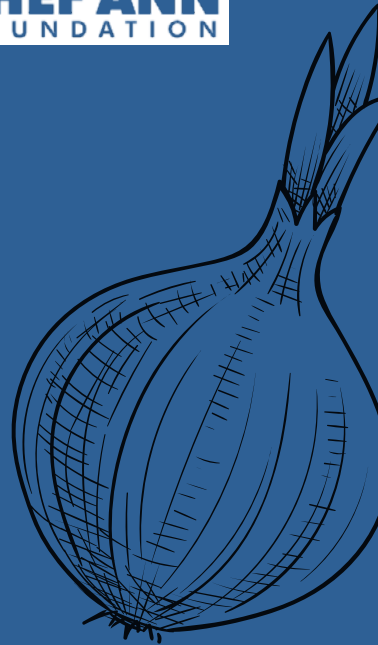


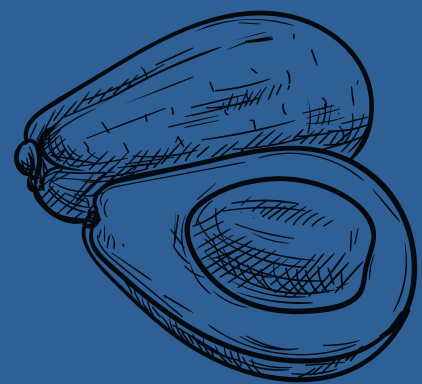


# 2022 Annual Report





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# Dear Friends of the Chef Ann Foundation,

One thing we can say is that school food is never boring!

For those of us that have been doing this for some time, 2022 was a very exciting year. While school food teams were still navigating some of the ramifications of the pandemic, continuing to face labor shortages and even supply chain issues, we started to see some return to normalcy.

Unfortunately, that came with a return to a paid lunch program, meaning the federal government no longer provided waivers for all students to eat free, unlike the prior two years of the pandemic. Even though the pandemic demonstrated that many children, beyond the ones that qualify for the free and reduced lunch program, are in need of assistance, our federal government went back to a broken system.

So what was so exciting about this? In a show of strength, state-based advocacy groups pushed for states to continue free access to school meals. Many of these efforts were named “Healthy School Meals for All.” Some legislators finally recognized that many families need school meal assistance. For many, school meals are the only meals kids get, and often the only meals they get access to fruits and vegetables.

This led to the first state, California, passing Healthy School Meals for All. States like Colorado, where I live, passed a similar bill for School Year 23/24. Massachusetts, Vermont, Maine, New Mexico, and Michigan also extended free meals in their states. We saw a state-based solution for change. As long-term advocates for equitable access to healthy school food,

the Chef Ann Foundation (CAF) leant its voice and support to the Healthy School Meals for All initiatives.

The key is these states passed HEALTHY school meals for all – not just school meals for all. With school food labor shortages, there would be a likelihood that districts would turn to serving increased processed food.

In addition to uplifting state efforts, our workforce development program Healthy School Food Pathway (HSFP) became a significant piece to the puzzle of systems change. As states implemented Healthy School Meals for All, the increase in daily meal participation, coupled with historically under-employed school food teams and current labor shortages, created a perfect storm. Districts need an established pipeline of trained and experienced workers. We partnered with California on HSFP, a state and federal registered apprenticeship program to build capacity and skill sets for school food professionals.

In 2022, we realized that if we don’t fix the labor issues in school food we won’t be able to fix school food. This work started in California, with design phases in other states beginning to evolve. I am excited to see what 2023 brings to the table, and even more excited to see how advocates for better school food are making things happen state by state!

