Meeting Minutes
Food Services Transition Team Meeting
November 15, 2017
3:30 p.m. – 4:30 p.m.

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

Introduction
The meeting started with introductions of the members who represent various interest throughout the district, community and county. This team is based on a similar team that helped transition the change in school start times. While that transition team didn't do all the work, they were there to make sure issues were addressed and nothing was missed throughout the district.

Charter/Reason for Team
The team looked at the Food Services Transition Team Charter. The Bellingham Good Food Promise is the core around which the transformation of the Food Services program will be built. The goal for this team is to help the Food Services program transition to a model like that described by the principles in the Good Food Promise regarding scratch-cooking of whole ingredients. Currently, the space for the Food Services Program is a challenge and the program has reached over-capacity at the cooking kitchens. It is also expected that the Sehome High School kitchen will go offline the fall of 2018. The Central Kitchen, while it may be functional by the fall of 2018, may not serve the entire district until later with careful planning.

Program Status
Patrick Durgan, Executive Chef/Director of Food Services shared with the team his vision of the way in which the menus will transition (click here for Menu Transition presentation). He outlined the current model, the short-term model and the long-term mode for the menus. Currently, there is no consistency

from school to school and each site will eventually need the same equipment and the same expectations. Food storage and deliveries are overwhelming and maxed out. Pre-cut produce is a necessity right now due to lack of storage and proper equipment to process whole produce. The goal is to have this equipment in the Central Kitchen program so that whole produce can be processed. The new Central Kitchen program will also eliminate the long hold time for certain items, such as pasta, rice, and pizza. The Central Kitchen helps tell a story of local food brought into the district and the process it takes from the ground to the plate.

Communication
The Food Services Transition Team and the Central Kitchen Facility Design Team both have pages on the Bellingham Schools website. Minutes and other handouts will be available on these sites. Information may also be shared through the Food Services newsletter and in other areas via the Communications and Community Relations Department. One of the things the Food Services Transitions Team can begin thinking about is branding. Communications will lead that part of the work.

The meeting adjourned at 4:10 p.m.

The next meeting is scheduled for Wednesday, Nov. 22, 2017 at 3:30 p.m. at the Central Office, Boardroom.