

Sustainable catering

School canteens

Free and balanced daily meals
for more than 14,000 pupils in Saint-Denis
and Pierrefitte-sur-Seine.



Further information on
school canteens is available
at **saintdenis.fr** or by
scanning this QR Code.



 **SAINT-DENIS
PIERREFITTE**

EDITORIAL



Dear residents,

Free school canteens play an important part in defending solidarity, public health and families' purchasing power. Gradually rolled out since 2021, free meals are being extended this year to classes from 'CP' to 'CM2' (respectively the first and final years of primary or elementary school) in Pierrefitte-sur-Seine, following in the steps of Saint-Denis where meals are already free from 'maternelle' (preschool or nursery) to CM2. This extension will continue at the start of the 2027 school year with the inclusion of preschool classes in Pierrefitte-sur-Seine: 100% of pupils in the town will then benefit from free school meals.

As a natural continuation of the public education service, the lunch break including a free, quality meal is a universal measure. It is in keeping with the idea of free public education that forms the basis of schooling in the French Republic. To make sure that the provision of free meals is fully effective and in line with families' needs, we have decided to do away with obligatory reservation of meals and charging of penalties: school catering is now free and flexible, with no action required on the part of families.

Beyond serving a balanced meal, the canteen plays a role in educating pupils about taste, healthy eating and sustainable development, while providing a space for enjoyment, socialisation and sharing. The Local Authority is pursuing its commitment to quality meals, mainly prepared on-site, with supplies that prioritise local sourcing, certified ingredients and organic food. As of the start of the 2026 school year, 40% of supplies are sourced from organic farming: the latest milestone on our path to achieving the goal of 70% organic by the end of our term.

This commitment to truly free public schooling does not end with the canteen. At the start of the 2026 school year, the Local Authority will provide all primary pupils in Saint-Denis and Pierrefitte-sur-Seine with a start-of-year kit containing all the basic school supplies, and will cover the cost of the 'Navigo Imagine R junior' public transport pass for pupils aged under 11 years old. In this booklet, you will find all of the information you need about the school canteens that serve more than 14,000 pupils in Saint-Denis and Pierrefitte-sur-Seine.



Bally Bagayoko
Mayor of Saint-Denis
Pierrefitte-sur-Seine



Farid Aïd
Delegated Mayor for
Pierrefitte-sur-Seine



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Héliène Boussel
Deputy Mayor in charge
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FREE CATERING THAT DELIVERS ON QUALITY AND RESPONSIBILITY



In the 2026-2027 school year, school meals are free for more than 14,000 pupils in the town's public schools.

They are provided for pupils from preschool to the final year of primary in Saint-Denis, and from the first to the final year of primary in Pierrefitte-sur-Seine.

Since 2018, the Local Authority has been committed to the quality initiative 'Mon Restau Responsable' (my responsible catering).

The initiative was developed by 'Fondation pour la Nature et l'Homme' and the network 'Restau'Co', in conjunction with catering professionals. It supports local authorities as they improve their practices with the aim of providing healthy, sustainable and quality food.

The aim? To improve and add value to catering provided by the local authority, by adopting new, ever more ambitious commitments every two years, with the goals of achieving quality and sustainability in supplies, combatting waste and reducing plastic use.



48 school canteens in Saint-Denis and Pierrefitte-sur-Seine



10,000 meals served per day in school canteens



Total cost of €14.50 per child covered by the local authority for the lunch break (meal, service and supervision)

EAT WELL TO GROW WELL: FREE AND RESPONSIBLE CANTEENS



Quality ingredients

- **Local ingredients sourced from organic farming:** 30% of food purchased by the central kitchen is sourced from organic farming. More than 12% is sourced from local producers and 50% is covered by an environmental quality certification. This concerns all categories of ingredients. The central kitchen is a pioneer in the procurement of food rejects (fruit that is deemed “ugly” or oddly shaped).
- **Animal wellbeing:** The Local Authority is a signatory of the animal wellbeing charter ‘Etica’, which aims to provide food that respects animal wellbeing as far as possible and at all production stages: breeding, transport and slaughter.
- **More on-site preparation:** The central kitchen selects food that is processed as little as possible, thereby promoting an approach that protects children’s health and increases the number of dishes and desserts prepared on site.
- **No palm oil:** All biscuits served to the children are guaranteed palm oil-free to protect the environment.
- **Eco-friendly meat and fish sources:** Fish is sourced from sustainable and responsible fishing to protect ocean ecosystems. Fresh chicken is farmhouse and certified ‘Label Rouge’ to guarantee breeding conditions that are free range and animal friendly. Fresh veal, beef and pork meats are French and mainly come from Normandy. They are sourced from producers that hold quality certifications (‘Label Rouge’ and ‘Bleu Blanc Cœur’), some of which are organic.



