

A smiling male chef with a beard, wearing a white chef's coat and a black apron, is holding a plate of food. The food includes sliced avocado, lettuce, and a salad. In the background, another plate of food is visible. The text is overlaid on an orange vertical band on the left side of the image.

WHERE FOOD CHANGES LIVES

ANNUAL
REPORT

2016/2017


KITCHENS
FOR GOOD



OUR MISSION

Kitchens for Good breaks the cycles of food waste, poverty and hunger through innovative programs in workforce training, healthy food production, and social enterprise.

TABLE OF CONTENTS

Mission Statement	2	Project Nourish	12
Table of Contents	3	Project Kitchen	14
Letter from the Leadership	4	Alumni Spotlights	16
Our Board of Directors	5	Alumni Highlights	18
The Problem	6	Financials	19
Our Solution	7	Our Supporters	20
Project Reclaim	8	How You Can Help	22
Project Launch	10		

LETTER FROM THE LEADERSHIP

In a short time, Kitchens for Good has become one of the most innovative and visible examples of an organization focused on developing a new solution to hunger and poverty. The following report shows how your support is making our community a healthier, more equitable place for us all. Your contribution empowers our individuals to transform their lives from histories of poverty, incarceration, and homelessness to lasting careers and self-sufficiency. For your ongoing investment, that's the greatest dividend of all. In one year we...

TRAINED

89

PEOPLE

previously seen as
"unemployable" for
living wage jobs in
the culinary industry

TRANSFORMED

29,360

pounds of surplus food

INTO

27,822

meals for those in need

EARNED

59%

of our budget
through

583 CATERED
EVENTS

While the numbers outlined in this annual report depict our reach and economic sustainability, it is the stories of individuals that tell who we are. Kitchens for Good is the former gang member who traded in his street colors for a Chef coat. Kitchens for Good is the mom leaving prison who has gained the confidence, skills, and job to make her children proud. Kitchens for Good is the volunteer who shows up each week to chop, dice, and cook gourmet meals for families in need. Kitchens for Good is YOU, the person who supports us financially, who uses Kitchens for Good Catering your events, and shares our mission with others. All together, we are greater than the sum of our parts.

As we look toward the year ahead and continue to strive to meet community needs, we face limitations. It has become clear that our current 2,500 square feet kitchen in the Jacobs Event Center is at capacity. We have a waiting list of students and our space cannot accommodate more food or people. Our solution? A second kitchen and training space in North County San Diego. This expansion will help us dramatically grow our impact by scaling our workforce development, food rescue, and meal production programs while growing our social enterprise.

It is a bold next step, but one that we are inspired to take. As you read more about our impact we hope you will feel inspired too.

Sincerely,

Emma Epes
Board Chair, Partner at EY

Chuck Samuelson
Founder and President

Jennifer Gilmore
Executive Director

Aviva Paley
Senior Director



OUR BOARD OF DIRECTORS

EMMA EPES
Partner, EY,
Board Chair

MIKE IRWIN
Founder of Bottle Rocket Advisors

JEFF JOHNSON
EVP McKellar McGowan Real Estate
Development, Board Treasurer

JULIANNE MARKOW
COO, Voice of San Diego

KAREN HENKEN
Founder and Principal of Henken &
Associates, Board Secretary

SHAWN PARR
CEO and Guvner of Bulldog Drummond

ROBERT EGGER
President and Founder of LA Kitchen

KELLY SOUZA
Senior Vice President of Commercial
Real Estate at Wells Fargo

SERGIO ALVAREZ
CEO, Chuao Chocolatier

CHUCK SAMUELSON
Founder and President of Kitchens for
Good

THE PROBLEM

40% of food in the US ends up in landfills

70% of ex-cons and homeless individuals are unemployed

1 in 6 in San Diego does not have enough food to eat

46% of nonprofits report securing funds is their biggest challenge



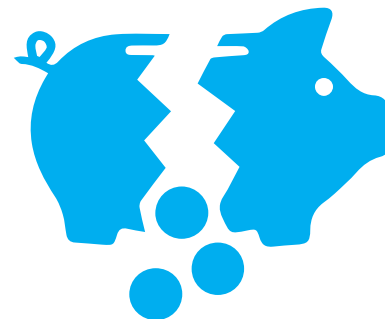
**PROJECT
RECLAIM**



**PROJECT
LAUNCH**



**PROJECT
NOURISH**



**PROJECT
KITCHEN**

OUR SOLUTION

We reduce food waste by rescuing surplus and “ugly” produce from local farmers and wholesalers.

