



CONSILIUM

Le journal interne du secrétariat général du Conseil de l'Union européenne /
The internal journal of the General Secretariat of the Council of the European Union

journal

Rory Montgomery
Irish priorities

Successions
A European certificate

DocuWrite
Créer et modifier des documents

Spécial restauration
De nouveaux services



Pas de pitié pour les microbes

Hygiène et propreté

Pourquoi faut-il nettoyer, laver, cuire ou garder au froid les aliments ? Pas simplement pour ôter les souillures ou exhiler le goût, mais pour éliminer ou réduire à un niveau acceptable la contamination par les bactéries et leurs toxines.

Comme nous, les bactéries aiment surtout les protéines, mais également les sucres. Les produits tels que viandes, poissons, œufs, produits laitiers sont particulièrement sensibles et doivent être consommés très frais ou conservés de manière adaptée : pas de transport ou d'attente après la sortie du magasin, réfrigérateur à la bonne température, étiquetage portant mention de la date limite

de conservation et respect de cette date, aliments rangés convenablement (ceci permet également d'éviter le gaspillage), cuisson et température adaptées. S'agissant des crudités, bien nettoyer fruits, salades et légumes à l'eau courante et permets d'éliminer traces de terre et moisissures, voire résidus de pesticides.

A signaler également que les œufs en coquille sont déconseillés en restauration collective et l'utilisation de produits pasteurisés est obligatoire (salmonelles). A la maison, nous pouvons consommer des œufs frais, mais en limitant au maximum la

manipulation des coquilles ainsi que leur contact direct avec le contenu de l'œuf. D'autres altérations alimentaires peuvent être constatées : la fermentation et la putréfaction. Plus un aliment mûrit, plus sa teneur en histamine augmente. Certains poissons, très riches en histamine, peuvent provoquer une intoxication ressemblant à un choc allergique. Certaines catégories de consommateurs (femmes enceintes, immunité affaiblie) doivent être prudents et suivre les conseils de leur médecin.

Enfin, dernier conseil : le principal vecteur de contamination sont les mains, donc lavez-les toujours avant de cuisiner... ou de vous mettre à table.

Graziella SCEBBA
DG A2 A
Restauration



Agostino, Roberto, Gaétan, William et Jean-Pierre prennent soin des standards d'hygiène



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HACCP (HAZARD ANALYSIS CRITICAL CONTROL POINT)

Cette méthode implique l'analyse et l'identification des points les plus critiques d'un processus de production alimentaire, ainsi que les actions préventives et/ou correctives permettant de diminuer les risques. En effet, certaines pratiques sans grand risque pour quelques personnes à la maison deviennent potentiellement dangereuses en restauration collective, plusieurs centaines de consommateurs étant contaminés à la même source. Au SGC, l'équipe de l'unité Restauration surveille la bonne exécution de notre contrat de restauration en contrôlant plus de 6 000 points à risques. Dans un souci de précaution complémentaire, un contrôle indépendant est réalisé par un organisme tiers dûment certifié.

Better feedback

from our trainees

By virtue of their youth and rapid turnover, trainees offer valuable up-to-date thoughts on work here at the GSC. Tamás Záhonyi, Head of the Traineeships Office, is capitalising on this by introducing a new online questionnaire for trainees.

Why was this new questionnaire introduced?

We currently already ask both trainees and their advisors to fill in traineeship reports, but this isn't anonymous, so we find that comments can be too general. In addition it's difficult sometimes to give some constructive criticism when your name is visible, even though we would really appreciate getting feedback. The trainees' fresh look at our institution is crucially important so that we can ensure that the GSC remains an appealing place to work for the next generation of young Europeans. It's based on this need that we introduced this new

anonymous system adding to the questionnaire previously carried out by the Equal Opportunities Office.

What are the overall results?

Extremely positive. Participation was high with 89% of trainees taking part. The vast majority of trainees felt that they were well integrated and respected in their services, and were happy with the quality and quantity of the work they received. Over 80% of trainees thought that the programme organised for them by the traineeship office was good, and most encouraging of all, 100% of trainees would recommend others to participate in the scheme.

The results are also interesting in terms of equal opportunities within the GSC, as, while trainees do not necessarily share the same views as permanent staff, they provide very useful outsider insight from across the EU as to what young people feel the GSC is like in this field.

Again here it's very positive – all trainees felt they were treated fairly when compared to the opposite sex in their work, and at least three quarters felt that the GSC provided good career development options and flexible working arrangements for both men and women. 88% of trainees did not mind which gender their boss was, but those who did interestingly indicated that they preferred to work under the other gender.

Obviously this is only a snapshot; we hope future data will allow us to establish more general trends.

What's the next group like?

The new group is 47 strong, and represents 18 EU nationalities. In addition to their standard work we include a programme seminars and trips to the other Institutions, and a Council Simulation Exercise which is very popular with trainees.

Chris HOLLIFIELD
DG A1
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Communication



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Tamás and Maristella, some of the team behind the trainees

In the tower
of Babel

Irish translation

A Unique History of a Unique Unit

Headed up by Seán Hade, the Irish Language Unit dates back to 2010, but has also been around since the mid seventies. This might sound like a contradiction, but it isn't – it in fact just reflects the unique history of the Irish language within the EU.



When Ireland acceded to the Union in 1973, Irish was accorded "Treaty Language" status – meaning that Ireland's Act of Accession and the basic texts relating to Ireland were translated into Irish by the translation service of the country's Parliament. Other documents however were not required to be translated.

The first Irish language translators competition was held in 1978, and led to the recruitment of three translators – who were placed in

the English Language Unit. Tadhg Harrington, now Irish language quality controller, was recruited at this time. "It could be quite a challenge" he says "there were of course no lawyer linguists, and so we few translators were essentially fulfilling this role as well in documents like the Accession Treaties of 1994." He's also quick to point out that in these stages the national translation service in Dublin also helped a lot in this process.