Balanced menus

- **Food selection:** A nutritionist is responsible for creating balanced menus.
- **Vegetarian menus:** Each week, two vegetarian meals are served in the school canteens in Pierrefitte-sur-Seine and three in Saint-Denis. These menus help to protect children's health by reducing their intake of animal-based proteins, as well as to reduce the dishes' carbon impact.

With this in mind, in 2024, the Local Authority signed the charter of the quality label 'Assiettes Vertes', created by the non-profit 'Assiettes Végétales', which certifies a town's commitment to plant-based foods in its menus.

Lunchtime

- **This is an important time of the day:** Our staff members are dedicated to making the lunch break a calm time that meets the children's needs.

Greater responsibility

- **The meal:** In Saint-Denis, there are four meal components in preschool and five in primary school. In Pierrefitte-sur-Seine, there are four meal components in both preschool and primary school. In all cases, the portions are adapted to each child's appetite, with the possibility of extra portions as long as the dietary balance is maintained.
- **Less plastic:** In 2026, the Local Authority wants to replace disposable plastic containers with reusable stainless steel ones, to reduce waste and the school canteens' carbon footprint.
- **Less food waste:** The Local Authority's 48 school canteens are engaged in the fight against food waste.

This translates into different concrete actions:

- > As far as possible, food surpluses are given to non-profits that fight against food insecurity – such as 'Maison de la Solidarité' in Saint-Denis and 'Excellents Excédents' – to be redistributed for free to people in need.
- > Administrative and supervisory staff members put the anti-waste action plan into practice every day, with ethical, environmental and educational goals.
- > Since 2016, the Local Authority has reduced food waste produced per day and per child from 140 g to 74 g, i.e. by 47%. The target is to achieve a 50% reduction by 2027.
- > Uneaten bread is recovered, dried and ground down to be used to produce 'Gaspichoc', a cake made by the central kitchen's cooks and regularly served as an afternoon snack.
- > Food waste is reused by anaerobic digestion, via the conurbation Plaine Commune and the company Suez, to produce biogas and compost.

School meals in Pierrefitte-sur-Seine

Meals delivered to the ten school canteens and dependent people at home are supplied by the SIVOM (intermunicipal cooperation body) of Stains-Pierrefitte, which produces up to 2200 meals per day.

The offering includes 26% eco-friendly food (of which 22% is organic) and one weekly vegetarian menu. An anti-waste diagnosis has been introduced by the teams at the Local Authority's sustainable catering department, to put catering on the path towards healthier, more sustainable and higher quality food.



THE CENTRAL KITCHEN



30 years of service
since its creation in 1996



47 catering staff members
working at the central kitchen



1,7 million meals prepared
each year at the central kitchen



182 catering staff members working
in the town's 48 school canteens

The central kitchen produces and distributes nearly 10,000 meals per day for the school canteens, as well as for elderly people living in retirement homes or their own home.

It also collaborates with the central kitchen run by the SIVOM (intermunicipal cooperation body) of Stains-Pierrefitte to prepare 2200 additional daily meals for children and elderly people in Pierrefitte.

Recognised and award-winning quality

In 2023 : Voted as the 2023 jury's pick at the 'Victoires des cantines rebelles' awards organised by the non-profit 'Un Plus Bio', which promotes change in food practices.

In 2025 :

- > Named 'Capitale de l'alimentation' (food capital) by the non-profit 'Un Plus Bio'.
- > Winner of the 'Prix d'excellence en santé et durabilité' (prize for excellence in health and sustainability) by School Food 4 Change (SF4C).
- > Certified by 'Ecocert en Cuisine' with a "one carrot" (level-one) rating.
- > Winner of the Île-de-France Region's call for projects 'Zéro déchet' (zero waste).

- > Winner of the call for projects 'Restauration collective bio et locale' (organic and local mass catering), in conjunction with the Groupement d'Agriculteurs Biologiques (GAB – organic farmers' grouping) of the Île-de-France Region and Métropole du Grand Paris (MGP).

Individualised reception protocol (PAI)

Children with food allergies can be received at the canteen, following the setting up of a 'Protocole d'Accueil Individualisé' (PAI – individualised reception protocol) devised by the school doctor, by bringing their own packed lunch.

The end of obligatory reservation and charging of penalties was voted for by the Municipal Council in May 2026.

