 2022-2023	Year 2 New Price with VAT 2023-2024	Year 2 price increase	Year 2 Price increase%	Year 3 New Price with VAT	Year 3 price increase	Year 3 Price increase%	Total 3 years increase
	类型	现有含税价	第一年新含税价	第二年新含税价	第二年涨价	第二年涨价%	第三年新含税价	第三年涨价	第三年涨价%	三年涨价
Sweets	Cake 1 Samll (30g)	5	6	6.5	0.5	8%	6.5		0%	1.5
Sweets	Cake 2 Big (60g)	9.5	10.5	11	0.5	5%	11		0%	1.5
Sweets	Ice Cream Cone	13	14	14.5	0.5	4%	14.5		0%	1.5
Sweets	Pain au Chocolate (45g)	7.5	8.5	9	0.5	6%	9		0%	1.5
Sweets	Pain au Chocolate (100g)	11	12	12.5	0.5	4%	12.5		0%	1.5
Sweets	Chocolate donut	10	12	12.5	0.5	4%	12.5		0%	2.5
Sweets	Onio Donut	13.5	13.5	14	0.5	4%	14		0%	0.5
Sweets	Pastry donut Cake	9.5	10.5	11	0.5	5%	11		0%	1.5
Sweets/No	Whozolate (cup)	10	10	10		0%	10		0%	0
Sweets	Ice cream cup pack	15	16	17	1	6%	17		0%	2
Sweets	Muffin	11	12	12.5	0.5	4%	12.5		0%	1.5

- Is it possible for Chinese food not to mix rice with the meat and vegetable (having 1 plate and 1 big bowl)?

A: This we can do upon request by the consumer. Due to the numbers of students during rush hour will create a long waiting time if we will do separate serving as per client has individual request by portion and quantity. The demand of the meals on the Chinese station is always long queue. We need to accommodate per request during the meal service in each individual combination.

- For the salad bar, our colleagues are complaining that there's too much uncooked garlic and onion in certain choices. For example, the Chinese cold mix cowpea had too much raw garlic paste.凉拌豇豆有太多的生蒜泥。And also, we would like to have more different choices and tastes in daily salad bar. Also, as winter is approaching, we would like to have the salad at a room temperature instead of freezing taste.

A: - Protein cooked item (duck ,chicken, tofu, Tuna) way of marinated rotation of protein.
 - Beans salad, different rotation of beans well cooks and mixed with another fresh vegetables and dressing
 - Chinese salad, Our Chinese staff made special cold dishes with local dressing and classic elaboration



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- Deep fried/ Western mixed vegetables, or well a vegetarian deep-fried item(samosa ,spring roll, pumpkin croquette) or a mixed western cooked dish
- Baked vegetables, to add variation, texture and different cooking ways to the salad bar every day is baked and seasoned a different vegetable(eggplant, pumpkin, mix vegetable)
- Tofu, is rich in protein and very famous in China for that every day there is a different elaboration base on that product. We have to maintain cold dish temperature not above 7 degrees due to food safety as per food safety standard by FDA.

6. Sometimes the taste is quite sweet especially for the Chinese noodles and Asian choices. Colleagues hope that there would be less sugar or sweet taste in the food. (For example, Stir fried tomato with fried egg and and soya sauce 番茄炒蛋和红烧的菜系)

A: Chef would adjust the taste of some menu for example sweet and sour, Curry and others related dishes. We have to be balance the taste of food in accordance to Children preferences too. We have service station for the seasoning in the canteen.

7. The pasta noodles are sometimes not fully cooked. Our colleagues find that they are quite hard to digest. Also, the pois chiches and les petits pois are quite hard sometimes.

A: Will pay attention of the cooking method in the noodles station and will keep monitoring for staff training.

8. Colleagues hope that the quality of French fries is better, that means, not so cold, not so greasy (sometimes dripping fat), and crisper.

A: Thank you for the comments. We have tried to do batch cooking of fries if we have fries menu. Due to structural B1 of the kitchen in YP we are trying to work out to improve this fries issue.

9. When we buy a soup/raw vegetable plates can we have a piece of bread be included? If so, please specify. (Pour le pain, peut-on avoir avec la soupe/l'assiette crudité ? Si oui, merci de l'indiquer.)

A: Salad bar both small and big plates included a piece of bread. Western big bowl soup include bread. Small soup with 6.5 rmb is free refill if needs included bread we can discuss with the school admin for price discussion.

10. Can we provide half a sandwich? The sandwich is big, you don't always want/need to eat the whole sandwich. This will be better for the students, so they can learn to manage the quantity to order/eat./


A: All sizes and portion with accordance to both parties agreement. As the sandwich station subway style can choice from bread to the condiments. We can discuss with the school admin about the feedback for the sandwich station.

11. A request from Professor SVT (Life and Earth Sciences): After taking action in Qingpu last year to display the sugar content in every beverage, has it been found that the consumption of sugary drinks has decreased to healthier drinks?

A: For the data there are some good results Decreasing by average of 70 cups per month.



12. Is it possible to be more Chinese food on the menu?

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A: The Set menu are rotation of Western, European and Asian food. We have to balance the menu in accordance with the school nurses validation accordance to the education nutrition.

13. Service issues on the partition tray. Different dishes exceed their space. Result: Desserts and/or appetizers may be contaminated by the sauce of the main dishes and cannot be consumed.

A: Service size of the tray's at school L-41.5CM W-30.8CM. The size of tray can be one main plates, drinks and small plates or small soup bowl.

14. Background: I believe food and also cheese are integral part of French culture. It is also something that could be taught at school. Taking cheese for instance, it seems the school is working with one and only one brand of cheese, which is a processed cheese in plastic, hamburger style. Would it be better for all of our kids if there are more variety in choice of cheese, knowing the panel of possibilities proposed by French cheese is rich. In short, can canteen offer more types of cheese to our kids?

