Meeting Minutes
Food Services Transition Team Meeting
November 29, 2017
3:30 p.m. – 4:30 p.m.

Members Present:
Marcy Brown
Ron Cowan
Sue DeJong
Patrick Durgan
Bob Kuehl
Simone Sangster
Jessica Sankey
Mardi Solomon
Sue Webber

Minutes Review and Membership
The meeting began with a review of the minutes; there were no changes. It was noted the J. Marie Riche will be joining the Food Services Transition Team representing the Communications and Community Relations Department.

Bethel Central Kitchen Visit
Patrick Durgan, Executive Chef/Director of Food Services spoke about the central kitchens at both Shoreline School District and Bethel School District. Some Food Services staff have done trips to both of these locations that have been very insightful. Shoreline's Central Kitchen had very good examples of equipment and Bethel's Central Kitchen was a very good example of the flow of goods and production. Bethel's Central Kitchen was also a good example of how this change was embraced. The family atmosphere the staff had in the kitchen was also evident.

The team watched a Bethel School District video about their Central Kitchen. Then Ron Cowan, Executive Director Capital Projects and School Facilities, walked the team through the photos taken from the Oct. 25th visit to Bethel School District. Afterward, the team discussed pluses and minuses of that central kitchen when thinking about our vision of a central kitchen.

Minus

- Not everything was perfect. Mistakes were made.
- It was over a year after the Bethel Central Kitchen was built before they began cooking meals.
- They didn't anticipate the negative press.
- Bethel Central Kitchen is only cooking for the elementary schools, so not all their schools are online with the central kitchen program.

Plus

- Bethel School District is gradually switching their food program to a central kitchen program and are taking time to get it right.
- Bethel Central Kitchen is constantly learning new techniques.
- Bethel Central Kitchen is working on perfecting what they know.

Central Kitchen Facility Design Update

Central Kitchen Facility Design team has been developing the Guiding Principles and Indicators that conceptually assist the designers. These guiding principles are based on the Bellingham Farm-to-School Promise. That team also spent time looking at the square footage and laying out the space. Bethel Central Kitchen is 22,000 square feet; Bellingham's will be 14,000 square feet. It was noted that the kitchen consultant for the central kitchen is the same consultant for the Bethel Central Kitchen.

Meeting Dates

The Food Services Transition Team will meet each Wednesday through the end of the 2018 school year, although there will not be a meeting on December 27, 2017. The team will work with Communications and Community Relations on messages to community.

The meeting adjourned at 4:20 p.m.

The next meeting is scheduled for Wednesday, Dec. 6, 2017 at 3:30 p.m. at the Central Office, Room 114.