Thank you,

**ANN COOPER**

Founder and President of the Board

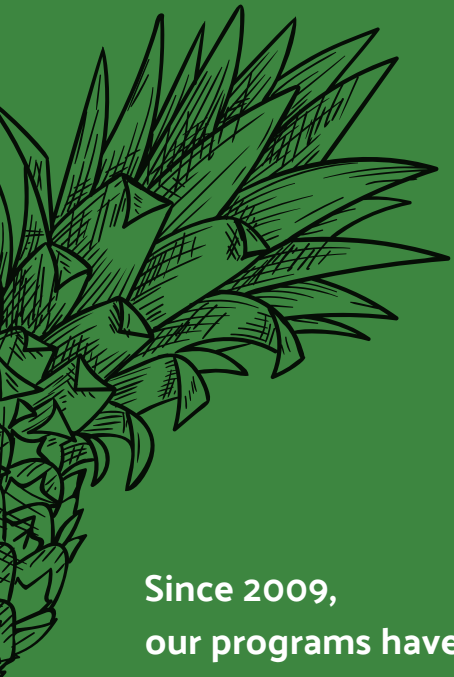
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# Mission & Impact



Since 2009,  
our programs have  
reached:

**3,448,009**  
CHILDREN

**14,129**  
SCHOOLS

**31,636**  
CHANGEMAKERS

in all 50 states  
and the District of  
Columbia.



Healthy, scratch-cooked school food has always  
been at the center of our work here at the Chef Ann  
Foundation. We believe it's the recipe for the future.

Now more than ever, it's important school districts bring  
healthier, cooked-from-scratch food to the forefront of the  
National School Lunch Program – but we understand big  
changes don't happen overnight. School food professionals  
are still facing various challenges like supply chain issues,  
labor shortages, and rising food and supply costs.

By taking consistent, small steps towards scratch cooking  
we can move the needle towards school food reform so  
that school food programs can not only support the health  
of students but also foster academic success, lower their  
program's environmental impact, create viable career  
opportunities, and bring equity to the table.

Nutritious school meals have been shown to positively influence student eating behaviors  
and introduce kids to new, healthful foods. Through improved school nutrition, children can  
practice healthy eating habits that will carry them through the rest of their lives.

Healthy school food has also been shown to improve student attendance and participation,  
as well as raise test scores and grades. Research shows that well-nourished children are less  
tardy, have fewer behavioral problems, and participate in class at a higher rate than under-  
nourished children.

Research also shows that scratch cooking allows schools to operate on “equivalent or reduced  
production costs” and reduce food waste. Scratch cooking means that food service workers  
can serve healthier meals to students with a reduced environmental impact.

By seeing school food as a viable career option, the next generation of culinary professionals  
can learn the skills and knowledge to operate fresh, healthy, and sustainable school meal  
programs.

Healthy, scratch-cooked school food poses a possible  
solution to some of the inequities that disproportionately  
affect low-income students and youth of color. By  
adopting a scratch-cook meal program, school districts  
can offer every student equal access to healthy and  
nutritious meals made with real ingredients – and the  
benefits that come with it.





# The Lunch Box

Since 2009,  
TLB has supported:

30,753  
CHANGEMAKERS

2.1 million  
SITE VISITORS

138,553  
RESOURCE DOWNLOADS



Zucchini Pesto Pasta recipe from The Lunch Box

**THE LUNCH BOX** is an online toolkit that provides free step-by-step guides, tools, recipes, and resources to help schools improve their food programs and transition to scratch cooking.

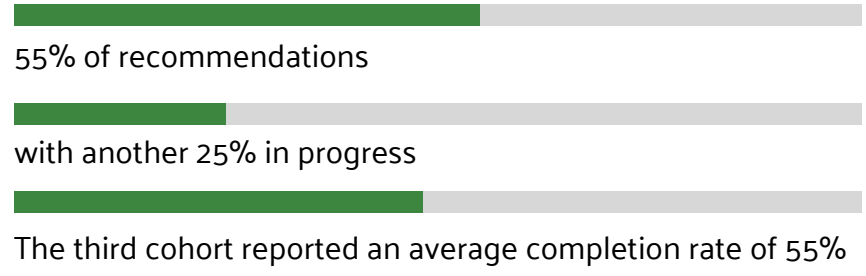
### 2022 HIGHLIGHTS

Districts continued to struggle with staffing and training. More and more school food professionals visit The Lunch Box website, looking for school food fundamentals, scratch cook recipes, program downloads, and more. We also launched our newest digital resource – Scratch Cooking Assessment and Learning Evaluation (SCALE). SCALE generates a customized assessment to help increase scratch cooking, including linked resources, section scores, recommendations, and supporting research.