Find out more on Pages 8-9.

We train individuals with barriers to employment for culinary careers while preparing produce into healthy meals.

Find out more on Pages 10-11.

We prepare and distribute healthy and delicious meals to feed at-risk seniors and youth.

Find out more on Pages 12-13.

We generate revenue to support our mission through catering and retail products, creating job training opportunities for culinary students.

Find out more on Pages 14-15.

PROJECT RECLAIM

We believe that food is simply too good to go to waste.

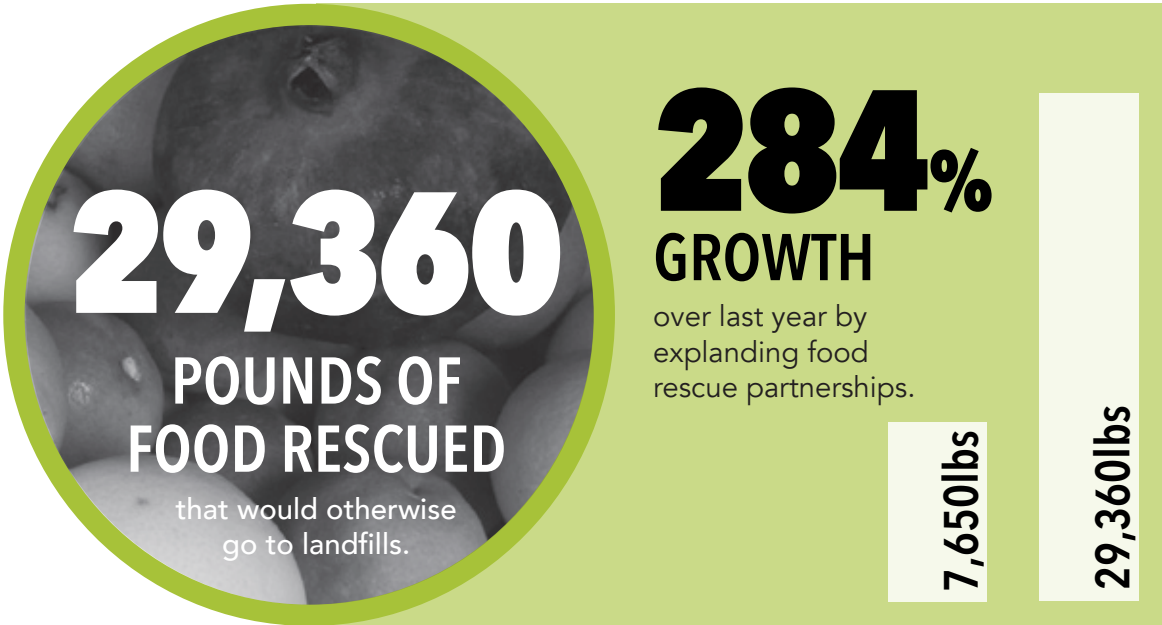
In the United States, we waste over 40% of all food produced. Half of that waste consists of fresh produce that has cosmetic imperfections or lacks commercial demand.

Kitchens for Good grew its food rescue program by 284% over last year by expanding its food rescue partnerships. We began working with prominent wholesalers including Specialty Produce and Catalina Offshore Products to rescue thousands of pounds of fresh produce and fish.

All food donations are gathered at our kitchen where students, staff and volunteers sort, glean, and clean produce to use it to make healthy meals for social services agencies across San Diego. This past fiscal year, with the help of our partners, we rescued 29,360 pounds of perfectly edible food that would otherwise have gone to the landfill.

In fiscal year 2017/18 Kitchens for Good is projected to rescue 60,000 lbs of food that might otherwise go to waste.

LOOKING
AHEAD



“ If we take this produce back to our farm after the market it will go to waste- I’d rather it go to people in need- its a win win for everyone!

– Donating Farmer from Little Italy Farmers Market



PROJECT LAUNCH

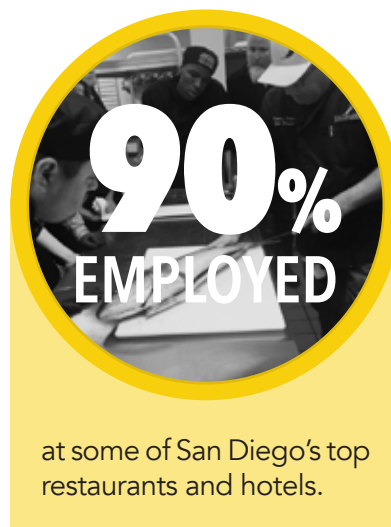
From knife skills to life skills.

