Dear Friends of the Chef Ann Foundation,

Reflecting on 2020, it feels like we lived five years in one, and I’d like to dedicate this annual report to all of the school food professionals who overnight became first responders. Here’s to all of those who were from smiling at children and serving delicious food on plates and trays to wearing PPE and figuring out how to distribute food from street-corners and parking lots—all while keeping themselves and their families safe. School food as hunger relief has never been more important, and school food professionals have become current-day super heroes.

For me, and I imagine for most of us, it was unlike any time I have ever experienced in my life. I personally struggled with the same challenges as most: not being able to see my family, and concern for my health, my family’s health, and my team’s health. But most of all, my heart ached for our country’s children and their families.

On a professional level, it was hard for me to focus outside of the day-to-day at the district. My thoughts centered on helping our community with the food they needed to feed their families, making sure that our team had the proper supplies to stay safe, and continuing to expand our hunger relief support.

When I did come up for a breath and connected with the CAF team, it truly was a shining light. They were working to do everything possible to support our partner districts with emergency response resources, recipe and menu resources for districts’ new school food realities, legislative advocacy to extend funding and reduce paperwork for school food programs, and planning for the future.

It is this last item, “planning for the future,” that keeps me going. We have spent the last eleven years working on school food reform and we have made huge headway; we need to ensure that when we come out of this pandemic, school food continues to progress. We’re dedicated to the long-term work of systematic change, with projects like a new fellowship program to train the next generation of school food leaders, a tech platform for school districts to self-assess their level of scratch cooking and receive recommendations to support change, and pathways through community colleges to support a healthy school food workforce.

It’s 2021, and we are not out of the woods by a longshot, but I am grateful to all those that have stepped up to make sure our future is brighter.

Chef Ann Cooper
Founder and President of the Board

Mission & Impact

Academic performance increases in children who eat a healthy lunch each day. This effect is 40% greater among children who participate in the free and reduced-price lunch program.* Our mission is to ensure that school food professionals have the resources, funding, and support they need to provide fresh, healthy, delicious, cook from scratch meals that support the health of children and our planet.


Since 2009, Chef Ann Foundation programming has reached

3,379,509 CHILDREN
and 13,169 SCHOOLS

in all 50 states and the District of Columbia.
Theory of Change

70% of the 30 million children who eat school lunch each day are eligible for the free and reduced-price (F/R) lunch program. These children often do not get a choice to bring their own lunch; they eat school food because they have to. The food they are served is often heavily processed and lacking in fresh fruits and vegetables, leading to a myriad of long term nutritional and educational issues, such as obesity and diabetes.

*Project Produce, a fruit and veggie grant program focused on nutrition education, is currently on hold and seeking funding. If you or your organization is interested in funding this program, please contact development@chefannfoundation.org.

Ensure that school food professionals have the resources, funding and support they need to provide fresh, healthy, delicious food. All children have equal access to fresh, healthy, delicious food providing them the foundation to thrive and meet their true potential.

Increases number of school districts that are prepared to move toward sustainable, scratch-cooked food.

Increases number of school districts that have access to the capital and equipment resources they need to serve and promote fresh, healthy food.

School District Self-Assessment

Leadership Development
Accessible professional development tools and resources for school food professionals that support scratch-cooked operations

Get Schools Cooking
District by district operational support for transitioning to sustainable, scratch-cooked operations

IMPROVEMENT

Grants
Grants that allow school districts to start their transition to healthy, scratch-cooked food by addressing equipment or other resource needs

SALAD BARS TO SCHOOLS

Grants

District Assessment

Baseline Training

Resource Funding

Project Produce*

Grants

Increased number of school districts that have the knowledge, tools, and support they need to implement scratch-cooked programs at their school

Increased number of school food professionals who have the knowledge, tools, and support they need to implement scratch-cooked programs at their school

Increased number of school districts that are prepared to move toward sustainable, scratch-cooked food

*Grants that allow school districts to start their transition to healthy, scratch-cooked food by addressing equipment or other resource needs.
The Lunch Box

The Lunch Box (TLB) is an online toolkit that provides free step-by-step guides, tools, recipes, and other resources to help schools improve their meal programs and convert to scratch-cooking.

“You have a wealth of valuable information for school districts to use. Thanks for all you do in providing schools with the tools they need to provide nutritious meals to students.”

