The following interview was carried out by the students of the Tamási Béri Balogh Ádám Katolikus Gimnázium, Kollégium és Óvoda. The manager of the local government’s catering company answered their questions.

Where do the ingredients come from?

* We’re trying to get the most of the ingredients from Hungary. We have contracts with local companies for example: Halker and Siófish. I would say that 80% of our ingredients are Hungarian.

Are the vegetables fresh?

* We give vegetables 3 times a week. In season they’re fresh, we buy them at the market from local companies. At winter we mostly give pickles to the students.

How often do you give fruits to the students?

* Twice a week and at special occasions or when there’s a sale. Unfortunately we’re on a low budget.

How much fat do you use for cooking?

* We can’t serve food that contains more than 30% of fat. For students who are younger than 15 years old we can only give food that contains less than 23% of fat.

Is the menu diverse?

* In 20 days in a row one main dish can only be served once. It’s a government order.

What kind of drinks do you serve with the main dish?

* It is forbidden to give fizzy drinks and refreshments that contain sugar for the main course. We can just serve drinking water or mineral water.

How do you recycle the leftovers?

* We try not to throw everything into the rubbish bins so we made contracts with animal keepers and farmers. They can take the leftovers and give it to the animals they keep.