# Get Schools Cooking

**GET SCHOOLS COOKING** provides hands-on support through an assessment of school food operations, strategic planning, funding opportunities, and technical assistance – enabling school districts to increase their amount of scratch cooking.

In 2022, CAF completed the remaining two onsite assessments – Manhattan Ogden and Wisconsin Rapids – for the fourth cohort of Get Schools Cooking (GSC), which had been delayed due to Covid-19. CAF also continued to provide technical assistance to districts. CAF additionally selected seven new districts for its fifth GSC cohort. At the end of cohort three’s evaluation this year, districts had completed:



CAF’s Senior Director of School Food Operations, Chef Brandy Dreibelbis, continued to work with Napa Valley School District in the absence of the district’s Director. Chef Brandy has mentored a new production manager, worked on menu planning, and has provided hands-on support to the food service team. She has also traveled to Wisconsin-Rapids to help its Director with facility and equipment recommendations.





# Salad Bars to Schools

THE SALAD BARS TO SCHOOLS grant program is a partnership whose goal is to make sure every school in the United States has a salad bar in order to serve fresh fruits and vegetables daily as a part of their school food service program.

Salad Bars to Schools (SB2S) granted its first salad bars since the COVID hiatus – 139 salad bars were granted thanks to Whole Kids Foundation, 8 salad bars thanks to GIANT/Dole, 1 salad bar thanks to Clif Family Foundation, and 1 salad bar was funded with online donations. Fairfax County Public Schools have confirmed they will reopen all 132 granted salad bars starting in the new year that have been closed since COVID.



In 2022, we awarded

**148**  
SALAD BARS, which  
impacted

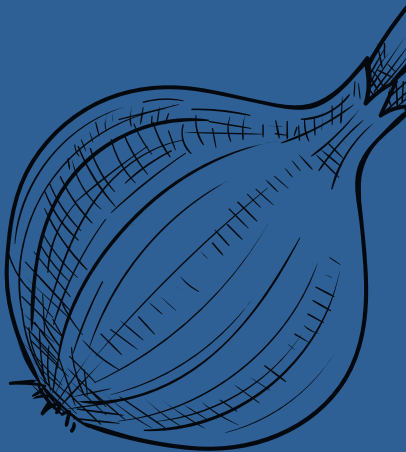
**74,500**  
CHILDREN



SCHOOL FOOD INSTITUTE is a collection of online courses that provide school food service professionals and childhood nutrition advocates the in-depth training, operational skills, and strategic vision necessary to make school food fresh, healthy, and sustainable.

In 2022, we launched a partnership with the Rocky Mountain Tribal Leaders Council (RMTLC) to enroll school food professionals in tribal communities. A total of 45 course seats were purchased by RMTLC and 14 seats were used in 2022. We also enrolled 20 students as part of the Healthy School Food Pathways Pre-apprenticeship and Apprenticeship programs in a total of 122 course seats.

# School Food Institute



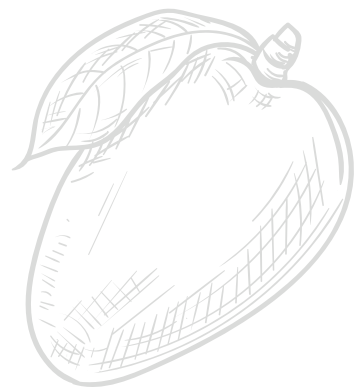
Since the program launched in 2017, we've enrolled:

**853**  
STUDENTS

**2,322**  
COURSE SEATS



# Healthy School Food Pathway



**HEALTHY SCHOOL FOOD PATHWAY (HSFP)** is a work-based learning experience that aims to prepare individuals for job opportunities in healthy, scratch-cook school food programs. Supporting workforce readiness and professional growth for new, incumbent, and displaced school food operators, the pipeline offers professionals the resources, hands-on training, and network to become confident leaders that have in-depth knowledge and experience in creating and running successful scratch-cook meal programs in schools.

