SMART SOLUTIONS 2013 ANNUAL REPORT

SOLUTIONS
MESSAGE FROM JOSÉ ANDRÉS

A few years ago, I created World Central Kitchen to find sustainable solutions to ending food insecurity and malnutrition. Today, I proudly write to you as part of our first Annual Report, to tell you about our focus on “Smart Solutions to Hunger and Poverty”.

I have always said that we can eradicate hunger, and we can beat food insecurity, but we need to be smart and innovative. This past year, we have done just that, with every project taking a Smart approach to find a long-term Solution to a problem. In the pages that follow, you will see projects that feed the hungry and help the less fortunate, but with a focus on empowering communities and strengthening economies.

There are many plates to fill in a world where food should be accessible to everyone. World Central Kitchen lives and breathes this every day, and we know that you, our supporters, do as well.

Here’s to more Smart Solutions to Hunger and Poverty in 2014.

José Andrés
MESSAGE FROM EXECUTIVE DIRECTOR

It has been a great year at World Central Kitchen, as we focused on our mantra - Smart Solutions to Hunger and Poverty. There are many good organizations doing good work, but with World Central Kitchen in the mix, there is now a group of chefs ready to change the world using the power of food.

As we continue to grow and expand into other countries, we will partner with organizations that parallel our mission, and will provide the chef expertise needed to elevate food projects to a new level.

I invite you to follow us, invest in us, and grow with us.

Brian MacNair

BOARD OF DIRECTORS

José Andrés – Chairman
ThinkFoodGroup - President

Rob Wilder – Treasurer
ThinkFoodGroup - CEO

Javier Garcia – Secretary
Ethnica Foods – Managing Partner

Fredes Montes
Independant Director
Financial Infrastructure Specialist, The World Bank

Robert Egger
LA Kitchen – President

ADVISORY BOARD

Marianne Ali – DC Central Kitchen –
Director of Culinary Job Training and Street Outreach

Vint Cerf – Google – V.P. and Chief Internet Evangelist

Meghann Curtis – U.S. Dept. of State –
Deputy Assistant Secretary, Bureau of Educational and Cultural Affairs

Robert A. Freling – Solar Electric Light Fund – Executive Director

Jose Luis Guasch –The Growth Dialogue –
Senior Adviser on Economic Development; Univ. of CA, San Diego –
Professor Emeritus of Economics

Joan Nathan – Cookbook Author and Journalist

Megan Rapp – USAID – Investment Officer

John Rice – Management Leadership for Tomorrow – Founder and CEO

Penn Staples – PSDC – Founder and President

Jose Maria Sumpsi - Catedratico en Universidad Politecnica de Madrid

Manolo Vilchez – Alsol microenterprise – Technical Manager
Ensuring children have the nourishment they need to succeed in school while empowering a community to support itself
HEALTHY MEALS = EDUCATION

In the mountain village in Palmiste Tampe, Haiti, every villager’s daily focus is to provide ONE meal to their family. World Central Kitchen’s smart school kitchen provides a meal to 165 school children daily, which acts as the impetus for these children to stay in school.

Our Smart Kitchen approach includes Training on healthier cooking methods including the use of clean cookstoves, Healthy meals through the incorporation of fresh vegetables and Sustainability through the addition of a community garden and chicken farm.

In 2013
73,000 meals produced since October
136% increase in students at school

INCREASE IN STUDENTS SERVED

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<thead>
<tr>
<th></th>
<th>50</th>
<th>100</th>
<th>150</th>
<th>200</th>
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<tbody>
<tr>
<td>2012</td>
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<td>2013</td>
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Support struggling communities by providing opportunities for self-reliance.
Since Opening in April, 2013

120,000 rolls sold
$18,600 USD in sales
$6,000 USD in profits

4th QUARTER PROFITS (in USD)

Our investment creates jobs, feeds the community and provides a revenue stream that means long-term health for the orphanage and the community.

BREAD IS STRENGTH

At the Zanmi Beni Orphanage in Croix de Boquette, Haiti, World Central Kitchen created its first-of-a-kind bakery. WCK’s chef network trained 4 cooks in professional baking and sanitation, and has incorporated a business plan that will bring revenue to the orphanage.

BOULANJRI BENI BAKERY
Croix de Boquette, Haiti

SOLUTION
Prepare young women for quality hospitality jobs in Haiti that will lift them and their families out of poverty.
INVESTMENTS THAT LAST A LIFETIME

World Central Kitchen’s Culinary school at Elie du Bois is a full culinary school for young girls. The program creates skilled staff for hospitality jobs at hotels and restaurants, teaching valuable service and food service management skills that translate into life-long careers.

