



School Catering in Stuttgart



Meals served per day: ca. 8.500

Price per meal: 3.50 € ; price for low-income families: 1.00 €

Price includes:

- **standard meal or vegetarian meal**
- **dessert**
- **salad**
- **snack in the afternoon**
- **costs for kitchen assistants and cleaning staff**
- **billing costs (hardware and software)**

Actual costs per meal: 6.00 to 10.00 €

The remaining amount between the actual costs and the price parents pay is borne by the municipality.



Standards at all-day schools

SCHOOL CAFETERIA

- **size of school cafeteria depends on the number of pupils taking part in the lunch programme**
- **distribution of food in two or three shift operation**
- **salad bar**
- **soda maker**



Standards at all-day schools

KITCHEN

- **kitchens are jointly planned by the school administration, public works service (structural engineering office) and kitchen planners**
- **regeneration/preparation kitchens for the process „Cook & Chill“ or „Cook & Freeze“**
- **interim operation „Cook & Hold“ service until completion of school cafeteria and kitchen**
- **separation of „clean“ and „unclean“**
- **wet and dry storage areas; separate staff toilet and changing room**
- **installation of electronic billing system**

Regeneration kitchens





School cafeterias









Public tender / public procurement

- national or EU-wide public tender in cooperation between the school administration and the public procurement office
- consideration of schools' individual needs and preferences (e.g. allergies, religious specifics, food restrictions)
- listing of schools' specifications
- seasonal and regional products take priority
- minimum of 5% organic products
- healthy snack in the afternoon (e.g. raw fruit, vegetables, muesli)



- **menus based on nutritional standards established by the German Nutrition Society (DGE)**
- **selection process includes test meals attended by headmaster, teachers, parents, children and administration officials.**

selection criteria:

- **quality**
 - **consistency**
 - **taste**
 - **appearance**
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- **quantifier of the criteria for award of contract (criteria of assessment): 45% price, 55% result of test meal**
 - **regular quality assurance meetings attended by headmaster, caterer and school administration officials**



Hygiene standards

- **compliance with food safety rules; health regulations in the food sector; safety and accident prevention regulations; instructions under the German Infection Protection Act**
- **regular food quality control and documentation of inspections**
- **compliance with hygienic standards during the entire workflow**
- **control of the delivered meals with regard to temperature, standards and quality**
- **cold chain management of perishable foodstuffs**



Current challenges

- **requirement of social criteria (demanded by the city council) as a third criterion beside price and test meal which have to be fulfilled by the tenderer**

social criteria such as recruiting long-term unemployments or disabled persons

- > **tenderer doesn't know for sure previously whether he will be able to find the required employees on the job market**
- > **difficulty of controlling/monitoring the implementation of the criteria**



- **requirement of organic products (minimum of 5%)**
 - > **also difficulty of controlling/monitoring the criterion since there are no institutional standards respectively significant certificates (different statements from different official government agencies)**

- **delay of construction projects (school cafeteria and kitchen)**
 - > **canteen operation cannot start**
 - > **loss of earnings for the caterer**
 - > **municipality has to pay for it AND look for an alternative possibility where canteen service/school lunch can be provided till the completion of the building**



**Thank you
for your attention**