We successfully completed Spring and Fall cohorts of the California Pre-Apprenticeship – by the end of 2022, we had 18 graduates and 20 partner districts. We also launched the beginning of the California Apprenticeship in September 2022. The Fellowship is set to launch in January 2023 with 24 fellows from throughout the country.

*“Healthy School Food Pathway will train and inspire culinary students about school food as a viable career path.”*

– CHEF BRANDY DREIBELBIS



## Specialized Programming

**SPECIALIZED PROGRAMMING** lets districts receive individualized and direct support for improving their meal programs. These custom-built programs support districts that are ready to create change now, outside the parameters or timeline of our Get Schools Cooking program.

In 2022, we started 10 Specialized Programs focusing on utilizing California Kitchen Infrastructure and Training funds to advance scratch cooking, helping charter schools plan transitions from Food Service Management Companies to self-operated programs and operational support in key areas to drive future programming with various districts and groups.

New districts and areas include:

- Alum Rock Unified School District (CA)
- Apple Valley Unified School District (CA)
- KIPP-Texas (TX)
- Magnolia Montessori (TX)
- Napa Valley Unified School District (CA)
- Ocean View Unified School District (CA)
- San Francisco Unified School District (CA)
- Santa Clara Unified School District (CA)
- Tompkins County (NY)
- Twin Rivers Unified School District (CA)

We continued work in:

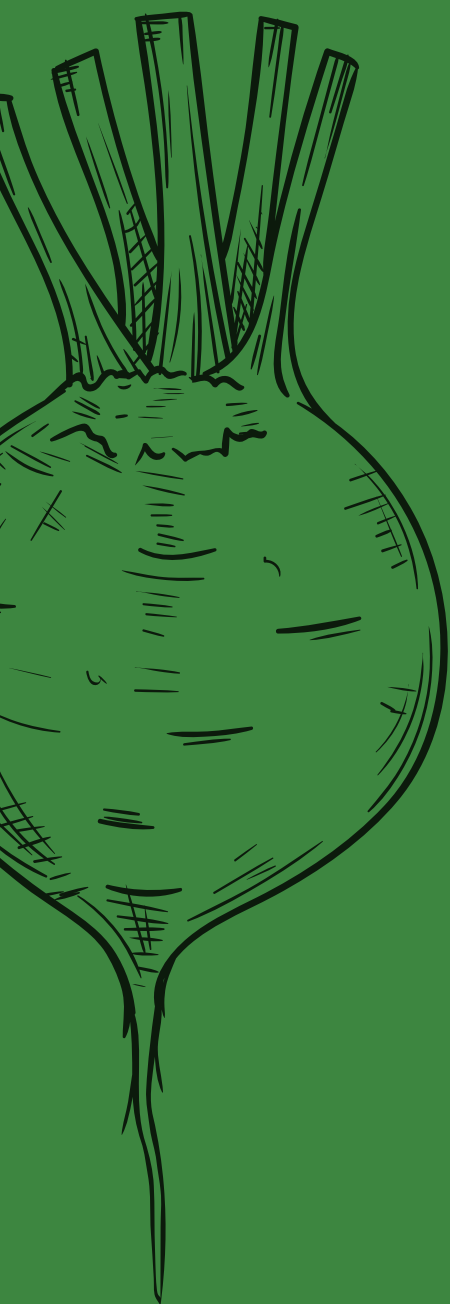
- Foothills Fresh (CA)
- Creating Your Kitchen (AZ)
- Indigenous Recipe Project (MT)
- Virginia Food for Virginia Kids (VA)

Through Specialized Programming, we've reached

**607,790**  
CHILDREN including

**917**  
INDIGENOUS STUDENTS





*“My experience with Chef Ann Foundation’s Healthy School Food Pathway program was great ... I learned there are many things that can be done so children in schools have healthier food. On-the-job learning and the online classes gave me the tools to be able to have a better job.”*

