

# Guide for community life in dormitories

Écocampus - Délégation générale

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For new or old inhabitants of ENS dormitories

## Introduction

Welcome (back) to ENS dormitories ! You will share the house in which you will be lodged this year (and maybe some more), with a lot of people, students or not. This guide presents some basic rules to know how to live in community, pieces of advice or information in order that sharing this space will stay a pleasure, a good life experiment, and that you know how to reduce your carbon footprint.

You will then have to keep in mind that you are at same time in your home (with the same duties : wash your dishes !) and sharing lots of spaces with others, entailing a common and responsible management. Lack of space in the kitchen and promiscuity can be lead to troubles, but with a minimum of self-management and constant communication between the interns will keep it peaceful.

At last, showers, corridors and kitchens are regularly cleaned by maintenance agents, but it doesn't mean they will clean everything for you ! Shared spaces have to remain clean and tidy in respect for them and their job. Sharing spaces will involve some constraints, but it will worth it and bring a good atmosphere.

## 1 Who's doing what ?

- You : keeping you room clean, having fun, participating in the boarding life, and of course helping to keep the common spaces clean and friendly to live in. Entails to wash your dishes and manage your waste.
- The *Délégation Générale* [DG, dg@ens.fr] : they assign rooms (also called *thurnes*) and are the primary link between residents and the administration on any logistics issue.
- *Écocampus* [ecocampus@ens.fr] : an association promoting sustainable development at ENS. They care about recycling in the residences, among other things. Contact them if there is a problem with recycling.
- The *hébergement* office ('Housing') [hebergement@ens.fr] : administration in charge of the dormitories. Contact them for instance if you lost your keys or if you need a proof of domicile.
- The *travaux* office ('Works') [travaux@ens.fr] : they are responsible for minor repairs in the rooms. Contact them for instance if your windows doesn't close anymore or if you encounter plumbing issues.
- The *logistique* office [logistique@ens.fr] : contact them if some furniture is absent or damaged, if you have pests in your room.

In case of problems, logistical or relational, don't hesitate to speak with us, the DG is available to talk, and could, if needed and with your agreement, be your interface with administration. If you don't know who to contact to solve an issue, just send a email to the DG, they will be able to redirect you correctly. In any case adding dg@ens.fr in copy is useful.

## 2 Practical services in the dormitories

The DG brings you some services to ease your life in the ENS dormitories. Lockers are available in the Aron room, on Ulm campus. If you don't like your room or your floor ambiance, you can change it at "Partial Turnovers" when some rooms are redistributed. To store your luggage during summer, storage rooms for metallic trunks are also available. To park a car at 46 rue d'Ulm, we can grant you an access, temporary or permanent. For all of this, just go on [www.dg.ens.fr](http://www.dg.ens.fr) then on degette ! (Warning : our website is translated but not degette so far). Lots of extra information are available in the "Practical information" sections, do not hesitate to have a look !

**Internet** : unfortunately, WiFi is often not available in the dormitories, but you can connect up to 3 computer with Ethernet cables (which are not provided). To register on the network ("Rezo"), go on this website : [www.eleves.ens.fr/rezoweb](http://www.eleves.ens.fr/rezoweb). The server welcome page ([www.eleves.ens.fr](http://www.eleves.ens.fr)) also lists lots of useful IT tools (cf KDE page).

## 3 The kitchen

The kitchen is a very important space : it is the place of pancakes parties, of late and vivid debates, but be careful to people also wanting to sleep though.

### 3.1 Dishware

It will serve a tremendous number of meals shared with flatmates : share it, use it in a common way, and make sure it stays clean !

