

Sustainable catering

A 100% free canteen

For over 13,000 pupils
of the Commune nouvelle



Find out more about the school canteen
at saintdenis.fr or by scanning this QR code.



Are you the parent of a child aged
between 0 and 11 in Saint-Denis ?
Scan this QR code to join our
dedicated WhatsApp channel !


Saint-Denis

DEAR INHABITANTS,



Mathieu Hanotin
Mayor of Saint-Denis



Michel Fourcade
Deputy Mayor of Pierrefitte-sur-Seine



Leyla Temel
Deputy Mayor of Saint-Denis,
in charge of education, children,
catering and school life



Abida Haneefa
Deputy Mayor of Pierrefitte-sur-
Seine, in charge of education,
the educational success programme,
children and extracurricular activities

Free school meals are a powerful measure of solidarity, public health and family purchasing power. Our municipal team has been gradually introducing them since 2021. The canteen has been free for all children from preschool to CM2 in Saint-Denis and CM2 in Pierrefitte since last year. This year, the measure is being extended to CE2 and CM1 classes in Pierrefitte. This means that 13,000 children in the new commune of Saint-Denis will have access to a free canteen! We're very proud of this!

A genuine extension of the public education service, the lunch break, which includes a free, high-quality meal, is a universal measure that continues the tradition of free public education, which is the foundation of the French Republic's schools.

Many parents have already taken the initiative of registering and have their family quotient calculated to guarantee their children's inclusion. To further improve the system, the registration and booking system will be simplified, and we have decided to abolish the penalty for non-reservation: the canteen is accessible free of charge on reservation. During September, you will be able to benefit from individualized assistance at the family counter and at the leisure centres. You will not be charged for any meals during this month of « getting to grips » with the reservation system.

In addition to providing a well-balanced meal, the canteen is a time to learn about taste, eating well and sustainable development, a time for pleasure, socialization and sharing.

The town is committed to the *Mon Restau Responsable* quality initiative, taking concrete action to promote more « home-made », organic and certified products, and to do away with the use of plastic. With the introduction of a third vegetarian menu per week, the town is taking concrete action to promote better nutrition and more environmentally-friendly meals.

In this brochure, you'll find all the information you need to know about mealtimes and how to book your child's free school meals.

A 100% free canteen

Gradually introduced since 2021, the canteen will be free at the start of the 2025-2026 school year, for more than 13,000 pupils in the new Commune's public schools. This applies to all students in preschool and elementary schools in Saint-Denis, and for students in years 3 to 5 in Pierrefitte-sur-Seine.



In Saint-Denis, free food goes hand in hand with quality cuisine!

Since 2018, the Saint-Denis has been committed to a *Mon Restau Responsable* quality initiative. As part of the 2nd *Journée de l'alimentation* on 24 September 2025 in Saint-Denis, the 2023-2025 assessment will be shared and new commitments will be made for the 2025-2027 period.

This approach was developed by the *Fondation pour la Nature et l'Homme* and the *Restau'Co* network, in consultation with catering professionals, to support local authorities wishing to offer healthy, high-quality, environmentally-friendly food.

The aim? To enhance and improve catering in Saint-Denis, by making new and increasingly ambitious commitments every 2 years to the quality and sustainability of supplies, the fight against waste and the reduction of plastic use.

Behind the scenes
of the canteen
in video (2023) :



48

School canteens in the
Commune nouvelle area

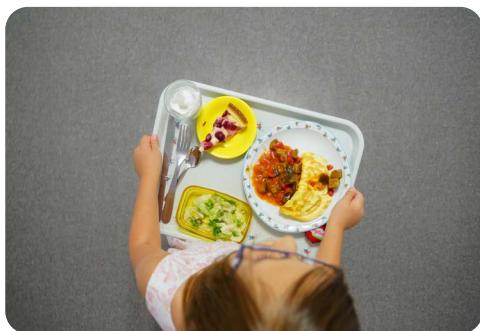
12 000

Meals served per day in school
canteens, home delivery
service and retirement homes

14,50€

Total cost to the community
of the lunch break per child
(meal, service and supervision)

Eating well to grow well, a free and responsible canteen



- **Meat and fish from eco-responsible origins:** All fish is sustainably and responsibly caught to preserve the ecosystem of the seabed. Fresh chickens are farm-raised and Label Rouge to guarantee animal-friendly, free-range conditions. Fresh veal, beef and pork are all French, mostly from Normandy. They come from quality chains (*Label Rouge* and *Bleu Blanc Coeur*) and some are organic.

