

Short marketing circuits : another way to consume for our European students



Our group is in charge of integrating short food marketing circuits into the life of the school. We have to organize a whole week of lunch menus with products from food marketing circuits, and if possible, organic products.

First we had a meeting with the bursar of the school. She told us what budget was allocated to meals and gave us the opinion of the school management on this theme: They find that it is a good thing to eat local even at school and they would support us in this project. As it was only the third time that our school organized this type of meal, they had no specified suppliers and we could choose the suppliers we wanted.

Then we had a meeting with the head of the school and we discussed our possibilities. We based on a list of seasonal vegetables and fruits and we worked out the school lunch menus for the week: on Monday it would be couscous and a seasonal fruit, on Tuesday burger steak and French fries and compote or a fruit for dessert, on Thursday ratatouille with chicken and a caramel flan, and on Friday vegetarian pasta and a chocolate mousse. We also planned two seasonal vegetable soups: celery and carrots and leeks.