

Master Facility Plan
Update

FUNCTIONAL
TEAM
REPORT



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Executive Summary

The current dining facilities at both Hinsdale Central and Hinsdale South are decades old and present numerous challenges and concerns for the Hinsdale D86 community. Specifically, the facilities present safety and sanitation concerns, impediments to efficient student throughput, limitations to community building, and ultimately provide a food service experience that does not reflect the excellence of our school environment.

From a food safety and sanitation standpoint, as well as a workplace safety standpoint for the team we entrust to prepare safe, healthy meals for our community. The temperature in the kitchen environment frequently is above 100 degrees, making it difficult to adequately and safely store food. The equipment on the serving lines doesn't appropriately hold cold food cold, there are numerous electrical hazards throughout the facility, slip and fall hazards due to flooding in dishroom opportunities for burns and trips due to congested facilities and a lack of adequate handwashing facilities. Ventilation is poor, electrical power reliability is inconsistent, and there is a basic lack of appropriate dry and cold storage. Additionally, the congested facilities provide opportunities for cross contamination of food impacting our students with allergen concerns, and opportunities for burns, trips and falls for the food service team. Finally, the delivery and refuse removal locations at Central mean food service and maintenance staff are often transporting refuse out of the building or bringing product into the building when students are traversing through the hallways, providing opportunities for injury and trips/falls.

From a student experience standpoint, the lines and seating limitations often force students to choose between eating lunch and engaging in school activities or studying. Student throughput is restricted due to the layout of the serveries and lack of seating in the dining space, and with the District's desire to move to three lunch periods (versus the current five), the layout must provide a more free-flowing, accessible and efficient design. The lines produce high stress for students (as identified by students) to manage time and eat healthy options in a healthy way (versus gorging on food quickly). Students with disabilities struggle to maneuver through the lines and see what is available on the lines. Additionally, students report feeling humiliated or bullied if the crowded seating means they have to sit at unfamiliar seats/tables, forcing students to often eat in bandrooms, student activity rooms, hallways, etc. Students who bring lunch report high stress over finding seating in the lunchrooms, even at the start of the service period, and report challenges with navigating through the crowded lunchroom that can produce trips and humiliating spills. And, of course, the equipment at main serveries at both locations is dated in many locations and does not present food well. Finally, students at Hinsdale South do not have a connection to an outdoor courtyard like the students at Hinsdale Central do, and the Team hopes to identify new ways to make that connection occur in a future design.

Moving forward, the Functional Team would like to suggest serveries that allow for more fresh, made to order food assembled in front of our students that helps drive the notion of freshness and customization forward. We recommend creating spaces that allow for a variety of options on a daily basis that can be made to order, as well as a multitude of grab and go options for students on the run. We believe the dining spaces need to be easily accessible and welcoming to all students, including those with allergen needs, disabilities and other preferences. We would also suggest the dining spaces become a central point for students to socialize, study, and create a place where they can safely build community with one another.

We believe the spaces are worth investing in considering the age and condition of the spaces, as well as the potential impact they can have on the D86 community. Through these changes, the dining spaces at Hinsdale D86 can improve the safety of D86 stakeholders, enhance academic performance, improve

behavior in the classroom, and build community and relationships among our students, faculty and staff, all of which make a lasting impact on the performance of the institution.

The Cafeteria Functional Team is recommending Option 3 as our first choice at Hinsdale Central. We believe this option provides the right solutions for many of the identified needs, including new, safe and appealing food service stations, better student throughput, and increased seating and server space to accommodate three lunch periods and/or student growth. Additionally, restrooms could be located inside the Cafeteria in this design, providing for quicker and safer access for students to use the restroom during meal periods. This design keeps the facility in the center of the building, making for more efficient student travel time to the cafeteria. Our recommendation would be to utilize Option 3 and make the cafeteria a true “dining” space where seating would be largely fixed, v. a multi-purpose space where seating is set up and taken down each day. This approach provides more seating options for students who want to sit alone, who wish to collaborate over meal periods for school work, and a more contemporary and interesting environment for students to socialize and build community. Option 2 would be our second choice if Option 3 proved to be too expensive or expansive, but we see significant limitations in this Option, as it restricts student seating and would not allow the School to move to three lunch periods.