Quality products

- **Local and organic products:** 30% of the food purchased by the central kitchen is organic. Over 12% comes from local production and 50% has an environmental quality label. This applies to all product categories. The central kitchen is a pioneer in the procurement of downgraded products (fruit known as « ugly » or out-of-calibre).
- **Animal welfare:** On 5 October 2024, Saint-Denis signed the Etica animal welfare charter, which aims to offer as much animal welfare-friendly food as possible, at all stages of production: breeding, transport and slaughter.
- **More « homemade »:** The central kitchen selects the least processed foods, promoting a diet that preserves your children's health and increasing the number of « homemade » dishes and desserts.
- **Less palm oil to protect the environment:** The majority of biscuits served to children are guaranteed palm oil-free.

More balanced menus

- **Food selection:** A dietician is in charge of developing and ensuring the dietary balance of the menus on offer.
- **Vegetarian menus:** Since the start of the 2024-2025 school year, a 3rd weekly vegetarian menu has been introduced in canteens in Saint-Denis. In Pierrefitte-sur-Seine, two vegetarian meals are served per week. These menus not only help to protect children's health by reducing the intake of animal proteins, but also reduce the carbon footprint of the meals.

With this in mind, on 25 September 2024, the town signed the « *Assiettes vertes* » label charter created by the *Assiettes Végétales* association. This charter attests to the exemplary way in which a municipality implements plant-based foods in its menus.

Lunchtime

- **An important part of the day:** Our activity leaders are committed to making lunchtime a calm time, adapted to children's needs.



More responsibility

- **The meal:** In Saint-Denis, the meal consists of 4 elements in preschool and 5 elements in elementary school, each with a choice of small or large portions. In Pierrefitte-sur-Seine, the meal consists of 4 elements in preschool and elementary. The quantities of food are adapted to the needs and appetites of each child, who can refill his or her plate if he or she so wishes, in keeping with a balanced diet.
- **Less plastic:** The town is organising the transition to even more sustainable school catering, by replacing disposable plastic trays with stainless steel trays, from summer 2026. This will reduce the carbon footprint and waste of the catering business, from production to the children's plates.
- **Less food waste:** All canteens in the Commune nouvelle area are committed to the fight against food waste.



This is reflected in a number of concrete actions:

- > Whenever possible, production surpluses are donated to associations fighting food insecurity, such as the *Maison de la Solidarité* in Saint-Denis, for free distribution to the most disadvantaged and to donation organisations such as *Excellents Excédents*.
- > On a daily basis, office and activity staff implement the action plan to combat food waste, a sustainable development issue where ethical, environmental and educational dimensions converge.

- > Since 2016, the city has implemented a policy to combat food waste in canteens. As a result, the amount of food waste produced each day has fallen from 140g to 74g per child, a reduction of 47%. The aim is to achieve a 50% reduction by 2027.
- > Uneaten and unused bread from canteens is recovered, dried and ground. It is used by the cooks in the central kitchen to make *Gaspichoc*. This popular cake is regularly served as an afternoon snack.
- > Food waste is recycled by methanization, thanks to Plaine Commune via the Suez company, to produce biogas and compost, for a return to the soil.

Find out more about
the school canteen:



School catering in Pierrefitte-sur-Seine

Meals for the 10 school canteens in Pierrefitte-sur-Seine, and for dependent persons at home, are delivered by the *Syndicat Intercommunal à Vocations Multiples (SIVOM)* in Stains-Pierrefitte.

The SIVOM prepares up to 2,200 meals a day. The school provides a high-quality food offer, with 26% eco-responsible foodstuffs, including 22% from organic farming, as well as one vegetarian menu per week.

As of the start of the 2025-2026 school year, a diagnosis of food waste will be carried out by teams from the Commune nouvelle's sustainable catering department.

The municipality's ambition is to move the offer towards healthier, more sustainable and higher-quality food.

