

# Albertville's kitchen experience and challenges



20,000 inh

69,000 inh community

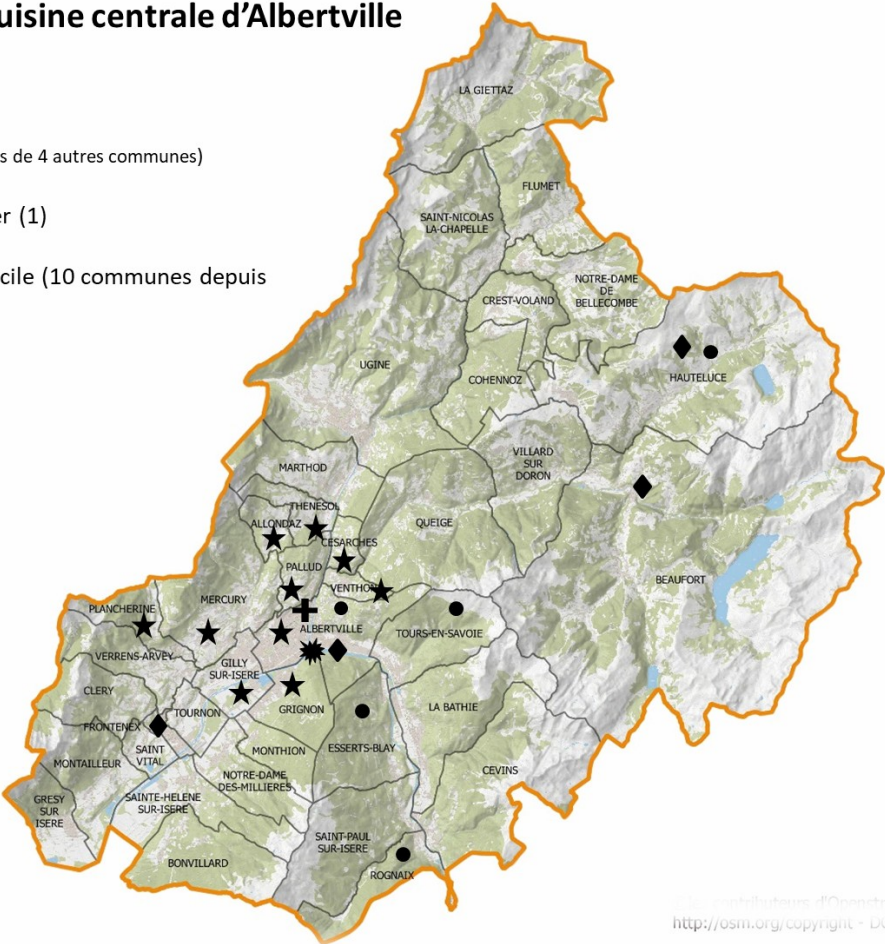


# ORGANIZATION OF THE CENTRAL KITCHEN

Rayonnement de la cuisine centrale d'Albertville

☀ Cuisine centrale d'Albertville

- Ecoles (5 à Albertville + écoles de 4 autres communes)
- ◆ Crèches (4)
- ☀ Accueil de jour Alzheimer (1)
- ✚ Résidence autonomie
- ★ Portage de repas à domicile (10 communes depuis janvier 2021)



2021

number of meals per day	Albertville's kitchen
schools	800
kindergartens	70
autonomy residences	30
meals carried at home	120
seniors	
TOTAL of meals produced per day	1020
Maximum Meal Production Capacity per Day (Assessed January 2021)	1200
Number of production days per week	5
Number of meals billed in 2021	170 000



# PROMOTING LOCAL AND QUALITY PRODUCTS

## decree of the agriculture and food law

as of 2022/01/01, meals served in the public catering sector must include :

**50% quality and sustainable products** including at least  
**20% of the products coming from organic farming** or from farms in conversion

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■ **ÉTATS  
GÉNÉRAUX  
ALIMENTATION**



# PROMOTING HYPER LOCAL PRODUCTS



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Reflections after exchanges with Ostersünd (SE) : the population have ancient and strong links with **North Italia** (ancient common kingdom with Savoy and a lots of immigration, still high amount of food purchase, common diet patterns). Could be considered as « eco-food » but not accepted by Egalim law.