TERRI
FSD at South Hamilton School District
Jewell, Iowa

2020 HIGHLIGHTS
In 2020, we redesigned and added new content sections to The Lunch Box website to better support school districts during the COVID-19 pandemic, including Food Access, Scratch Cooking To-Go, and Bulk Meal Packs in our new Emergency Feeding section.

KEY STATISTICS
In 2020, we registered over
3,000 NEW USERS
to the website

To date, we’ve registered almost
24,500 USERS

Over half of these users are from schools.

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School Food Institute

School Food Institute (SFI) is a set of online courses that provide professional development and comprehensive training on the key components of successful scratch-cook operations in schools.

“I am hoping to expand my knowledge of serving meals from scratch to our youth population. I believe that local food and clean eating has a huge impact on behavior and anything I can do to learn on the topic, I will certainly do!”

SFI STUDENT

KEY STATISTIC

80% OF STUDENTS reported that they are likely or very likely to make changes as a result of what they have learned in their course.

2020 HIGHLIGHTS

We launched Spanish translations for all eleven School Food Institute courses! By making the operational content covered in SFI courses accessible to more people, schools will have fewer barriers for making the shift from heat-and-serve meals to scratch cooking.

Salad Bars to Schools

Salad Bars to Schools (SB2S) is a granting program that provides schools and districts with salad bar equipment and support, such as Cambro bars, camchillers, and technical assistance.

“Salad bars allow our cafeterias to offer many fruit and vegetable choices to our students every day. With a choice, we see many more children taking a fruit and vegetable than if only offered one and EATING IT!”

TAMMY CONNERS
Food Service Manager, RSU#74

2020 HAPPENINGS

Due to the pandemic, the partnership decided to pause the granting and shipment of salad bars. Districts had to remove communal feeding items like salad bars. We expect school districts to slowly reintroduce them in school year 21-22.
Get Schools Cooking

Get Schools Cooking (GSC) is an intensive 3-year assessment and strategic planning program that provides schools with the operational knowledge to transition from a heat-and-serve to a scratch cook operational model.

“...

It was a great presentation! It was nice for all of our leadership to see your leadership. I am so sad it was not in person and that you didn’t get to hear the interest that was generated by the presentation. You made a great impression and helped them envision a new, different reality for food service.”

MARNÉ PRICE
Child Nutrition Operations Coordinator, Franklin Special School District
Franklin, TN

2020 HIGHLIGHTS

By the end of 2020, the districts in the second GSC cohort had completed an average of

54% OF THE RECOMMENDATIONS from their assessment. The third cohort reported an average

33% COMPLETION RATE.

We received 20 applications from districts across the country eager to participate in the fourth cohort of the program. After a thorough review and interview process, we selected five districts to add to the existing group of 15. We are excited to work with these districts over the next three years to create change and serve fresh, delicious meals to their students!
The mission of Hero Highlights was to ensure the stories of our school food workers were being told, as they navigated widespread school closures amid the pandemic.

AARON SMITH, SEATTLE PUBLIC SCHOOLS

Seattle Public Schools’ Aaron Smith endured some major challenges while transitioning the district’s food service operation during the coronavirus pandemic—but he always stayed hopeful. In our first audio Hero Highlight, Smith shared how his team built 26 meal sites, 35 bus routes, home delivery to 3,000 students, and support for city shelters in order to keep the community fed. The school food team at SPS were offering a variety of chef’s salads, hummus, bagel meals, and take-and-bake options to students and their families as school closures continually extended.

“The district’s central kitchen was producing about 12,000-13,000 meals per day and serving around 6,000 for both breakfast and lunch. “There’s a warm and helpful feeling going into the city from the things that we are doing,” Smith said. Parents reached out to say thank you, and kids dropped off pictures and cards. “It’s been an amazing experience. I never thought that being in food and nutrition, we would be considered a ‘hero’ or a ‘first responder.’ It’s been an eye-opening experience.”

AARON SMITH

“We’re really proud of what we do. We serve good food in schools, and people need to know that.”

