Bellingham Public Schools
a collective commitment

Central Kitchen GUIDING PRINCIPLES – VERSION 1.4

The Bellingham Good Food Promise

Real Food, Made with Love

Encouraging a lifetime of healthy eating by serving students nourishing, delicious, whole foods in a welcoming environment

Great Teaching with Strong Support

We create a healthy school community by building the relationship among Food Services, teachers, and staff. Food Services ensures through high quality food preparation that students are well-nourished and ready to learn. Teachers and staff ensure that students are able and ready to make healthy food choices. This is supported by purposeful and ongoing Professional Development of all staff and effective leadership throughout the organization.

Guiding Principles

- The physical characteristics of the kitchen facilitate healthy and whole sustainable food preparation that aligns with the food values in the Bellingham Food Promise.
  Indicators
  - A warm and welcoming work space with natural light
  - Adequate space for cooking, storage, and shipping/receiving
  - Utilize environmentally sustainable equipment and operational practices, including waste stream processes.
  - Provide exciting and functional equipment
  - Sufficient heating and cooling
  - Environment to be open and transparent
  - Maintenance of the facility is accessible and easily accomplished
- Collaboration space to support professional development and instruction
  Indicators
  - Provide accessible teaching and learning space for training
- Occupants and visitors enjoy a safe, healthy, and nurturing environment
  Indicators
  - Intentional building and site security
  - Facility resources are easily accessible to maximize efficiency
  - The kitchen provides a consistent indoor temperature and high indoor air quality
  - Circulation is well organized, and the equipment is ergonomically correct

Innovation and Flexibility

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We seek continuous improvement and encourage the leadership and creativity of students, parents, teachers, and staff.

Guiding Principles

- Create an environment that is multi-functional and adapts to the future needs
  Indicators
  - Building is useful year-round to capture, process and have the ability to store local seasonal produce
  - Prepare for and welcome expansion of existing programs, new programs and new collaborations
  - Make a seamless transition from the current model to the new Central Kitchen
  - Intentional planning for future expansion of the physical space
  - Space and flexibility provided for future catering program

A One Schoolhouse Approach

We offer healthy food and food education to every student, throughout the school day and their school career.

Guiding Principles

- The building offers an inspiring, accessible environment for the community.
  Indicators
  - The building is a model for school meal production within the region.
  - Space must be adaptable to allow for the evolution of food preparation
  - Provide ample space for display and signage
- The building creates a welcoming, safe and inclusive environment for the diverse staff and provides an equitable distribution of resources and services to ensure excellence for all
  Indicators
  - Locker rooms
  - Provide teaching and learning/meeting spaces
  - The office space meets the community needs and provides for collaboration and team building while having a connection to operations
  - Space and flexibility provided for future catering program
  - Maintain current staffing agreements
  - Food services spaces provide efficient throughput

Student, Family and Community Engagement

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We involve our whole community in promoting the health and wellness of our students.

Guiding Principles

- The kitchen is a hub of community excitement and pride

  Indicators

  - The facility will accommodate and support an increase in school meal participation
  - The facility layout promotes the opportunity for great customer service and community engagement.
  - Space and flexibility provided for future catering program
  - Capacity to feature whole and local food used in the kitchen
  - Clear and apparent accessibility to parents and the community

Early Childhood Education

We are committed to offering children wholesome and positive food experiences from the moment they enter our schools.

Guiding Principles

- The facility and equipment support the preparation for developmentally appropriate meals

  Indicators

  - Space planning allows the ability to isolate food preparation to meet specific needs