

TOGETHER FOR LUXEMBOURG

CANTEENS AND CATERING "A VERY BAD TRIP"

The new way of working (with partial presence in the office) logically puts in question the actual catering model of the Commission. Many lessons have already been learned following the crisis but it would seem that an adapted structured corporate catering policy isn't yet fully defined, even if the experienced responsible services have already partially adapted and brought good ideas. There is still a long way to ensure a sustainable and decent catering offer to staff.

USFL remains in favour of the internalised management, which proved successful, allowing all staff obliged to come to the office to benefit from meals in the canteen. USFL remains convinced that OIL and the colleagues responsible for catering have the human resources, expertise and management skills if they are given the (unfortunately always scarce) resources.

In Luxembourg a formula for revising of canteens and cafeterias prices exists. It is linked to the increase in the costs of raw materials and other management costs, including the salaries of our colleagues working in catering. This method also foresees that an increase of price is capped/limited by the increase of our salaries. This method approval was accompanied by an explicit request to improve quality and quantity of the dishes, which has not been achieved yet. Still OIL has managed to impose a price raise.

Union Syndicale Fédérale Luxembourg will continue to follow closely this historically sensitive dossier with the relevant departments (OIL, DG HR, DG BUDG) in the context of the attractiveness of the Luxembourg site. This important subject embeds the future JMOII as well as the Foyer services which are part of the social policy that the Institution needs to guarantee in Luxembourg

USFL always on deck!

- Catering: drunken boat ? (23/09/2022)
- Meal vouchers (deducted from our salaries) Not such a bad idea for Luxembourg? (28/10/2021)
- Lunch in the DRB canteen: period of break or new stress? (30/10/2019)
- Cantines and restaurants: what you haven't been told (13/12/2016)