More than a meal

Transforming high school culture through inclusive dining spaces

October 19, 2024





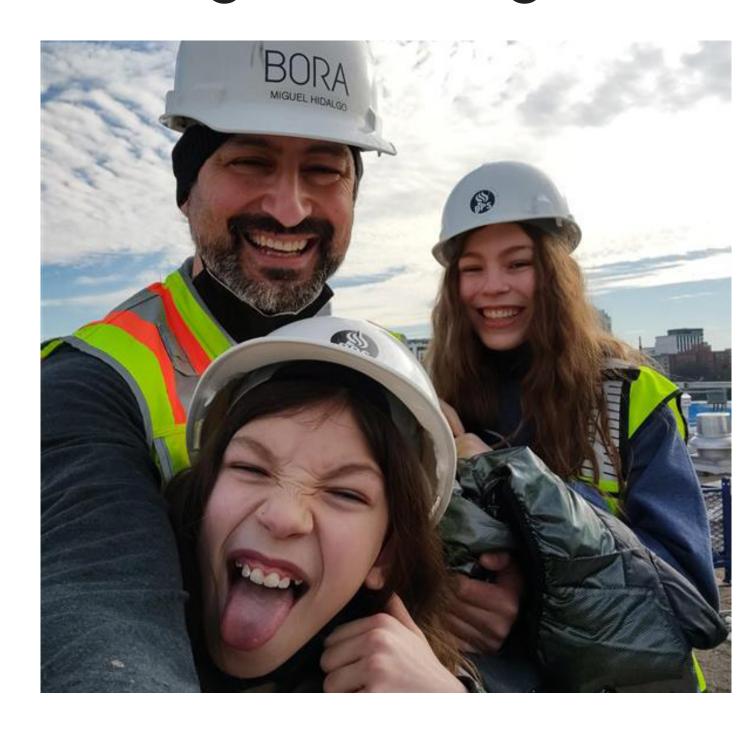
Peyton Chapman



Whitney Ellersick



Miguel Hidalgo



Principal of Lincoln High School

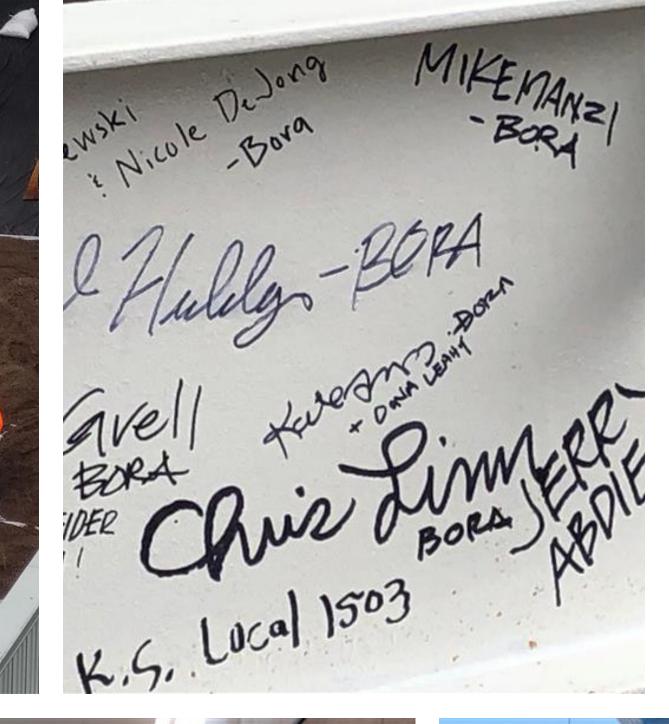
Portland Public Schools

Senior Director, Nutrition Services
Portland Public Schools

Senior Project Architect

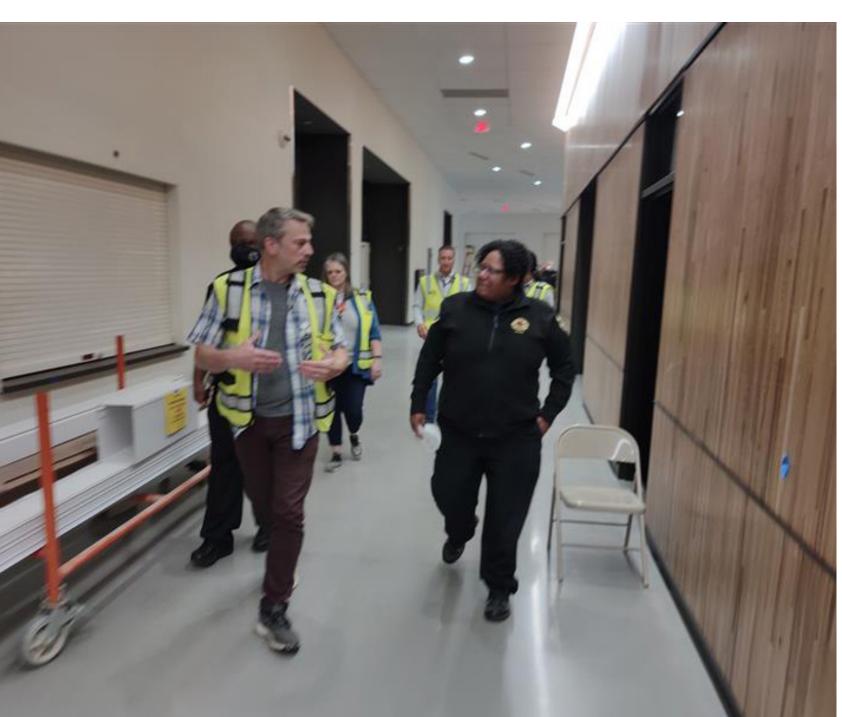
Bora Architecture & Interiors

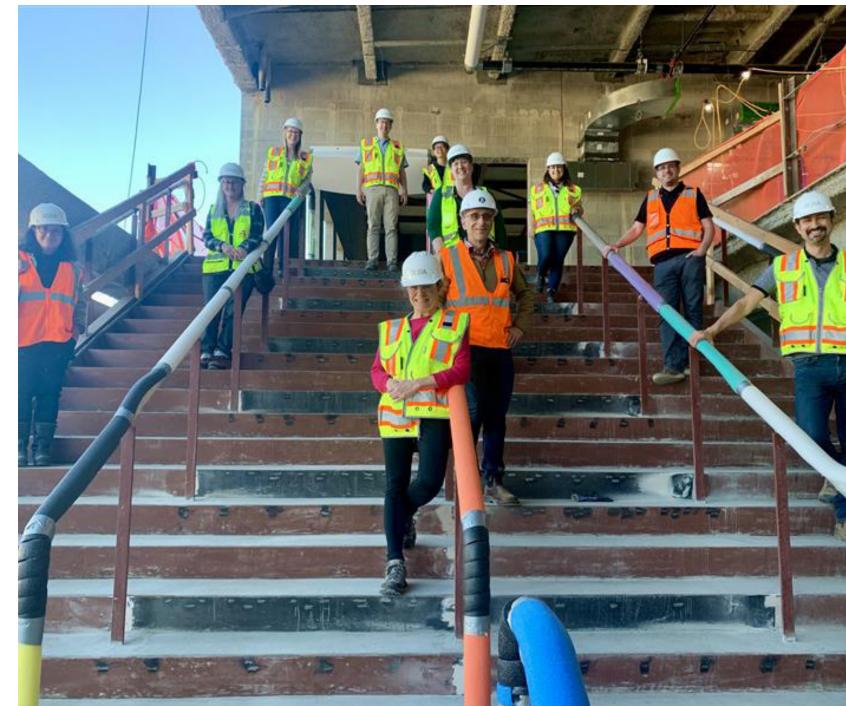














LEARNING OBJECTIVES

Learn about the strategies and initiatives implemented to encourage students, regardless of their economic background, to choose the new cafeteria and commons for lunch.

Examine the effects of the transformed cafeteria and commons on the overall school culture, its student interactions, and social integration.

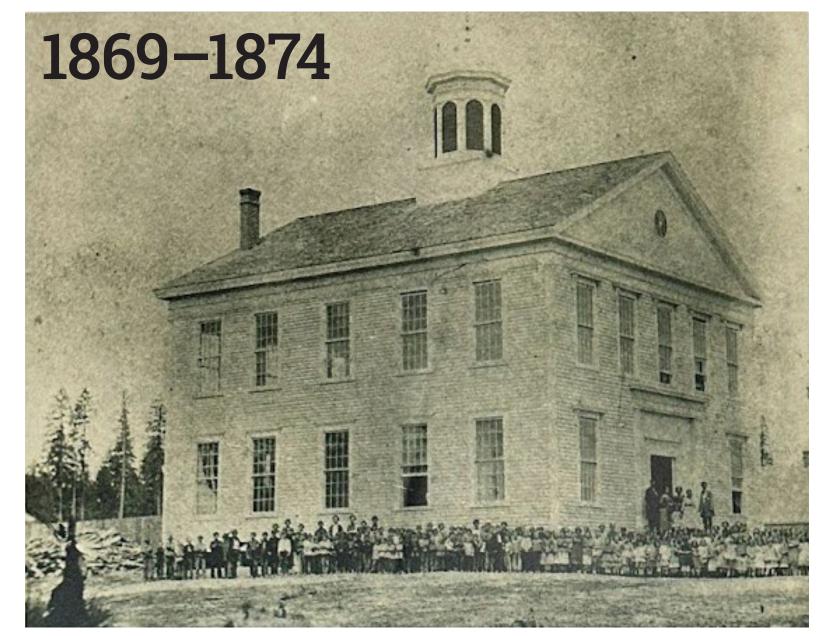
Analyze the factors contributing to the significant increase in lunchtime participation, from only free/reduced lunch program students to a significant number of the student population.

