

### SELF-SERVICE PROJECT FOR STUDENTS P2-S7

## FAQ

#### **Will primary school children still eat with their teacher?**

Many details for the new self service organization still have to be decided for the primary school. We are working with the Direction of the primary to work out the best system. What is certain is that each class will always be accompanied: going to, within and leaving the canteen, by their teacher or another adult supervisor.

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#### **My child is in 2<sup>nd</sup> Primary and is very clumsy. They will not be able to carry their food on a tray.**

We have seen that children of the same age, if not younger, in other schools in Brussels have no problems to carry their trays. The primary children of our school are equally capable in self-service when on school trips. However, we foresee serving liquids at the table.

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#### **My child has activities organized by Cesame during lunchtime. Can they still eat at the Canteen?**

For primary children; an organization will be put in place, in collaboration with Cesame, to ensure that the children can still eat their meal at midday when their activity takes place during lunchtime.

For secondary children: the principle of 50 minutes to eat will not change. The system will stay the same as for now. The children must eat quickly before or after their activity, therefore they will probably not be able to eat at the self service.

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#### **Will you offer a choice of starters and desserts? How can I be sure my child will eat a balanced meal?**

Children will be offered a choice of nutritionally balanced starters. We will try to present fresh salads and vegetables in a way that is attractive to children. They will also have the option of a fresh soup of the day.

For desserts, we will offer seasonal fruits and dairy products, occasionally with something sweeter. We plan to organize supervision of the choices made by children to ensure they take a starter, dessert and bread in addition to their main course.

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**Children will have a choice of two main dishes. How will you ensure that children eat a balanced diet and don't always take pasta, for example?**

Firstly the decision as to offering a choice of two dishes has not yet been taken for primary children. This question still has to be studied, not in terms of logistics, but in pedagogical terms.

Secondary children will certainly have the choice of two dishes and very probably a daily option of vegetarian and/or fish. Menus will be established well in advance by the kitchen staff, and published on the internet site. They will be prepared in sufficient quantities to take into account the well-known popularity of each dish.

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**You claim that the self-service will reduce food wastage?**

Currently, for reasons of hygiene, all food passing through the kitchen door which is not consumed must be thrown away. With the new system, food leaving the kitchen is served directly onto plates. Wastage will be reduced to that which the children leave on their plates. The staff manning the station for removing trays will remind children not to waste food when necessary.

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**Secondary children already have limited time for lunch. Will they have time to eat considering the queues?**

See the table.

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**You say that the clearing away/cleaning/resetting the tables between services will no longer be necessary and this will win 20 minutes of time for children's meals, but how will the tables be kept clean?**

Food and plates will always be kept on trays that will cover practically all the surface of the tables, which will therefore stay clean. The trays are washed between each service. Of course a cleaning team will be on hand for eventual accidents.