A lot can happen in three years. In the mountains of Haiti, a clearing can become a canteen - a place where a community of people can feed themselves. In Zambia, a kitchen can become a bakery - a business that creates revenue to support an orphan school. And in the United States, an episode of Top Chef can become a way to spread awareness about clean cook stoves, a smart solution that can change so many lives.

The theme of the following pages is “Three Years and Counting.” In only three years World Central Kitchen has affected the lives of close to 10,000 people, and has enrolled more than 60 chefs in our Chef Network.

We will continue to create jobs and strengthen economies through culinary training. We will support education by building more Smart School Kitchens in Haiti and beyond. We will improve health around the globe through food safety/sanitation training and implementation of clean cook stoves.

I am so proud of the work we have accomplished with World Central Kitchen. Thank you for your support. We are only getting started!

Over the past few years, World Central Kitchen has gained a reputation as a chef-driven non-profit organization finding Smart Solutions to Hunger and Poverty. As we refine our goals, we have defined three key areas of focus:

• Health – We promote clean cookstoves, which dramatically improves the health of cooks while reducing the risks of foodborne illness and reducing the affects of deforestation. Our training in food safety and sanitation promotes clean cooking methods and helps prevent the spread of bacteria and disease.

• Education – We help build kitchens for schools around the world, and provide staff with the equipment and training they need to provide hot meals for their students. As a goal of sustainability, we look for opportunities to incorporate social enterprise - creating revenue generating businesses that help support our school partners.

• Jobs - We offer culinary training that provides aspiring chefs with hard skills and good paying jobs – helping to improve their lifestyle and strengthening the overall economy.

We are doing a lot with a little, and we have a lot of people to thank for our growth and success. Our Chef Network, made up of 60 chefs from many different places, has been especially helpful in furthering our cause and promoting our message. Over the past year, our Chef Network traveled to Zambia, Haiti, and Nicaragua with us, as well as adding support to our domestic partners.

World Central Kitchen focused on healthy expansion through our three key focus areas as we continue to use the power of food to empower communities and strengthen economies.

Message from José Andrés, Founder/Chairman

Message from Brian MacNair, Executive Director
HEALTH

4 million people worldwide die each year from complications due to cooking with charcoal and wood. World Central Kitchen is working to reduce this number. WCK converts school kitchens from charcoal to clean, gas-burning stoves and/or ‘improved cooking stoves’ - which burn less charcoal. WCK and its Chef Network also provides food safety and sanitation training to school cooks. These practices reduce smoke inhalation for hundreds of cooks and the risk of food borne illness for thousands of students.
WCK’s Haiti Breathes program improved the health of over 600 school cooks through clean cookstoves and food safety and sanitation training.

**SAFER COOKING**
Baker Erica Skolnik taught food safety/sanitation practices to cooks and bakers at an orphan school in Zambia and on-site bakery.

**HEALTHY SCHOOLS**
Food safety and sanitation equipment installed in all Haiti Breathes schools.

**BETTER LIVES**
Elizabeth Michelle – cook at Ecole Communale Pierre Labitré, a Haiti Breathes school.

**CLEAN COOKING**
LPG gas saves each school over one thousand dollars every year.

**OUR FOOD SAFETY/SANITATION TRAINING**
Our food safety/sanitation training affected the health of over 60,000 students.

**NICARAGUA SANITATION TRAINING**
Chef Victor Albisu trained 20 school cooks in food safety/sanitation skills.

**A NEW WAY**
Each cook using the clean cookstoves receives training on how to use the stove in their kitchen.

**CHANGING LIVES**
“The clean cookstoves we are introducing are not just feeding people. In Haiti, when people use clean cooking fuels instead of firewood, they’re saving their forests and therefore their farming and fishing industries.” - José Andrés.

Over 4 million people die every year from causes related to unclean cook stoves.

World Central Kitchen has taught food safety and sanitation in 7 cities around the world.

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Education is the strongest way to advance the developing world, and a meal can often be the impetus for a child to go to school.

World Central Kitchen supports education by providing clean school kitchens, improved cooking stoves, food safety/sanitation training and a path toward sustainable healthy meals. With a focus on sustainability, WCK also creates community-led businesses that help fund particular “smart” schools.
MEALS = SUCCESS
A daily healthy meal at school is proven to improve focus in students.

SUSTAINABLE BUSINESSES
World Central Kitchen built a bakery to help fund a Zambian school that educates over 100 orphans. The school is set to double attendance in 2 years with the funds from the bakery.

NICARAGUA SANITATION TRAINING
WCK’s new Nicaragua Smart School Kitchen and food processing plant will help fund 10 schools operated by the Fabretto Foundation.

JACMEL HAITI
Subtext that explains what is in the picture

SCHOOL KITCHENS
Students in Haiti often miss school in order to gather firewood for their one daily meal.