At Hinsdale South, the Team is recommending Option 3, which would involve a relocation of the cafeteria to a central space in the building. We believe this approach provides the most benefit to the entire Hinsdale South community by allowing other programs to be consolidated together while still providing the seating space, server/kitchen capacity and connection to the outdoor courtyard to fully accommodate the Hinsdale South dining experience. Additionally, since the kitchen and server space would likely be relocated in any option, there isn’t existing infrastructure that would be “lost” with this option that would not be lost with any other option. And finally, moving the cafeteria to the center of the building will make student travel time to the cafeteria – a space that impacts every student, every day – more efficient while also providing for safe, quick access to refuse removal and product loading docks.

In closing, the Team would like to thank the members of our community who contributed to this report, including Co-Chairs Nancy Pollak and Jim Buonavolanto, leaders from our current food service provider Quest Food Management Services, including CEO Mike McTaggart, President Nick Saccaro, District Manager Elena Hildreth and Food Service Directors Beth Kujawa and Jory Gobiell. Additional team members included D86 community members Mary Sullivan, Nancy Phillip, Kathryn Tosh, John Yurchak, Laura Draper, Ted Shepherd and Julie Van Ness.



Cafeteria Team Needs and Issues List

Refer to the included Draft Assessment & Outcome Recommendations document for background and details.

CENTRAL HIGH SCHOOL

1. Upgrades to safety and sanitation;
2. Upgrades to dated and limiting equipment and furniture;
3. Utility upgrades for power, plumbing, ventilation, and temperature;
4. Length of student through-put;
5. Limited student experience;
6. Limits to ADA accessibility and navigation at entry doors and serving lines;
7. Washrooms are remote and unsupervised;
8. Food deliveries and refuse removal conflict with congested hallways;
9. Dining area is undersized @ 11,662 square feet for the current population should the District choose to go to three lunch periods (planning assumes 1,000 students per lunch period @ 15 square feet per student = 15,000 square feet.)

SOUTH HIGH SCHOOL

10. Upgrades to safety and sanitation;
11. Upgrades to dated and limiting equipment and furniture;
12. Utility upgrades for power, plumbing, ventilation, and temperature;
13. Length of student through-put;
14. Limited student experience;
15. Limits to ADA accessibility and navigation at entry doors and serving lines;
16. Dining area is undersized @ 9,464 square feet for the current population should the District choose to go to three lunch periods (planning assumes 750 students per lunch period @ 15 square feet per student = 11,250 square feet.);
17. Zoning of the dining space is lacking (quiet social zone, quiet work zone, noisy zone, etc.);
18. Faculty lunch line is dated;
19. Emergency exiting is limited;
20. Access to the courtyard is limited and not visible from the cafeteria;



Cafeteria Team Component List

CENTRAL HIGH SCHOOL

COMPONENT 1 - Expansion and Re-Planning of Dining, Serving and Kitchen

OPTION 1

Heavy renovation of 5,200 square feet of existing serving and kitchen areas in their current location. Includes new seating types for +/-600 students per period. Assumes 5 lunch periods. Note: Assumes a change in density through specialized seating, and that Study Hall and multi-purpose Activities are held elsewhere. Addresses Needs items 1, 2, 3, 4, 5, and 6;

OPTION 2

Same as Option 1 plus a heavy renovation of 1,400 square feet of coaches offices into washrooms visible from the Cafeteria. Assumes the coaches offices are recaptured as part of a PE/Athletics expansion. Addresses Needs items from Option 1 plus item 7;

OPTION 3

An expansion of the dining area from 11,662 square feet to 15,000 square feet including a heavy renovation of 14,000 square feet plus a heavy renovation of 10,000 square feet including a conversion of the existing serving and kitchen areas into dining, and creation of new serving and kitchen areas. Includes 1,500 square feet of addition as part of a larger assumed addition. Provides the option of moving to three lunch periods serving +/- 1,000 students at 15 sqft/student. Assumes a new E/W corridor is provided as part of an addition project. Addresses Needs items 1, 2, 3, 4, 5, 6, 7, and 9;