Project Launch is a tuition-free, 12-week certified culinary apprenticeship program that trains individuals to launch a career in the culinary and hospitality industry. The program specifically serves individuals who are experiencing significantly high unemployment rates: formerly incarcerated adults, foster youth transitioning out of the system, victims of domestic violence, individuals with mental health disorders, and individuals with histories of substance abuse.

The culinary job training program has grown in size and demand, with an average of 55 applicants for each class of 17 students. The program has continued to evolve to meet students' demands, including the addition of a women's support group, a relapse prevention group, and financial literacy training. The most notable change was made in March when the program was approved by the state of California as a Certified Culinary Apprenticeship program. This means our students earn while they learn, and gain a valuable accreditation for their hard work. Students now spend 5-15 hours every week working in our catering and retail operation to gain valuable on the job training experience.

LOOKING AHEAD

In fiscal year 2017/18 Kitchens for Good is projected to train 100 individuals in its culinary apprenticeship program.



“ I have closed doors for myself in the past. Kitchens for Good has helped me to open them up with discipline and hard work. This program has taught me new skills I will use on my new career and for the rest of my life. I have a new foundation.

– Mike O’Neil, Class 5

PROJECT NOURISH

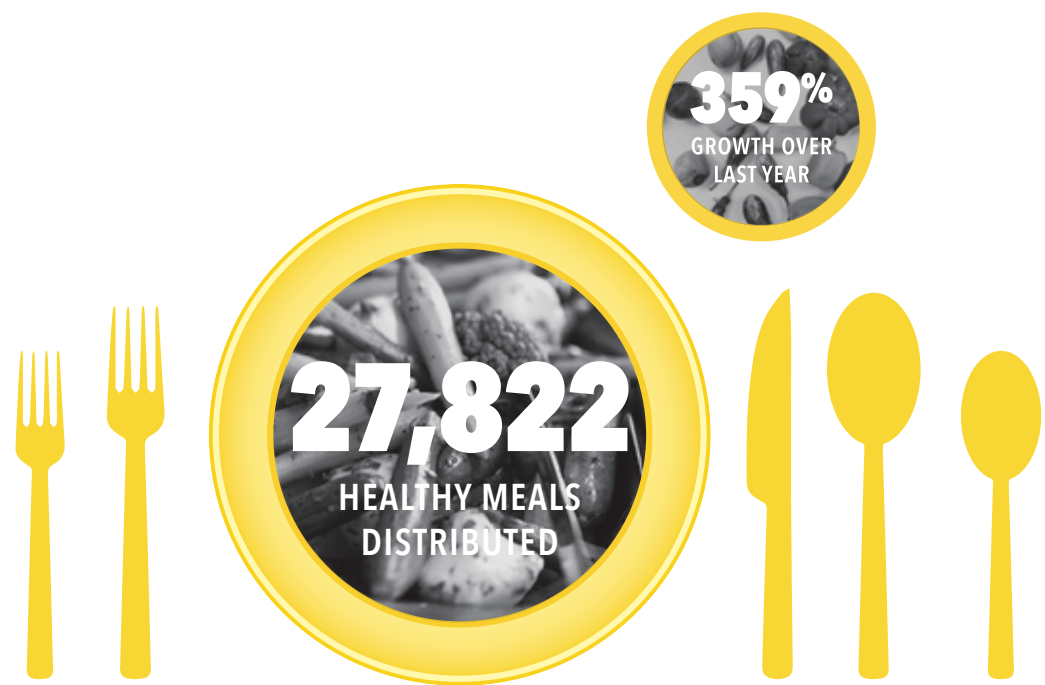
Providing more than just food - a nutritious meal.

Kitchens for Good works to combat hunger by using rescued and cosmetically imperfect food to prepare nutritious meals and products for San Diego’s most vulnerable populations. Meal distribution grew 359% from last year, a total of 27,822 meals were prepared by Kitchens for Good culinary students and volunteers, and distributed to 7 local social service agencies that serve food-insecure clients.

New partner organizations include Crisis House, Project 11, Parent University, City Heights CDC, and Wesley Community Service Center. These meals have gone beyond providing nourishment to hungry families, home bound seniors, and the homeless, but are also used as a tool by partner agencies for case management, holiday celebrations, literacy training and family unification. We are committed to assisting local nonprofits leverage their limited resources to provide the community with more nutritious and accessible food options.

