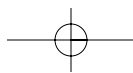


A Guide to Centralized Foodservice Systems

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Preface

Centralized food production in school foodservice dates back to the beginning of the National School Lunch Program. Pictures of centralized food production operations in New York City date back to the early 1950s.

In recent years, there has been an increase in the number of school districts that are centralizing food production. This increase may result from several factors: rapidly growing school districts, limited availability of labor, need for cost containment, and the need to control food quality.

A Guide to Centralized Foodservice Systems was developed to assist school foodservice directors in making decisions about whether or not to centralize food production in their district. NFSMI worked with school foodservice directors employed in districts with centralized foodservice systems in identifying areas that should be included in the manual, issues that should be considered in making decisions related to centralization, and processes that are required to implement a centralized foodservice system.

This reference is organized into 11 chapters: introduction to foodservice systems, decision making process in selecting a new foodservice system, planning process for centralized foodservice systems, writing a feasibility study, financial considerations for centralized foodservice systems, consulting services; gaining support for a new foodservice system, food safety in centralized foodservice systems, central kitchens, regional kitchens, and receiving (satellite) kitchens. Throughout the chapters there are “Case in Point” boxes that provide examples of practices in centralized foodservice systems. In addition, there are six in-depth case studies describing centralized foodservice systems. These case studies represent large metropolitan school districts and a small rural school district. One case study focuses on a district that has had a centralized foodservice system for more than 20 years, and another case study features a district that just completed and opened its central kitchen.

The NFSMI and the USDA Food and Nutrition Service hope that you will find *A Guide to Centralized Foodservice Systems* to be informative and useful in understanding centralized foodservice systems.

Acknowledgments

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Foodservice professionals assisted in identifying the content for the manual. They provided great ideas, samples of processes and forms used in their facility, and feedback throughout the process and we gratefully acknowledge their contributions. Special thanks are extended to the foodservice directors and their staffs who assisted in development of the case studies by providing facility tours, answering extensive questions, and reviewing the final case study.