OPTION 4

Follows the 2011 MFP in concept with a relocation of the cafeteria, serving, and kitchen areas to the area east of the Field House and west of the N/S corridor immediately west of the Auditorium, and south of the 2011 MFP proposed new E/W corridor. Assumes a total oarea of 49,500 square feet including renovation and new in-fill construction. This option is tied to the 2011 MFP proposed E/W corridor, the relocation of the locker rooms and storage east of the FH, and the relocation of the music programs west of the Auditorium. Addresses all Needs items from Option 3 plus item 8;

SOUTH HIGH SCHOOL

COMPONENT 2 - Expansion and Re-Planning of Dining, Serving and Kitchen

OPTION 1

Heavy renovation of 13,670 square feet of existing cafeteria, serving, and kitchen areas in their current location. Assumes 5 lunch periods. Option 1 moves the kitchen and serving areas to the NE corner of the existing dinning space to facilitate ease of deliveries and refuge management. Addresses Needs items 10, 11, 12, 13, 14, 15, 17, and 18;

OPTION 2

Follows the 2011 MFP in concept. Same as Option 1 plus an expansion of the total area with a 2,000 square foot dining area addition to the north, increasing the dining area from 9,500 square feet to 10,500 square feet. Provides the option of moving to three lunch periods of +/-700 students at 15 square feet per student. Addresses the Needs items listed in Option 1 plus item 16;

OPTION 3

Option 3 considers the re-planning of the Cafeteria within the context of the overall building, and building circulation.

Assumptions and Planning:

- A) The Cafeteria is relocated to the courtyard, including 11,000 square feet of addition in the courtyard and 7,000 square feet of heavy renovation of vacated 2D Art Labs and FACS labs (in lieu of

an in-place 14,500 square foot heavy renovation.) Included is an expansion of the existing washrooms, renovation of a storage room into a concessions stand, and a widening of the East/West corridor south of the Auditorium to relieve congestion and create a Commons Area;

B) The Cafeteria takes advantage of the courtyard creating a relationship to the outdoors in line with Central High School;

C) The Cafeteria is now in close proximity to support events in the Auditorium and Gym;

D) Student travel times are reduced by moving the serving lines to the center of the building;

E) A 7,000 square foot FACS wing is built replacing the undersized existing spaces and adding additional needed spaces. See the CTE Team report for how this supports their Team's needs;

F) The relocation of the Cafeteria allows the Fine Arts programs to be grouped and expanded within a Fine Arts wing. Fine Arts is housed in a 4,500 square foot addition north of the current cafeteria, along with a 23,500 square foot heavy renovation of the Little Theater, Music, and Cafeteria spaces;

G) Allows for a same-floor expansion of Special Education and a same-floor relocation of DHH. See the Special Education Team Report for how this supports their Team's needs;

H) An opportunity is available to create a Collaboration/Speaker area connecting the 1st and 2nd floors (not drawn.) See the Classroom Team Report for how this supports their Team's needs.

OPTION 4

Option 4 is the same as Option 1, but locates new, re-planned serving and kitchen spaces in approximately the same location as they are currently in order to take advantage of existing under slab utilities.



Hinsdale Cafeteria Functional Team

Draft Assessment & Outcome Recommendations

Background

As part of the Hinsdale District 86 master facilities planning process, the Cafeteria Functional Team has provided the following assessment of the current dining facilities and recommendations for outcomes in a future state based on D86 feedback and industry best practices.

Current Assessment of Hinsdale Dining Facilities

Safety & Sanitation

Ensuring the highest levels of safety and sanitation in dining environment must be priority one for the D86 community and for the D86 food service provider. The current state of the facility provides several critical challenges in ensuring the safe and sanitary preparation, serving and consumption of food for students, faculty/staff and employees working in the dining facilities.

The Cafeteria Functional Team solicited the input of our professional dining services partner—Quest Food Management Services—as well as an independent assessment on the condition of the equipment and facilities from EcoSure, a leading industry provider customized, comprehensive onsite evaluations and food safety/sanitation training. EcoSure works with organizations such as McDonald's, Panera and Starbucks.

