Restaurant Supervisory Committee (CSR)

Role:
- Advisory body to SCC (=Standing Concertation Committee, for the formal relations between CERN Management and CERN Staff Association)
- Oversees all matters regarding to restaurants and cafeterias on CERN sites

Composition:
- Four members nominated by CERN Management:
  - Chairperson: Alexander Kurz
  - Representative of TIS (Medical Service): Eric Reymond
  - Person responsible for technical issues: Mauro Nonis
  - Person responsible for commercial issues: Guy Edwards
- Four members nominated by CERN Staff Association:
  - Three representing Staff: Jean-Francois Michaud, Morna Robillard, Guy Fievez
  - One representing Users: Eija Tuominen, nominated after consultation of the ACCU Chairman
  - Deputy: Gerrit Jan Bossen
Restaurant Supervisory Committee (CSR)

Activities this year:

- In March, CERN Management made the activities of the CSR stop by not renewing the mandates of their representatives on the Committee (last meeting: March 19th).
- CERN Staff Association insisted on re-establishing the Committee.
- CERN management agreed, but wished to propose a revised mandate and composition of the Committee.
- New Committee was set up, with status of a Sub-Committee of SCC, implying equal representation of staff and management.
- Alexander Kurz was nominated as a chairperson from September 1st.
- The new Committee had the first meeting November 28th.
Restaurant Supervisory Committee (CSR)

Mandate:
- To monitor compliance to the contracts (by both parties)
- To establish and maintain a check-list of responsibilities about the operation of restaurants
- To act as a channel to restaurant clients to give and receive information on the operation of restaurants
- To receive all comments concerning the restaurant services and ensure follow-up
- To examine regular reports, as appropriate, of the day-to-day running of the restaurants
- To examine regular reports of the health and safety issues concerning the restaurants
- To produce annual report to SCC on the functioning and state of the restaurants