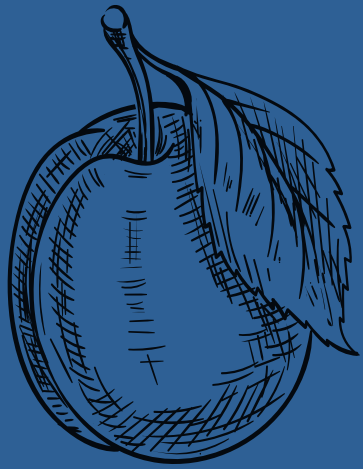
**GABY FLORES, HSFP APPRENTICE**  
SANTA CLARA UNIFIED SCHOOL DISTRICT, CA

Baked Blueberry Oatmeal recipe from The Lunch Box





# The Power of Philanthropy



## FOSTER INNOVATION

Through the generosity of Newman's Own Foundation and Bluestone Life Insurance, the Rocky Mountain Tribal Leadership Council was able to provide School Food Institute courses throughout their community. Additionally, Chef Brandy Dreibelbis stewarded the Indigenous Recipes Project, providing culturally relevant meals in schools, including creating 6 USDA-compliant school food recipes based on traditional recipes from the tribal communities and regions.

## CREATE OPPORTUNITIES

A group of funders championed by Whole Kids Foundation and the From Now On Fund provided support to help create and launch the California Healthy School Pathway Workforce Development program. As a result of this catalytic funding, this program is now sustained through the California state budget and focused on the long-term development of a more robust and skilled school food workforce throughout the state.



Site visit with the Rocky Mountain Tribal Leadership Council (Montana)

## PROVIDE IMMEDIATE RELIEF

On December 30th, 2022, ground fires started in Boulder County, CO. In less than 24 hours 6,000 acres had burned. The fire burned more than 1,000 homes to the ground with catastrophic devastation to the community. Many of the victims of the fire were either uninsured or underinsured and they lost everything, including 3 Boulder Valley School District school food professionals. In less than 48 hours, the Chef Ann Foundation community of supporters raised thousands of dollars to support these individuals with all those funds going directly to the impacted families as cash grants.

## RAISE AWARENESS

Chef Ann Foundation Board Member Kevin Emore climbed Mount Kilimanjaro while raising funds and awareness for school food reform. His project brought new donors to support the Chef Ann Foundation mission and provided general operating support to foster growth.



Board Member Kevin Emore raised funds and awareness for CAF while climbing Mount Kilimanjaro







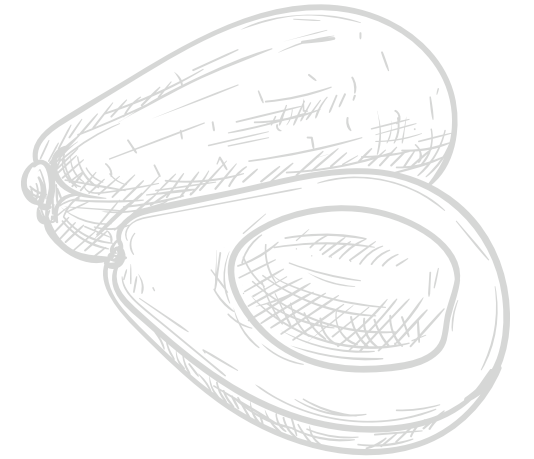
## Dear Friends of the Chef Ann Foundation,

At 53, I'm embracing my most exciting professional year yet: the stars aligned for school food in 2022, and we're riding that wave right into 2023.

It's a good thing too because the tides needed to turn. The pandemic nearly crushed our school food teams, and school food professionals were struggling to make up lost ground during Covid.

As Chef Ann mentioned in her introduction letter, 2022 saw big momentum with the passing of Healthy School Meals for All (HSMFA) in some states. Moving into 2023, according to Food Research and Action Center, 20 additional states are working to pass HSMFA legislation. Just when you are feeling defeated by stagnation at the federal level, the system starts to work. State governments are making healthy school food happen across our country.

