
**FUNCTIONAL ANALYSIS OF KITCHEN AND FOOD
MANAGEMENT IN PUBLIC SCHOOL COMPLEX NO. 3 (PSC3)
IN RYBNIK**

SUMMARY REPORT – CONTROL CHECK

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About the report:

This document is an executive summary of the control visit in Public School Complex no 3 in Rybnik carried out by Tomasz Szuba between 18-21 May 2021. The key purpose of this activity was to check progress made by PSC3 since first analysis in February 2021.

Key results are the following:

- Number of persons for whom meals are prepared are basically the same as previously – PSC3 feeds average daily 176 students (129 pupils last time in February).
- During 4 days of analyses, a total of 450 kg of food and beverages were prepared (350 kg excluding beverages). On average PSC3 prepared 112,5 kg of food&beverages (or 87,5 kg excluding beverages). Previously PSC3 prepared 459 kg of food and drinks (average daily 91,8 kg).
- Out of 450kg/350 kg of food prepared – 372 kg/285 kg was consumed which is 82%/81% (excluding beverages) of total production. Previously it was 80% with and without beverages. Quantitative result was thus improved – congratulations!
- In March personnel repeated the same 5-day menu from February. The idea was to check if results can be improved. Table below shows selected results from February, March, and May 2021:

	February (5 days)	March (5 days)	May (4 days)
Average daily production of food and beverages	91,8 kg	91 kg	112 kg
Average number of pupils during lunch	128	144	176
Average daily food waste incl. beverages	18,6 kg	9 kg	19,75 kg
Average daily food waste excl. beverages	16 kg	7,8 kg	16,5 kg

How much was eaten incl. beverages	80%	90%	82%
How much was eaten excl. beverages	80%	90%	81%
Average food loss per head incl. beverages (yearly forecast)	32 kg	14 kg	25 kg
Average food loss per head excl. beverages (yearly forecast)	27 kg	12 kg	21 kg

- As shown in the table the best results were reached in March.
- In total during 4 day-analysis 79 kg of food&beverages were wasted (or 66 kg excluding beverages). On average per day food waste amounts to 19,75 kg (or 16,5 kg excluding beverages). It is slightly higher than in February but with more pupils attending lunch on average (128 vs 176). In February average food waste/day reached the level of 18,6 kg).
- Table below shows total result by type of dish:

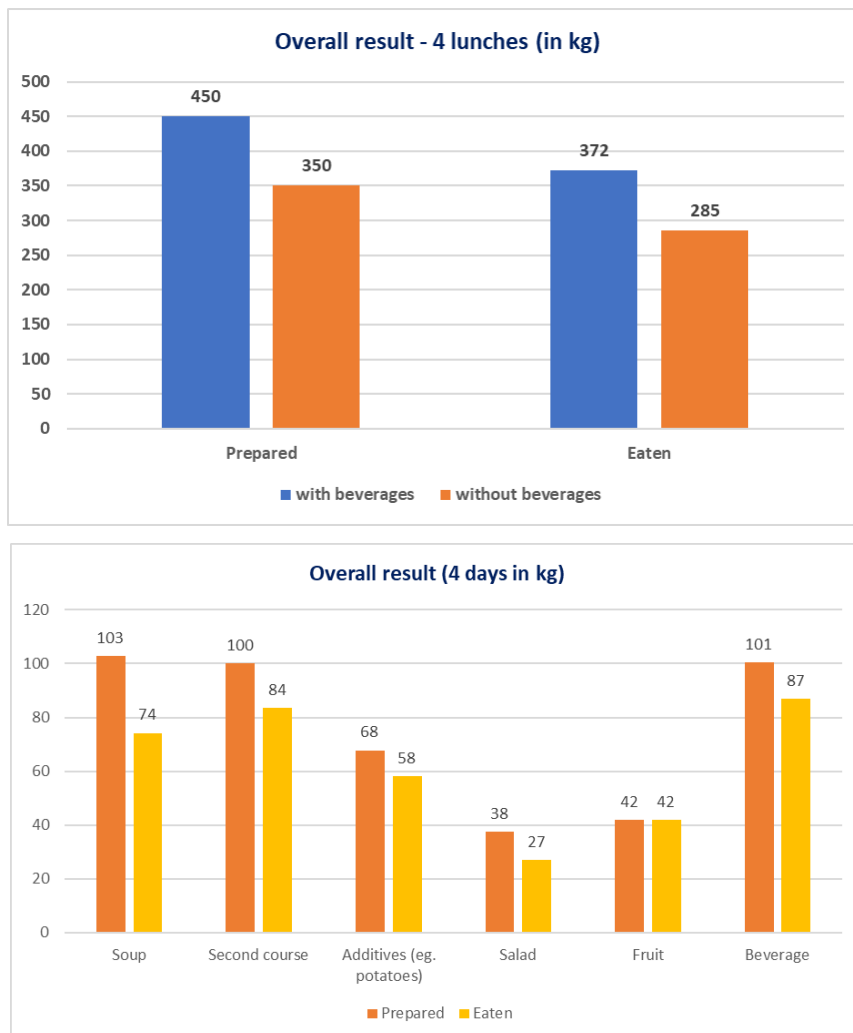
LUNCH (in kg)	Prepared	Eaten	Loss	% of loss
Soup	103	74	29	28%
Second course	100	84	16	16%
Additives (eg. potatoes)	68	58	10	14%
Salad	38	27	11	29%
Fruit	42	42	0	0%
Beverage	101	87	14	14%
Total incl. beverages:	450	372	79	18%
Total excl. beverages:	350	285	66	19%

- Highest food loss is caused by soups (29 kg of loss or 28% of soup production) and second course (16 kg or 16% of production). Special attention should be

also given to salads with low consumption level and considerably high food waste.

- Out of 79 kg of food waste 39 kg (almost 50%) was caused by leftovers on plates. It is considerably less than in February where leftovers reached the level of 54,5 kg (or 59% of food waste). Decreased number of leftovers is mostly due to smaller portions served.

Fig. 1 and 2: overall result of quantitative analyses in kgs



Some pictures of dishes are shown below:

