

2021 Annual Report



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[Check out our new video on Healthy School Food for Change.](#)

Dear Friends of the Chef Ann Foundation,

I finally retired from my day job as Director of Food Services after leaving my position at Boulder Valley School District in January 2021. After 40 years in kitchens, it was time to play more and work less! Retirement has given me more time to focus on the foundation, school districts nationwide, and my colleagues in both school food and farming. All of these heroes across the country have had another tough year; they are tired, stressed, and really need some operational support to take a breath, given that increased income insecurity, labor shortages, and supply chain issues dominated school food operations in 2021.

I am proud that our team at the Chef Ann Foundation continued to ask themselves, and our partner districts, "What can we do to help?" It turns out - quite a bit. Much of our long-term strategy and programming became relevant and supportive. Large workforce development initiatives seemed to hit home with the labor shortage, and we launched a pre-apprenticeship program in California. As supply chain issues deepened, we saw realtime benefits to the last 5 years of working with partner districts to procure more locally sourced food. From a legislative perspective, we worked as a founding member of [ScratchWorks](#) to educate legislators on the importance of scratch cooking in schools and support the introduction into the House of Representatives of the [Scratch Cooked](#)

[Meals for Students Act](#). If this act is passed through Child Nutrition Reauthorization, it will provide districts across the country with the support needed to serve less ultra-processed food and move toward scratch cooking.

Without the waivers (providing free meals for all kids) that our school food programs have had for the last two years, the 22/23 school year will be a huge challenge. The waivers' adoption and popularity uncovered a massive need for school meals, far beyond the families that qualify for free and reduced meals. Many districts had ramped up to feed all of their students and now will have to revert to pre-pandemic operations, leaving many families, especially the working poor, without access to school meals.

As a nation we need to come together and ensure that every child, every day has healthy/delicious food in school and that no child is ever hungry. It's my mantra and personal mission that I hope my retirement allows me to focus my energies on.

Thank you,

ANN COOPER

Founder and President of the Board

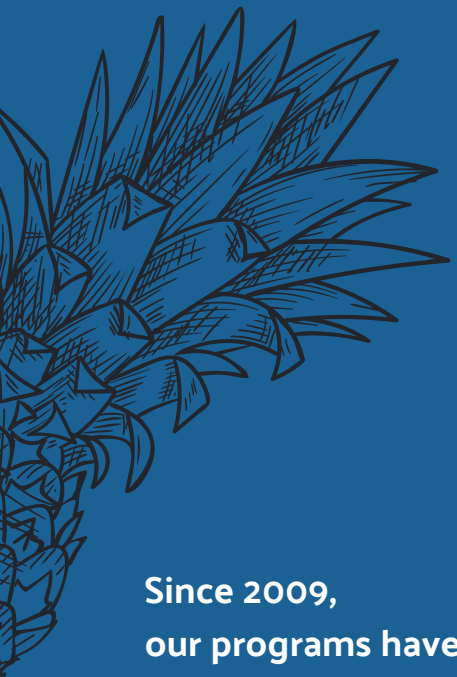
BOARD OF DIRECTORS

Ann Cooper
David de la Rosa
Maria Emmer-Aanes
Kevin Emore
Emily Friedberg
Einav Gefen
Smitha Haneef
Nathan Irons
Mark Law
Patrick O'Kelly
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Byron Batchelor
Carolyn Booth
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Brandy Dreibelbis
Danielle Eliser
Juni Elston
Messa
Mara Fleishman
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Alison Friduss
Emily Gallivan
Eriko Greeson
Anna Hadjiyiannis
Sam Hahn
Allison Johnson
Maria Keller
Allison Madden
Leslie Stafford
Anneliese Tanner
Rachel Waugh
Imari Whalen

Mission & Impact



Since 2009,
our programs have
reached:

3,389,009
CHILDREN

13,622
SCHOOLS

25,936
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.

FOSTERING ACADEMIC SUCCESS

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

FUELING STUDENT HEALTH

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.