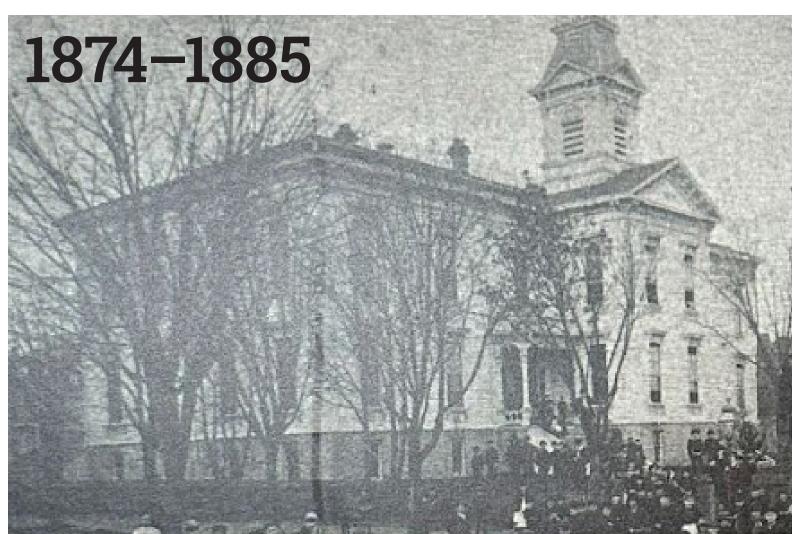
Identify best practices and actionable insights that can be applied to other educational institutions seeking to enhance social integration through a cafeteria and commons redesign.

- 1 Setting the Context
- 2 A Meal at Lincoln Before
- 3 Nutrition Goal Setting
- 4 Designing the New Lincoln High School
- 5 A Meal at Lincoln Now

