

## ***Food Committee Meeting Minutes***

***Wednesday 13<sup>th</sup> April, 14.00 – 14.50***

***Assistant Principal's Room***

**Present:**

Mr. Findén (chair)

**Student representatives:**

Josefin Östvik, 6A

Arvid Aronsson, 5A

Tobias Willhardt, 4A

**Kitchen Staff:**

Mrs. Annelie Gustafsson

**PTA:**

Mr. Anders Persson

Mr. Peter Zettergren

- I. Meeting opened
- II. Mr. Findén opens the meeting and greets everyone welcome.
- III. The student council rep's questions and suggestions:

**Grade 4, 5 & 6**

**Positive things about the Dining hall**

The fruit

The bread

Good and many dishes to chose from

A lot of vegetables

More than one milk machine

Tasty and health food

More than one dish to choose from

That the vegetables are not mixed together

The small butter packets

Fried eggs

**Things that can improve in the Dining hall**

Dirty floors – wipe off shoes before entering the dining hall

Dirty tables – the students must clean them better

The water runs slowly – Use the second water container (faster)

More ketchup

Hair in the food – students need to not lean over the food

More often olives



Moldy bread – not possible since the bread is fresh it can be dark spots from the oven  
The plates are not clean – old plates look dirty. If something is stuck on the plate leave it on the disk. Do not touch all plates and take one further down.  
Moldy bread – not possible but it can be green from the top of the carrot  
Dry rice  
Less potatoes more pasta & rice  
Pancakes more than twice a term – not possible the dietician in charge would like to remove the pancakes totally.  
Hamburgers  
Cheese every day – the students are suppose to eat food not just sandwiches  
Bones in the fish – the small bones are sometimes impossible to get rid of. Be observant when you eat fish  
Less often fish – guidelines from the kommun. Main dish once a week but can be an alternative dish a couple of times a week  
Melted butter  
Larger glasses  
Music in the dining hall  
Some dining staff is often moody  
When food is on the disk it gets put back by the staff  
Dry carrots  
Tacos more often  
The potatoes are cold – Mrs. Gustafsson where aware of the problem and they are trying different techniques to keep the potatoes warm

IV. PTA' s questions and suggestions:

*Mr. Zettergren ate in the dining hall on Friday:*

The environment is not nice. Is it possible to have new curtains and maybe table cloths? –

*Mrs. Gustafsson will check*

Kitchen staff doesn't greet a parent when visiting the dining hall

Tasty salad and fruit

Not enough spices in the food

Same food two days in a row (pasta) – an ingredient in an alternative dish second day

Three staff members take turns to cook the different meals (main, alternative, veg.)

Mr. Persson asked about the "egenkontrollprogram" – Mrs. Gustafsson informed that everything is done by the book

Mr- Persson informs that "Halal-meat" is not ok to serve in a school according to a decision made by the politicians in Eskilstuna

Mrs. Gustafsson invites Mr. Zettergren to the kitchen for a day.

The wish week will be during the last week of May. The students should make three choices/class. Meat-/fish-/optional dish

Arvid, 5A will be the student council's rep. in the kitchen for a day.

Mrs. Gustafsson said that our grade 5 students are welcome to help out in kitchen according to a schedule if we are interested.

Next meeting will be held in the beginning of the Spring term 2011

VI. Meeting is adjourned