Reservations required for the school canteen

The canteen is 100% free of charge for all pupils attending preschool and elementary schools in Saint-Denis, and for pupils in years 3 to 5 in Pierrefitte-sur-Seine. To prevent food waste and ensure that meals are properly supervised, school canteen reservations are mandatory, as is the calculation of the family quotient, even for children benefiting from an Individualized Reception Protocol (PAI).



How do I make a reservation?

• Yearly reservation

I'd like to reserve in one go:

- > **By logging on to saintdenis.fr**
(« démarches » then « enfance »).
- > **By filling in a paper form** (available at family counters, town halls and leisure centres) and handing it in at family counters or town halls.

• I want to reserve, modify or cancel according to my needs

- > **By logging on to saintdenis.fr**
(« démarches » then « enfance »), no later than 3 days before the date of the meal (Monday for the following Thursday).
- > **By filling in a paper form** available at family counters or leisure centres and handing it in at family counters or town halls at least 8 days before the date of the meal (Monday to Friday).

• If I have made a reservation but my child is absent, or if I forgot to make a reservation and my child eats at the canteen

All children will be accepted even if no reservation has been made. If the reservation or cancellation deadlines are not respected, **a charge will be made for the 4th or more times in the same month** (depending on the family quotient).

To help you

Digital mediators are on hand at family counters to help you make your reservations on **saintdenis.fr**

Family counters

Direction de l'enfance

- > 39 bis, rue de Strasbourg
93200 Saint-Denis
01 49 33 70 94
- > 2, place de la Libération
93380 Pierrefitte-sur-Seine
01 72 09 36 42

For all pupils attending preschool and elementary schools in Saint-Denis and pupils in years 3 to 5 in Pierrefitte-sur-Seine:

How is billing applied when reservation rules are not respected?		Paid (according to family quotient)	Free
During this month, although I had made a reservation, my child did not eat at the canteen.	For the 1 st time		✗
	For the 2 nd time		✗
	For the 3 rd time		✗
	From the 4 th time	✗	
My child did not eat at the canteen even though I had made a reservation. I report their absence within 8 days to the family services desk, the annex town halls, or on saintdenis.fr .			✗
During this month, my child ate at the canteen even though I had not made a reservation.	For the 1 st time		✗
	For the 2 nd time		✗
	For the 3 rd time		✗
	From the 4 th time	✗	
My child was not able to eat at the canteen because the school was closed, my child was away on a school trip, or the teacher was absent.			✗

Billing amount

Meal prices for leisure activities (according to family quotient).

The central kitchen

The town of Saint-Denis has chosen to develop, produce and distribute meals for the children served in its canteens. Every day, some 9,800 meals are cooked in the municipal central kitchen. It also supplies meals for senior citizens' residences, the *À petits pas* day nursery and dependent people at home.

The town's sustainable catering department works in collaboration with the central kitchen of the SIVOM Stains-Pierrefitte, for the 2,200 daily meals for the town's children and senior citizens.



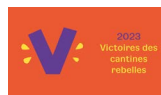
Did you know?

- To combat inflation and improve food quality, **the local authority's food budget has been increased by 35% over 5 years**, between 2020 and 2025.
- Children with food allergies can bring their own packed lunches to the canteen, subject to an **Individualized Reception Protocol (PAI)** drawn up by the school doctor. For the 2024-2025 school year, the town provided a lunchbox for these children.

Find out more about
the central kitchen:



The ceremony
in video (2023) :



In 2025, Saint-Denis was also:

- > Designated **Food Capital** by the *Un Plus Bio* association.
- > Awarded the **Prize for Excellence in Health and Sustainability** by School Food 4 Change (SF4C).
- > **Ecocert-certified** 1-carrot in cooking, with many strong points highlighted.
- > Winner of the « **Restauration collective bio et locale** » call for projects, in association with the *Groupeement d'Agriculteurs Biologiques (GAB)* of the Île-de-France region and the *Métropole du Grand Paris (MGP)*.
- > Winner of the Île-de-France Region's **Zero Waste** call for projects.

Award-winning quality

Saint-Denis was voted **Coup de coeur** by the 2023 jury at the **Victoires des cantines rebelles** organised by the *Un Plus Bio* association.

47

Catering staff working in the
central kitchen

1,7

Million meals prepared,
cooked and delivered each
year at the central kitchen

182

Catering staff working in the
city's 48 school canteens