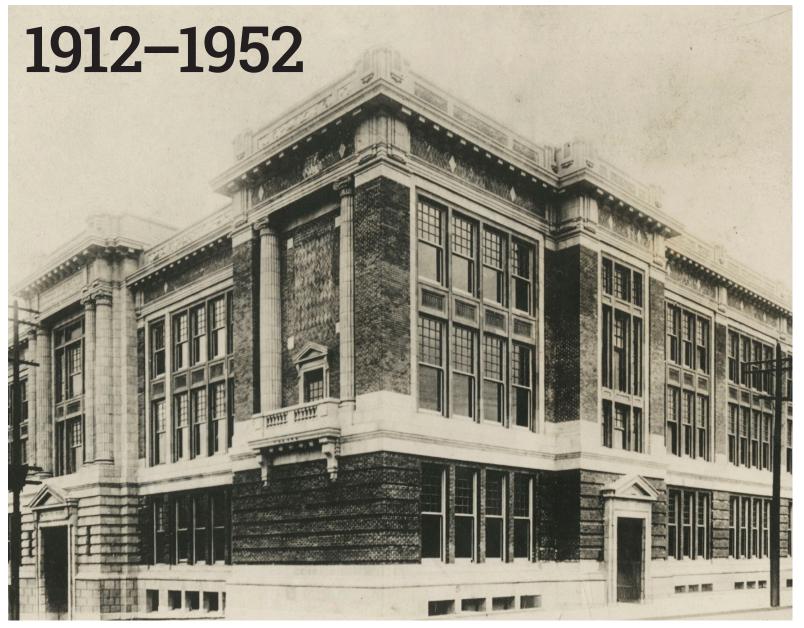
Setting the Context

ONE SCHOOL, MANY HOMES











PORTLAND PUBLIC SCHOOLS



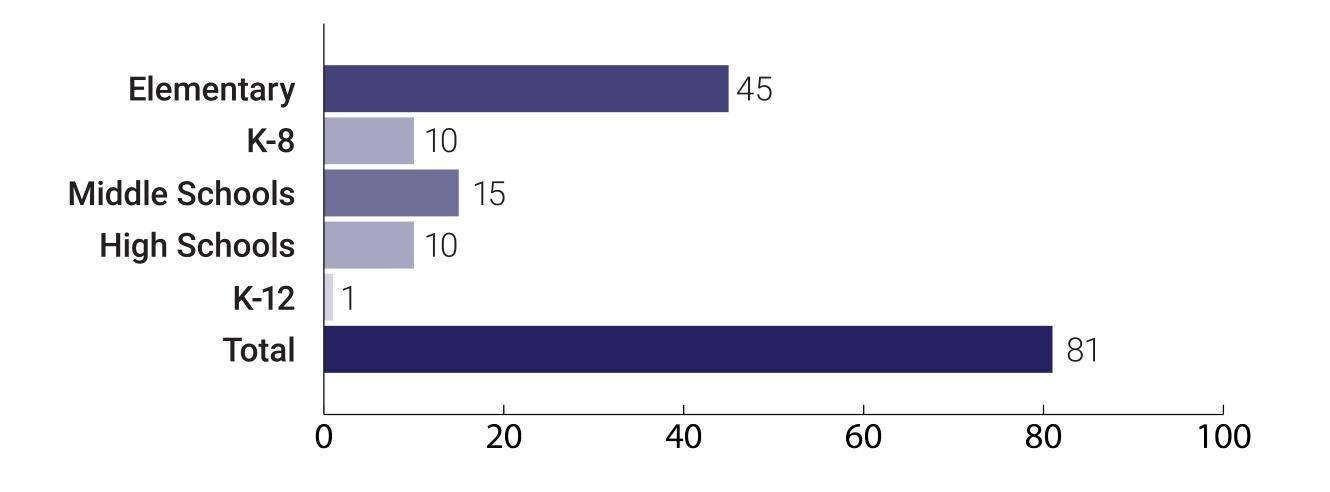
Population

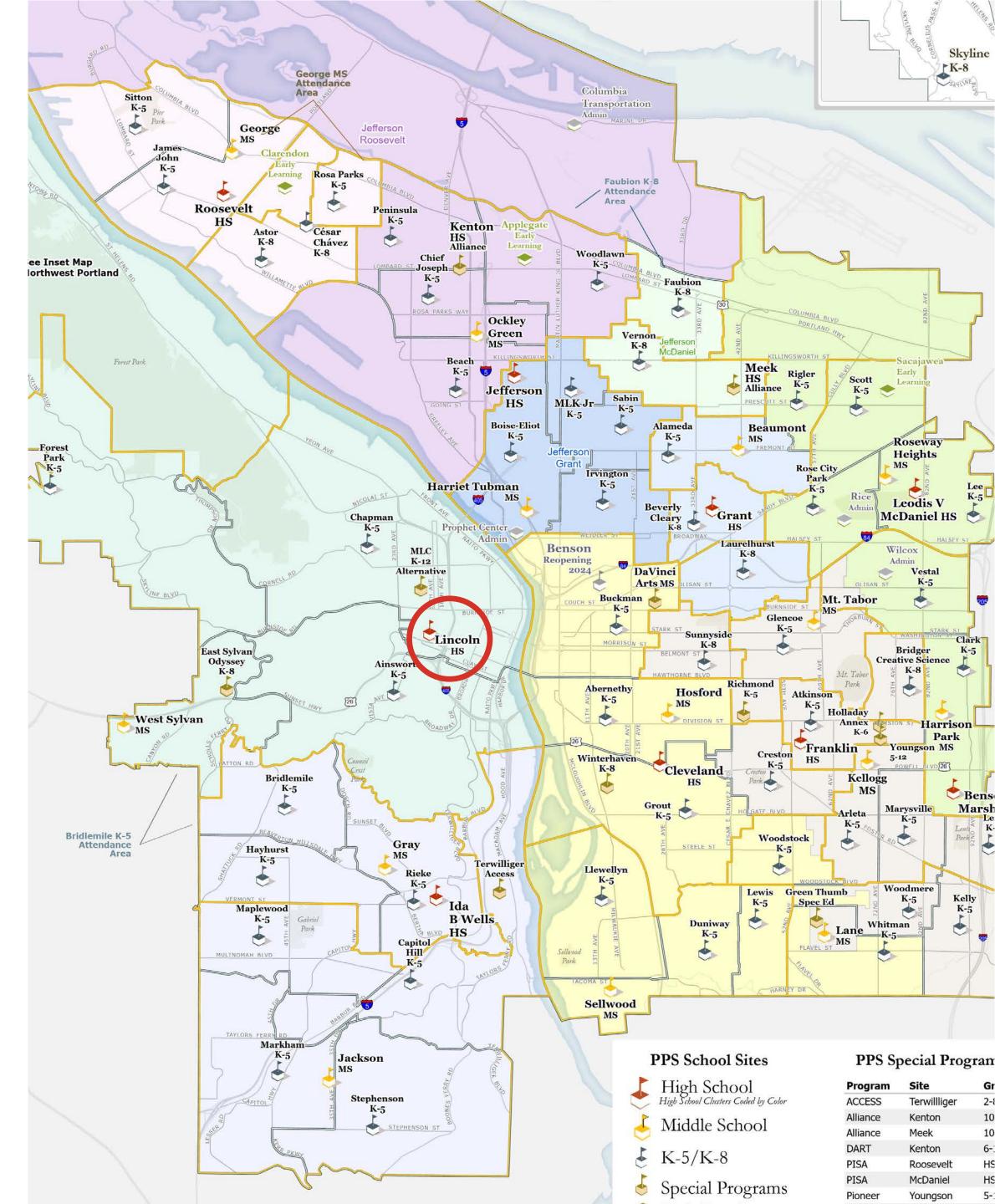
City of Portland: 641,000

Metro Region: 2.2 million

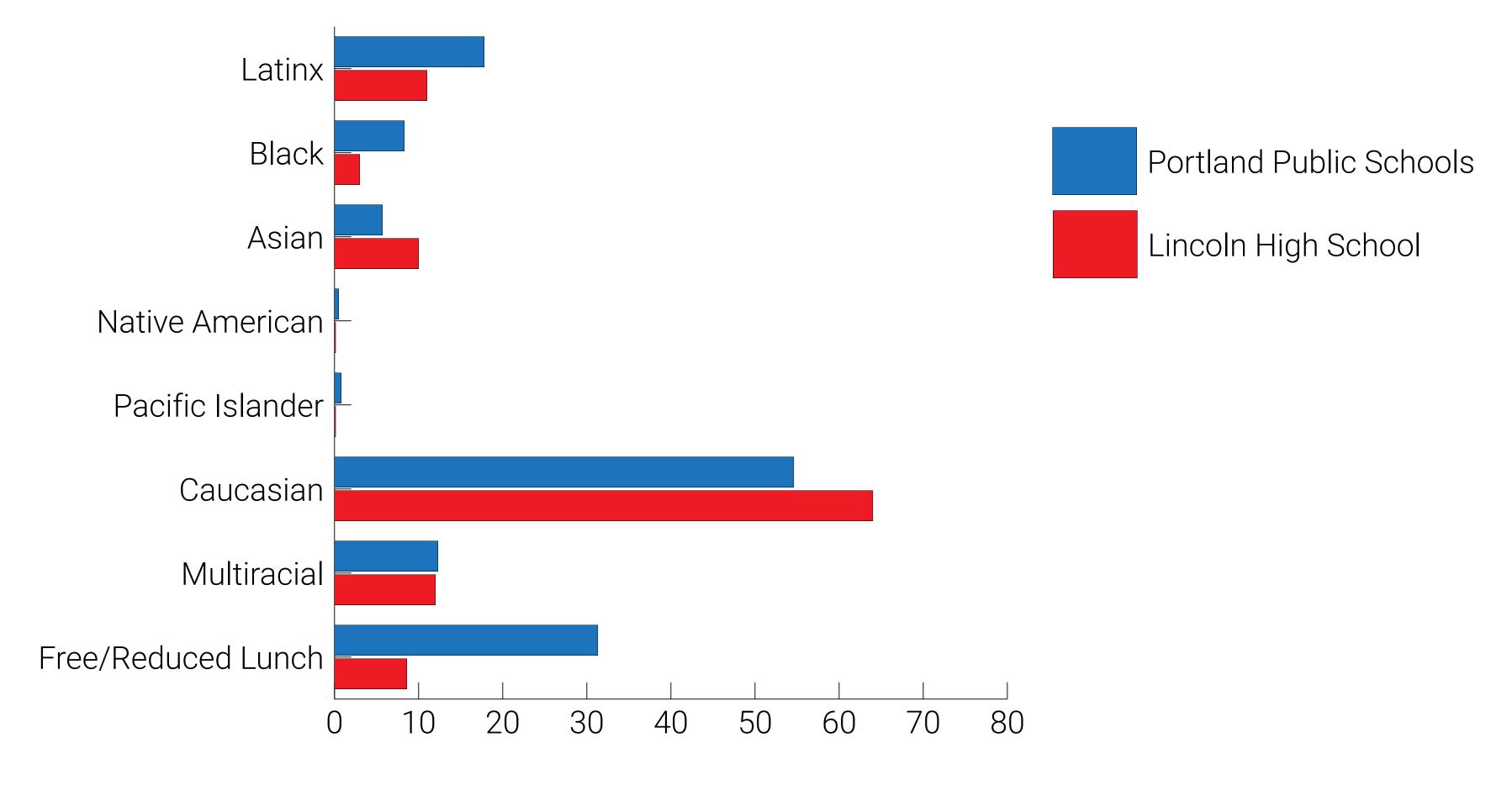
Portland Public Schools

Established 1851 81 schools, 44,000 students





DEMOGRAPHICS

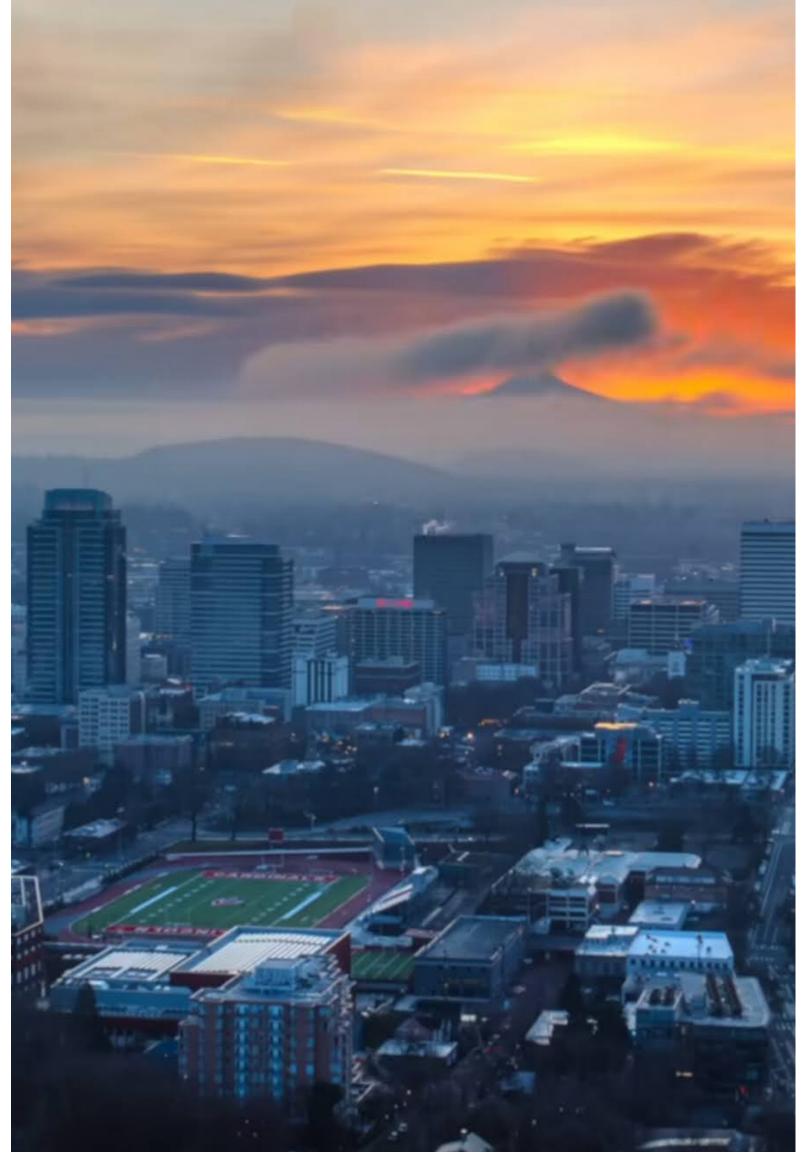


Percentage of Students (2023–2024)