CREATING CAREER OPPORTUNITIES

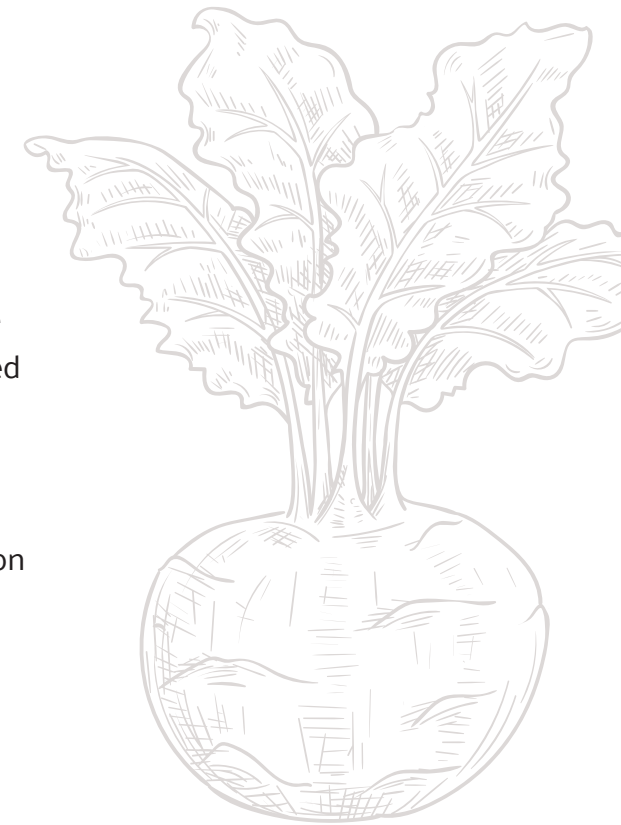
By seeing school food as a viable career option, the next generation of culinary professionals can learn the skills and knowledge to operate fresh, healthy, and sustainable school meal programs.

COOKING FOR A HEALTHIER PLANET

Research 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.

FEEDING EQUITY

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.



“*We’re changing kids’ palettes, we’re changing how kids think about food, and we’re changing the food they want to eat. And that can save their lives and change the world.*”

- CHEF ANN COOPER

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.

2021 HIGHLIGHTS

2021 brought an even greater need for school food operational knowledge, as districts continued to struggle with rapidly changing protocols. To better support school food teams during COVID, the Emergency Feeding section expanded to include commodity ordering, universal meals, marketing and communication methods, and staff appreciation tips.

“*Schools serve approximately 8 billion meals a year, so yes, we can absolutely make an impact. We need to help our food system by supporting local sources, local farmers and create a system that actually works.*”

PATRICK DURGAN

Food Service Director, Bellingham Public Schools



Since 2009,
we have supported:

25,302
CHANGEMAKERS

1.1 million
SITE VISITORS

106,875
RESOURCE DOWNLOADS

Tools for Change



STAFF APPRECIATION

School food teams have gone above and beyond throughout the pandemic, ensuring that their communities have access to healthy food. We curated tips for valuing and recognizing team members, keeping morale high, hosting team building activities, and avoiding burnout at work.

ROADMAP FOR THE SCHOOL YEAR

By planning out the year to include goals and crucial deadlines, directors can be proactive in making changes to their school food program. We created a resource that categorizes key topics and priorities for managing a self-operated scratch-cook program on a monthly basis.



CENTRAL KITCHEN TOUR

Central kitchens are increasing in popularity among school districts looking to streamline and expand their school food operations. While centralized production is not a one-size-fits-all model, it offers a number of opportunities for districts with the capacity and incentive to plan and construct a new facility. We created an in-depth video to show the ins and outs of a central kitchen.

[Check out](#) our Central Kitchen tour video.

HOME RECIPES VIDEO SERIES

At CAF, we believe in healthy meals for families. Our recipes use typical home cooking skills and ingredients, nothing too fancy here! We have over 100 versatile recipes on the Home Recipes section of our website. Chef Brandy, Senior Director of School Food Operations, created a Home Recipes Video Series so you can follow along in your home kitchen.

SCHOOL FOOD ADVOCACY TOOLKIT

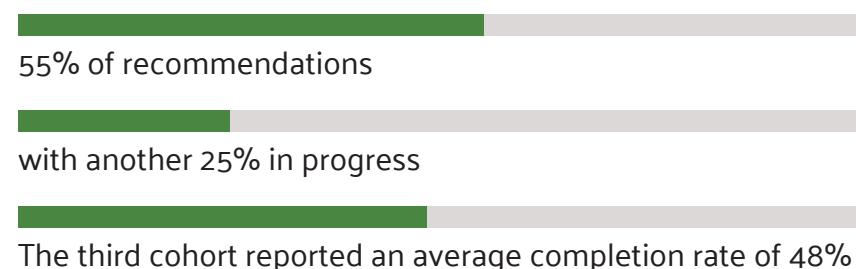
The School Food Advocacy Toolkit was created for interested parents, caregivers, family members, and community supporters, like you, so that you can feel empowered with the information you need to create lasting change in the access to healthy school food.