Training these young girls for hospitality careers will not only create jobs, better salaries and professional attitudes, but will bring increased revenue to the girls, their families and all whose lives they touch.

SOLUTION

In 2013

400% increase in potential earnings

30-40 skilled hospitality workers per year

POTENTIAL EARNINGS (in USD)

<table>
<thead>
<tr>
<th>Average Earnings</th>
<th>WCK Potential Earnings</th>
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<tbody>
<tr>
<td>500</td>
<td></td>
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<tr>
<td>1,000</td>
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<td>1,500</td>
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<td>2,000</td>
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Elie du Bois CULINARY SCHOOL
Port-au-Prince, Haiti
Provide infrastructure and marketing support for locally sourced food production as a means to generate income and uplift communities.
THE POWER OF FOOD TO EMPOWER

In the mountains of the Dominican Republic, on the Haitian border, a small village is changing the lives of their entire community with the production and sales of delicious Honey. This honey is produced, bottled and sold by a cooperative of 21 women who spread any profit back into the village’s agricultural center, while at the same time uplifting the quality of life for their families.

World Central Kitchen is helping to double their production and assist in marketing the honey while empowering these women.

In 2013
120% increase in honey production
250% projected increase in revenue

ANNUAL REVENUE (in dollars)

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<tr>
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<th>2012</th>
<th>2013</th>
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<tr>
<td>6,000</td>
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<tr>
<td>4,000</td>
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<td>2,000</td>
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</table>
We use the Power of Food to empower communities and strengthen economies.

**Food Security** - Teaching communities to take advantage of locally grown products and feed themselves in a sustainable manner

**Hunger** - We combat hunger by focusing on the opportunities available, and using food to help communities feed themselves.

**Health** - With Clean Cooking as our platform, we focus on improving health as it relates to healthier methods of cooking. Introducing people to clean cookstoves, food safety and kitchen sanitation can save them from cholera, pneumonia, lung cancer, chronic obstructive pulmonary disease, and heart disease.

**Self-Reliance** - Empowerment is at the core of all of our projects. Focusing on a Hand-up, rather than a Hand-out, we provide a path for individuals and entire communities to be self-sufficient.

**Workforce development** - With a cache of ‘chef expertise’ at our disposal, we remain focused on training individuals for good paying jobs. Using the expertise of our chef network globally we will be able to train new chefs and allow individuals to access jobs not only through capacity building but also by supporting them with the business development.

**Sustainability** - The underlying theme of everything we do is “sustainability”. All of our projects aim to meet the needs of the present while preparing future generations to meet their own needs.
WE ARE CHEFS

As World Central Kitchen continues to build partnerships around the world, we will build on the foundations of our chef expertise, creating unique programming and CHANGING THE WORLD THROUGH THE EYES OF A CHEF.

With one 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.

World Central Kitchen aligns itself with NGO partners that focus on the ‘bigger picture’ of the needs of a community - allowing us to tap into our expertise and focus on ‘food based’ projects. We are in conversation with potential partners about projects in Africa, Latin America and the US. Stay tuned.

OUR CORE

SOCIAL ENTERPRISE
- BAKERIES
- RESTAURANTS
- FOOD TRUCKS
- STREET FOOD KIOSKS

FOOD SECURITY
- SCHOOL KITCHENS
- COMMUNITY GARDENS
- CHICKEN FARMS
- CLEAN COOK STOVES

TRAINING
- ADVANCED CULINARY
- BASIC CULINARY
- FOOD SAFETY
- NUTRITION

PRODUCTS
- DOM. REP. HONEY
- HAITIAN PEANUT BUTTER
- OTHER COUNTRIES
- USA IMPORT

CHEF NETWORK - CHEFS TRAINING AROUND THE WORLD
THANKS TO OUR GENEROUS DONORS

**$50,000+**
- Gonvarri Steel Industries

**$25,000 - $49,999**
- Jose Andres & Patricia Fernandez de la Cruz
- Frederick D and Karen G Schaufeld Family Foundation
- The James Beard Foundation
- James Lintott and May Liang
- Jean Marc De Matteis

**$10,000 - $24,999**
- Erkiletian Family Foundation
- Seth Hurwitz
- Michael R. Klein
- Rob and Robin Wilder and the Wilder Family Foundation
- Saks, Inc.
- SWS Charitable Foundation, Inc.