Student/Faculty Safety

Upon feedback from Quest and EcoSure, the Functional Team has identified some of the most critical student and faculty safety issues, related to both the safety of the food being served and the environment in which the food is being served:

- *Temperature in cooking/prep area*—The temperature in the kitchens at both Central and South can routinely exceed 100 degrees during the spring, summer and fall (and can be as high as 115 degrees) and is often even over 80 degrees during the winter months. This can present significant challenges to maintaining the proper temperature of cold foods in the kitchen and to cooling food appropriately as well. Both of these challenges present critical food safety opportunities for the D86 students and staff, as food not being held at the appropriate cold temperatures can experience rapid growth of bacteria that can lead to foodborne illnesses.
- *Cold storage on serving lines*—Many of the cold storage units on the serving lines in the cafeteria only passively control temperature—meaning they require ice and are not actively holding food cold, like a refrigerator or cooler would. This again presents critical food safety concerns for D86 students and staff, as food not being actively held at cold temperatures can experience rapid growth of bacteria that can lead to foodborne illnesses.



- *Electrical hazards*—There are a multitude of electrical hazards throughout the serving areas that could present the opportunity for shock, or for trips and falls. Additionally, there are frequent electrical failures in the Hinsdale Central kitchen, meaning appliances go down during service, which could compromise the ability to fully cook food to appropriately safe temperatures.



- *Lack of adequate breath protection*—There are several instances where adequate breath protection (sneeze guards) do not exist in serving areas, making it easy for students, faculty and staff to transmit illnesses, germs, etc.
- *Lack of adequate handwashing sinks*—Perhaps the most critical component of ensuring proper food safety and sanitation is frequent and thorough hand washing. At Central, there are no handwashing sinks in either of the main serveries or in the two serving stations set up in the seating area. At South, there is not a handwashing sink in the deli serving area set up in the seating area.
- *Opportunity for cross contamination*—The size of the kitchens at both schools provide for challenges with cross contamination of items for students with allergen concerns. The prep areas are quite small, with staff at times using cutting boards over sinks or even serving lines to prepare food. This provides opportunity for ingredients to accidentally fall into items not labeled with a particular allergen in them (i.e. a breadcrumb falling into a pan of green beans for students with gluten allergies).
- *Lack of adequate storage*—Industry statistics point to an average need of one foot of dry and cold storage per meal served per day, assuming frequency of deliveries is something that can be controlled. At Hinsdale South, the kitchen has less than half of the necessary storage requirements, which can prompt unsafe and unsanitary storage of food.
- *ADA compliance*—Neither the Hinsdale South nor Central campuses provide serveries (or environment) that are ADA compliant. Individuals in wheelchairs and/or crutches, for example, would have significant difficulty navigating the layout of the serveries in both schools, and would be challenged in having serving counters that allow for personal service and interaction with wheelchairs or scooters in particular.
- *Trash removal and delivery challenges*—At Central, the receiving dock is almost a city block from the kitchen entrance. All deliveries travel thru student hallways passing music rooms, pool entrance, locker rooms, restrooms, school elevators, administrative meeting room and athletic office before reaching the kitchen and storage destination. The trash is transported by an open garbage gondola one of which is stored at the kitchen entrance, which is directly across from the gym and locker room, as well as shared hallway where students are staged while they stand in line at the pasta line. Deliveries for the kitchen come thru either door number 5 (a shared student entrance) or through the dock. It is dependent on the size of the delivery and the traffic at the dock. If deliveries are made at the same time students enter or leave through door number 5, significant congestion occurs which could be an issue in case of an emergency. In addition, the dumpster is also located at door number 5, about half way down the ramp, which again creates significant foot traffic congestion.

At South, deliveries work well as the kitchen shares an exterior wall and has an exterior entrance. However, trash removal must travel about 2 city blocks through the building and student hallways to the dock/dumpster area. Boxes and garbage bags are stored in the southeast corner of the kitchen by the burger works serving line. When trash is unloaded from the kitchen, the gondola is staged outside the kitchen (no room inside) and is loaded up, then makes the trek down to the dumpster.

