

### **Call to Order:**

Dr. Greg Baker, Superintendent, opened the meeting at 3:03 pm. He introduced himself, outlined the purpose of the meeting, and asked committee members to introduce themselves.

Others present: Margaret Gude, Mea Tyas, Nora Klewiada, Mark Dalton, Elizabeth Van Niekerk, Rob Rienstra, Brianna Pugh, Jozlin Peterson, Sue Webber, Mardi Solomon, Simone Sangster, Laura Plaut, Patrick Warner, Jessica Sankey, Sara Southerland, Anda Adams, J.Marie Riche (facilitator), and Lisa Hust (presenter).

### **Context: The Bellingham Promise, Farm to School (F2S), Bond / Kitchen**

Dr. Baker thanked everyone for their time and energy and acknowledged that gathered in the room are experts in the subject of school food. Because of the bond support in 2013, which included the mandate of a district central kitchen, we will have the financial capacity to build the facility. With some tools that have already been developed, this group can help fine tune the vision of what we are going to do. Dr. Baker mentioned the [Bellingham Promise](#) and how the [Bellingham Farm-to-School Promise](#) was born from that thinking. Of the features of a new program, the most important elements are that kids need to like it, it needs to be healthy, and the more local food the better. Dr. Baker encouraged each member to reflect their particular perspective and then think about the broader picture and be pragmatic about the entire district and all of our students.

### **Review of Group Charter, Consensus Process, and Norms**

J.Marie Riche, Communications Facilitator, gave an overview of the meeting agenda and group charter.

Simone Sangster, Assistant Superintendent of Finance and Operations, reviewed charter statement and the [advisory group template](#).

Simone and J.Marie also described the outcome of this group's work, which is a 1-2 sentence Vision Statement for BPS Food Services, plus relevant definitions and context. They also noted what is NOT part of this group's work; this group is not defining "how" we get to that vision from here, and it is not designing the new centralized kitchen. Other teams will do those tasks. Our job is to define the vision and to present that vision to Dr. Baker in the form of a recommendation by December 18.

J.Marie discussed the approach to consensus within the context of the group's work, how the group will determine they have reached consensus, and suggested some norms for how participants will work together. Participants agreed. Those norms are:

- Begin and end on time
- Follow our agenda
- Set devices on silent
- Listen to understand
- Have fun

### **Current Food Services**

Mark Dalton, Director of Food Services discussed our current program.

Mardi Solomon, Farm-to-School Advisory Group member, shared highlights of the Farm-to-School Promise Mardi and the Harvest of the Month program.

### Small Group Discussion

J.Marie had the group split into twos and threes to reflect on what they heard in the presentations by Mark and Mardi and identify questions. The group reconvened and discussed. Basic themes that emerged:

- Current participation of free and reduced students
- Government requirements for what must be offered and what students must take
- Culture change - what kids want to eat, what teachers are teaching, what food services staff want and can cook
- Overarching structural values about quality food choice
- The amount of time students are given to eat

### Site visits and Focus Groups

Simone Sangster gave an overview of site visits made to schools/kitchens in California and Colorado. To encourage visioning, Simone asked everyone to look at the handout of a [picture of a blackboard](#) taken at the Edible School Yard at Berkeley.

Lisa Hust, Communications Technician, gave an overview from seven focus groups (comprised of district parents, students, staff, and community members).

### Small Group Discussion

J.Marie had the group split into twos and threes to reflect on what they heard in the presentations by Simone and Lisa and identify questions. The group reconvened and discussed. Basic themes that emerged:

- Time students are given to eat their meals
- Cafeteria time being considered instructional time
- Challenge of sourcing local products
- Flexibility about what is served and addressing allergies is tricky with the central kitchen model

### Homework Assignments

J.Marie asked group members to review in detail the Farm-to-School Promise and indicated an email would follow the meeting with attachments to review in detail: [Site Visit Report](#), [Focus Group Reports](#), [Chef Ann Video](#)

### Debrief

J.Marie asked the group for feedback about what worked well today and what might be different next time.

Worked well:

- Agenda development and staying on track
- Dream come true (to get to do this work)



**BPS – Food Services Advisory Group, No. 1**  
**Thursday, October 22, 2015**

- Well organized so lots of ground covered

Do differently:

- Contact information for more collaboration
- Mix it up for more collaboration with various people
- Have all visuals in hard copy

**Closing**

The meeting concluded at 5:00 pm