- Never forget to DO THE DISHES. Do it IMMEDIATELY, or wash it in your room if that's not possible in the kitchen ! Indeed unwashed dishware accumulates, blocking the others to do their own, leading to a vicious circle.
- Buying a full cooking and dishware set alone can be really expensive, and quite useless if everyone buys its own one. Organize yourselves with your flatmates to collectivize cooking and kitchen utensils, and you will even have friends to cook with ! In addition Écocampus redistributes to first year students dishware and cooking tools from last year. So do not hesitate to have a look at the Écocampus stand at the beginning of the year.
- Do not bring expensive or delicate dishes in the kitchen in order to avoid it to be stolen or broken.
- If there are some storage places in your kitchen, if you want to keep something for your own use (you do not want somebody to scratch your nice cake mould !), indicate it clearly, put labels.

### 3.2 Fridge

It is the pantry for the whole floor, and so it will get dirty without a bit of self-management : Keep it clean and sane

- Space inside is limited, try to avoid any overload. Some food like eggs, fruits and vegetables can be kept outside the fridge. In winter, you can also use your balcony. Lastly, by cooking large portions at once for several days you can save time, money and energy, but keep in mind that a complete pressure cooker won't fit in the fridge.
- Clearly mark what is yours, put your own food in tupperwares - with labels ! - , it will avoid confusion with others, and prevent the fridge to smell too much.
- Avoid to waste ! Try to collectivize some food, like sauce, eggs, butter, etc. It will also save space. If you can't finish dish, put it in the fridge with a note for somebody to finish it.

NB 1 There are two kinds of expiry dates, and making the difference also avoid to waste food, between the *Date Limite de Consommation* (DLC, Consumption Limit Date) and the *Date Limite d'Utilisation Optimale* (DLUO, Optimal Use Limit Date). Beyond the DLC, a product can not be used anymore, as it can lead to intoxication ; but beyond the DLUO, only flavor or smell should be altered, without any health risk for consumption.

NB 2 For yogurts or eggs, it is often written "à consommer avant/jusqu'à" (consume before) or "date de consommation recommandée" (DCR, Advised Consumption Date). This is a limit between the DLC and DLUO : there is a point beyond which the product can not be consumed anymore, but the date marked has a very large margin, and there are very limited risks just after it. As an example, an egg can be eaten up to 4 weeks after, if hard-boiled. But for meat and fish, it is always a DLC marked, worth respecting !

- Some food gets unfortunately often rotten because it is forgotten, and will obstruct the fridge, you will then collectively need to find solutions : defining a place where anything is free to be finished, or if something has been staying for while, asking permission to finish it.
- Don't hesitate to throw away food clearly rotten, even if it's not yours.
- Organize yourselves to finish the fridge before the holidays, it avoids to celebrate the New Year with mushrooms in the fridge after Christmas.

## 4 Bathrooms

A place where a little bit of tidiness and intimacy is appreciated, and it is also the concern of everybody ! Although the restrooms are always shared, in some buildings showers are not.

- Never forget to FLUSH the toilets and use the brush to clean potential traces.
- Use toilet paper with moderation.
- Clean after you shower (soap, hair, etc.)
- Respect the privacy of the others.
- Think to the others as well as to the environment and do not take shower for hours.
- Some bathrooms are noisy, avoid to wake your neighbours up at 2am.

## 5 Corridors

Corridors must stay unobstructed for security reason. Security agents will regularly make sure they stay clear, and could remove stuff or luggage stored in the corridors.

## 6 Waste management

Bins will reflect tidiness of the whole floor. Each kitchen has normally up to 4 bins : 1 for glass, 1 for paper and cardboard, 1 for plastics and metals, 1 for mixed waste. To remind all practical information concerning recycling, have also a look to the wiki webpage : [wiki.eleves.ens.fr/vie-quotidienne/tri-selectif/](http://wiki.eleves.ens.fr/vie-quotidienne/tri-selectif/)

**IMPORTANT** : Maintenance agents are NOT paid to bring all these bins to the dumpsters downstairs, only the mixed waste ones ; it is then up to the interns to manage themselves and bring each recycling bins downstairs to the corresponding dumpster. The DG proposes at the beginning of the year a system of teddy bears on the door to designate the person in charge of the bins, and who will turn every week.