A: For the cheese have been discuss since before can offer some alternative due to price adjustment school does not agree for price adjustment. We have 3 options of dairy in the set menu Milk, cheese & Yoghurt.

DSS Parents Question:

DSS-Portion size and food waste management

There was a suggestion or question regarding whether it might be possible to offer two portion sizes. The current portions are quite large, and last year, the children were repeatedly reminded to tell the cafeteria staff if they didn't want so much. However, this doesn't seem to work satisfactorily, as the plates are still being filled up, even when the children say in Chinese that they would prefer less. In the last canteen committee meeting, it was reported that 8,100 kg of food waste was produced last year.

A: Last Year total Wastage was 5,097 KG for the whole year with 182,478 meals for the entire year canteen meal service. By per plate the average wastage including soup is 44 grm. Portion has both parties agree just set for each service line. We have a signage in each service line for the students if they want less or more. Attach photos on this file. This signage is always on the service line during meal time especially on DSS side. (Comparison statistics table on the next page.)





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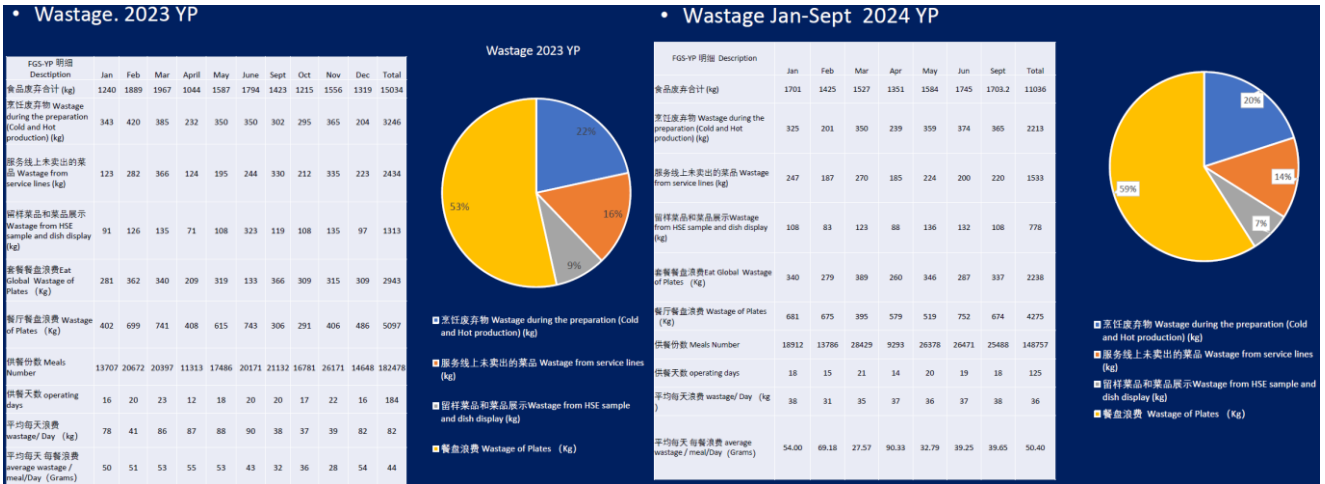
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Other Question and Topics to be discussed:

- Q: What do the parents volunteers do? How can parents become volunteers? What is the process? New parents don't seem to receive information on how to volunteer.**

A: Parent volunteers help prepare lunch, serve food, provide water, and perform other tasks.

We send out a questionnaire to all parents then they can submit their availability. Vie Scolaire organizes the schedule. Volunteers must provide a non-criminal record to ensure the protection of our children. And the school will implement the avoidance principle, parents cannot assist their children's grade level. The school will prepare the process for parent volunteers.

For new arrivals, Schools usually introduce relevant information about the school to parents through open days, first days, or other activity times.

We need to streamline this process, perhaps by including all the relevant information in a welcome package.

- Q: If the price increase lead students to purchase less unhealthy food, like donuts?**
A: There has been no significant impact on children. Parents have to take the responsibility to limit their consumption of such foods, but please remain that not every child has access to the coffee shop.
- Q: During the snapshot event, what about the primary lunch set? Can they have event plates as well?**
A: Yes, we include the same snapshot event for the primary lunch set.
- Q: After displaying the sugar content in sweet drinks, has there been a decrease in purchases?**
A: Yes, we've noticed a decrease in the purchase of sweet drinks. Now, we are planning to do the same at the Yangpu Campus.



LYCÉE FRANÇAIS
DE SHANGHAI
上海法国国际学校

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5. Q: Can we add cheese to the lunch set?

A: There is a cost issue, but we will look into it and try to find a solution.

6. Q: Do all children receive the same portion?

A: No, children can ask for more or less food, and they can return for more vegetables.

7. Q: Regarding waste in the canteen, could you propose a "good to go" option?

A: Due to safety concerns and regulations, we cannot sell food like a restaurant, as we don't have the proper license.

8. Q: What kind of butter does the canteen use? Is it real butter?

A: Yes, of course. All the food ingredients we use are approved by the school.

9. Q: Can we offer more options for birthday cakes?

A: Since we are a school canteen, we must follow certain rules, such as no cream and less sugar. Currently, we offer three different birthday cakes: carrot cake, chocolate cake, and lemon cheesecake. The canteen will consider this request.

10. Q: Is it possible to have more menu options, like 2-4 choices, and more Chinese/Asian-style food?

A: We will discuss this. Right now, there is an alternative in the set menu, such as fish or chicken, if the children do not eat fish for example. However, offering several options is different from our current Eurocampus canteen strategy. This topic needs to be discussed and evaluated with DSS and LFS.