HAITI BREATHES
Subtext that explains what is in the picture #CleanAir

LIQUID PETROLEUM GAS
Healthy meals distributed to over 61,000 students through World Central Kitchen programs.

WCK’s Smart School Kitchen in Palmiste Tampe, Haiti increased attendance by 135% by adding a healthy school meal.

WCK’s Smart School Kitchen in Palmiste Tampe, Haiti increased attendance by 135% by adding a healthy school meal.

CHANGING LIVES
World Central Kitchen is implementing its Smart School Kitchens in Nicaragua, Zambia, and Haiti. The Smart School Kitchen increases student attendance and generates revenue for the school.

World Central Kitchen has installed clean LPG stoves in 4,320 CLASSES

106 FACTS
Key figures are visualized through numbers

LAUGHING MEALS
A daily healthy meal at school is proven to improve focus in students

WCK’s Smart School Kitchen in Palmiste Tampe, Haiti increased attendance by 135% by adding a healthy school meal.
JOBS

The International Development Committee (IDC) predicts that “600 million young people will be competing for a predicted 200 million jobs over the next decade – causing a danger of widespread social and political unrest.” Culinary training provides youth with permanent skills that can quickly increase their earnings potential and enhance their quality of life.

This training has a broader impact on the developing world by strengthening the tourism and hospitality industry, advancing the nation’s economy.

World Central Kitchen has developed culinary curriculum in 3 languages and is already responsible for graduating a number of passionate chefs and placing them in full-time jobs.
World Central Kitchen has installed clean LPG stoves in 246 SCHOOLS.

JACMEL HAITI
Subtext that explains what is in the picture

NEW KITCHENS
Subtext that explains what is in the picture

Because of our clean cook stoves, 12,400 Haitians are breathing cleaner air.

SCHOOL KITCHENS
Subtext that explains what is in the picture

CHANGING LIVES
Subtext that explains what is in the picture

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NICARAGUA SANITATION TRAINING
Subtext that explains what is in the picture

LAUNCHING LIVES
Subtext that explains what is in the picture

Key figures are visualized through numbers 106 FACTS

WorldCentralKitchen @WCKitchen
WCK hooks up with @haitibreathes to improve the lives of Haitian children and cooks #Haiti, #BreatheClean

LIQUID PETROLEUM GAS
Subtext that explains what is in the picture

HAITI BREATHE
Subtext that explains what is in the picture

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Subtext that explains what is in the picture
Changing the World Through the Eyes of a Chef

With a billion people living in chronic hunger, it is going to take a collective effort to create smart solutions to hunger and poverty. Our network engages socially conscious chefs skilled in a wide range of culinary arts and matches them with communities in need around the world.

DAVID DESTINOBLE
Born in Haiti, raised in Miami, “Chef D” moved back to Haiti and is dedicated to improving his country. His chef and business expertise helps strengthen our bakery and fish restaurant while inspiring our culinary students to aim for the stars.

ERICA SKOLNIK
Baker Erica Skolnik (head baker of Frenchies Artisan Pastries and Desserts in DC) traveled with WCK to Zambia to train the bakers at our Smart School Kitchen #2. Erica educate the eager bakers on how to bake three different kinds of bread. The bakers quickly took to the new training with pride and passion and today they are selling their bread to help support the school’s daily operations.

“I really am amazed. The students are so quick to learn and they are thirsty for knowledge.” – Erica Skolnik

Daniel Traster - Culinary Consultant, Professor, and author - Dan Traster is dedicated to creating a new group of talented chefs in Haiti. His work with the design of our Culinary curriculum; training of our culinary teachers; and continual assessment and improvement of our Culinary arts program is helping to shape our future.

“I have always been driven by the desire to make the world a better place...World Central Kitchen provides me the opportunity to use my expertise in a way that has a huge impact in a community that not only needs help, but is grateful to receive it.”
Impact by #s

Country page
On the horizon

World Food Day

World Food Day is a nationally recognized day focused on solutions to hunger.

On World Food Day 2015, 47 restaurants (below) donated 10% of their proceeds to World Central Kitchen’s Smart Solutions to Hunger and Poverty! A huge thanks to all the restaurants and diners that participated!

Logos of restaurants: ask Doug on how to send – current on web – all grey background

Dine N Dash

Our third annual Dine N Dash DC was a night to remember. Thanks to our sponsors, guests and participating restaurants, World Central Kitchen was able to raise $300,000 for smart solutions to hunger and poverty.

Dine N Dash kicked off on Tuesday, June 9 with 1,700 people Penn Quarter. After enjoying signature foods, craft cocktails, and live music at each restaurant, our guests proceeded to Carnegie Library for an after-party with José Andrés. The after party was filled with live music from Veronneau and City of the Sun, desserts, and drinks including craft beer and coffee.