Signature of the first **partnership agreements with 14 local producers** at summer 2021.

**20 % of our purchases in 2021 = 20 km products  
= organic products**

**Our purchase is also our agriculture**

**We help the mountain farmers to struggle against climate change impacts**





# PROMOTING HYPER LOCAL PRODUCTS

A new **private urban agriculture farm** in 2022 : on a free municipal land by, insertion company.

Additional activities under study for the business plan.

How to provide our kitchen with missing products from local production and easy to produce here (leeks...) ?

Exchanges with other cities : similar experiences.  
Feed back on social aspects and economic balance.  
Some municipal self production experiences.



# PROMOTING HYPER LOCAL PRODUCTS


Reflections after exchanges with other French cities and Ostersünd (SE) :

The menu as the easier tool to communicate about our food policy

Work in common with other cities in a common purchase association, to find better products at lower prices

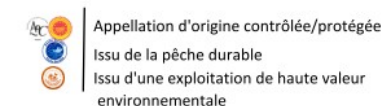
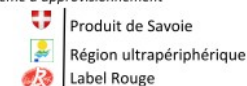
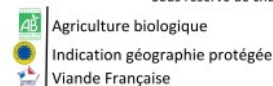
Work in common in that group to improve local purchase

Special work in Albertville to buy local beef meat, from our local producers, respecting the common market law



Semaine du 14 juin au 20 juin 2021						
		Lundi	Mardi	Mercredi	Jeudi	Vendredi
<b>Sans Viande</b>	<b>Entrée</b>	Betteraves mimosa	Champignons à la grecques	Taboulé	Salade verte	Melon
	<b>Plat</b>	Poisson meunière Gratin de courgettes	Tomate farcie végétale Purée	Boulettes lentilles sarrasin Haricots verts bio	Omelette piperade Céréales gourmandes	Filet de poisson aux herbes Carottes pomme de terre persillées
<b>Avec Viande</b>	<b>Entrée</b>	Betteraves mimosa	Champignons à la grecques	Taboulé	Salade verte	Melon
	<b>Plat</b>	Poisson meunière Gratin de courgettes	Goulash de joue de bœuf Purée	Poulet roti Haricots verts	Omelette piperade Céréales gourmandes	Filet de poisson aux herbes Carottes pomme de terre persillées
	<b>Produit laitier</b>	Yaourt fermier	Tartare	Saint nectaire	Yaourt vanille bio	Comté
	<b>Dessert</b>	Fruit	Glace	Fruit	Tarte aux pommes	Fruit

*\*Sous réserve de changements en cas de problème d'approvisionnement*



# FOOD POLICY, A SOCIAL POLICY

Reflections after exchanges with other French cities and Ostersünd (SE) :  
free of charge implies a management without reservation and in buffet, with more waste.

Food has less value if free

RESTAURATION SCOLAIRE	Décomposition des Prix Unitaires HT		
	Repas Maternelle	Repas Elémentaire	Repas Adultes
Dépenses Alimentaires	1,65	1,75	1,90
Salaires et Charges	1,30	1,30	1,30
Frais d'Exploitation	0,65	0,65	0,80
Structure et Marge	0,20	0,20	0,20
<b>Total</b>	<b>3,80</b>	<b>3,90</b>	<b>4,20</b>

## Un repas au restaurant scolaire, ça coûte combien ?

Ne vous êtes-vous jamais demandé à combien revient vraiment le repas que vous payez à la cantine pour vos enfants ? Prix d'achat des denrées alimentaires, coût du personnel ou encore des locaux, le Département vous explique tout.