**$5,000 - $9,999**
- Chun Chen
- Glassman Wealth Services, LLC
- Urve Kiik
- Christopher M. Schroeder and Alexandra Coburn

**$2,500 - $4,999**
- Shai Burstein
- Duncan Dee
- Eagle Bank
- Emeril Lagasse Foundation
- Fidelity Charitable Gifts Fund
- Magdalena & Michael Murzanski

**$1,000 - $2499**
- Adams-Burch, Inc.
- Norton Alderson
- Daniel Bunn
- Andrew Calhoun
- Robert Egger
- Julius Silvert, Inc.
- Melody Larsen
- Mendelson & Mendelson, CPAs
- Kenneth Mertens
- Nolan Family Charitable Fund
- Tisno Onggara
- Dan Rowe
- Peter Schechter and Rosa Puech
- Chris Shepard
- Scott Sinder
- Spain-US Chamber of Commerce
- Laurie Yang

**$500 - $999**
- Laura Nelms
- Solar Household Energy, Inc.

**$100 - $499**
- Yardley Appleby
- Martin Bell
- Carrie Biggs-Adams
- Mary Blake
- Janice Boggs
- James Byrd
- Jennifer Chow
- Kim Colacchio
- Jayne Fitzgerald
- Kathleen Foley
- Scott Freund
- Janey Godfrey
- David Goldberg
- Bradford Heming
- Nancy Hensel
- Inter-American Development Bank
- Christopher Kepferle
- Brian MacNair
- Bruce MacNair
- Ann McCarthy
- Brad Mendelson
- Mary O’Connor
- Wendy Pangburn
- Victoria Pawelski
- James Pipkin
- Leo Shelton
- Victor John
- Elizabeth Werner
- Melissa Worden
- Laura Teran Zapata

**$99 and under**
- Heather Bridge
- Deborah Coburn
- Rosa Carrasco
- Sharyn Dewalt
- Suzanne Ellison
- Thomas Eville
- Catherine Gillespie
- Mary Hanks
- Cullen Hutchinson
- Marc Kravitz
- Lauri Mitchell
- Arlene Montemarano
- Fredes Montes
- Stephanie Mumford
- Livia Nicolescu
- Nick Pakulla
- Linda Pittenger
- Lusby Sarmiento
- Janey Solwold
- Stephen Spector
- Monica Traphagan
- Lan Van
- Janice Williams

Special Thanks to:
- Jesse Baker
- Douglas Been
- Russell Bermel
- Rick Billings
- Jean Marc de Matteis
- Carmen Drah
- Gary Evans
- Agustin Ferrer
- Donna Giarratana
- Jonathan Goldfuss
- Andrew Hori
- Ellen Kaplan
- Ann McCarthy
- Andrew Nelson
- Joe Raffa
- Seth Roskind
- Stephanie Salvador
- Daniel Serrano
- Maru Valdez
- Loune Vlaud
- And the entire TFG family
### Statement of Activities

For the Year Ended December 31, 2013

**World Central Kitchen, Inc.**

<table>
<thead>
<tr>
<th>Description</th>
<th>Amount</th>
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<tbody>
<tr>
<td><strong>Revenues and Support:</strong></td>
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<tr>
<td>Contributions</td>
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<tr>
<td>Event Proceeds – Net</td>
<td>54,506</td>
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<tr>
<td>Interest Income</td>
<td>175</td>
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<tr>
<td><strong>Total Support and Revenues</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>
<td>48,408</td>
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<tr>
<td><strong>Total Expenses</strong></td>
<td>292,076</td>
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<tr>
<td><strong>Change in Net Assets</strong></td>
<td>68,303</td>
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<tr>
<td><strong>Net Assets, Beginning of Year</strong></td>
<td>34,469</td>
</tr>
<tr>
<td><strong>Net Assets, End of Year</strong></td>
<td>$102,772</td>
</tr>
</tbody>
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**Percentage Breakdown:**
- 76.6% Programming
- 6.9% Management & General
- 16.5% Fundraising

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**THANKS TO OUR PARTNERS**

- Architecture for Humanity
- CESAL
- Global Alliance for Clean Cookstoves
- Partners in Health
"Zanmi Lasante/Partners In Health is grateful to have a partner in World Central Kitchen. Their expertise in food service and training has helped create a functioning bakery that is offering our youth new opportunities to learn, engage, and thrive, with the added benefit of generating revenue for Zanmi Beni."

– Paul E. Farmer