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 2021, CAF restarted onsite assessments for the fourth cohort that had been on-hold due to Covid-19. CAF also continued to provide much-needed technical assistance to districts including site visits to several districts.

At the completion of cohort two's evaluation this year, districts had completed:



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 2021, CAF launched a partnership with FoodCorps to enroll groups of their student volunteers who work directly with school food programs. We enrolled a total of 25 FoodCorps students working in 8 different states and the District of Columbia and acquired a commitment of 25 more student seats for 2022.

School Food Institute



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

733
INDIVIDUAL STUDENTS

1,781
COURSE SEATS

CAF's Senior Director of School Food Operations, Chef Brandy Dreibelbis, spent time in Ocean View School District (Oxnard, CA) this past year. She supported Director Vanessa Zajfen on production efficiencies, inventory management, recipe development, financial tracking and more. Chef Brandy will continue to provide technical support to the district in 2022, with a focus on kitchen efficiencies and coaching of the Director.



Salad Bars 2 Schools



THE SALAD BARS TO SCHOOLS grant program is a partnership with Whole Kids Foundation. Together, our 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.

2021 HAPPENINGS

SB2S re-opened this year after being on hiatus due to the pandemic. SB2S reestablished a waitlist of 300 schools based on current need, and began approving new applications. 23 salad bars for MI schools were granted thanks to a partnership with Blue Cross Blue Shield of MI and United Fresh Start Foundation.

Our 2021 survey to grantees noted that despite COVID restrictions 80% of awarded districts are still actively using their salad bars as part of their meal programs to offer a variety of fresh fruits and vegetables to children, with many more noting plans to re-implement starting SY 21/22.

Since 2010, we've reached:

2,982,500
CHILDREN

5,965
SALAD BARS AWARDED

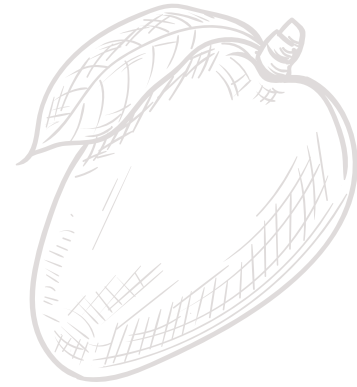
“We love having salad bars. It is great to be able to offer a bigger variety of fruits and veggies to our students. Salad bars help decrease food waste and give our students an opportunity to enjoy a variety of produce. Students are allowed to take as much as they will eat to fill up on the healthy choices instead of junk food.”



MELISSA ALLEY

Food Service Director & 2021 salad bar grantee

Healthy School Food Pathways



Chef Ann Foundation (CAF) and California's Community Colleges partnered to develop a pilot pre-apprenticeship, apprenticeship, and fellowship program that will support workforce readiness for students, as well as incumbent and displaced workers, to expand the pipeline for the next generation of school food leaders.

In November 2021, we hosted a virtual signing ceremony for stakeholders to learn about the program, what it means for school food careers, equity, childhood nutrition and climate friendly menus, and how they can become involved.

The pre-apprentices will begin working with five community college/K-12 district pairings beginning in the Spring of 2022.

“The California Community College pilot workforce program will train and inspire culinary students about school food as a viable career path for them.”

- CHEF BRANDY DREIBELBIS



Unique Builds

UNIQUE BUILDS are an opportunity for districts to receive individualized and direct support for improving their meal programs. This program supports districts that are ready to create change now, outside the parameters and/or timeline of our Get Schools Cooking program.

In 2021, we started 7 Unique Build programs, including:

FOOTHILLS FRESH

We provided a full assessment of nine small, rural school districts in western Nevada County, CA to support the formation of a Joint Power of Authority (JPA). Consolidating all food service operations into one department that serves all districts will leverage purchasing power and bring more fresh, scratch-cooked and local foods to the 7,753 students.

