

# Central Kitchen Food Project

#### **REACH US AT**

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# A New Generation of Food Service

Preparing chef-led, nutrientdense, locally sourced meals for children and communities.

The Central Kitchen Food Project was born out of the desire to alleviate the burden that many childcare centers and other institutional food partners experience in preparing healthy foods.

After three years of planning, with input and collaboration from a statewide team, West Virginia's first Central Kitchen Food Project was born.

Today, the program operates two Central Kitchens (Morgantown and Huntington) and prepares over 1,500 meals/day.

Utilizing a Central Kitchen strategy, meals can now be prepared for multiple locations from one kitchen, using a seasoned culinary team that shares an absolute love of food.



## Our Food Philosophy

We believe in real food for kids and communities. All of our meals are prepared by trained culinary talent who also share in our values for real food. We believe in growing and sourcing as much of our food locally as possible. We use little to no canned ingredients. All recipes are created from-scratch and meet (and exceed) the CACFP meal pattern requirements.



#### **Partners**

Pallottine Foundation, Project Healthy Kids, Mountwest Culinary School, KEYS 4 HealthyKids, WV Food & Farm Coalition, The Claude Worthington Benedum Foundation, and many others.



### Location & Logistics

We are thrilled to partner with Mountwest Culinary Center on 8th Avenue as the location for our Huntington Central Kitchen.

Meals are prepared in the Central Kitchen each morning and delivered to each site between 9:30am-10:45am. The meals are prepared for family-style service. All foods are transported in Cambro units to ensure proper food temperatures are maintained.



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