

MENUS RESTAURANT SCOLAIRE

semaine du 30 mars au 03 avril 2026

LUNDI	MARDI	MERCREDI	JEUDI	VENDREDI
paupiette au veau sauce poivre	<i>REPAS USA</i>			tomates vinaigrette
	<i>ailes de poulet issu de LR et ketchup</i>		jambon* CEC	<u>omelette BIO et emmental râpé</u>
trio de légumes BIO et pdt BIO	frites		rôti de poulet froid	petits pois CE2 et carottes
cantal AOP #	petit fromage frais arôme		coquillettes au gratin	gouda BIO #
<u>crème dessert BIO</u>	brownie individuel		yaourt sucré	banane
			fruit frais BIO #	

Ces menus sont susceptibles d'être modifiés en raison des aléas climatiques et/ou d'approvisionnements

Légendes :

VBF = Viande Bovine Française

RAV = Race à Viande

VPF = Viande Porc Française

* = Plat contenant du porc

LR = issu de Label Rouge

= Aide UE à destination des écoles

menu végétarien

BIO = produit issu agriculture biologique

AOP = Appellation Origine Protégée

AOC = Appellation Origine Contrôlée

Equivalent EGALIM

CE2 = Certificat environnemental des exploitations de niveau 2

pdt = pomme de terre

MENUS RESTAURANT SCOLAIRE



semaine du 06 au 10 avril 2026

LUNDI	MARDI	MERCREDI	JEUDI	VENDREDI
FERIE			salade de maïs (et tomate)	carottes râpées au citron
	<u>émincés de poulet issu de LR</u> <u>sauce caramel</u>			hoki beaufilet doré au beurre
			tortelloni ricotta épinards sauce tomate basilic	
	semoule BIO et carottes BIO persillées			purée potiron et pdt
	yaourt aux fruits mixés		fromage blanc nature BIO #	
	cake individuel local et cc		fraises (et sucre)	crème dessert BIO parfum chocolat locale cc
	œuf en chocolat			

Ces menus sont susceptibles d'être modifiés en raison des aléas climatiques et/ou d'approvisionnements

Légendes :

VPF = Viande Bovine Française

RAV = Race à Viande

VPF = Viande Porc Française

* = Plat contenant du porc

LR = issu de Label Rouge

= Aide UE à destination des écoles

menu végétarien

BIO = produit issu agriculture biologique

AOP = Appellation Origine Protégée

AOC = Appellation Origine Contrôlée

Equivalent EGALIM

CE2 = Certificat environnemental des exploitations de niveau 2

pdt = pomme de terre

MENUS RESTAURANT SCOLAIRE



semaine du 13 au 17 avril 2026 VACANCES ZONE B

LUNDI	MARDI	MERCREDI	JEUDI	VENDREDI
salade de pdt ciboulette	<u>salade verte BIO vinaigrette</u> <u>au pesto</u>		REPAS ANGLAIS	macédoine mimosa
rôti de porc* issu de LR sauce charcutière	saucisses de volaille		<i>fish (colin d'Alaska pané) et</i> <i>citron</i>	chili sin carne
<i>rôti de poulet sauce charcutière</i>				
haricots verts BIO (ail et persil)	lentilles CE2 (et carottes)		and chips (frites)	riz
			<i>crème anglaise</i>	fromage blanc nature BIO #
fruit frais BIO #	spécialité pomme banane		gâteau chocolat	fraises (et sucre)

Ces menus sont susceptibles d'être modifiés en raison des aléas climatiques et/ou d'approvisionnements

Légendes :

VPF = Viande Porc Française

VBV = Viande Bovine Française

RAV = Race à Viande

VPF = Viande Porc Française

* = Plat contenant du porc

LR = issu de Label Rouge

= Aide UE à destination des écoles

menu végétarien

BIO = produit issu agriculture biologique

AOP = Appellation Origine Protégée

AOC = Appellation Origine Contrôlée

Equivalent EGALIM

CE2 = Certificat environnemental des exploitations de niveau 2

pdt = pomme de terre



semaine du 20 au 24 avril 2026 VACANCES ZONES B ET C

[illegible]

1. *Journal of the American Medical Association*, 2000; 283: 2689-2695.

1. *Journal of the American Medical Association*, 2000; 283: 2689-2695.

Patient Information	
Name	
Age	
Sex	
Address	
City	
State	
Zip	
Phone	
Referral Source	
Physician	
Specialist	
Referral Date	
Referral Reason	
Patient History	
Chief Complaint	
History of Present Illness	
Past Medical History	
Past Surgical History	
Family History	
Social History	
Physical Examination	
General	
Head	
Eyes	
Ears	
Nose	
Throat	
Heart	
Lungs	
Abdomen	
Extremities	
Neurological	
Laboratory and Diagnostic Tests	
Complete Blood Count	
Urinalysis	
Imaging Studies	
Other Tests	
Treatment Plan	
Medications	
Procedures	
Follow-up	
Patient Education	
Instructions	
Referral	
Physician Signature	
Signature	
Date	
Nurse Signature	
Signature	
Date	
Hospital Information	
Department	
Unit	
Room	
Bed	
Insurance Information	
Insurance Type	
Policy Number	
Group Number	
Primary Care Physician	
Referring Physician	
Other Information	
Notes	
Comments	
Additional Information	

