Message From José Andrés
Founder/Chairman

Ever since I began my career as a chef, I have been focused on “changing lives through the power of food.” I am happy to share with you the lives of multiple people who have been impacted by the power of food through World Central Kitchen’s smart solutions to hunger and poverty.

In the following pages, you will read stories from people like Oreste, the head baker at Boulanjri Beni in the orphanage of Zamni Beni in Haiti. At age fourteen, Oreste had to drop out of school to provide for himself and his Aunt. His introduction to baking has led to a dream of opening his own bakery. I get excited when I think of the new path these individuals are on and the impact that each one will have on the world.

I hope you will join me in celebrating the transformative power of World Central Kitchen by diving into the lives of the individuals in each of our programs. On behalf of Oreste, Elizabeth, Paulene, Justama, and Abdon, I thank you for supporting World Central Kitchen and changing the lives of many friends around the world!
Message From Brian MacNair
Executive Director

People often ask me, “What is World Central Kitchen?” Simply put - “We are chefs.”

Smart solutions to hunger and poverty is indeed our mantra, but we look at these solutions through the eyes of a chef. Our Chef Network, made up of more than 50 chefs, is ready, willing, and able to bring their expertise to projects around the world.

2014 has been a year of further definition of our work, as we focus on using the “power of food” in 3 areas – Health, Education and Jobs. With focus on these 3 areas, we will continue to capitalize on our chef expertise and continue to empower communities and strengthen economies.

OUR MISSION: Using the power of FOOD to empower communities and strengthen economies
Oreste

Head Baker, BOULANJRI BENI, Haiti

Oreste Morestant, the 27 year old Head Baker at World Central Kitchen’s Boulanjri Beni, left home at age 11 and was raised by his Aunt Bernadette.

At age 14, he quit school to help support his Aunt and her children and got his first job as a Mason’s assistant.

After training with World Central Kitchen, it became apparent that Oreste had a knack for baking and he quickly became Head Baker, baking 800 rolls every day for both consumption and sales.

“I have learned so much in the last year and am excited to grow in my profession and one day open a bakery of my own.”

<table>
<thead>
<tr>
<th>PAST</th>
<th>PRESENT</th>
<th>FUTURE</th>
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<tbody>
<tr>
<td>5 years ago, Oreste earned 4,000 gourdes ($93 USD) per month performing odd jobs at Zamni Beni orphanage</td>
<td>As his responsibilities as Head Baker grow, so do his skills, opportunities and income - he now earns 8,000 gourdes per month</td>
<td>Oreste’s growing skills and confidence give him hope for the future. He plans to open his own bakery in his hometown with his new-found capabilities.</td>
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</tbody>
</table>
Elizabeth Michelle has been cooking for 7 years at Ecole Communale Pierre Labitre. She and 5 other women have been preparing 600 meals a day for school children using smoky charcoal stoves with little ventilation.

She is in awe of her newly remodeled kitchen, which has been completely renovated and equipped with Liquid Petroleum Gas (LPG) as part of World Central Kitchen’s Haiti Breathes project.

“This will allow us to cook cleaner, safer and healthier. We have been breathing in this smoke for so many years... and now we can use the savings to bring more vegetables to the children.”

**PAST**
Elizabeth, like most school cooks, cooked with unhealthy charcoal stoves and limited ventilation

**PRESENT**
Today, Elizabeth prepares meals with cleaner Liquid Petroleum Gas (LPG). **27 schools were converted** and now use LPG instead of charcoal.

**FUTURE**
School cooks across Haiti can look forward to breathing easier. **100 schools will be converted** to LPG by the end of 2015.
After working at a sewing factory for many years, Paulene was hired by the Zamni Beni orphanage to prepare lunches for the children. She then began to prepare meals in a small kitchen which was unhealthy with old kitchen equipment, no ventilation and unclean cookstoves. This building was transformed by World Central Kitchen in 2014 and is now Pwason Beni, a fully operational fish restaurant with new kitchen equipment, stainless steel appliances and clean cookstoves that provides delicious food and sustainable revenue for the orphanage.