### 6.1 Dumpster places

- On Ulm campus (45 : Carré - Rataud - Erasme), in the Pasteur courtyard.
- On Ulm campus (44-48 : Annexe), downstairs of the North entry (Panthéon side). Compost dumpster to use is the one at 45 rue d'Ulm.
- On Montrouge campus, downstairs of each of the 4 towers. Un compost bin is present not really active anymore.
- On Jourdan campus : near the grid, near the new building.

## 6.2 Recycling rules

Aluminum and glass are materials costing the most to be produced, and which are then clearly what to recycle in priority. Sorting waste then allows you to greatly reduce your carbon footprint, keeping in mind where goes what :

- **Glass (green dumpster)** : whatever it is green, brown or transparent. No need to remove the cap, neither to fully wash it. You can of course keep it to make reusable containers or jars, and store provisions ! :)
- **Paper/Cardboard (blue dumpster)** : UNSOILED papers or card-boards can be recycled and will then go to the blue dumpster. This exclude pizza packages, microwave cardboard dishes, and milk, cream or soup cartons.
- **Plastics (yellow dumpster)** : Warning, only plastic bottles and some smooth alimentary punnets (PET), shampoo bottles and semi-rigid containers (HDPE), and also elastic bottles packages. This excludes cups, yogurt pots, freezing bags and plastic films, even clean ones.
- **Metals (yellow dumpster)** Any metallic waste, without needing to fully wash it.
- **Batteries** : Warning, used batteries must be treated apart, as they can contain some toxic substances. A battery collector is located in the hall of 45 rue d'Ulm.
- **Used writing tools** : Next to the battery collector is located a small box to collect used school tools. Are accepted : any pen, marker, pencils, erasers (in pot, pen, or mouse).
- **Compost (brown Moulinot bin)** : The society cropping alimentary waste from the Pôt provides a brown bin for the compost. It can host any ORGANIC waste, and will be the responsibility of each floor to manage a compost collection. Ask notably Écocampus to advice you. Warning : compost should be put in plastic bags there !
- **Mixed waste (gray dumpster)** : everything left, alimentary wastes, soiled papers, packaging, yogurt pots, not-reusable dishware, etc.

Note that if fully washing is not necessary to recycle, throwing jars or pots still full in the bins would soil it, and it will be up to you to wash it, in addition to bad smells. Moreover, some waste must be brought directly downstairs :

- Personal bins from your room should go directly to the dumpster. Saturating the kitchen bins should be avoided, also given that it is an extra weight or maintenance agents.
- Big cardboards, like packaging ones. It will take too much place otherwise.

## 7 Laundries

- On Ulm campus, a paid laundry is available at first level underground in stairs B (leading to the sport room).
- On Montrouge campus, you will find washing and drying machines at floors C1, C3, C5, B3, B5, A6 and A7. They are free, but it is up to ou to maintain them, then take car of it.
- On Jourdan campus, works in Hypnos 2 are in progress, washing machines are available at first floor in Hypnos 1.

Laundries should become such as the one in Ulm (paid but maintained by professionals) in the course of the year.

## 8 Health issues

In case of health problems at ENS, the medical office is open from Monday to Friday, 9am to 5pm, 2nd floor of the Rataud building. It provides for any student a nurse and a psychiatrist, that you can come and visit, is possible with an appointment (01 44 32 36 46 or [rdv-medecins@ens.fr](mailto:rdv-medecins@ens.fr)). They are not allowed to bring you prescription, but can ensure medical follow-up, or get you in contact with a specialist. Their intranet webpage ([intranet.ens.fr](http://intranet.ens.fr)) also holds lots of medical centres addresses in the neighbourhood.

That's all ! It can seem at lot read straight like this, but you'll see that living in the boarding rooms is also really cool as you will discover very soon, and these pieces of advice can help you and all your flatmates to live it up. Hoping you'll take a lot of fun living in community this year, don't be shy and send use an email if you have any question.

Écocampus and Délégation Générale teams