OMAR GUEVARA-SOTO, MINNEAPOLIS PUBLIC SCHOOLS

Omar Guevara-Soto serves as Assistant Director of Culinary and Wellness Services at Minneapolis Public Schools. Guevara-Soto says that food insecurity grew quickly as closures extended through the end of the school year and into the summer. By June 2020, they were handing out 44,000–45,000 meals a day with 50 food pick-up sites and direct transportation to 50 different areas in Minneapolis. We spoke to Guevara-Soto about his experience tackling the area’s hunger crisis with the addition of national unrest following George Floyd’s murder in Minneapolis. “Minneapolis became the epicenter of despair,” he said of the tragedy. “But we still needed to go out and be there for the community.” Guevara-Soto found that the staff at MPS wanted to have conversations about racial issues and food equity.

When protests started, they recognized that certain areas of the city became food deserts overnight. “Right away, we increased the number of sites within the southeast area—the most affected area of the city,” said Guevara-Soto. Fortunately, MPS has the resources and background to continue serving high-quality food despite the challenges of COVID-19. The district serves “True Food,” which means all of their meals are cooked without high fructose corn syrup, trans fats, artificial colors, or preservatives, and much of their produce comes from small sustainable farms in the region. For Guevara-Soto, food quality is just as important as access. “We’re really proud of what we do, and I hope once we are back in school, we can keep up with this and work on ending that stigma of school lunch,” he said. “We serve good food in schools and people need to know that.”

OMAR GUEVARA-SOTO
The Challenges – and Solidarity – of 2020

Just as nobody could predict the COVID-19 pandemic, the CAF team never anticipated the need to pivot the organization’s programming to fit the needs of school food professionals around the country, whose operations were rapidly changing.

Along with providing COVID information, tools, and resources, we debuted a brand new section of The Lunch Box website dedicated to helping school food teams navigate the unknown waters of emergency and remote feeding.

I’m hoping that the way that everyone is showing support right now carries on for a long time and we can help remove the stigma and perception of school food.”

AARON SMITH

More and more, school is being interrupted by emergency issues related to health, environment and other present day crises. In 2020, schools needed to be constantly prepared to pivot their programs to react to changing situations, and that included their school food program. We could not predict how 2020 would go, but we took the lessons learned and created content that we felt school food professionals could use to prepare for the future.

Feeding Equity Through School Food

More than ever before, 2020 demonstrated a serious need for hunger relief across the country—particularly in areas with rising unemployment rates spearheaded by the pandemic. For organizations and individuals in school food, hunger issues have always been top of mind. The COVID-19 health crisis made it even more clear that school food is not just a “nice-to-have”—it is essential.

The issue is that a lot of school food is processed. We need to nourish students with healthy, nutritious food to help them thrive in every aspect of their daily lives. Scratch cooking is a key part of the solution to food equity experienced by many Black and Hispanic communities in the United States. According to a 2019 report by UConn’s Rudd Center for Food Policy and Obesity, food-related companies target Black and Hispanic youth at significantly higher rates than their white peers with advertisements for fast food, candy, sugary drinks, and snacks—all of which are significant contributors to poor diets and diet-related diseases.

As the second largest food relief program in the country, the National School Lunch Program (NSLP) provides a unique opportunity for equal access to healthy, scratch-cooked meals that students of all races and backgrounds need to thrive and meet their full potential. Providing more scratch-cooked school meals could reduce the rate at which students consume ultra-processed foods.

2020 forced us to look past short-term solutions. As we look at the intersection of hunger relief and equality, we need to expand our approach to support positive, long-term outcomes and ensure programs like school food provide the springboard for change. When we scratch cook in schools instead of serving low-quality processed foods, we change habits, palates, expectations, and health and achievement outcomes. The challenges of 2020 solidified that we must not give up on making healthy food more equitable for all students.
Dear Friends of the Chef Ann Foundation,

In 2020, this community ensured that the Chef Ann Foundation had the resources to reach schools across the country, providing kids the healthy food they needed to thrive.

Hopefully, this annual report has served as a spotlight into our 2020 story, one that you all helped us create. I hope that we don’t see the likes of another 2020, but if we do, I cannot imagine a better team to work with than our current Chef Ann Foundation employees. From the moment the pandemic hit, this group continuously searched for ways to help, pushed themselves to find solutions, and solved for today while keeping tomorrow in mind. I feel privileged to be a part of this group and grateful to know people with such huge hearts.