The practices at both Central and South are less than sanitary and present opportunities for trips and falls for students, staff and faculty.

Workplace Safety

Many of the issues noted above also present significant safety concerns for the team members D86 entrusts to prepare healthy and safe meals for students and staff.

- *Temperature in cooking/prep area*—The temperature in the kitchens at both Central and South can routinely exceed 100 degrees during the spring, summer and fall (and can be as high as 115 degrees) and is often even over 80 degrees during the winter months. This presents health and safety challenges for the food service employees and is far above what is considered acceptable.
- *Electrical hazards*—There are a multitude of electrical hazards throughout the prep serving areas that could present the opportunity for shock, or for trips and falls.



- *Water Hazards*—The dish machine at Hinsdale Central frequently overflows and floods the dish area, caused by lack of adequate drainage for the dish machine and the pot and pan sink. Even with scraping and wiping off dirty dishware before going into either the dish machine or sink, the system cannot handle the drainage. This creates a slip and fall hazard, and it also creates a food safety hazard as bugs and pests are attracted to this kind of water displacement. A link to a video of the overflowing dish machine can be found at <http://youtu.be/53Reu7aTxMM>. A photo of the drain for the spray sink after a normal day of usage is to the right.



- *Congestion of work space*—In addition to providing opportunities for cross contamination, the congested work space also leads to the potential for cuts, burns, trips and falls as the staff is working in very close quarters around knives, hot equipment and steam.



- *Cold holding equipment on serving line* – The lack of proper cold holding space on the serving lines (as described above) requires the staff to do more running back and forth to the kitchen than would be considered ideal. They are often carrying ice, which is heavy and creates opportunity for injury, and are also more prone to slips and falls on water or cords along the way.
- *Air quality*—Both Quest and EcoSure suspect the ventilation in the back of the house at both schools would not meet current code requirements if any construction was done. The code requirements have changed significantly over the past few years and now require that 100% of exhausted air be replaced with make up air.

Equipment Status

- *Back of House (Kitchen)*—The equipment in the back of the house is largely functional and in fair to good working order as the District has been proactive about repairing and replacing fixed assets. Some units that are currently in poor working order are being replaced over the spring and summer of 2015. Much of this equipment could be transferred to a new facility if desired as much of it has a decent amount of useful life available. The equipment audit conducted by EcoSure is attached as an addendum to this document.

At Central, power reliability is a significant issue, as equipment often goes down and is unusable due to power overload, with new power constantly being sourced. Additionally, plumbing is a significant concern for the dish area as described above. Finally, both facilities lack adequate handwashing sinks in the serving areas, and again, the ventilation in both kitchens is not up to current code.

- *Front of House (Servery)* – The equipment in the servery is outdated and expensive to maintain and repair (and has experienced gas leaks, water leaks and outages in recent months). It is bulky, institutional, and presents poorly. It does not showcase the dining program, provides for unattractive display of the food options and detracts from the experience for those participating in the dining program.

The actual serving lines at both locations are decades old, and the serving stations set up in the seating areas are cobbled together with mismatching and damaged pieces of equipment. The serving lines are completely uniform in appearance particular serving line, meaning the District cannot update or fix one area without the rest of the space looking dated or mismatched.



Deli Line at South



Snack Bar at Central



Serving Line at South



Serving Line at Central

As mentioned earlier, there is also inadequate breath protection in several places in the front of the house.

- *Front of House Ventilation*—There is no ventilation available to be able to do any cooking in front of the students at either campus, which is a critical component of today's best dining programs.

Student Throughput

Four primary issues exist with facilitating efficient student throughput in the Hinsdale dining program.