INDIGENOUS RECIPES PROJECT

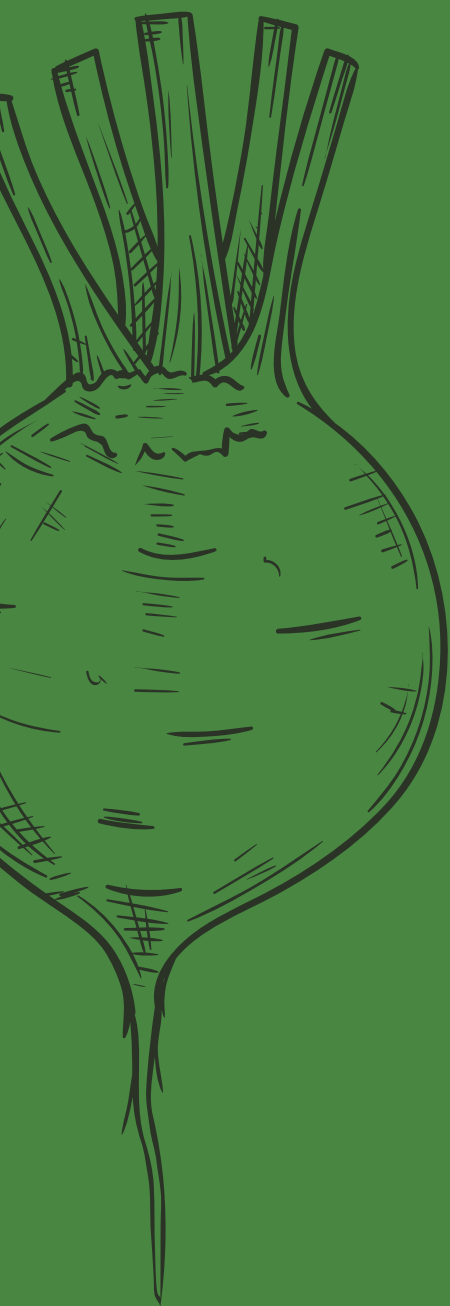
We developed six USDA-compliant school food recipes in collaboration with the Rocky Mountain Tribal Leaders Council based on traditional recipes from the tribal community and regions. This initiative will provide culturally-relevant meals for children within tribal communities and across the country.

VIRGINIA FOOD FOR VIRGINIA KIDS

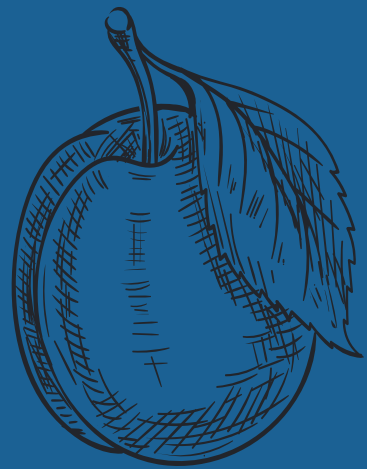
To support eight Virginia districts identify capacity and barriers to purchasing more local foods, we developed a virtual assessment tool that generates customized reports and recommendations. Moving forward, we will develop a Virginia farms and farmland assessment in order to identify production capacity within the state.

“School lunchrooms are daily opportunities to reshape the American diet, but we need to transition our school food from highly processed heat-and-serve lunch time experiences to healthier, freshly prepared lunches that incorporate regionally produced ingredients. I have yet to meet someone who is against serving our kids healthier meals.”

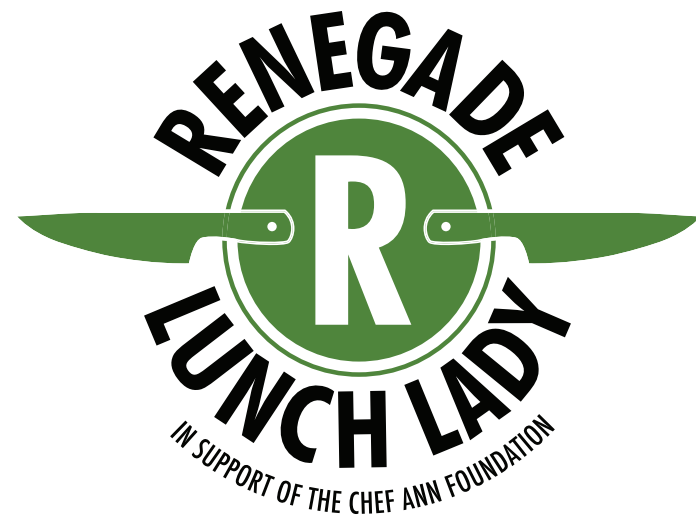
DAVID DE LA ROSA
CAF Board Member



Funding for the Future



[Learn more](#) about this important giving program.



