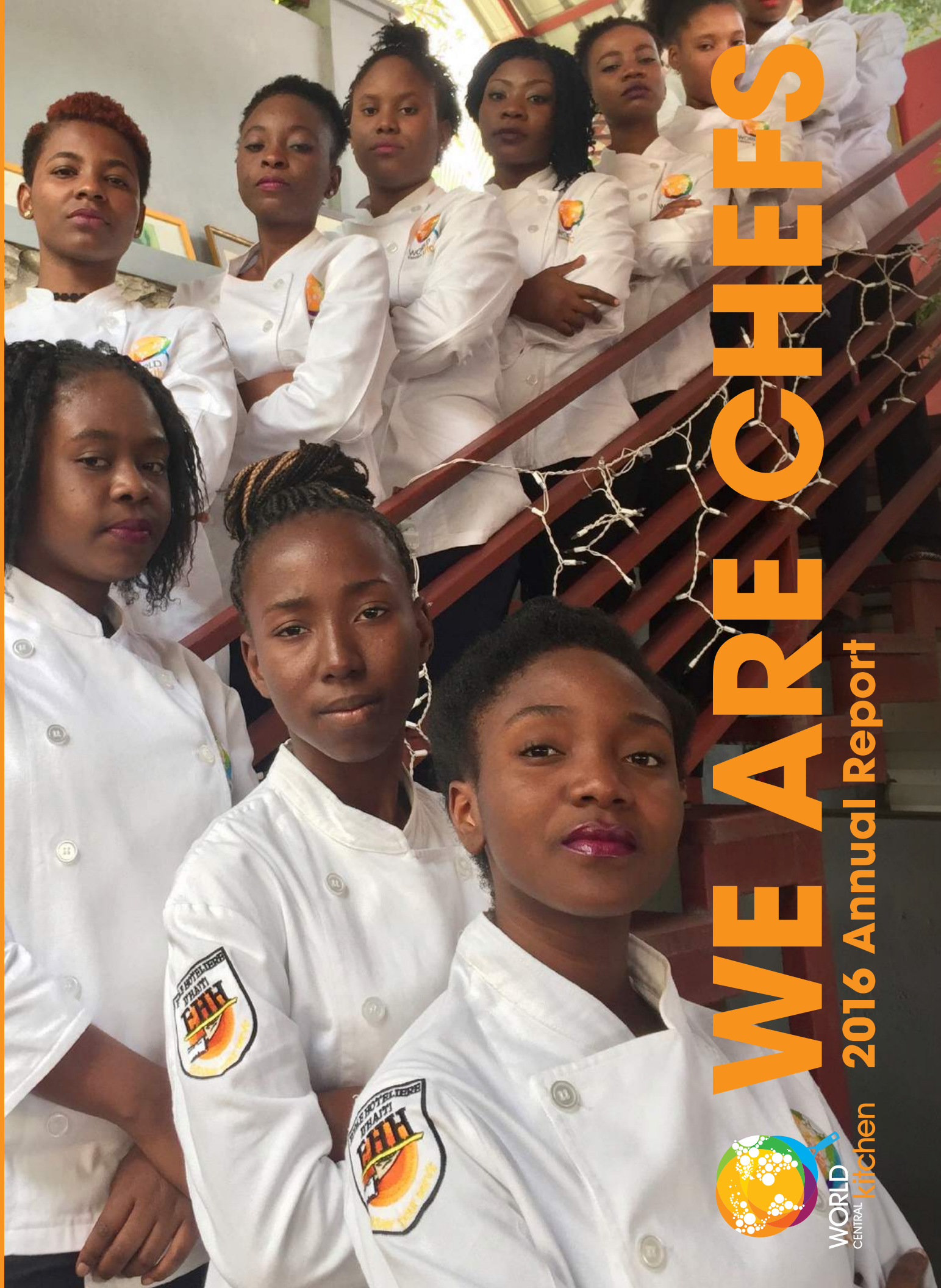




WE ARE CHEFS

2016 Annual Report



WORLD
CENTRAL
Kitchen







At World Central Kitchen, We Are Chefs.

We have a simple mission: to make sure that food is an agent of change around the world.

Since we've started, our Chef Network has affected lives in Brazil, Cambodia, Cuba, Dominican Republic, Haiti, Nicaragua, Zambia and even here in the United States. Our chefs are passionate and our network is growing!

In 2016, our Chef Network was able to act fast when Hurricane Matthew hit. We cooked thousands of meals for our friends in Cayes, Haiti. But we aren't stopping there. In this report, you will see the impact that our Chef Network has made around the world.

World Central Kitchen is a catalyst of change through chef-driven programs that focus on improving health, education and employment. Using our chef-expertise, we will continue to invest in safe cooking methods, healthy school meals, and culinary training – empowering communities and strengthening economies around the world.

I am so grateful to our friends who have joined the mission of World Central Kitchen. With your support, we will continue to grow each year, and our smart solutions will continue to inspire communities around the world.

A handwritten signature of José Andrés in black ink.

BRIAN MACNAIR



At World Central Kitchen, We Are Breaking Down Barriers in the International Development Sector.

World Central Kitchen is a social startup of chefs. And, as chefs, we are always balancing creativity with the bottom-line. This is what makes World Central Kitchen unique and enables us to find smart solutions to hunger and poverty.

Using the expertise of some of the world's best chefs, we bring innovative ideas to communities in Cambodia, Dominican Republic, Haiti, Nicaragua, Zambia, and the US. Our chefs pack up their knives, hop on a plane, and are ready to build, train, and inspire.