- *"Line" v. "Scatter" System*—The current configuration of the lines at both Central and South require students to wait in long lines for one concept versus being able to bounce from one option to another, bypass lines for a beverage or grab and go item and get to cashiers quickly. This "line" setup, versus a more food court type of feel, creates long lines and wait times. Wait times for students at D86 can easily be in the 12—15 minute timeframe for students looking for made to order options, compared to Glenbrook North or South (another Quest client) where students experience made to order options at nearly every station and experience 6—7 minute service times.
- *Lack of seating & welcoming seating*—Current seating capacity at Central is about 604 seats, and South has 525 seats. Both spaces would need to be significantly expanded or reconfigured to allow for higher seating density to support *three* lunch periods. Additionally, students today report issues of isolation, bullying, and harassment due to today's seating configuration, and often eat in band rooms, classrooms and hallways.
- *Ability to serve throughout the day*—With today's busy students and their compressed schedules, some students pressed for time are unable to frequent lunch today because of the lines and wait periods. At South, students are unable to access food throughout the day (between classes, during study periods, etc.) like at Central.

Industry Best Practices

A plethora of data exists today in documenting food service and school food industry best practices. Our Functional Team was able to explore what is driving the dining and consumption habits of students today and what is likely to come moving forward, as well as how nutrition is impacting learning and behavior in the classroom today

Student Experience & Performance

Students today desire diverse and authentic foods. The Pew Research Center states that today's students "*are the most ethnically and racially diverse cohort of youth in the nation's history*"¹. Today's students, especially students like those in the D86 community, are well traveled, have grown up experiencing a variety of dining experiences like

Chipotle or Panera, where fresh, authentic and diverse options are made “their” way. They want input in and influence on what they are eating, and want to know what is in their food.

For today’s students, convenience is also key². Students want flexibility and easy access to food when they are hungry, and the reasons why are debated. Some believe that are less tied to “traditional” meal times due to scheduling demands. Others believe that today’s best diet and nutrition practices that direct people to eat smaller meals more frequently throughout the day are shaping student eating behavior. The International Food Information Council, on the other hand, notes that millennials are prone to patterns of behavior that can affect their health and energy balance such as lack of meal planning and skipping breakfast³.

Numerous studies and articles have pointed to the impact of skipping breakfast and nutritional imbalance has on a child’s ability to learn, many of which are cited in a collection of studies published by the Food Research Action Council (FRAC). These studies note that children who eat breakfast perform better in the classroom, are less likely to be obese, and demonstrate better behavior at school. Additionally, students who are well nourished also perform better in the classroom, show higher cognitive functionality, and exhibit fewer instances of behavioral and emotional problems⁴. Regardless of the reason, flexibility in meal service is certainly a practice the Functional Team believes should be modeled moving forward.

Other best practices the Functional Team would note in the outcomes we present in the following pages include:

- Creating a dining environment that encourages students to dine together. A recent article stated that millennials want “a chill place to be chill at”⁵. We believe there are socialization, safety and financial benefits the D86 community will experience with this outcome. Students who dine together build community together, and in today’s era of social media, the Functional Team believes that providing an environment for students to dine together benefits the D86 community in numerous ways. Additionally, students who stay on campus to dine with their peers are safer, as they do not leave the confines of the school. Finally, students who stay on campus and use their dollars in the D86 food service program keep their dollars on campus, which has a host of financial benefits for the school (such as continuing to invest in the food service experience and program) that taking dollars off campus.
- Creating a welcoming, inclusive experience for free and reduced lunch-eligible students. Hinsdale D86 respects the inherent worth and dignity of each of our students, and the Functional Team believes it is imperative that students who are eligible for free and reduced lunches have a variety of healthy, well-balanced food options made available to them, as they currently do today. We also believe these students should continue to be fed in a way that protects the privacy of their families’ economic situations.
- Creating a dining environment that accommodates food allergies, disabilities, religious preferences and other special circumstances. In today’s dining environment, more and more students are presenting food allergies, making it important for our program to be able to safely accommodate as many allergy and dietary requests as is financially and operationally responsible for the District. Additionally, food allergies are now designated as a disability according to the Americans with Disabilities Act (ADA), meaning as a public institution we have a legal obligation to safely serve these students.
- Creating zoned seating that allows students who wish to have quiet study spaces to work alone or in small groups to do so, as well as larger social spaces for students who wish to use the space for a more social experience. Additionally, different types of seating (such as bar-height seating) can better accommodate the needs of students with more introverted social orientations, versus only offering large community tables (which is offered today). This approach can provide a more welcoming environment for all students at the Hinsdale D86 community.