RENEGADE LUNCH LADY GIVING CIRCLE

When Chef Ann started working in school food over 20 years ago, she was dubbed “The Renegade Lunch Lady” by the media for trying to serve fresh fruit and vegetables and scratch-cooked meals. 12 years after she created the Chef Ann Foundation, she is joined by “renegades” across the country that have championed her mission. Ann has fought for school food reform and now we need to make sure that her legacy continues.



Innovation Through Donor Support

Many of Chef Ann Foundation’s most innovative and forward-thinking projects require years of planning before they can be piloted within their respective communities. This research and planning is core to how we approach every unique project. This due diligence takes place prior to any funding being secured or solicited and requires cross collaboration between program staff and CAF leadership.

Programs like Virginia Food for Virginia Kids and Healthy School Food Pathways will lead as the prime example in providing steady and sustainable program delivery supporting scratch-cooking in school districts throughout the nation.

Innovation would not be possible without ongoing unrestricted donor support! This giving circle will ensure that innovation and program development within the school reform movement will continue for decades to come.

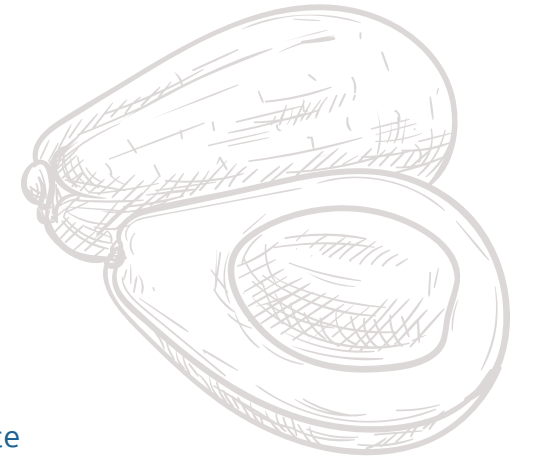
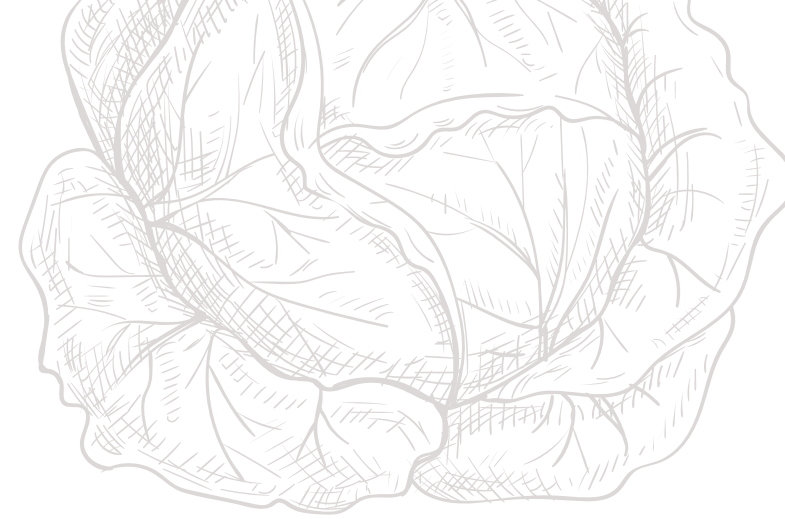
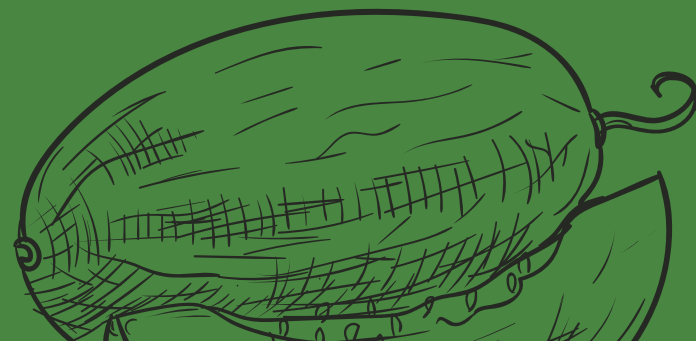


Dear Friends of the Chef Ann Foundation,

2021 was one of the hardest and most exciting of the 9 years I have been leading the Chef Ann Foundation. It's been difficult to watch our district partners navigate the roller coaster ride of labor and supply chain issues, in addition to accommodating the increase in average daily participation because of families in need. So many of our nation's school food pioneers are tired and in need of a break.

