

Evelin Ilves today met with the students and teachers of Valga Basic School and sampled a school lunch cooked by OÜ ReMa Köök, the company that has won the innovative food award for the second year in a row at the competition for the best Estonian school cafeteria.

Assisted by the cooks of OÜ ReMa Köök – Mari Kunder and Merili Vares – the company competed for the third time this academic year for the title of Estonia's best school cafeteria. Last year, Evelin Ilves presented them with the award for the most innovative food, a special award for achieving the best results in the preliminary round. This year, the cooks of Valga Basic School won the award for the best innovative school lunch again with their fish and vegetable soup.

"Though many schools complain that children only want mashed potatoes and macaroni and refuse to eat anything healthy, the young cooks of Valga Basic School have successfully proved them wrong: the children here expect the cooks to experiment with food and lavish new flavours on them," Evelin Ilves told.

OÜ ReMa Köök uses local organic vegetables to cook the meals they serve; a large choice of raw vegetable salads is considered very important. According to Evelin Ilves, nobody in Valga Basic School complains about the limited consumption of vegetables or salads. "This school also abandoned pork almost completely three years ago, replacing it with beef, which has lesser fat content. This is a model school," added Evelin Ilves.

Office of the President
Public Relations Department
Phone +372 631 6229