



LUXEMBOURG CATERING FUTURE IS EVERY DAY FOGGIER (LOST VIEW)

Every In previous posts (news and leaflets) we already explained about the unclear or rather unexisting future of the catering offered to agents when in the office. Our work site continues to deliver meals and related services, in far too many buildings to be financially sound and, with a quality of service that is not getting better. We had a price increase last year and a new price increase just recently.

A first price increase in 2022 was imposed without consulting the relevant parity body responsible for it ("Comité Paritaire pour la Gestion des Restaurants et Cantines" where your Staff Representatives are present). It did not met for a year. A second price increase was similarly forced through very recently so clearly without even informing ahead your Staff Representatives. Meals are getting again more expensive without any enhancement of quality or quantity. It is even the contrary in some canteens in particular.

Our colleagues working in the catering are loosing motivation and perspective while, despite what is claimed by OIL, the number of meals sold is not getting any better (food waste?). There is still no sight of anything like a corporate structure catering model, not even one for Luxembourg. It seems that material for the kitchens of JMO is already (pre-)ordered. One wonders how this can be seen as reasonable at a moment where there is no catering strategy or no clear sight of how many people will be regrouped in the new JMOII.

It must also be highlighted that the two recent prices increases seem to many of you inconsistent. Indeed the increase is applied differently for each product but the choice of products undergoing the highest relative increase does not make sense. It seems to push colleagues even more away from the canteens.

Today, one thing is sure though, the Foyer catering activities will be phased out. The use or even existence of the Foyer are somehow logically put into question. One as to admit that this inter-institutional venue was seriously ill-managed as clearly demonstrated by the related audit carried out during the crisis.

Our questions about catering are not only about the offered service but also about the colleagues who run it, their motivation and the spill of their skills and experience which are obviously not efficiently used.

USFL always on deck!

[Canteens and catering - "a very bad trip"](#) (10/11/2022)

[Catering: drunken boat ?](#) (23/09/2022)