LOOKING
AHEAD

In fiscal year 2017/18 Kitchens for Good is projected to prepare over 50,000 hunger relief meals with a focus on serving at-risk youth through after school programs.



“Kitchens for Good provides our clients with ready to eat delicious and nutritious meals, all we have to do is scoop it up and serve it with love.

– Angie Kretschmar, Executive Director of Heavens Windows- Partner Agency

PROJECT KITCHEN

Giving back has never tasted so good.

Out of our kitchen come several profitable endeavors including Catering and Events services, contract meal services, and a retail product line. These social enterprises allow us to create jobs for our culinary students and graduates, with all profits going back to support our programs. Kitchens for Good breaks the mold of typical non-profits by generating 59% of its budget through social enterprise revenue, reducing its reliance on philanthropy.

This year the social enterprise grew by sales, and hired over 36 students in transitional and full-time employment. Major accomplishments within the catering include becoming one of six preferred caterers for the Downtown Public Library, being chosen to cater an event with keynote speaker Governor Jerry Brown, and providing catering services to 70 non-profits.

\$1,428,801

EARNED THROUGH SOCIAL ENTERPRISE



“Amazing food & service! Kitchens For Good recently catered our Annual Fundraiser and they were extremely professional and attentive to our needs. We received many compliments on the food as it was delicious! I would definitely recommend their services!

– Shannon, Recent Catering Client

Alumni Spotlight
**MELISSA
ORTIZ**

"I was shocked they hired a tattooed gang banger like me, but Kitchens for Good has taught me that I am more than my past."

After 10 years in prison, Melissa came to Kitchens for Good to pursue her dream to become a chef. Melissa has been working at Draft Republic in La Jolla for 9 months, and in that time has gotten two raises, was recently named employee of the month, and is being trained to become the restaurant's Sous Chef.

*Employed at
Draft Republic*

Alumni Spotlight
**MARK
WILSON**

"Today I've got a decent bank account, a great job as a Sous Chef and cooking high end dinners in mansions!"

"I've been thinking a lot lately about how far I've come in a year. A year ago I was coming out of prison and trying to rebuild my life. Today I've got a decent bank account, a great job as a Sous Chef and cooking high end dinners in mansions! Our catering clients love my food and treat me with such respect, I can hardly believe it! It's not just about the paycheck - it's that my food can bring so much happiness to others."

*Employed at
Chef McPartlin Catering*

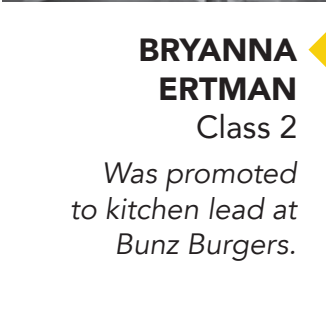
ALUMNI HIGHLIGHTS



**GLORIA
GELDERMAN**
Class 7
Working full time at Cueva bar and saved enough money to buy a car to drive for work!



HAMMER JONES
Class 3
Promoted to a Supervisor Baker at Panera Bread and hired four other Kitchens for Good Graduates.



**BRYANNA
ERTMAN**
Class 2
Was promoted to kitchen lead at Bunz Burgers.



**ENRIQUE
RODRIGUEZ**
Class 6
Went from part time to full time at Village Pizzeria Coronado.



GARY HALL
Class 4
Employed full time and is able to support his new baby daughter Jade.



**MONIQUE
RICHARDSON**
Class 6
Renting her own place for the first time and reunited with daughter.



JASON HUNTER
Class 7
Enrolled full time into the Culinary Institute of San Diego to further his passion for baking.



SHAUN FLAK
Class 4
Promoted to Manager at Kaiser Hospital Kitchen, and moved out of Veteran's Village into his own place.