In addition to HSMFA, there has been a concerted effort to plug some of the holes exposed during the pandemic, like supply chain resilience. We celebrated Secretary Vilsack's announcement regarding partnerships with the USDA for school food system transformation sub-grants, and we commend the USDA for their progressive approach to improving



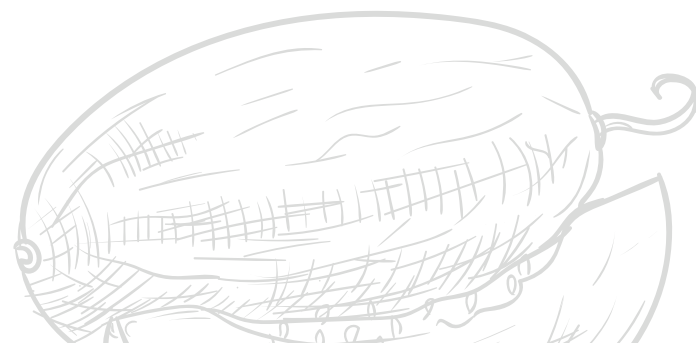
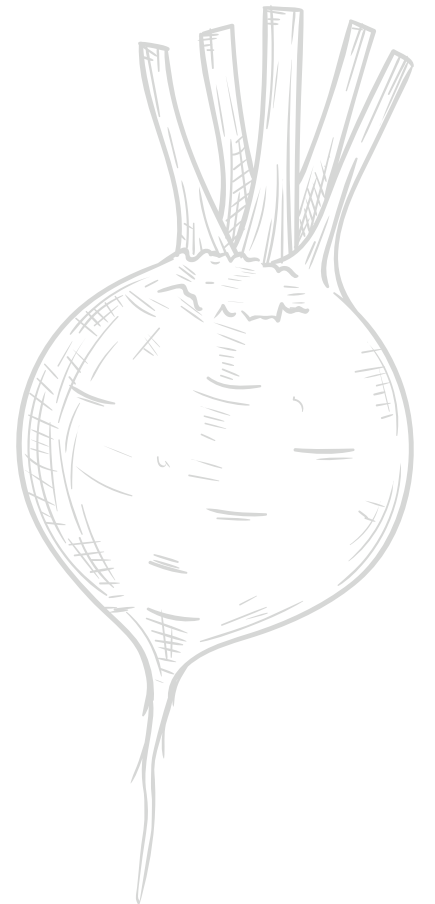
the supply chain. The Chef Ann Foundation is grateful to have been chosen as one of the national organizations to partner with the USDA on this work.

In coordination with this progress, we need future school food leaders that are ready to lead and embrace these opportunities. The Chef Ann Foundation's Healthy School Food Pathway Fellowship program launched in 2022 with 24 Fellows from across the country. This 12-month program offers a personalized learning journey to ensure each fellow is ready to lead a scratch-cook school food program when they graduate in January 2024.

One thing that is clear to me: we need to focus on the people. We can provide grants, resources, equipment – but if we don't have passionate, educated, and skilled school food workers, we will not be able to create change.

Best,

**MARA FLEISHMAN**  
Chief Executive Officer





# Our Financials

## Statement of Financial Position

### Assets

|                           |                    |
|---------------------------|--------------------|
| <b>Current Assets</b>     |                    |
| Cash and cash equivalents | \$1,812,719        |
| Contributions receivable  | \$802,961          |
| Prepaid expenses          | \$400              |
| <b>Equipment, net</b>     | -                  |
| <b>Other Assets</b>       | <b>\$400</b>       |
| <hr/>                     |                    |
| <b>Total Assets</b>       | <b>\$2,616,480</b> |

### Liabilities & Net Assets

|                                  |                  |
|----------------------------------|------------------|
| <b>Liabilities</b>               |                  |
| Accounts payable                 | \$69,173         |
| Accrued compensation & benefits  | \$106,752        |
| <hr/>                            |                  |
| <b>Total Current Liabilities</b> | <b>\$175,925</b> |

