1 COMMERICAL KITCHEN ZONE

- 1.1 Cold storage / freezer
- 1.2 Dry storage
- 1.3 Bakery
- 1.4 Demonstration cooking + prep stations
- 1.5 Cooking equipment/hood
- 1.6 Recycle, compost + tray drop

2 TEACHING KITCHEN ZONE

- 2.1 Vegetable prep sinks + equipment storage
- 2.2 Demonstration work stations
- 2.3 All glass doors to open to seating
- 2.4 Outdoor classroom adjacent to seating, power source for equipment
- 2.5 Outdoor kitchen accessible to indoor teaching kitchen

3 SERVING ZONES

- 3.1 Hot + cold lunch service visually open to kitchen
- 3.2 Fresh fruit & vegetable baskets
- 3.3 Check out

4 DINING ZONES

SMART

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- 4.1 Grades K-1-2 seating at round tables all glass north facing views
- 4.2 Grades 3-4-5 seating at round tables all glass north + east facing views
- 4.3 Variety of seating for small groups at round tables + cafe tables
- 4.4 Flexible, movable soft seating for casual meet ups and snack time
- 4.5 Covered upper terrace for class and dining use
- 4.6 Lower terrace for class and dining use: amphitheater steps for seating

5 AESTHETICS OF HEALTHY FOOD ENVIRONMENTS

- 5.1 Hot/Cold food counter with display case
- 5.2 Incorporation of appealing lights and colors
- 5.3 Integrated audio capabilities

6 EDUCATIONAL SIGNAGE. WAYFINDING AND MARKETING

- 6.1 Menu signage highlighting seasonal fresh foods + nutrition facts
- 6.2 Slate chalkboard writing surface
- 6.3 Educational + wayfinding signage to feature health and nutrition information

7 WATER ACCESS AND VENDING MACHINES

7.1 Fresh water station adjacent to milk + juice cart

8 ON-SITE FOOD PRODUCTION

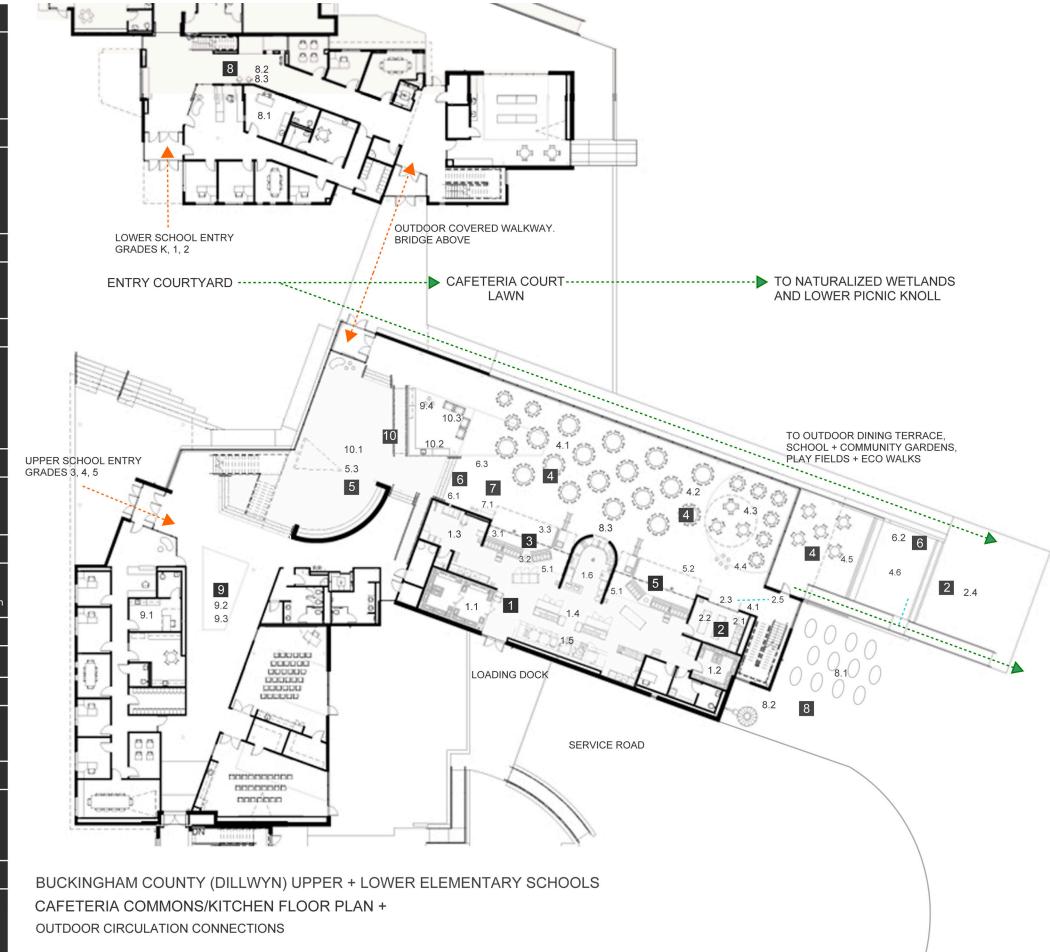
- 8.1 Kitchen gardens; permacultural gardening herbs, vegetables, flowers with access to rainwater cistern collection, outdoor power, and compost station
- 8.2 Non-potable water sources: rainwater collection cistern, hose bib

9 INTEGRATED HEALTHY FOOD EDUCATION FACILITIES

- 9.1 Wellness center/clinic
- 9.2 Wellness center lounge + exhibition commons
- 9.3 Educational + wayfinding signage to feature health and nutrition information
- 9.4 Nutrition, gardening and cooking resource library

10 INTEGRATED COMMUNITY HEALTHY FOOD EDUCATION

- 10.1 Community meeting room with exhibition display, project screen + seating
- 10.2 Prep sink, counter and storage area
- 10.3 Soft lounge seating



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