AN URBAN HIGH SCHOOL





NEARBY FOOD OPTIONS

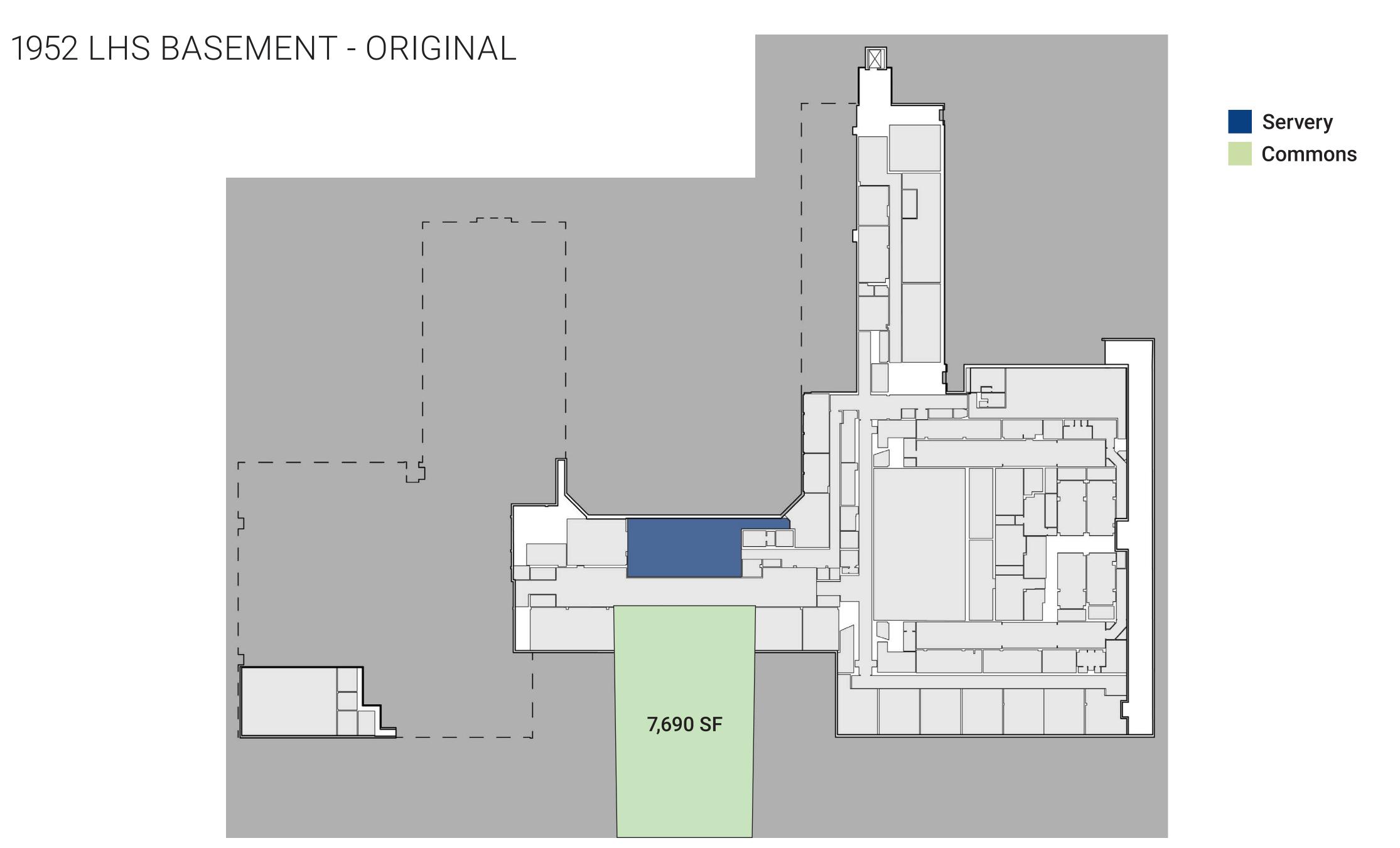


A Meal at Lincoln - Before

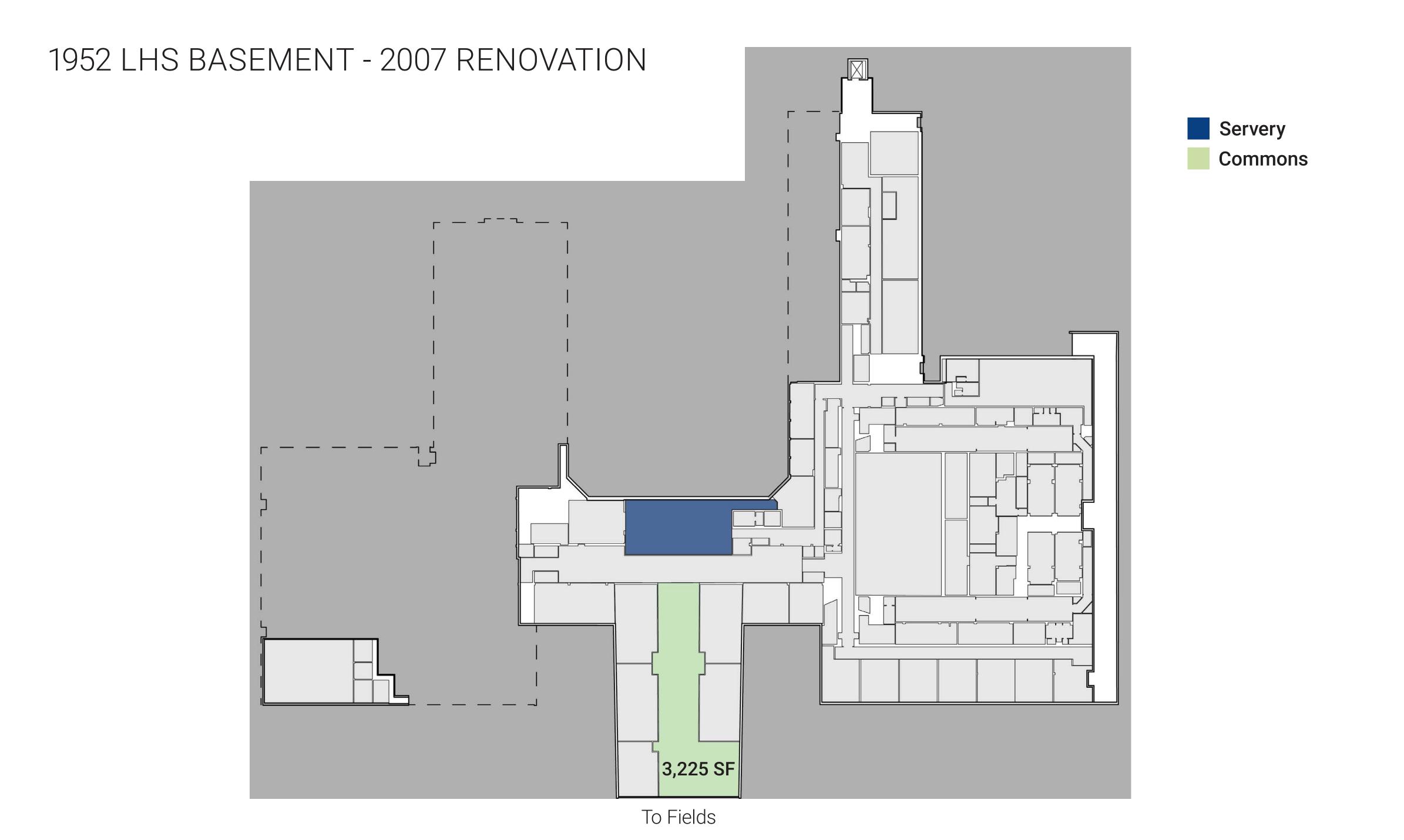








To Fields



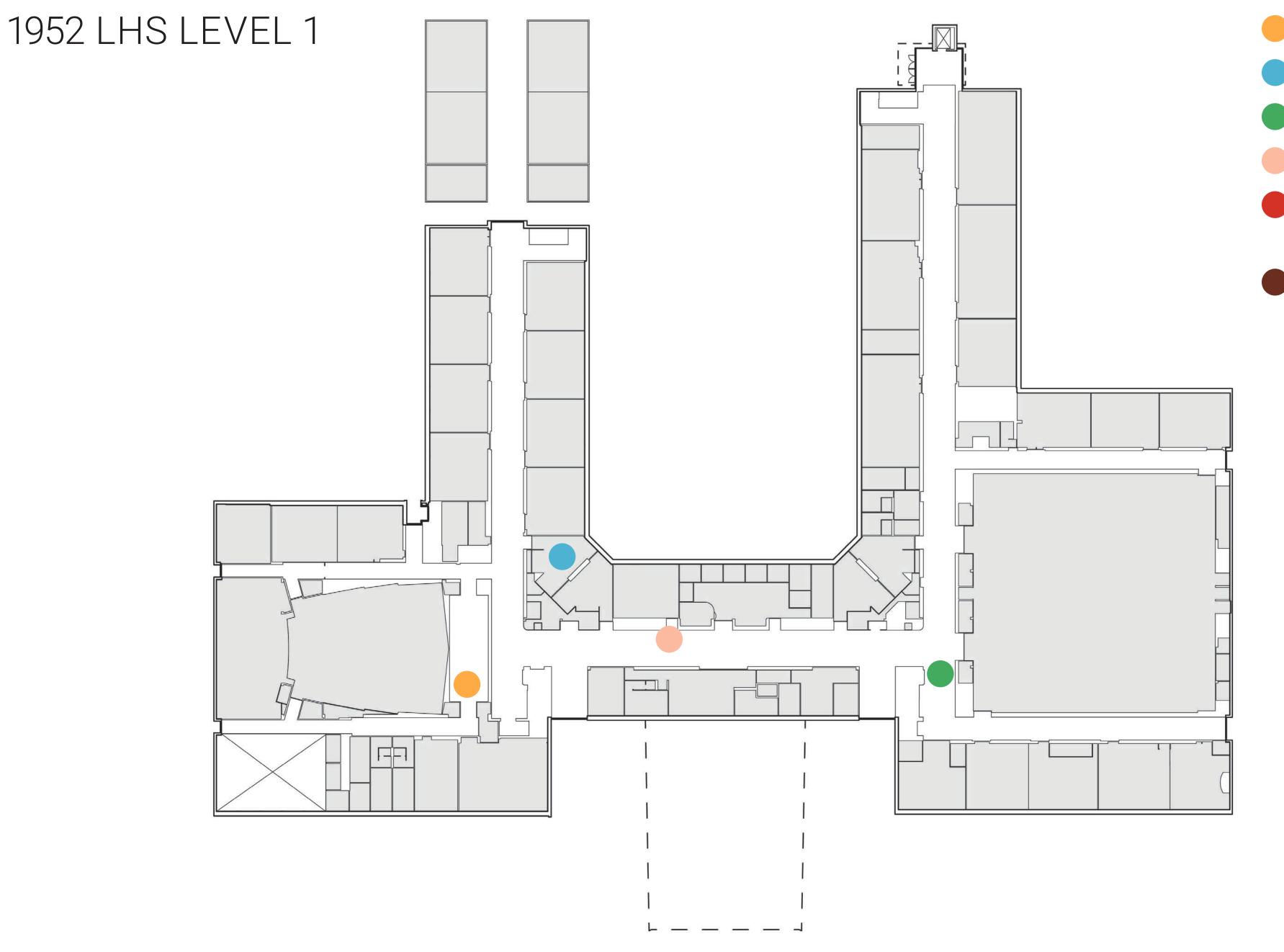












- LGBTQ Safe Space
- Gender Inclusive Bathroom
- Black Student Affinity Space
- ESL and Immigrant Student Affinity Space
- Latino Student Affinity Space(2nd Level, not shown)
- Asian Student Affinity Space (Basement, not shown)

3 Nutrition Goal Setting

What is preventing us from giving away a free lunch?"

1 Convenient

2 Available

Convenient

2 Available

1 Convenient

2 Available

1 Convenient

2 Available

GUIDING PRINCIPALS

- 1 Healthy, fresh food prepared on-site that is sustainable.
- 2 Simple menu, fewer options and better quality, plus made-to-order sandwiches.
- The goal is to get students to stay on campus and eat school provided food.
- Be conscientious about the packaging to reduce the stigma associated with "free lunch".

- Provide one lunch period to foster the culture of LHS.
- 6 Provide water stations at serving area for refillable water bottles.
- The commons should be centrally located and seat 600 students.
- The main kitchen needs to be secured, but not with unsightly rolling shutters.

- 2 LHS Coffee Cart Club on 1st or2nd floor near Culinary Arts andthe commons.
- Outdoor grills and concessions could be used for lunch during nice weather.
- The goal is to improve the user experience.