No.	Name	Age	Sex	Religion	Occupation
1	Abdullah	25	M	Muslim	Farmer
2	Ali	30	M	Muslim	Teacher
3	Ahmed	28	M	Muslim	Engineer
4	Ahmed	35	M	Muslim	Businessman
5	Ali	40	M	Muslim	Doctor
6	Ali	45	M	Muslim	Lawyer
7	Ali	50	M	Muslim	Professor
8	Ali	55	M	Muslim	Manager
9	Ali	60	M	Muslim	Retired
10	Ali	65	M	Muslim	Retired
11	Ali	70	M	Muslim	Retired
12	Ali	75	M	Muslim	Retired
13	Ali	80	M	Muslim	Retired
14	Ali	85	M	Muslim	Retired
15	Ali	90	M	Muslim	Retired
16	Ali	95	M	Muslim	Retired
17	Ali	100	M	Muslim	Retired
18	Ali	105	M	Muslim	Retired
19	Ali	110	M	Muslim	Retired
20	Ali	115	M	Muslim	Retired
21	Ali	120	M	Muslim	Retired
22	Ali	125	M	Muslim	Retired
23	Ali	130	M	Muslim	Retired
24	Ali	135	M	Muslim	Retired
25	Ali	140	M	Muslim	Retired
26	Ali	145	M	Muslim	Retired
27	Ali	150	M	Muslim	Retired
28	Ali	155	M	Muslim	Retired
29	Ali	160	M	Muslim	Retired
30	Ali	165	M	Muslim	Retired
31	Ali	170	M	Muslim	Retired
32	Ali	175	M	Muslim	Retired
33	Ali	180	M	Muslim	Retired
34	Ali	185	M	Muslim	Retired
35	Ali	190	M	Muslim	Retired
36	Ali	195	M	Muslim	Retired
37	Ali	200	M	Muslim	Retired
38	Ali	205	M	Muslim	Retired
39	Ali	210	M	Muslim	Retired
40	Ali	215	M	Muslim	Retired
41	Ali	220	M	Muslim	Retired
42	Ali	225	M	Muslim	Retired
43	Ali	230	M	Muslim	Retired
44	Ali	235	M	Muslim	Retired
45	Ali	240	M	Muslim	Retired
46	Ali	245	M	Muslim	Retired
47	Ali	250	M	Muslim	Retired
48	Ali	255	M	Muslim	Retired
49	Ali	260	M	Muslim	Retired
50	Ali	265	M	Muslim	Retired
51	Ali	270	M	Muslim	Retired
52	Ali	275	M	Muslim	Retired
53	Ali	280	M	Muslim	Retired
54	Ali	285	M	Muslim	Retired
55	Ali	290	M	Muslim	Retired
56	Ali	295	M	Muslim	Retired
57	Ali	300	M	Muslim	Retired
58	Ali	305	M	Muslim	Retired
59	Ali	310	M	Muslim	Retired
60	Ali	315	M	Muslim	Retired
61	Ali	320	M	Muslim	Retired
62	Ali	325	M	Muslim	Retired
63	Ali	330	M	Muslim	Retired
64	Ali	335	M	Muslim	Retired
65	Ali	340	M	Muslim	Retired
66	Ali	345	M	Muslim	Retired
67	Ali	350	M	Muslim	Retired
68	Ali	355	M	Muslim	Retired
69	Ali	360	M	Muslim	Retired
70	Ali	365	M	Muslim	Retired
71	Ali	370	M	Muslim	Retired
72	Ali	375	M	Muslim	Retired
73	Ali	380	M	Muslim	Retired
74	Ali	385	M	Muslim	Retired
75	Ali	390	M	Muslim	Retired
76	Ali	395	M	Muslim	Retired
77	Ali	400	M	Muslim	Retired
78	Ali	405	M	Muslim	Retired
79	Ali	410	M	Muslim	Retired
80	Ali	415	M	Muslim	Retired
81	Ali	420	M	Muslim	Retired
82	Ali	425	M	Muslim	Retired
83	Ali	430	M	Muslim	Retired
84	Ali	435	M	Muslim	Retired
85	Ali	440	M	Muslim	Retired
86	Ali	445	M	Muslim	Retired
87	Ali	450	M	Muslim	Retired
88	Ali				

[illegible]

The first step in the process of identifying the best person for the job is to determine what the job entails. This involves a thorough analysis of the job's duties, responsibilities, and requirements. Once the job has been analyzed, the next step is to identify the skills and qualifications needed to perform the job effectively. This can be done by reviewing the job description and comparing it to the skills and qualifications of potential candidates.

The first two steps are relatively straightforward. The third step involves identifying the specific components of the system that are most likely to cause problems. This can be done by reviewing the system's design specifications, conducting a risk assessment, or consulting with experts in the field.

--

pdt = pomme de terre