

Food Committee Minutes

Date: 5 March 2019

Attendees:

- **Staff: Kirsty Paiboontanasin, Hannah Naowasuk, Sami Yosef**
- **Students: Dae Hwan Choi, Reese Jovellanos**
- **Epicure: Zack, Wlater Pfluger**
- **Parents: Rika Dewina plus 1 other parent from Primary**

Live Cooking Station - Basement

- Reese & Dae Hwan: Year 7s enjoy the live cooking station.
- Reese & Dae Hwan: Queues are too long
- Kirsty: If people are prepared to wait, Epicure will continue to offer this
- Epicure: We can change the process of preparing the food so that there are shorter waiting times.
- Reese & Dae Hwan: From student survey, the speed of delivery was not that big of an issue for students.
- Parent: There has been positive feedback from parents about the Basement's updated menu.
- Walter will start working on the Primary Canteen after the new chef begins working in March.

ACTIONS: No action required.

Primary

- Parent: can there be more vigilation on getting students to eat enough.
- Complaint that students don't finish their meals.
- Hannah: teachers are already vigilant to ensure that they finish their plate. They cannot force students to eat if they do not enjoy what they are eating.
- Parent: Students are too keen to play than eat. Can we request to place a time limit of longer than 5 minutes to eat lunch?
- Hannah: Students are kept for 30 minutes before they are allowed to go and play.
- TV has been installed to show the menu in Primary
- Need to update the Primary menu
- Parent: The price is 190THB, this is quite expensive, especially if our children don't eat that much. Is there another way we can charge for Primary lunch?
- Complaints from parents that it is too expensive in Primary, there is too big a difference to Secondary.
- Request by parents to switch primary to a card system as well.
- Survey to be done for students Year 4 & Up
- Launch survey after the new menu has been put in place.

ACTIONS:

- Student survey to be carried out after the implementation of the new menu.
- New Menu to be displayed on the TV that has recently been installed
- Publicize the new chef in March after they begin

Student Survey (Secondary):

- More students dissatisfied than satisfied.
- Since the survey Epicure has launched the new menu.
- Taste and price are the most important factors for students.
- Kirsty: I'm interested to understand how students have based their opinions on the value for money.
- Kirsty: We provide very high services with a price comparable to an outdoor street seller.
- Ice cream is perceived as being too expensive. Currently it is only 5 THB in 7-11 while in school it is 10 THB for the same product.
- How can the school improve the perception of value for money?
- Use assemblies to build awareness and a way to communicate what the Basement is comparable to.
- Epicure to work with their own marketing department to show the production process of the food.
- Epicure is going to improve the vegan options available
- There has been good feedback with regard to the change in the Basement menu.
- Complaints about Mac and Cheese, honey chicken, mashed potato.
- Lack of consistency in the quality of food offered.
- Epicure: difficulty in maintaining consistency with mashed potatoes as the stock will be different each time.
- Agreement overall is that food is prepared to be hot.
- Request for more veggie burgers
- Request for more salad options.
- Epicure: there is a make your own salad option available. They will work on making this more visual so that students know this is an option.

ACTIONS:

- More vegan options to be offered
- Epicure to improve the visuals in the Basement to promote the 'make your own salad'.
- There is a need to improve the perception of value for money. Awareness to be built in assemblies to improve this.

Tuc Shop

- Request for Magnum ice cream to return.
- Kirsty: Yes, but only non-nut varieties.
- Request for Microwave in the coffee shop.
- Epicure: this is possible. They will look to placing this behind the counter so that the staff are able to manage this themselves.
- BBQ place still runs out so quickly, request for more stock.
- Request to get rid of plastic cups and straws
- Look into biodegradable wrapping for sandwiches.
- Trial biodegradable items during Eco-week.

ACTIONS:

- Microwave to be placed behind counter in the coffee shop
- Being back Magnum ice cream that does not have nuts

- Review the amount of food available at the BBQ station
- Trial of biodegradable items during eco-week.