Designing the New Lincoln High School

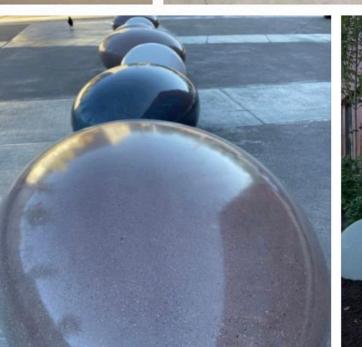


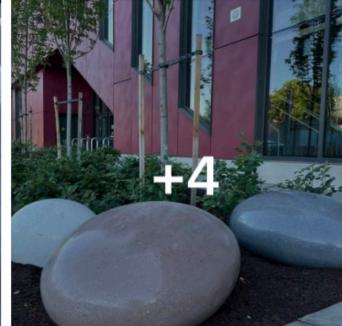












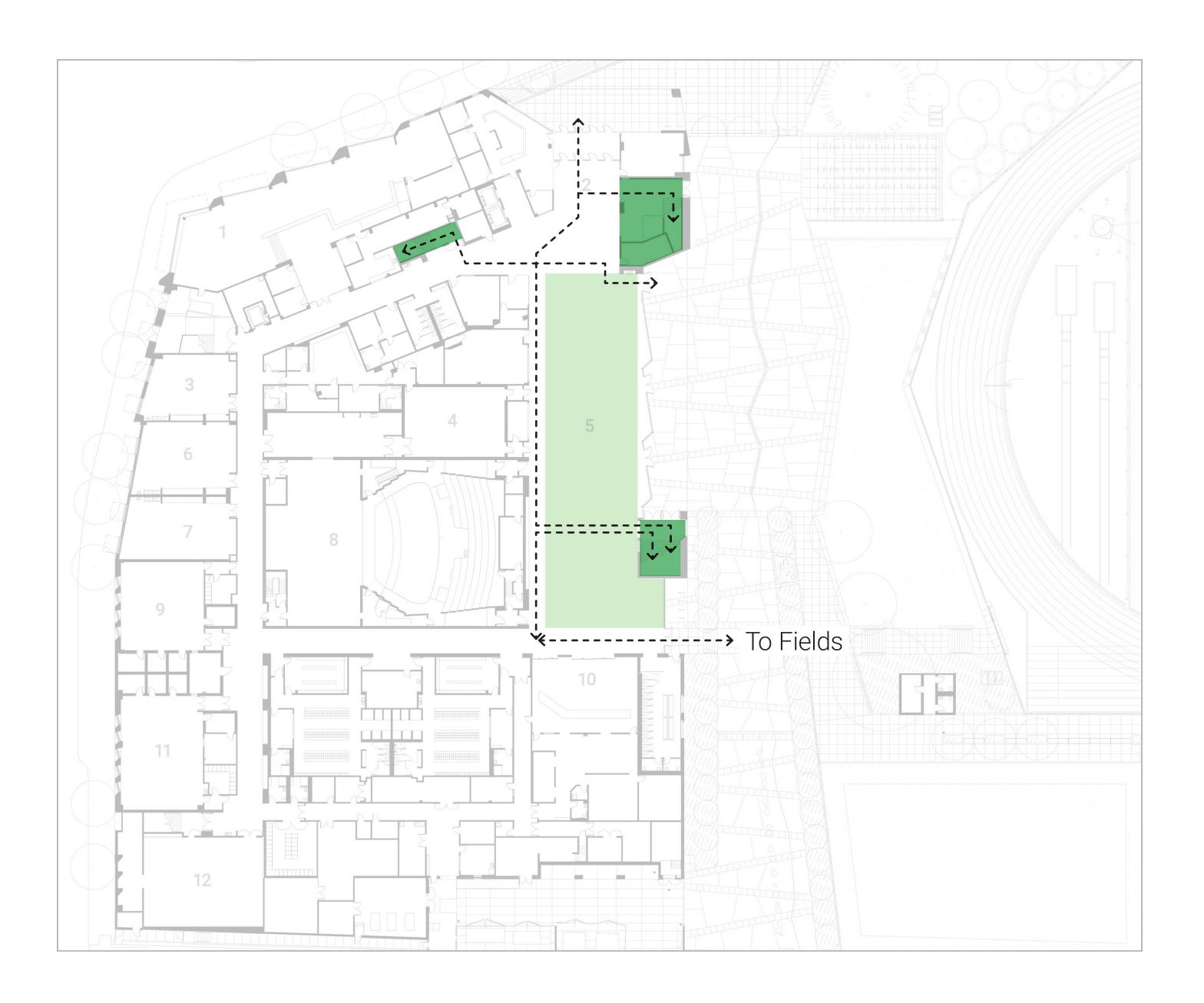
COMMONS AS THE CROSSROADS OF THE SCHOOL COMMUNITY Academic Core Performing Arts **Athletics** Commons





