



### About Chef Ann Foundation

The Chef Ann Foundation (CAF) was founded in 2009 by [Ann Cooper](#), an internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children. Chef Ann's vision was to create an organization that helps schools take action so that every child has daily access to fresh, healthy food. Today, CAF carries out that vision by actively supporting school districts nationwide with the tools, training, resources and funding needed to help schools create healthier food and redefine lunchroom environments.

### What Inspires Our Mission

- In 2014, 30.3 million children ate school lunch every day, totaling almost 5 billion lunches served, and 13.9 million children ate school breakfast every day, totalling more than 2.2 billion breakfasts served.
- More than 70 percent of the 30 millions students eating school meals are on free or reduced (F/R) cost programs.
- Children eat an average of 35 percent of their daily calories at school.
- Childhood obesity has more than doubled in children and quadrupled in adolescents in the past 30 years.
- The percentage of children aged 6–11 years in the U.S. who are obese increased from 7 percent in 1980 to nearly 18 percent in 2012. Similarly, the percentage of adolescents aged 12–19 years who are obese increased from 5 percent to nearly 21 percent over the same period.
- Children and adolescents who are obese are likely to be obese as adults and are therefore more at risk for adult health problems such as heart disease, type 2 diabetes, stroke, several types of cancer, and osteoarthritis. One study showed that children who became obese as early as age 2 were more likely to be obese as adults.
- In 2012, 15.9 million children live in food insecure households.
- Food Insecurity by household:
  - Percent of households that are food insecure: 14.7 percent
  - Number of households that are food insecure: 17,632,345

### How We Provide Support

- [The Lunch Box](#): An online resource with free step-by-step guides, tools and recipes to help schools improve their food programs and transition to scratch-cooking in an easy and accessible way.
- [Get Schools Cooking](#): A program that provides hands-on support through assessment, in-person training, strategic planning and system grants, allowing school districts to serve healthier food.
- [Salad Bars to Schools](#): A grant program that helps schools serve fresh fruits and vegetables by implementing salad bars as part of their daily meal program.
- [Project Produce](#): A grant program that helps schools increase kids' access to fresh fruits and vegetables while providing nutrition education through fun lunchroom learning activities.
- [Parent Advocacy Initiative](#): An online resource that provides parents with tools and

resources to lead grassroots advocacy efforts in their school districts.

- [School Food Institute](#): Online courses that give school food service professionals and child nutrition advocates in-depth training, operational skills and strategic vision necessary to make school food fresh and healthy.
- [Real School Food Challenge](#): A fun and community-driven event that provides food advocates the opportunity to raise awareness and funding for healthy school food programs across the U.S.

### Recognized Achievement

- Chef Ann was named "One of the Top 50 Food Activists" by the Academy of Culinary Nutrition in 2016
- *Takepart* "Top 5 Cheftavists of 2014: Opinionated about Food and Politics" 2014
- Chef's Collaborative National Pathfinder Award 2014
- *NationSwell* "10 Chefs Who Are Bringing a Food Revolution to America" 2014 IACP Humanitarian of the Year Award 2012, Community Service Award 2012 *Food Service Director* inaugural "Influential 20" 2012
- Greatist.com "15 Crusaders for Health in the Food Industry" 2012 Women Chefs and Restaurateurs Community Service Award 2011 Susan B. Komen Foundation Special Inspirational Award 2011 NRDC Growing Green Award 2011
- WCR Community Service Award, 2010 and 2011
- The National Resources Defense Council "Thought Leader" Growing Green Award 2009
- Kiwi Award of Excellence 2008
- Chef and the Child, Michael Ty Award 2008 Golden Carrot Award, 2007
- Slow Food USA, Fertile Ground Award: Honored for advocacy work on school lunch 2005
- State University of New York at Cobleskill, Honorary Doctorate 2004 Kellogg Foundation Food and Society Fellow 2003 - 2005
- Research Chef's Association: Technology and Communication Award 1999 Custom Gold Award for Culinary Excellence: 1995
- ACF Recipe Contest: Gold Medal 1994

### Social Media

We invite you to join our mission by staying connected to us on social media:

- Visit our websites: [chefannfoundation.org](http://chefannfoundation.org) or [thelunchbox.org](http://thelunchbox.org)
- Twitter: [@ChefAnnFnd](https://twitter.com/ChefAnnFnd)
- Facebook: [Chef Ann Foundation](https://www.facebook.com/ChefAnnFoundation)
- Instagram: [chefannfoundation](https://www.instagram.com/chefannfoundation)
- YouTube: [Chef Ann Foundation](https://www.youtube.com/ChefAnnFoundation)
- Pinterest: [ChefAnnFnd](https://www.pinterest.com/ChefAnnFnd)
- LinkedIn: [Chef Ann Foundation](https://www.linkedin.com/ChefAnnFoundation)

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