Central Kitchen GUIDING PRINCIPLES – VERSION 1.1

The Bellingham Good Food Promise
Real Food, Made with Love

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.
  
  **Indicators**
  - A warm and welcoming work space with natural light
  - Adequate space for cooking, storage, and shipping/receiving
  - Utilize sustainable equipment and operational practices. Provide exciting and functional equipment
  - Sufficient heating and cooling
  - Environment to be open and transparent
  - Maintenance of the facility is accessible and easily maintained

- Collaboration space to support professional development and instruction
  
  **Indicators**
  - Provide accessible teaching and learning space for training

- Occupants 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
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
  - Expansion is accommodated
  - Building is useful year-round
  - Overcome unforeseen problems

**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 creates a safe and inclusive environment for the diverse staff
  Indicators
  - Locker rooms
  - Meeting spaces
  - Office needs
  - Catering
  - Awareness of building limitations
  - Modifications vs new construction needs
  - Usable vs unusable square footage expectations
- The building offers an inspiring, accessible environment for the community.
  Indicators
  - Become the model
  - Continue to evolve
  - Efficient throughput
  - Raising the bar
  - Seamless transitions
  - No jobs lost

**Student, Family and Community Engagement**
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
  - An increase in school meal participation
  - Provide great customer service
Encouraging a lifetime of healthy eating by serving students nourishing, delicious, whole foods in a welcoming environment

Strong, ongoing campaign of cool catering
Whole and local food used in the kitchen

The kitchen is the model for the district - warm, safe, welcoming, and inspiring

**Indicators**

- Efficient throughput
- Space supports the Bellingham Good Food Promise
- Make the transition from the current model to the new Central Kitchen seamless
- 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.