Commons

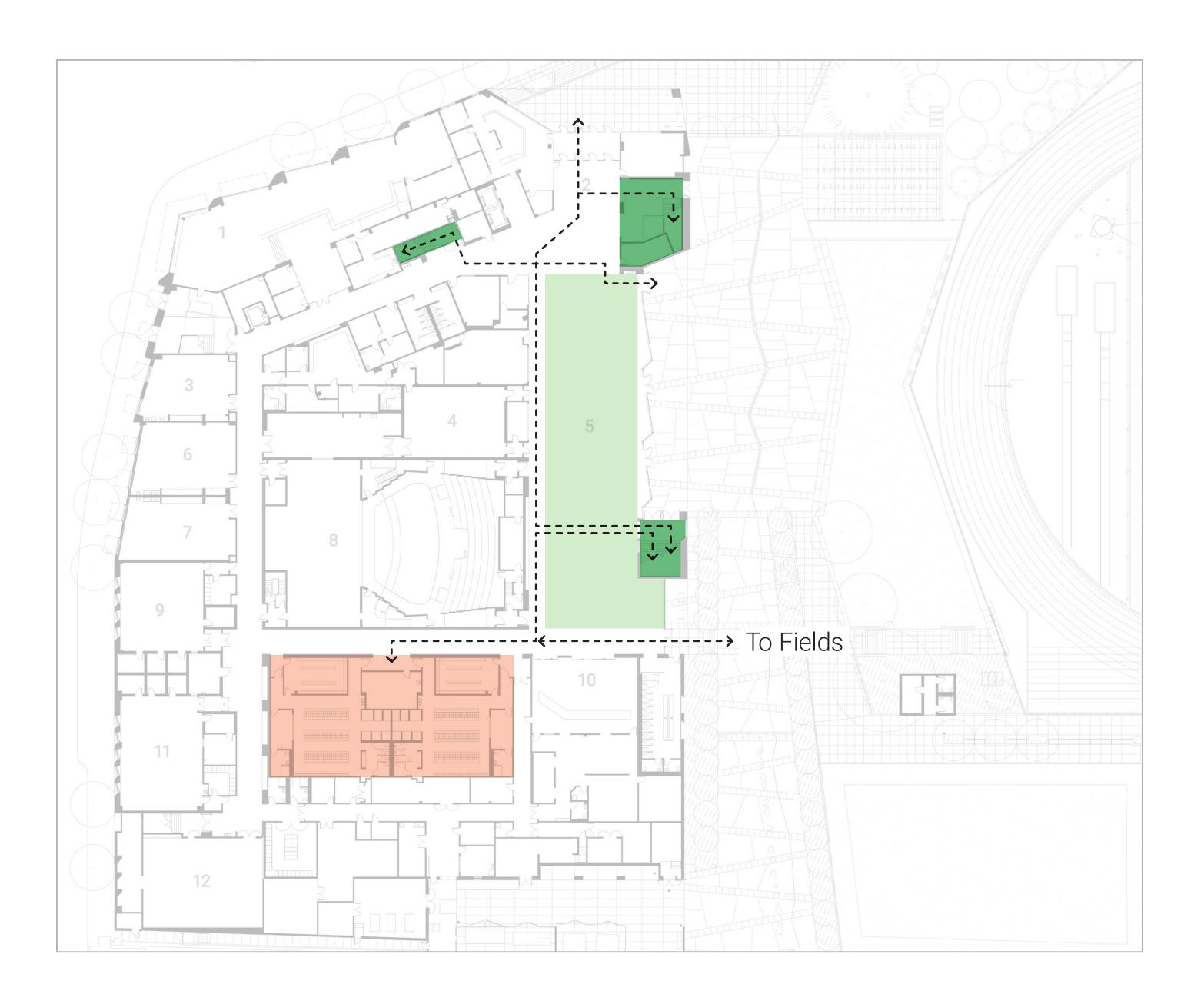




Commons

Stairs

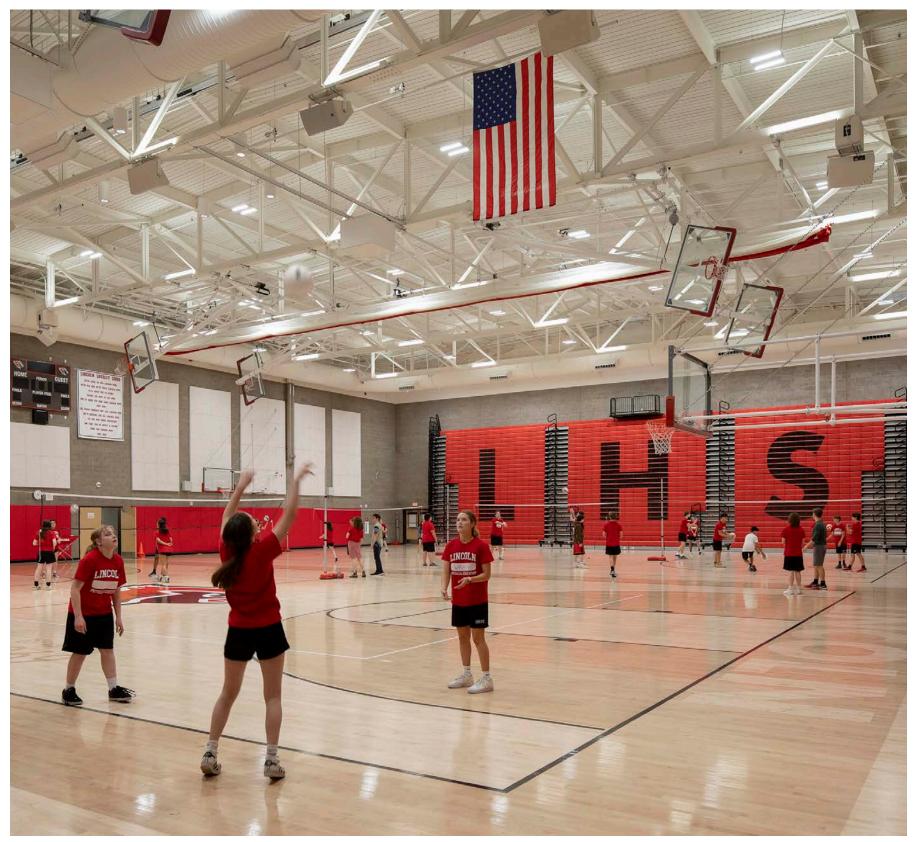


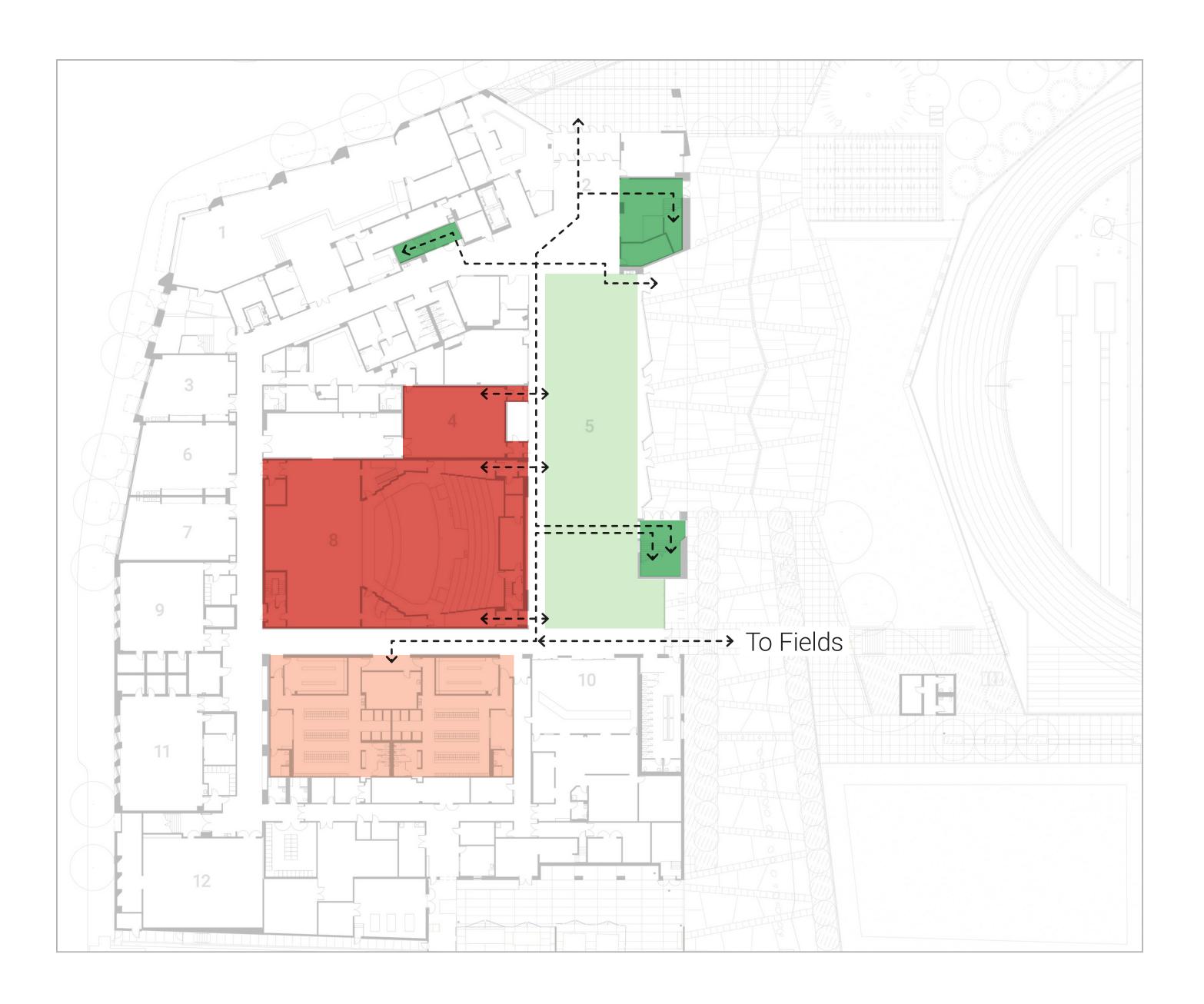


Commons

Stairs

Locker Rooms





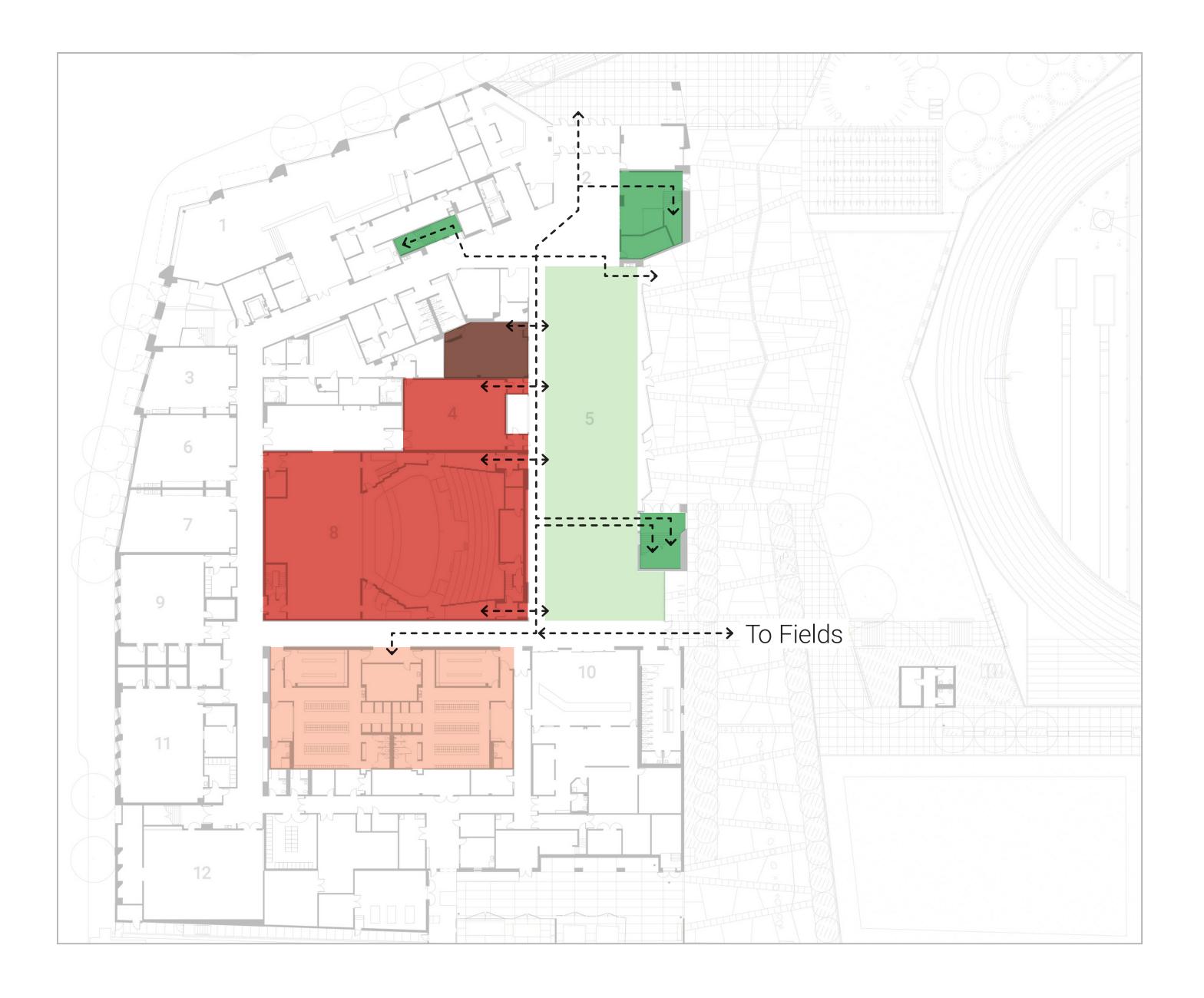
Commons

Stairs

Locker Rooms

Performing Arts





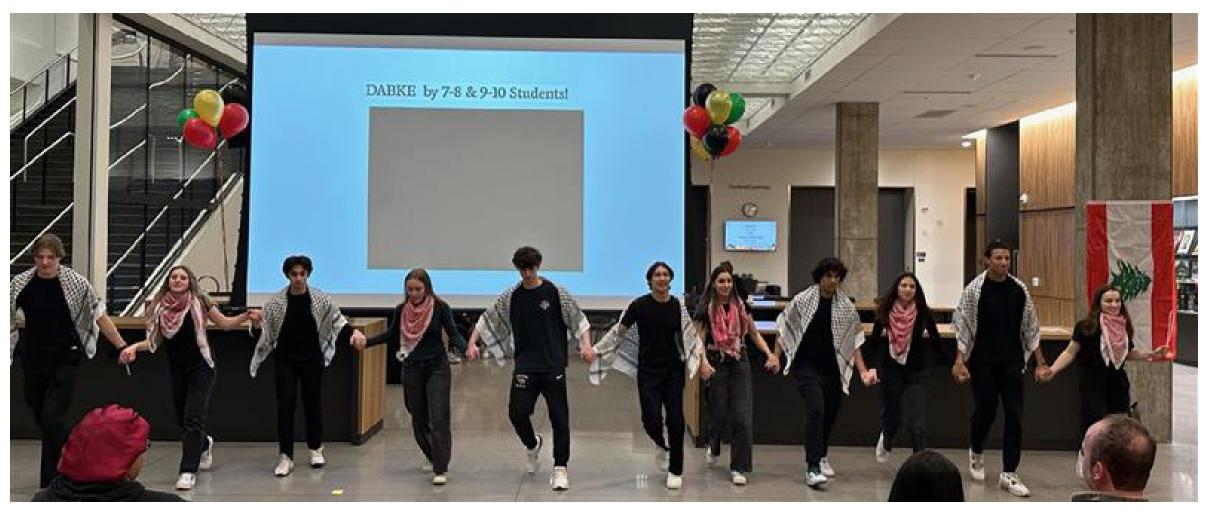
- Commons
- Stairs
- Locker Rooms
- **Performing Arts**
- Multicultural Room