“\nThis new kitchen and training has given me dignity and I am excited to continue to serving customers and learning new skills."

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<tr>
<th>PAST</th>
<th>PRESENT</th>
<th>FUTURE</th>
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<tbody>
<tr>
<td>4 cooks prepared lunches in a deteriorating building for sale to nearby NGO workers</td>
<td>8 staff prepare and serve lunches in a state of the art kitchen with new skills on new equipment</td>
<td>Pwason Beni will double lunch production and cater to local businesses, increasing revenue by 300%</td>
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</tbody>
</table>
Justama is one of five cooks at World Central Kitchen’s first Smart School Kitchen in Palmiste Tampe, Haiti. World Central Kitchen provided clean cook stoves, food safety and sanitation training, a community garden and a chicken farm with the aim of a sustainable school.

Justama, who has four kids attending school, takes great pride in the skills she has learned and the impact she is having on her community.

“Learning how to cook safely by washing our hands, using cutting boards and sanitizing all of our equipment has changed our lives. The entire community now cooks and eats healthier and we all chip in to cultivate the garden and chicken farm. It is a new life for us.”

**PAST**
0% of school meals contained fresh vegetables or eggs

**PRESENT**
1,151 lbs of vegetables harvested and 3,986 eggs laid for student meals and school revenue

**FUTURE**
Vegetable and egg production will increase and provide consistent healthy meals and revenue for the school
5 years ago, Abdon Yvener was a schoolboy full of dreams of being a chef. Motivated, but without experience, he worked as a server in a restaurant and truly saw cooking as an art form.

After completing the EHH culinary program in Port au Prince, his passion and work ethic was noticed by Chef Mi-sole, the New Culinary Professor, and he was hired as an assistant for the new World Central Kitchen Culinary Curriculum. He now earns more than double the wages he did as a server and is on a life changing career path.

“The position will allow me to help others learn while learning more myself. In 5 years, I know I will have acquired good training and I hope to continue to help others in their culinary career.”

**PAST**
With 40% unemployment in Haiti, odds were against Abdon finding meaningful opportunities in the culinary world

**PRESENT**
Today, Abdon is part of the process and is helping 37 students to become qualified chefs

**FUTURE**
More than 50 students per year will graduate with strong culinary skills, good jobs and a new career path
Saif
Chef Ambassador, Chef Network

Our Chef Network uses the skills of socially conscious chefs to increase health and employment opportunities for communities around the world. In 2014, Chef Network chefs trained culinary teachers, taught food safety and sanitation, and advised our social enterprises in developing communities.

“My visits to Haiti with World Central Kitchen’s Chef Network have been life transforming. Being able to work with such humble people opened my eyes to those that struggle in life with such great spirit.”
In Lusaka, Zambia, our second smart school kitchen is already cooking healthier with pellet stoves and with clean prep tables and sinks. This year, the kitchen will be renovated to include clean LPG cook stoves to feed the school children, and will highlight our second bakery that will help generate revenue for school resources while providing transferrable job skills.
21 Women
Honey Co-op
Dominican Republic

In 2015, our 21 Women Honey Cooperative will harvest honey from their 100 honey bee colonies. Once harvested, the honey will be sold at local Dominican Republic markets and imported to the US for sale. The revenue will go back to the cooperative, strengthening their economy and empowering the community.

Dog Tag Bakery
Empowering Veterans and Military Families, USA

Based in Washington D.C., Dog Tag Bakery provides a vehicle for Military Veterans to learn a trade and business skills. In addition to donating a portion of our event proceeds to their life-changing mission, our Chef Network will provide guest baking classes and knife skills training to Dog Tag bakers and chefs.
Improved the health of 95 cooks and 13,775 students through clean cookstoves

Converted 30 schools from charcoal stoves to clean cookstoves

Served 1,385,000 meals with WCK clean cookstoves

Increased income of 44 families through social enterprise and smart school kitchens

