

What works well in Sweden

Gisle School Restaurant Gisle Skolrestaurang

Looking at a school restaurant in Sweden

Gisle School Restaurant and kitchen was opened in March 2013.

The restaurant serves lunch to primary and secondary pupils, 1300 pupils.

Before this the primary and secondary schools ate separately. After years of paying caterers for cooking and delivering the school meals which were often processed foods and expensive, the lokal council in Gislaved decided to build a new school restaurant to cater the needs of the guests and raise the standard of the food being served. It has been a great success and the expense was nearly half as much.

The restaurant serves 2 maincourses, vegetarian, soup of the day, a fresh salad buffet everyday. The food is made with enthusiasm, care and professionally, so that the guests have a wonderful experience under lunch and learn about food at the same time and where food comes from, as we know the restaurant should be treated as a classroom, a place to learn.

Here´s how the restaurant looks.....

The dining area!

The dining area can accommodate 350 persons. The guests have scheduled lunch breaks so that the restaurant is not over crowded and is open from 11am to 13.15pm.

The area is bright and spacious. There are lots of sound absorbers stationed on the walls to dampen the sound.







The serving area..

Here are 4 serving stations which work on the free flow system and the lunch guests serve themselves. All the food is served on plates and drinks in glasses. Milk dispensers (Organic mjölk) and water is at the end of every station. Soup of the day is found at a separate station as to bread, hard bread and butter/margarin. Dessert is served maybe 8 times a year, this is because Sweden will reduce the intake of sugar and have healthier children.







Next time we can take a look in the kitchen.



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