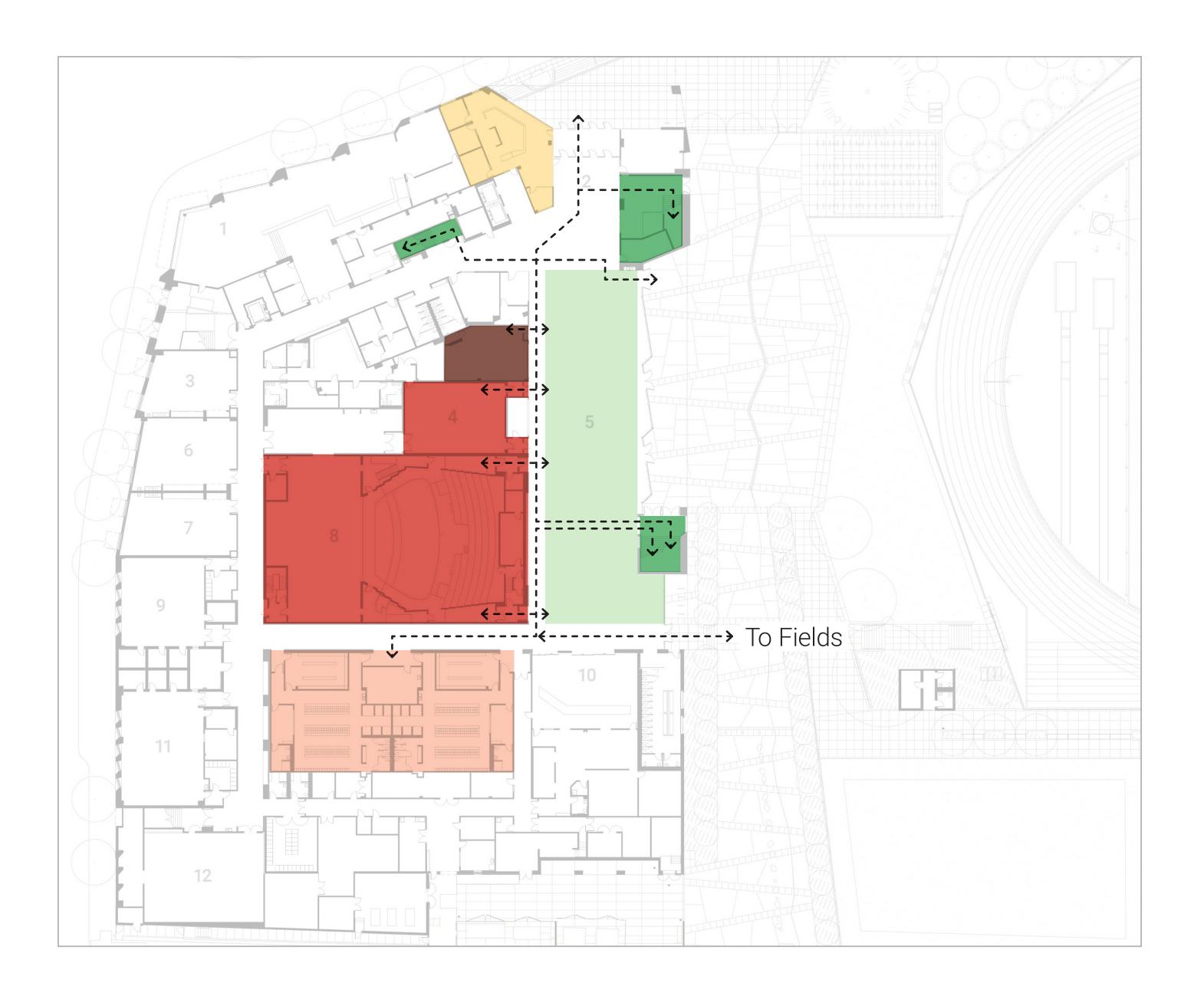










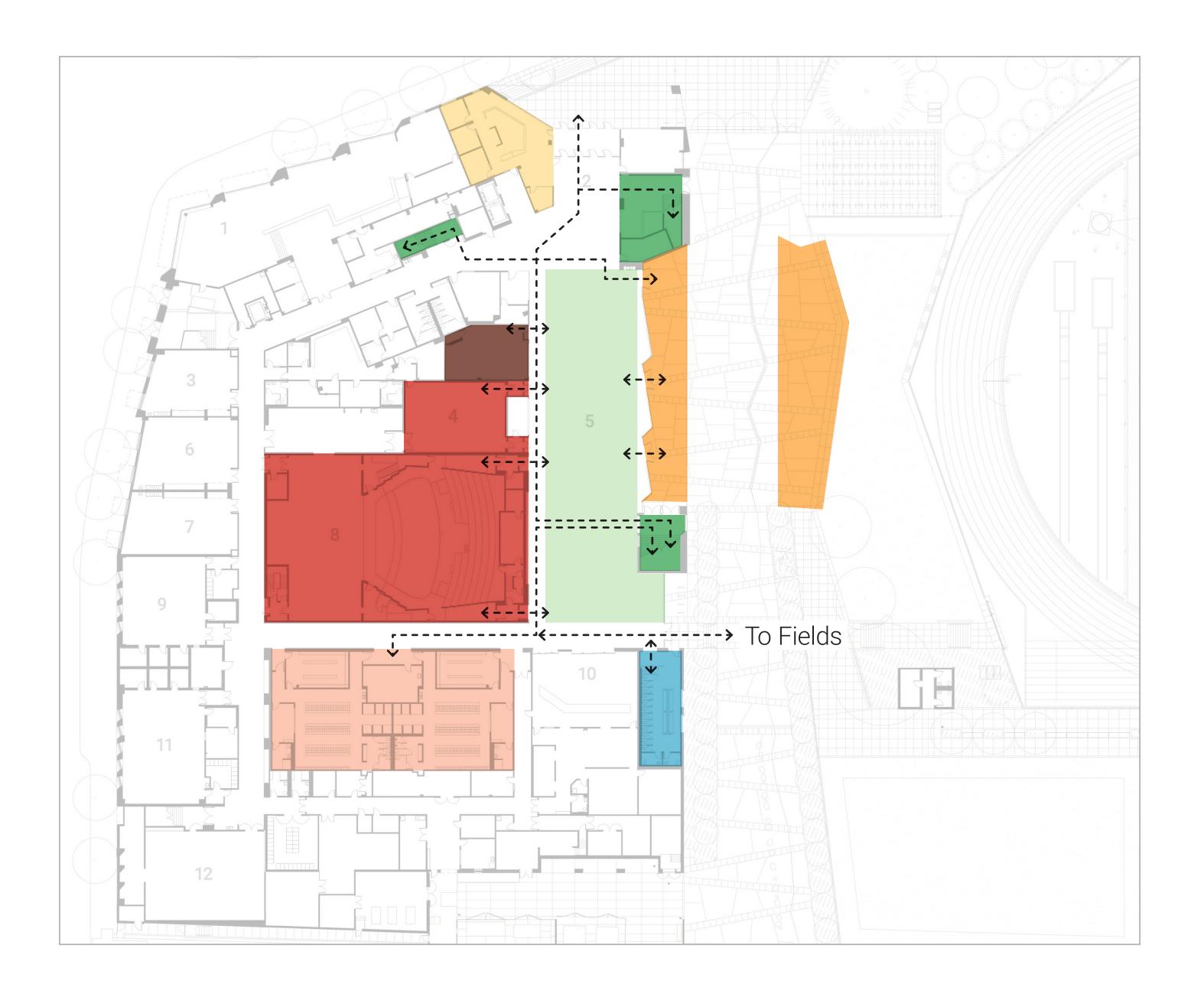


Commons Admin
Stairs
Locker Rooms

Performing Arts

Multicultural Room



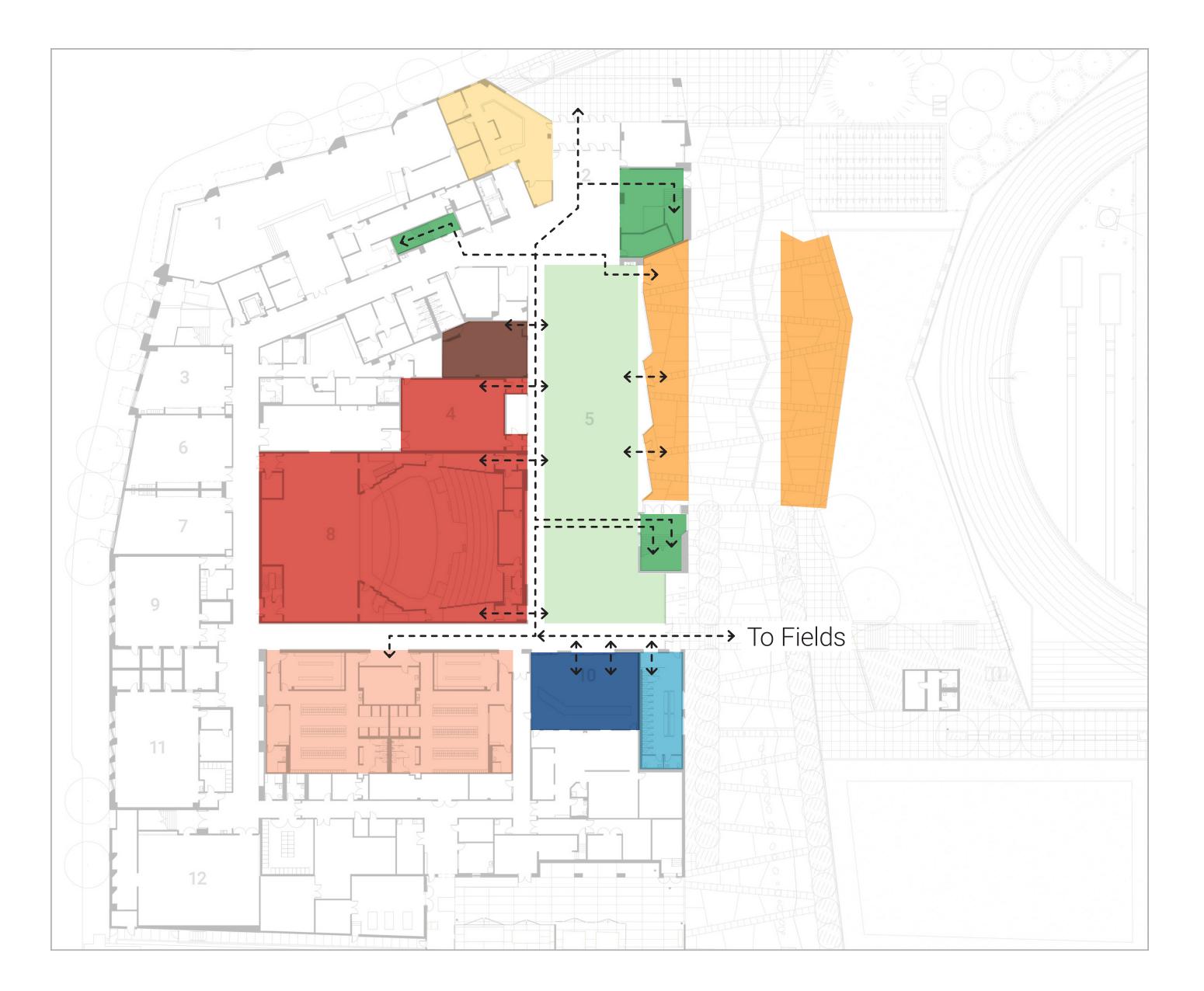


Commons
 Stairs
 Locker Rooms
 Admin
 Outdoor Seating
 Restrooms

Performing Arts

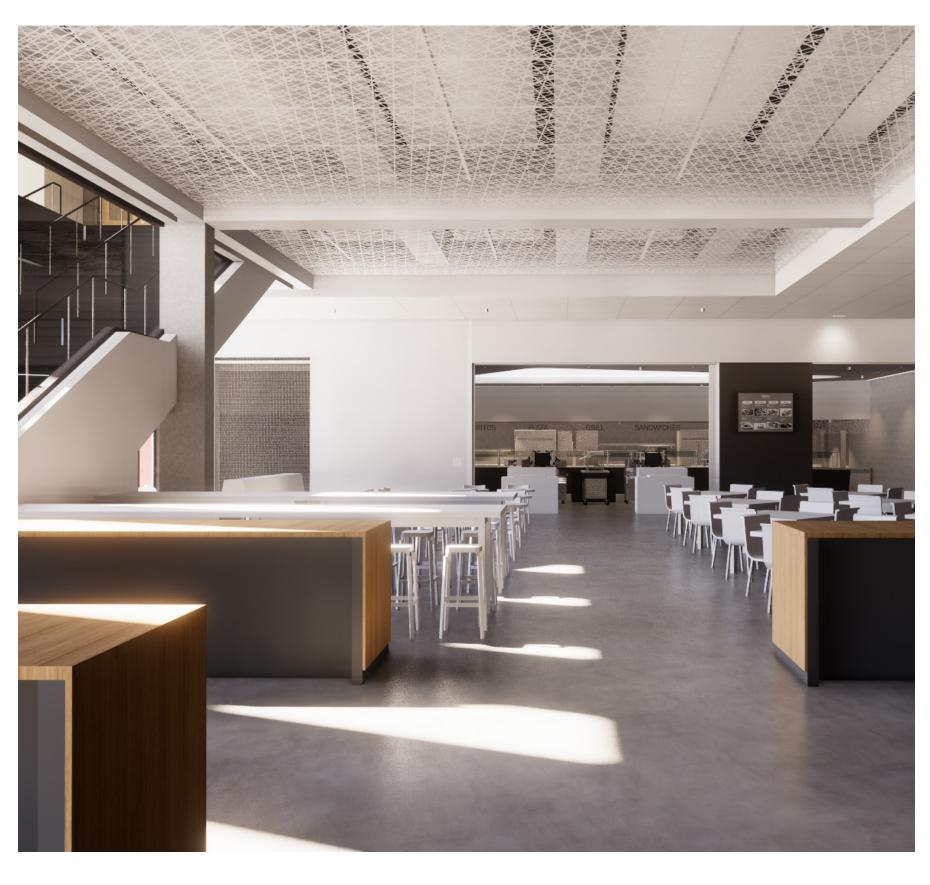
Multicultural Room





Commons
 Stairs
 Locker Rooms
 Performing Arts
 Admin
 Outdoor Seating
 Restrooms
 Servery

Multicultural Room