In 2021, Chef Ann Foundation increased our school food operations support team and we were able to finally be on the ground to support our district partners again. We have been able to take part in two statewide partnerships to increase scratch cooking, in [Virginia](#) and [Arizona](#). After three years of planning and building, we were finally able to launch our California Pre-apprenticeship program and start training new and existing labor on scratch cook school food operations.

Even through significantly challenging times, we have seen that school food programs continue to reach for more. Our goal for 2021 was to help districts meet their immediate needs while working with the districts that had the capacity and desire to plan for the future. Programs like [Healthy School](#)



[Food Pathways](#), [Get Schools Cooking](#), [School Food Institute](#) and [Salad Bars to Schools](#) were all in play in 2021, and we worked with districts that were ready and capable to get back to scratch cooking.

School food continues to be in a state of flux and this will likely not end in 2023. The Chef Ann Foundation will work to meet district partners where they are and help them move forward at a pace they feel comfortable with. We will also champion legislative change federally and statewide. Districts need to focus on operations; we can help by working with legislators across the country to plan for progress. We need long-term solutions that ensure our school food programs are supporting healthier kids, a healthier planet, providing health equity, and ensuring our school food operators have the support they need to operate scratch cook programs.



Best,

MARA FLEISHMAN
Chief Executive Officer

Our Financials

Statement of Financial Position

Assets

Current Assets

Cash and cash equivalents	\$1,599,449
Contributions receivable	\$15,556
Prepaid expenses	\$400

Equipment, net \$157

Other Assets \$400

Total Assets \$1,615,962

Liabilities & Net Assets

Liabilities

Accounts payable	\$27,955
Accrued compensation & benefits	\$57,486

Total Current Liabilities \$85,441

Net Assets

Net assets, without donor restrictions	\$450,789
Net assets, with donor restrictions	\$1,079,732

Total Net Assets \$1,530,521

Total Liabilities & Net Assets \$1,615,962

Statement of Activities

Operating Support & Revenue

SUPPORT

Contributions & grants \$1,250,178

REVENUE

Enrollment fees \$13,113

Total Operating Support & Revenue \$1,263,291

Operating Expenses

EXPENSES

Programs services \$1,298,968

Supporting services: general & administrative \$113,728

Supporting services: fundraising \$176,342

Total Operating Expenses \$1,589,038

Operating Support & Revenue in Excess (Deficit) of Operating Expenses \$(325,747)

OTHER CHANGES

Paycheck Protection Program grant \$127,070

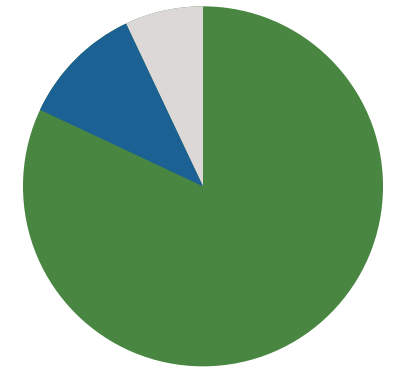
Interest Income \$794

Other Income \$1,000

CHANGE IN NET ASSETS \$(196,883)

Net Assets, Beginning of Year \$1,727,404

Net Assets, End of Year \$1,530,521



82%

Program Services

11%

General & Administrative

7%

Fundraising

Major Program Expenses

Get Schools Cooking	\$458,188
Foothills Fresh	\$193,474
California Culinary	
Career Development	\$168,396
Assessment Tech	\$160,957
Scratchworks	\$104,061
The Lunch Box	\$66,325
Arizona	\$59,562
School Food Institute	\$51,800

Our Supporters



2021 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, 2021 - December 31, 2021 to provide correct and heartfelt recognition. If your name is not listed, or if there is an error of some kind, we sincerely apologize. We are truly grateful for your support.