Ancient and permanent social approach of pricing, with criteria related to the income of the users

All the users pay something : food has a value

Registration for the year, and at least some days before, except for exceptionnal familial events, to avoid waste of food

# ALBERTVILLE'S WASTE MANAGEMENT

## Reducing waste production :

- We increase the part of vegetables processed ourselves (cauliflower, carrots, potatoes, etc.)  
=> reduction of plastic wastes => when we buy them frozen they are in 2.5 kg plastic bags. For the record, we spend 140 kilos of vegetables per service.
- With our local producers we have set up a roll of crates and containers that they collect the next delivery ( Meat, yogurt, fruit, cheese, vegetables, etc.). Double benefit : No waste, impact of savings on bills.
- stopping the distribution of plastic water bottles to seniors (since january 2020)

## Sorting waste in the central kitchen :

- Green waste goes to a methanisation unit (9 km away)
- Plastics, cartons are sorted into yellow bins and picked up by Arlysère.
- Common, non-recyclable waste goes to green bins => 1 container per week











Exchanges : shared experiences and inspirations





# FIGHTING FOOD WASTE

- Respect of the “GEMRCN” = Study group on collective catering and nutrition markets aims to improve the nutritional quality of meals served in communities  
=> nutrition recommendation to avoid obesity  
=> table of planned **grammages** according to the **different populations**
- weighing to measure food waste => **average waste of 20g per child, 40g all included**  
Exchanges with cities : it's a good result
- to reduce food waste at source :
  - ⇒ Manage meal orders as close as possible
  - ⇒ Service of quantities adapted to the children's hunger by the staff in charge of children at noon
  - ⇒ Selection of recipes that appeal to children

	Ecole maternelle	Ecole élémentaire
Pain 	40 gr (2 tranches)	50 gr
Betterave / carottes râpées 	50 gr	70 gr
Jambon blanc (entrée) 	30 gr	40 gr
Viande / poisson 	50 gr	70 gr
Œuf (plat) 	1	2
Légumes 	100 gr	100 gr
Pâtes / frites 	170 gr	170 gr
Fromage 	20 gr	30 gr
Fruit 	100 gr	100 gr
Pâtisserie fraîche 	40 gr	40 gr



# CHOICE OF SUPPLIERS FIGHTING AGAINST FOOD WASTE

atypique

**Observation** : 50% of the of Fruits and Vegetables wastes in France take place at the level of agricultural production.

→ The company “atypique” sells vegetables and fruits which are out of size (too small, too large), which have an aesthetic defect (light or significant), from surplus crops or have a short consumption time

→ Fruits and vegetables are :

- certified organic or high environmental value
- Sold with lower price in order to avoid to be thrown => proposed price is competitive while offering producers a fair valuation of their entire crop
- Produced in France, delivered directly from the producer field (no intermediary other than atypique) → freshness

→

→ **870 kg of atypical fruits and vegetables each month** (organic red cabbages, organic squash, organic corsican kiwi, organic turnip, organic leeks,..)



*At Christmas, the children ate organic Corsican mandarins*



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Exchanges : shared experiences and inspirations





# ALBERTVILLE'S ORGANIC WASTE → LOCAL METHANIZATION

## Biogaz Unit =>

- A land project involving four communities, two farmers and two waste collection companies.
- built in 2018 with 2 main objectives:
  - Reduce the transport of bio waste.
  - Developing renewable energies.
- capacity of 5400 tonnes of waste (3000 T of agricultural waste and 2400 T of bio waste).
- processes organic wastes from : colleges, primary schools, high schools, restaurants, Albertville's kitchen, food processing companies, retirement homes, supermarkets ... from Arlysière's territory
- on average 2600kg of waste collected at the Albertville central kitchen per year → 40 to 100 kilos of peel + control meals per week → 2 collections per week



Albertville's kitchen and schools

