



MEDIA RELEASE

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Envisioning The Future of School Food at EDspaces 2016

(Silver Spring, MD) — Beyond Green Sustainable Food Partners and allied organizations are joining forces with the Education Market Association (EDmarket) to showcase the future of school food and operations at the EDspaces Conference & Expo on Learning Environments in Cincinnati, Ohio on November 2-4, 2016.

Envision a school kitchen where making food like hummus, pizza and garden salad are all assembled from scratch with fresh, locally grown ingredients; and where kids, like Junior Chefs, work alongside staff to develop weekly school menus featuring nutritious meals everyone enjoys. Chef Greg Christian, has helped schools across the country incorporate local foods into school lunches, and is passionate about this future environment. “Schools currently serve basically ‘boxed lunches,’ mostly processed, full of salt and lacking proper nutrition. We realize that schools can’t go completely organic, but I encourage them to start with one scratch-cooked meal per week. We are teaching them ways to do this, to reduce waste and still keep within their schools’ budgets.”

EDspaces 2016 attendees will have the opportunity to enjoy sustainable school-style lunches and mini-demonstrations by Chef Greg, on two days of the conference, while taking a break from exhibits and education on the tradeshow floor. The future of school food will be told in visual storyboards illustrating how students enjoy eating meals prepared from scratch using fresh ingredients from school gardens and local farms and engaging in learning about food and nutrition in green school dining centers and classrooms. In addition, as part of the education conference lineup that includes 30+ sessions, the Beyond Green team will present “Envisioning the Future of School Food” to share trends in sustainable school food and building practices.

Beyond Green along with Candacity, Denver Equipment Company, and Foodservice Facility Designs by LMS Development LLC have teamed up to build sustainable school food communities that connect school kitchens, classrooms, and local communities through food and education. The team supports schools in implementing scratch-cooked food operations using foods from local sources, while engaging students and the school community around cooking, food and nutrition education, waste reduction, and environmental awareness.

“This is the future of school food,” says Chef Greg Christian, president of Beyond Green Sustainable Food Partners. “We are excited to be sharing real-life examples of how to implement sustainable foodservice platforms with the people charged with improving school environments.”

Attend EDspaces 2016 to learn more: www.ed-spaces.com.

About Beyond Green Sustainable Food Partners and Associates

Beyond Green is a foodservice consulting company that partners with schools, universities, and hospitals, to assist organizations in becoming more sustainable and health conscious in their foodservice operations.

Learn more at: www.beyondgreenpartners.com

Candacity: www.candacityllc.com

Denver Equipment: www.dec-clt.com

Foodservice Facility Designs by LMS Development, llc: www.foodservicefacilitydesigns.com

About Education Market Association (EDmarket)

EDmarket serves the educational products marketplace by providing high quality tradeshow that increase the productivity of the channel; networking opportunities to build relationships with trading partners; and market information on which to make solid business decisions.

www.edmarket.org

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