**ANTHONY
EDMONDS**
Class 4
Employed full time at Pendry Hotel for one year.

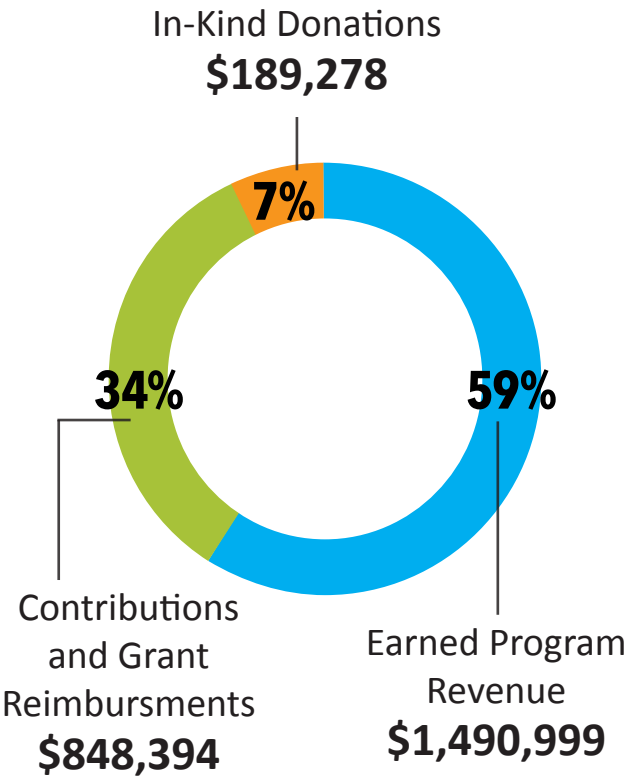


MEIKO SHEPHERD
Class 5
Got engaged at graduation and is happily working and married.

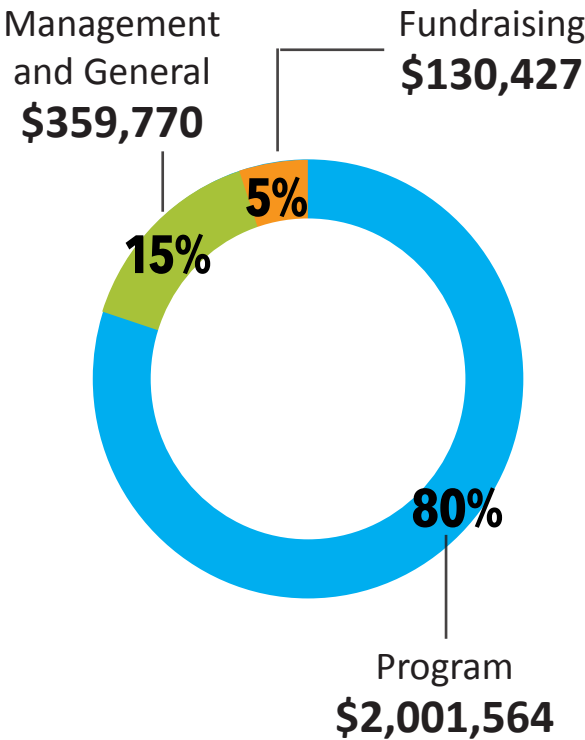


FINANCIALS

REVENUE



EXPENSES



Our full audited financials are available online at: kitchensforgood.org/annual-report-financials/



OUR SUPPORTERS

THANK YOU!

Donors

Aegis Living
Sergio & Andrea Alvarez
American College of Nutrition
Bank of America
Emily Baxt
Allison Bechill
Carolyn Beckman
David & Meg Berman
Jordan Blimbaum
Glen Brandenburg
Bragg Health Foundation
Loren Brent & Allie Tarantino
Malcolm Bund & Eve Benton
Travis Bushard
CalRecycle
California Community Colleges
Chancellor's Office
Brian Carlos & Patti Malmuth
Dimitrous Chattman
City of San Diego
Clif Bar Family Foundation
Christine Cole
David C. Copley Foundation
Coronado Unified School District
County of San Diego, Supervisor
Greg Cox
Gail Davis
Kathy Deurr
Timothy Driscoll
Paul Dutcher
Martha Edwards
Robert Egger

Emma Louise Epes
Extra Graphic
Judy Feldman
Eric & Alison Figi
Full Circle Fund of the Coastal
Community Foundation
Mackenzie Fultz
Fred Gelin & Wendy Schelew
Gemperle Family Farms
Dan Gilmore
Jennifer Gilmore
Noah Godina
Jonathan Golden
Cheri Graham-Clark
Yadidya Greenberg
Craig & Sina Grimm
Lupita Guererro
Maz Hadaegh
Hand to Hand Fund of the Coastal
Community Foundation
Stuart Henderson
Stephen & Karen Henken
Rosalind Hirst
Gertrude Huffman
Michael Irwin
Richard & Ann Jaffe
Jimbo's
Jeff Johnson
Ginelle Johnson
Kaiser Permanente
Kathryn Kaiser
Kasperick Foundation
Linda Katzeff
Jessica Kort