Produced 248,000 baked goods at orphanage bakery

Trained 121 cooks in food safety and sanitation
Donors

$50,000 +
Coca Cola
DeMatteis Construction Group Haiti, S.A.
Gonvarri Steel Industries
Marriott International

$25,000 - $49,999
EagleBank
Michael R. Klein
James Lintott and May Liang
Share Our Strength

$10,000 - $24,999
General Motors
Ropes & Gray
SWS Charitable Foundation, Inc.
Think Food Group

$5,000 - $9,999
Arent Fox, LLP
Council of Insurance Agents and Brokers
Erkiletian Family Foundation
Urve Kiik
Joel B. Kleinman
Mendelson and Mendelson CPAs
David and Angella Nazarian
Rob and Robin Wilder and the Wilder Family Foundation
Umami Restaurant Group

$2,500 - $5,000
Adams-Burch, Inc.

Kevin Krzyzanowski
Richard McClure
W. Joseph McCormick
Katherine McGraw
Mendelsohn Hospitality Group
Robert Morris
Kathleen Patterson
Ana Rico
Penn Staples
Toki Staples

$1,000 - $2,499
Suzanne T. Acosta
The Artists and Athletes Alliance
Kennedy Fund
Magdalena and Michael Murzanski
Nolan Family Charitable Foundation

$500 - $999
Lucia Basterra Solaun
David and Barbara Cordts
Sean Fromm
Kimberly Grant
Bruce MacNair
The Common
Charles Moyer
Laura Nelms

$100 - $499
Sheila Blum
Bombay Breeze International
Keary Cannon
Dawnita Chandler
David Chow
Ellen Cobb Church
Thora Colot
Christine Dub
Jayne Fitzgerald
Kathleen Foley
Pertula George and John Redd
David Goldberg
Sarah Heimel
William Heneghan
Violeta Hernandez
Rachel Howell
Indique Restaurant

SPECIAL THANKS
**A very important, special thanks to Gary Evans who is invaluable to WCKs operations

Steve Arick
Yolanda Banks
Douglas Been
Russell Bermel
David Destinoble
Jessica Disch
Michael Doneff
Carmen Drah
Gregg Malsbary
Jean Marc De Matteis
Donna Giarratana
Jonathan Goldfuss
Kimberly Grant
Saif Rahman
Tarah Romano
Stephanie Salvador
Egido Sanz
Daniel Serrano
Kendall Tamny
Sandra Tanis
Mona G. Touissant
Dan Traster
Loune Viaud
Stephanie Villedrouin
The entire TFG family

World Central Kitchen is a 501(c)3, non profit organization
## Financials

### Statement of Activities
For the Year Ended December 31, 2014

**World Central Kitchen, Inc.**

<table>
<thead>
<tr>
<th>Category</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Revenues and Support:</strong></td>
<td></td>
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<tr>
<td>Contributions</td>
<td>$576,466</td>
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<tr>
<td>Interest Income</td>
<td>159</td>
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<tr>
<td><strong>Total Support and Revenues</strong></td>
<td><strong>576,625</strong></td>
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<tr>
<td><strong>Expenses</strong></td>
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<tr>
<td>Program</td>
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<tr>
<td>Management and General</td>
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<tr>
<td>Fundraising</td>
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<tr>
<td>Event Marketing</td>
<td>32,077</td>
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<tr>
<td><strong>Total Expenses</strong></td>
<td><strong>515,035</strong></td>
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<tr>
<td><strong>Change in Net Assets</strong></td>
<td><strong>61,590</strong></td>
</tr>
<tr>
<td><strong>Net Assets, Beginning of Year</strong></td>
<td><strong>102,772</strong></td>
</tr>
<tr>
<td><strong>Net Assets, End of Year</strong></td>
<td><strong>$164,362</strong></td>
</tr>
</tbody>
</table>

- **69.2%** Programming
- **14.1%** Fundraising
- **10.5%** Management & General
- **6.2%** Event Marketing

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**Thanks To Our Partners**

- CESAL
- Chemonics
- Switch Haiti
- Partners in Health
- Haiti Ministry of Tourism
- Meant to Live Foundation
- Coptic Mission