Food Preparation, Service and Safety

Today's best practices in food safety are ones where the preparation and cooking of food is occurring as close to the point of service as possible (and sometimes at the point of service). This provides for the highest degree of freshness, and builds trust with the customer by helping him/her see how his/food is being prepared. Additionally, today food is being assembled to order for the customer to help accommodate dietary restrictions or taste preferences, and the physical space of the cooking and serving environment must be designed with this in mind. And, of course, best practices today would certainly include designing spaces that ensure the physical comfort of the employees and guests in terms of things such as air quality, air temperature and lighting.

Sustainability

Finally, sustainability has become an important part of best practices in today's dining environment. Dining programs are enormous consumers of energy, and with both the cost and environmental impact of this energy consumption, sustainability has become a critical area of focus in today's dining environment. From the amount of natural light prevalent in the facility to the energy usage of appliances to the amount of water consumed in the operation, all areas of the dining program are being evaluated in the design of kitchens, serving areas and even seating areas.

Commercial composting has also become an important part of sustainable dining programs, which impacts location of the dining space and equipment sourced for future dining spaces. Composting can offset disposal costs and provides numerous environmental benefits. Finally, the Cafeteria Functional Team recommends using the cafeteria as a catalyst to being a serious district-wide recycling program. The cafeteria is a large user of recyclable products and should help drive this initiative, but it must be done as part of an overall school effort.

Desired Outcomes

The Cafeteria Functional Team has identified three critical outcomes we wish to achieve in the Hinsdale D86 dining services program: 1) Provide the safest, most sanitary foodservice environment possible, 2) Accommodate the scheduling requests of the D86 community to operate three lunch periods, and 3) Provide a student dining experience that matches the excellence of our institution

1. *Ensure Safe and Sanitary Practices*—The Functional Team does not believe the current facilities at either Central or South meet our community's expectations for safety of our students, faculty and of the team we entrust to provide dining services for us. We recognize the hard work of the Finance and Facilities' teams at both facilities to have addressed what can be addressed over the years, and we commend their work. Simply put, the infrastructure of the facilities are inadequate to ensure safe, sanitary conditions for all of our community members, and this must be a paramount objective and goal for whatever final product is achieved in both facilities.
2. *Improve Student Throughput*—If the D86 administration wishes to have three lunch periods, the dining facilities must be able to accommodate that desire. Seating capacity must match the number of students in each period. The serveries need to have an adequate number of service points that can be quickly and conveniently accessed in a "scatter" system (v. long lines), and offer a variety of both grab-and-go and assemble-to-order options to accommodate the individual needs and schedules of students, faculty and staff.



A design such as this option could allow students to quickly access multiple service points in one facility v. being limited to one line or option, and/or waiting in line for long periods of time

3. *Enhance Student Experience*—The desire of the Cafeteria Functional Team is to design a foodservice program that provides a student experience noted for 1) fresh, nutritious food, 2) variety and choice in food options, 3) accessibility throughout the day, 4) great options for all students, regardless of income or dietary considerations, 5) building community and 6) enhancing the health and performance of our students.

We are looking for facilities that provide adequate kitchen infrastructure to make fresh foods—not just heat and serve options. We believe our students should be able to see their food being prepared so they can trust in its healthfulness and wholesomeness.



We believe the program needs to offer a variety of options, both in terms of cuisine and in terms of the speed of which food can be accessed. In addition to the made and assemble to order options discussed at length in this document, and the benefits associated with this approach (allergen accommodation, freshness of food, safety and sanitation, etc.) our Functional Team has also identified the need for healthy, grab and go options throughout the day, including breakfast, lunch, and after school as students are transitioning from class to extracurricular activities.



Finally, we believe the evolution of the dining program with today's, and tomorrow's students, is one that will bring about a need for the dining environment to blend into a social environment for students where they can socialize and build community. We suggest providing a dining environment that builds community, not creates social issues of isolation, harassment or bullying. We are looking for a facility that offers the flexibility the District may need from the food service space, while providing the lighting, seating and technology options necessary to allow students to feel comfortable spending time alone or in groups socializing.



Citations

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