Official Status

Irish was made the 21st official working lan-

guage of the EU in 2007, and over the five years thereafter there has been a quick growth in translation services for the language. Striking out on their own, a self-contained Irish language unit was formed in 2010. Now it's staffed by 23 members – still diminutive considering other translation departments – but growing fast. There's an ongoing Irish language translators competition which will be wrapping up in June, and the department also makes good use of temporary agents and trainees to bolster its numbers. The recruitment of Irish-language AST staff also started in 2008, and the secretaries hired via this process play a key role in preparing documents for translation – adding in the "translation memories" which automa-

tically convert sentences in texts that have already been translated previously.

Doing a tough job well

While the Unit's work mainly comprises texts to be translated under the ordinary legislative procedure, it also covers a wide gamut of translation projects – anything from Council Conclusions to press releases. They are also very closely connected with the Irish translation units of the other institutions – for example helping to create the inter-institutional style guide for Irish published last summer, and assisting the Committee of the Regions in translating its website into Irish. These connections, together with the strong links to the Parliament translators back in Ire-

land, mean that the Unit is pretty confident that it can meet any extra workload the Irish presidency entails. As Seán points out: "we have gained much experience over the past few years and especially since we were first tasked with covering Council summit meetings. Although this is not the first Irish Presidency period, it is the first for the Irish language Unit and we are looking forward to doing a tough job well." To mark the start of the current Irish Presidency, the Irish language unit recently hosted an exhibition of contemporary Irish art in the Language Library of the Lex building (which will run until the end of March 2013).

It's not all work and no play though – the unit is for instance heavily involved

in the Irish sporting community here in Belgium. Many are in the Gaelic football team (a bit like a cross between football and rugby) or play Hurling (a little like hockey only with less manners). The unit also organises events together with the Irish Permanent Representation, particularly a series of sporting activities around St. Patrick's day for children here in Brussels. Musical events also form a regular part of the unit's social calendar, invariably held in another important Irish institution: the pub!

Chris HOLLIFIELD

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Communication



LEARN IRISH WITH STAGIAIRE RÓISÍN HEALY

Here are some useful phrases if you happen to stop by the Irish Unit on floor 12 of the Lex building:

Dia duit [Dee-ah Gwitch] – Hello

Conas atá tú? [Kun-as-a-taw-too?] – How are you?

Is mise ... [Iss- mish-ah ...] – I am ...

Go raibh maith agat [Guh-rev-mah-agg-ut] – Thank you

Tá fáilte romhat [Thaw-foil-cha-ro-at] – You're welcome

Sláinte! [Slawn-cha] – Cheers!

Slán! [Slawn] – Goodbye!

Some of the best and most culturally rich Irish is to be found in the old Irish proverbs.

Is maith an scáthán súil charad – A friend's eye is a good mirror

Ní hé lá na gaoithe lá na scolb – The day of the big wind is not the day to do the thatching (i.e. you have to do things when the conditions are right)

Chuirfeadh sé cosa faoi chearca duit – He would put legs under a chicken (i.e. he is very talkative)

Is trom an t-ualach an leisce – Laziness is a heavy burden



The Irish Unit – by the way, still recruiting

(Re)Découvrez Bruxelles Avec un "echte Brusseler"

Expérimentez le tourisme participatif en profitant de l'accueil d'un Greeter bruxellois : un habitant de Bruxelles, bénévole passionné par sa ville et désireux de partager avec vous sa vision de Bruxelles.

Ce mouvement associatif – dénommé « Greeters de Bruxelles » – met l'accent sur la rencontre entre habitant et nouveaux arrivants ou visiteurs. Une ville se découvre aussi et surtout par ses habitants et la connaissance de leur quotidien.

Chaque rencontre est insolite. Chaque Greeter est unique. Le réseau, lancé en mai 2010, compte une centaine de Greeters (dont un membre du SGC), prêts à accueillir des visiteurs jeunes ou non, seuls ou en famille (avec un maximum de 6 personnes).

La rencontre (entre 2 et 4 heures) privilégie la mobilité douce et la gratuité – par

contre, chacun règle ses dépenses (transports, boissons, etc.). L'horaire est tout à fait variable, 7 jours sur 7 et adapté aux demandes des visiteurs et aux disponibilités des Greeters. Un Greeter décide avec vous du contenu de la rencontre, qui ne peut en aucune façon remplacer le circuit traditionnel de guides.

www.brusselsgreeters.be

Ce réseau bruxellois fait partie d'un réseau international : faites y appel pour vos prochains voyages à l'étranger www.globalgreeternetwork.info

Chris HOLLIFIELD

DG A1

Communication interne



MOUFFE Xavier Secrets d'artisans 50 boulangers-pâtisseries à Bruxelles, 2012, 193 pages

Chers amateurs de bon pain et de desserts savoureux, voici un petit guide qui vous mettra l'eau à la bouche : ce livre fleure bon l'odeur du pain chaud et de la tarte aux pommes, parmi des dizaines d'autres spécialités à damner tout gourmand qui se respecte. Ce livre met en lumière les derniers artisans de la boulangerie pâtisserie bruxelloise, une corporation qui lutte chaque jour face à l'industrialisation du bon goût.

De Saint Gilles à Woluwe Saint Lambert, de la tarte au fromage à la croûte valen-

cia, Xavier Mouffe nous

offre un parcours truffé de bons plans pour explorer cet aspect peu connu de la gastronomie bruxelloise.

Disponible à la bibliothèque du personnel.

Geneviève DOTREMONT

DG A2 A

Conférences