As you can imagine, our partner districts across the country are tired; they have been pushing themselves and their teams for the last year and there is no end in sight. 2021 is a time for CAF to listen, to support, and to implement for the future. School food teams can barely come up for air, but they still believe in what we have all been fighting for: healthy school food that supports equity, healthy bodies, and the environment.

Our 2021 plan is to ensure that our school food partners can see the pathway to change, even if it’s not moving as quickly as it used to. We are reinventing and customizing professional development support and working to ensure that our country has strong school food leaders for tomorrow and for years to come.

In the darkest hours, there is always light, and it is that light that our team will focus on in 2021. Thank you for your continued support; without you, this work could not continue.

Mara Fleishman
Chief Executive Officer

Our Financials

**Statement of Financial Position**

**Assets**

- **Current Assets**
  - Cash & cash equivalents: $1,483,643
  - Contributions receivable: $24,846
  - Total Current Assets: $1,716,471
- **Equipment**
  - Office equipment: $9,347
  - Less accumulated amortization: ($7,321)
  - Net Equipment: $2,026
- **Other Assets**
  - Deposit: $2,144
  - Less accumulated amortization: ($7,321)
  - Total Assets: $1,759,231

**Liabilities & Net Assets**

- **Current Liabilities**
  - Accounts payable: $383,787
  - Accrued compensation & benefits: $9,088
  - Total Current Liabilities: $392,875
- **Net Assets**
  - Net assets, without donor restrictions: $1,377,356
  - Net assets, with donor restrictions: $1,377,356
  - Total Net Assets: $1,770,231

**Statement of Activities**

**Operating Support & Revenue**

- **Operating Support**
  - Contributions & grants: $2,219,272
  - Total Operating Support: $2,256,269
- **Operating Revenue**
  - Enrollment fees: $14,997
  - Total Operating Revenue: $2,256,269

**Operating Expenses**

- **Expenses**
  - Operating expenses: $1,716,471
  - 86% Programs services
  - 7% General & Administrative
  - 7% Fundraising

**Programs Expenses**

- Get Schools Cooking: $402,436
- Professional Development: $234,221
- The Lunch Box: $69,087
- Fellowship Planning: $57,432
- Assessment Technology: $59,368
- School Food Institute: $33,492

**Total Expenditures**

- Operating Support & Revenue: $1,770,231
- Other Changes: $105,393
- Total Other Changes: $205,726
- Net Assets, End of Year: $1,377,356

**Net Assets, Beginning of Year**: $732,165

**Net Assets, End of Year**: $1,377,356

**Operating Support & Revenue in Excess of Operating Expenses**: $105,393

**Change in Net Assets**: $645,191

**Total Liabilities & Net Assets**: $1,770,231

**Other Changes**

- PPP grant: $101,000
- Interest income: $1,893
- Total Other Changes: $105,393

**Total Operating Support Revenue**: $2,256,269

**Operating Support**

- Operating Support Contributions & grants: $2,219,272
- In-kind contributions: $22,000

**Equipment**

- Office equipment: $9,347
- Less accumulated amortization: ($7,321)
- Net Equipment: $2,026

**Other Assets**

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- Total Assets: $1,759,231

**STATEMENT OF FINANCIAL POSITION**

**ASSETS**

- **Current Assets**
  - Cash & cash equivalents: $1,742,115
  - Contributions receivable: $24,846
  - Total Current Assets: $1,766,961
- **Equipment**
  - Office equipment: $9,347
  - Less accumulated amortization: ($7,321)
  - Net Equipment: $2,026
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Our Supporters

2020 CONTRIBUTIONS

$50,000 - $499,999
- Multi-year grants
- Transformation Trust
- Sierra Harvest
- The Life Time Foundation
- Anonymous
- Vital Projects Fund
- Cares Act PPP

$25,000 - $49,999
- Anonymous (Global Giving)

$10,000 - $24,999
- Anonymous
- Whole Kids Foundation
- $250,000-$499,000
- Whole Kids Foundation
- Anonymous
- $<500,000
- Some kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sincerely apologize. We are truly grateful for your support. If your name is not listed, or if there is an error of any kind, we sinc
The Chef Ann Foundation is a 501(c)(3) national nonprofit focused on incorporating healthier, scratch-cooked food in schools.

Please note new address:
Chef Ann Foundation
5485 Conestoga Court, Suite 110F
Boulder, CO 80301