> \$500,000

Whole Kids Foundation

\$100,000–\$499,999

CARES Act PPP
Leon Lowenstein Foundation
Sierra Harvest
Vital Projects Fund

\$50,000–\$99,999

Blue Cross Blue Shield of Michigan
From Now On Fund
Organic Valley
Rachael Ray Foundation
United Fresh Start Foundation

\$25,000–\$49,999

Beacon Fund
The Life Time Foundation
Newman's Own Foundation

\$10,000–\$24,999

The Allen Foundation
Ann B Zekauskas Foundation
Bluestone Life - Nathan Irons
Dubchansky Family Foundation
The Flora L. Thornton Family
Foundation
Kettering Family Foundation
Sprouts Healthy Communities
Foundation

Stillwater Foundation
Tromblee Foundation

\$5,000–\$9,999

Clif Bar Family Foundation
Kevin Emore
Emily Friedberg
Global Giving (Anonymous)
Stancliffe Family Fund - Linda A
Stancliffe

\$2,500–\$4,999

Inland Empire Foods - Mark Sterner
Elevation Foodservice Reps - Rich
O'Brien
Helene York

\$1,000–\$2,499

Anchor Point Foundation
Maria Emmer-Aanes
Ira and Mary Lou Alpert Family
Foundation
Colorado Gives (Anonymous)
Dave Buckland
Three Little Birds Granola - Stacy
Sloan
Robin and Jarvis Friduss
MRB Foundation
Molly Harner
Mark Law
Tom Spier
Sherry Pitt
J. Brian Searles

\$500–\$999

Allie Bak
Benjamin Baron
Mercedes Cameron
Ann Cooper
Alison and Paul Friduss
Patrick O' Kelly
Christa Robinson
Amy Shipley
Theberge Family Fund - Sharron
and Neil Theberge
Rodrigo Ungaretti

\$250–\$499

Anonymous
Ruth Arabatzis
Zevin Clark
Frederick Davies
Megan Flynn
Hope Hamilton
Ruth Lin
Elizabeth Oden
Christopher Reynaud
Tamar Rydzinski
Stephanie Schaich-Bricken
Carolyn Stormont
John Takayama
David Wright

\$100–\$249

Anonymous (4)
Richard Ahrens
Ryan Andrews
Julian Bolden
Bright Funds
Pamela and Robert Brown
Carolyn Chandler
Keith Clark
Costco Foundation
Stacey Elston
Steve Finn
Mara Fleishman and
Derek Anderson
Arleen Friedman
Shana and Steve Geffen
Kelly Gibson
Andrea Grant
Patricia Hampton
Kim and Jim Hawthorne

Danielle Hrzic
Devon Jackson
Jodi and David Lasky
Judy and Robert Leib
Mark McIntyre
Nathan Moore
Pamela Moore
Neal Oeltjen
Amy Petulla
Nora Pouillon
River and Woods
Robin Rolston
Ronnie Sidman
TisBest Philanthropy
Pearl Thompson
Margaret and Darryl Trevarton
Shawna White

< \$99

Anonymous (3)
Sarah Albritton
AmazonSmile
Heidi Arnold
Debbie Austin
Ellie Basch
Benevity
Lindsey Bradley
Leah Case
Tamara Chiarizio
Beth Collins
Ruth Cooper
Susan Cooper
Community Shares of Colorado
Josh Dinar
Jim Faggione
Johanna Fine
Anna Francesca
Craig Gibson
Bob Gorman
Grace Greenwald
Haruko Greeson
The Kroger Company
Molly Halsey
Marla Hendrickson
Jason Hull
David Husbands
Danielle Jordan
Willow Joy
Suzanne Koerner
Shelly Landgraf
Jamie Leeds

Melissa Love
Sa Mantha
Marika Meertens
Tiara Miller
Theary Moreno
Imelda Mulholland
Eric Newman
Bert Nieslanik
Joseph Palen
Suzanne Pendergast
Jazzlin Perez-Persaud
Diane Reeder
Megan Rooks
Judy Sandkuhle
Tracy Scholl
Dana Smith
Laura Smith
Kirk Solomon
Marvelous Spraggins
Alina Tarkhanian
Janice Teets
Bob Theodor
Dorel Vanegas
Robert and Steve Varon
Edouard Waffelaert
Chawney Weis
Dale Williams
Joshua Yoon
Erica Younkin

In Kind Donations

Cahill O'Kelly and Associates
DAR Chocolates
Eco Vessel
Elevation Foodservice Reps
Google Ad Words



Chef Ann Foundation
5485 Conestoga Court, Ste 110F
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

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