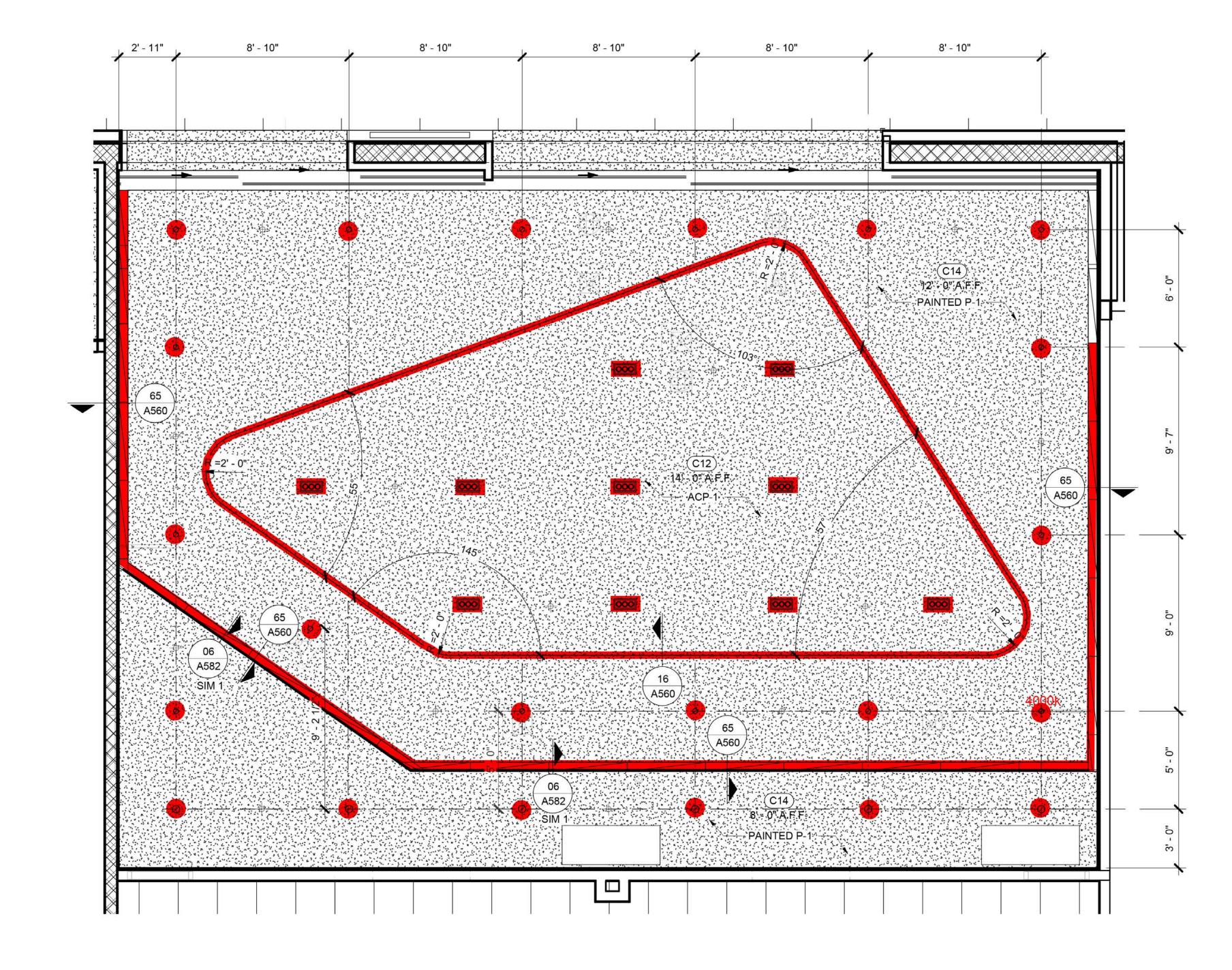
SERVERY

- 1 Appeal
- 2 Lighting
- 3 Finishes



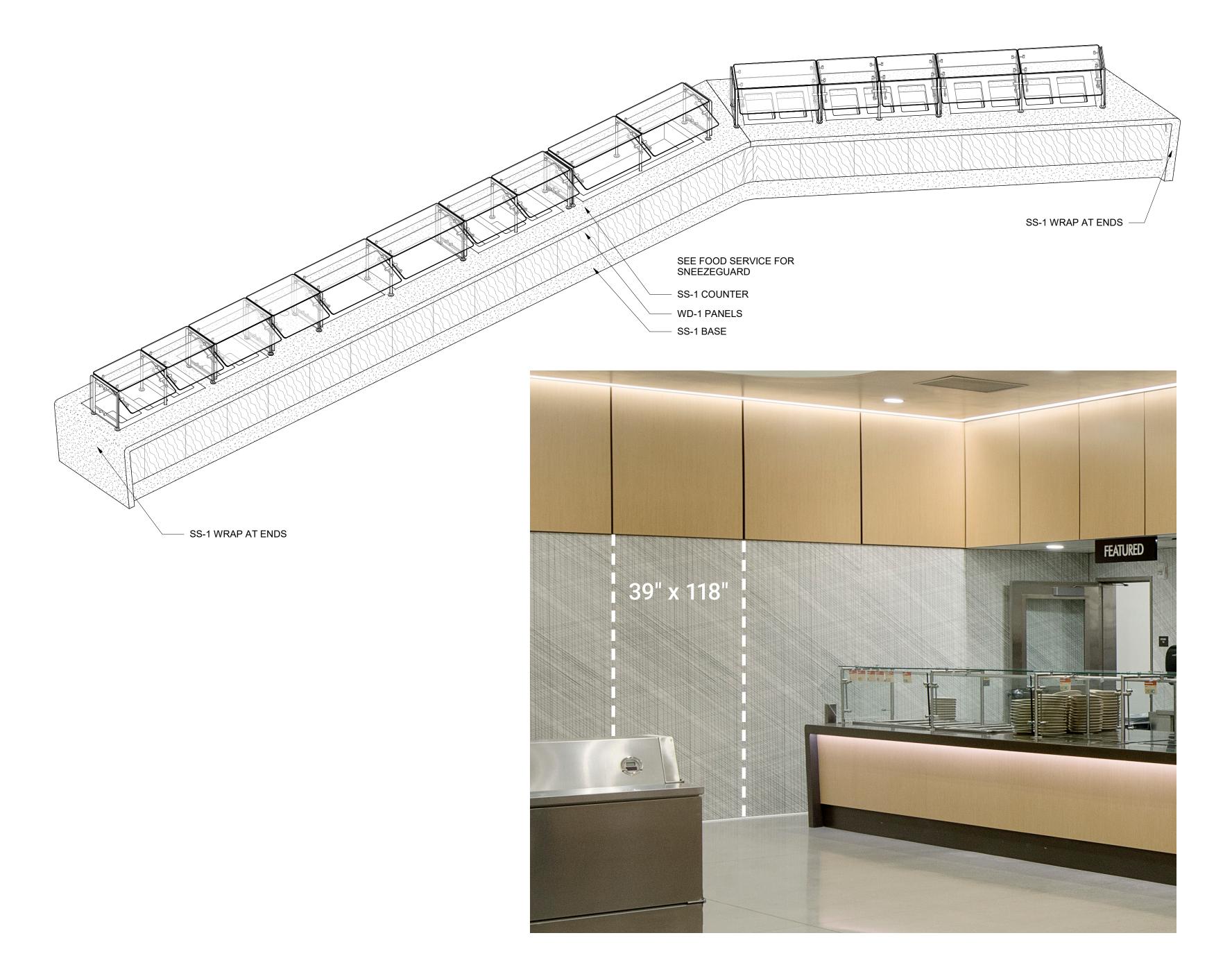
SERVERY

- 1 Appeal
- 2 Lighting
- 3 Finishes



SERVERY

- 1 Appeal
- 2 Lighting
- 3 Finishes



A Meal at Lincoln - Now

2023 OUTCOMES

300 Lunches Per Day

3 Increase



SY 23-24 LUNCH (3/13)

306 Total

59 Free

Reduced

236 Paid!



~440 Total
(all) Free

160 Breakfast!



THE EXPERIENCE

Shared Food

Shared Space

Shared Community

Shared Humanity

