

Activity Report 2011-2012

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The Canteen

During the school year 2011-2012, the canteen of the European School of Uccle served hot meals to an average of 1990 students a day in 3, hourly services, in the two canteens, one in the Fabiola Building, the other in Van Houtte.

Since September 2010, there has been only one service in Fabiola, just for pupils in the Kindergarten classes. In 2011-2012, all the other children have eaten in the Van Houtte canteen, split between three services. Children no longer eat in the teachers' canteen, as was already the case the year before.

The canteen is also in charge of preparing and/or selling snacks served in two cafeterias for the Secondary School: one in the Platon building for the first three years of secondary and one in the Van Houtte building for S4-5-6-7.

In December 2011 our candidature with the Bruxelles Environnement to benefit from **support to develop a sustainable approach to food in the cafeterias (complimentary to the Sustainable Canteens programme which is running currently)** was continued. Several meetings were held between student representatives, school teachers and the canteen and we have decided to focus our efforts on the Platon cafeteria for which we have completely revised our provision in September 2012.

The AC of the canteen decided on an increase of € 0.35 per meal from September 2011 to cover:

- An increase in the price of raw ingredients;
- The replacement of outdated kitchen equipment and utensils (our kitchen is already 20 years old) ;
- The employment of additional staff for the preparation of meals.

A new phase of the programme « Collectivités durables en Région Bruxelloise », which has been running for two years, began in May 2011. This phase is more personalised and individualised.

A multi-annual «Sustainable Canteen Action Plan» was drawn up and approved. This Action Plan aims to earn the recognition for a « Sustainable Canteen » for our school and requires collaborative efforts on the part of the different interested parties: School – Users (parents and children) – Canteen.

The following are the main objectives of this Action Plan:

- Communication: to raise awareness among the users and the staff of our canteen about healthy and sustainable food;
- To promote a balanced diet in the menus by : increasing the amount of unprocessed products, reducing food wastage, reducing the proportion of animal proteins, and introducing sustainable and/or organically-grown products while keeping prices stable.

The practical measures taken over the past year were:

- The regular distribution of the Newsletter **Alimentation Durable à l'EEB1** ;
- The « Tuesday is soup day » initiative;
- The showing of the film « Lovemeatender ».

An additional kitchen was put in place in September 2011, in charge of cold foods and meals for the Kindergarten classes.

A surprise visit by AFSCA (Agence Fédérale pour la Sécurité de la Chaîne Alimentaire) in May 2011 confirmed that our canteen adheres strictly to current hygiene rules. AFSCA's report had indicated certain points that needed to be corrected, especially with regards to the infrastructure of our kitchen. The necessary changes were been made with the help of the school and, during the inspection visit, we received some favourable comments.

Daily management of the ASBL Canteen is taken care of by our manager, Tony Dillen, together with our three cooks and the service staff, whom we thank for all their hard work, their enthusiastic attitude and their support of the « Sustainable Canteen » project.

The administrative council of the Canteen committee is made up of four parents whose children use the school canteen and/or cafeterias. These are all volunteers. Since September 2009, the committee has been presided by one of these parents. The Committee meets once a month, together with the management, the school and student representatives.

*Teresa Fernández-Gil,
President of the Canteen Committee*

APEEE Services - Réalisé 2011-2012

	TOTAL	Coordination	Cantine	Transport	Activités périscolaires	Garderie	Casiers	Equipe natation
Produits								
Cotisations	4.827.674,99	0,00	1.744.466,80	2.569.442,11	380.436,83	60.190,25	38.916,00	34.223,00
Autres recettes	164.039,42	133.415,00	0,00	0,00	30.624,42	0,00	0,00	0,00
Récupération biens et services	12.460,84	395,48	6.128,47	1.627,61	3.996,20	313,08	0,00	0,00
Produits financiers	15.485,63	4,56	7.686,31	5.917,80	1.249,15	93,97	532,53	1,31
Total produits	5.019.660,88	133.815,04	1.758.281,58	2.576.987,52	416.306,60	60.597,30	39.448,53	34.224,31
Charges								
Coûts des Prestations	2.828.784,66	0,00	587.669,55	2.205.929,02	33.652,05	231,60	0,00	1.302,44
Biens et services	909.125,30	29.649,64	594.952,81	62.344,16	170.739,39	2.522,70	26.389,96	22.526,64
Rémunérations et charges	981.374,17	54.062,93	531.713,73	157.879,53	194.542,44	43.175,54	0,00	0,00
Amortissements	54.042,49	1.189,97	38.613,08	1.848,88	0,00	0,00	12.390,56	0,00
Autres charges d'exploitation	123.582,00	20.167,00	41.688,00	61.727,00	0,00	0,00	0,00	0,00
Charges financières	3.134,30	152,68	1.067,40	1.165,24	309,61	122,19	145,87	171,31
Taxes	0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00
Total Charges	4.900.042,92	105.222,22	1.795.704,57	2.490.893,83	399.243,49	46.052,03	38.926,39	24.000,39
RESULTAT	119.617,96	28.592,82	-37.422,99	86.093,69	17.063,11	14.545,27	522,14	10.223,92