### Net Assets

|                                           |                    |
|-------------------------------------------|--------------------|
| Net assets, without donor restrictions    | \$562,680          |
| Net assets, with donor restrictions       | \$1,877,875        |
| <hr/>                                     |                    |
| <b>Total Net Assets</b>                   | <b>\$2,440,555</b> |
| <hr/>                                     |                    |
| <b>Total Liabilities &amp; Net Assets</b> | <b>\$2,616,480</b> |

## Statement of Activities

### Operating Support & Revenue

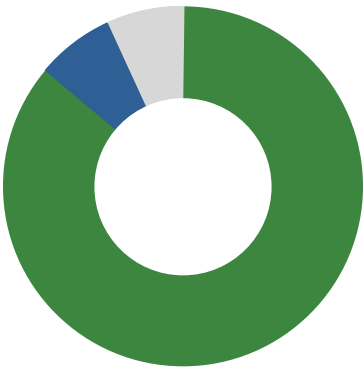
|                                              |                    |
|----------------------------------------------|--------------------|
| <b>SUPPORT</b>                               |                    |
| Contributions & grants                       | \$3,741,674        |
| <b>REVENUE</b>                               |                    |
| Enrollment fees                              | \$20,210           |
| <hr/>                                        |                    |
| <b>Total Operating Support &amp; Revenue</b> | <b>\$3,761,884</b> |

### Operating Expenses

|                                               |                    |
|-----------------------------------------------|--------------------|
| <b>EXPENSES</b>                               |                    |
| Programs services                             | \$2,408,763        |
| Supporting services: general & administrative | \$230,726          |
| Supporting services: fundraising              | \$223,164          |
| <hr/>                                         |                    |
| <b>Total Operating Expenses</b>               | <b>\$2,856,653</b> |

|                                                                        |                  |
|------------------------------------------------------------------------|------------------|
| <b>Operating Support &amp; Revenue in Excess of Operating Expenses</b> | <b>\$905,231</b> |
|------------------------------------------------------------------------|------------------|

|                                |                    |
|--------------------------------|--------------------|
| <b>OTHER CHANGES</b>           |                    |
| Interest Income                | \$1,803            |
| Other Income                   | \$3,000            |
| <hr/>                          |                    |
| <b>CHANGE IN NET ASSETS</b>    | <b>\$910,034</b>   |
| Net Assets, Beginning of Year  | \$1,530,521        |
| <hr/>                          |                    |
| <b>Net Assets, End of Year</b> | <b>\$2,440,555</b> |



84%

Program Services

8%

General & Administrative

8%

Fundraising

### Major Program Expenses

|                      |           |
|----------------------|-----------|
| Salad Bars 2 Schools | \$668,378 |
| CA HSFP              | \$520,259 |
| Get Schools Cooking  | \$319,520 |
| General Programs     | \$154,271 |
| SFUSD                | \$140,173 |
| Fellowship           | \$131,807 |
| The Lunchbox         | \$107,256 |



# Our Supporters



## 2022 Contributions

We extend a special thanks to the many individuals, corporations, foundations, and community groups that supported the Chef Ann Foundation through generous financial and in-kind assistance. In order to compile this list, we diligently searched our records for gifts received during January 1, 2022 - December 31, 2022 to provide correct and heartfelt recognition. We are truly grateful for your support.

### > \$500,000

Anonymous  
Whole Kids Foundation  
Virginia Department of Education

### \$100,000–\$499,999

From Now On Fund  
Lifetime Foundation  
Posner Foundation  
The Park Foundation  
Vital Projects Fund

### \$50,000–\$99,999

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Rachael Ray Foundation  
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Mark Sterner / Inland Empire Foods

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Frederick Davies  
Alison and Paul Friduss  
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Mary Rochelle  
Amy Shipley  
Sharon Theberge  
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Steve Bennett  
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Jennifer Ziegler

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**Chef Ann Foundation**  
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Boulder, CO 80301



The Chef Ann Foundation is a 501(c)(3) national nonprofit focused on incorporating healthier, scratch-cooked food in schools.

(303) 330.6484 | [chefannfoundation.org](http://chefannfoundation.org)

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