Debra & Joel Kramer
Joanne Kroll
Omri Kruvi
Roey Kruvi
David Kvendru
Merle Lambeth
Cole Lampro
Lauer Family Foundation
Leichtag Foundation
Michelle Lerach
Les Dames D'Escoffier
Lily Lai Foundation
Hana Lowe
Chef Tina Luu
Lynn Family Fund
Deirdre Maloney
Greg & Julianne Markow
Mary Matava
George & Bev McCalla
Brian & Ann McDonald
Melvin Garb Foundation
Sofia Mertz
Mission Beach Women's Club
Jeffrey Moore
Saundra Moton
Chris & Natalia Moussa
Moxie Foundation
Barbara Nelson
Aviva Paley
Ben Paley
Dror Paley
Jonathan Paley & Rachel Tepper
Parker Foundation
Shawn Parr

Qualcomm
R&R Productions
Judith Radke
Robin Rafferty
Rancho Santa Fe Women's Fund
Larry & Norma Rappaport
REDF
Drs. Robert & Joan Reese
Marty Remmell
Jeff Riddle
Dominique Romo
Johnathan Rosenberg
Rabbi Gila Ruskin
Chuck Samuelson
San Diego Foundation
San Diego Women's Foundation
San Diego Workforce Partnership
San Dieguito Women's Club
Charlene Seidle
Gabor Selak
Seth Sprague Educational and
Charitable Foundation
Amanda Silber
Allen & Jane Sklaver
Kelly Souza
Dr. Alan Spector
Starfish Impact
Rebecca Suldan
Katie & Dan Sullivan
Doug Sullivan
Monica Talor
Target, College Ave
Target, Mission Valley
Target, El Cajon

Thomas C. Ackerman Foundation
Kimberly Tomicich
Elizabeth Tran
Richard & Connie Unger
Jesse Unger
United Way of Summit County
UPS
US Bank
Colin Vail
Walmart
Walter J. and Betty C. Zable
Foundation
Wells Fargo
David & Sharon Wax
Ruth Westreich
Jennifer Williams
Curt Wittenberg & Nan Sterman
Jeff & Marsha Zarem

Food Donation Partners

Catalina Offshore Products
Coastal Roots Farm
Feeding San Diego
Heaven's Windows
Lowes Coronado Bay Resort
Produce Good
San Diego Food Bank
Senior Gleaners
Specialty Produce

Hospitality Industry Partners

Hospitality Industry Partners:
Mike Camplin with Draft Republic
Hanis Cavin Carnitas Snack Shack
Tommy Gomes with Catalina
Offshore
Jason Hotchkiss with Encontro
North Park
Chef Kenny Jobe
Loren Jones (Hammer) with Panera
Bread
Season Kepfer with Blvd. Noodles
Jeff Koch
Craig Madden with Terra American
Bistro
Joe Magnanelli Urban Kitchen
Group
Anne Mazri
Gabriela Medina and Emilio Tamez
with Taqueria Revolucion
Amanda Michels, Executive Chef of
Starlite Lounge
Steven Novoa
Celeste Raymond
Kari Rich with Isabel's Cantina and
The Coffee Cup
Stella Stehly with Stehly Farms
Market
Chef Dariusz Szelag with Pardon
My French
Woody Van Horn
Davin Waite Wrench and Rodent
Seabasstropub

IT ALL STARTS IN THE KITCHEN

In the kitchen, barely blemished produce that was destined for the landfill is transformed into nutritious meals for hungry San Diegans. In the kitchen, students shed labels of 'ex-cons', 'foster-kids', 'homeless', and 'addict', and replace them with new chosen labels- like 'employed', 'cook' and 'empowered'. At the stove volunteers, students, and staff of all backgrounds and ages step out of their comfort zones as they try a new food, dine with a stranger, or create a new recipe. It is in the kitchen where gourmet food is carefully crafted by talented professionals, and served with pride to catering clients. The kitchen is more than its stainless steel parts- it is where Food Changes Lives.

With your help, we will continue to grow our impact.

HOW YOU CAN HELP

CATER AN EVENT

Every event you book helps support our programs



MAKE A DONATION

Your donation is crucial to the success of our ongoing programs



VOLUNTEER

Lend your skills, expertise and passion to our cause



SPREAD THE WORD

Tell your networks about the important work we are doing





**KITCHENS**
FOR GOOD

Kitchens for Good

404 Euclid Ave
San Diego CA 92114

www.kitchensforgood.org
619-450-4040