In the past 4 years, I have traveled with our chef network to many countries - meeting the most inspirational children, families, and workers. With the guidance of our chefs, these communities are becoming healthier, better educated and

empowered. We see this in Nicaragua, where learning how to roast coffee beans is leading the children of coffee growing families to good paying jobs and new careers within their industry. In Haiti, learning the skills to become professional chefs is enabling Haitian youth to work in professional kitchens and become the next generation of chefs in their country.

I am excited for the future of World Central Kitchen. Together, with your help, and the expertise of our chefs, we are poised to bring our smart solutions to dedicated communities in new countries.

LETTERS FROM JOSÉ & BRIAN



CHEF NETWORK

At our core, World Central Kitchen is a group of chefs willing to step out of our kitchens and on to the front lines. Food is an agent of change, and our chefs are using their expertise to strengthen communities across the globe.

Cuba

In Cuba, Tom Colicchio, Victor Albisu, and WCK toured organic farms and participated in discussions about organic farming and the hospitality industry.



Brazil

Refettorio Gastromotiva utilized unused food from Rio's Olympic Village to feed communities while training low-income culinary students. Chef David Destinoble visited Rio to coach the culinary students and prepare traditional Haitian fare for 70 guests.



Nicaragua

In Nicaragua, we partnered with Fabretto and Chef Victor Albisu; teaching food safety and sanitation, and preparing family meal with the community. We also looked for opportunities for future partnerships, which led to an investment in a job creation program through coffee roasting.



Chef Impact

As a chef, I am ready, willing, and able to apply my expertise to WCK's empowerment projects in any part of the world.

- Gregg Malsbary - Chef



OKZES

As chefs, one of the most effective ways we can improve the health of cooks, students, and communities around the world is to train cooks in food safety and sanitation.

Victor Albisu

Chef Victor Albisu joined WCK in Nicaragua to train thirty school cooks in Cusmapa and ten hospitality cooks on Little Corn Island. His chef expertise allowed him to show the cooks how to improve their meals using local herbs and spices.



Erik Bruner-Yang

World Central Kitchen partnered with Erik Bruner-Yang and his team from Maketto to train cooks from ten schools in food safety and sanitation. Erik also taught the schools how to incorporate healthy ingredients when cooking.



Agustin Ferrer

Agustin Ferrer is WCK's representative in Port-au-Prince, Haiti. Agustin leads many food safety and sanitation trainings for Haiti Breathes and Food for Thought. In 2016, Agustin **trained over 140 school cooks**, teachers, and community members.



Chef Impact

Nicaragua was a joy, and we look forward to doing more training in Brazil, Colombia and other parts of Latin America....Bring it ON!

- Victor Albisu - Chef and WCK Board Member



More than 4 million people die every year from the effects of cooking with solid fuels. Helping families and institutions to cook with clean cookstoves affects the health, economy and environment of these countries.

School Cooks

With our partners, Switch Haiti, we converted 50 schools from burning charcoal indoors to using clean propane stoves. This improved the health of more than **200 cooks** and the **15,000 students** they serve.



Students

In addition to keeping our students healthier through food safety and sanitation training, the savings of using propane allows for a more diverse and healthier menu.



Importance

WCK hosted an exhibit for the White House's South by South Lawn festival. Chefs Victor Albisu, Erik Bruner-Yang, and José Andrés demonstrated the impact clean cook stoves have on environmental and community health to 2,000 attendees.



Chef Impact

Elevating my country and my people means everything to me, and working with WCK allows me to be a part of progress...

- David Destinoble - Haitian Chef/Entrepreneur



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As chefs, how can we improve access to education? The answer is simple: school meals. One of the biggest incentives for school attendance in Haiti is access to a daily meal. Because of this, we have committed to build forty school kitchens in one of the poorest areas of Haiti.

New Kitchens

We partnered with CESAL, a Spanish NGO, to build school kitchens to accompany their new schools. CESAL provides quality education while we increase school attendance by helping to provide access to a daily meal.



Impact

The first school kitchen we built increased the school's **daily attendance rate by 135%**. Because of this success, we decided to replicate this model and build forty school kitchens by 2019.



Chef-Designed

Our school kitchens are designed by chefs, which ensure proper kitchen flow, ventilation, food safety, and space optimization.



Chef Impact

Building clean school kitchens to ensure a meal at school, very simply, brings more children to school. Meals = Education!

- Agustin Ferrer - WCK Country Representative



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FISHERMEN

As chefs, our expertise in food business has led us to start social enterprises throughout the developing world. Through this initiative, we are increasing income and creating jobs for low-income communities.

Fishing

WCK invested in a new processing facility and boats for the fishing community in Jacmel, Haiti. The **400 fishermen impacted will quadruple** their income, elevate the lives of their families, and rejuvenate Haiti's fishing industry. Fishermen First!



Coffee

World Central Kitchen's new coffee roasters in Nicaragua will **increase the income of coffee farming families by 400%**. Thanks to training from our Nicaraguan roasters, twelve youth are now employed in "origin roasting" using beans from their family farms. Stay tuned for our Smart Roast in the US!



Bakeries

In Haiti and Zambia, our bakeries create jobs and generate revenue for an orphanage and school. They provide fresh bread for the orphans and sell bread to the community, creating a source of sustainable funding.



Chef Impact

Working with the bakers in Zambia has inspired me to help World Central Kitchen take this to new areas around the world.

- Pichet Ong - Baker



CULINARY



In 2016, we graduated our third class of culinary students - who you can find working at hotels and restaurants all over Port-au-Prince. As they embark on their new careers, they will strengthen Haiti's hospitality industry and will play a role in Haiti's culinary future.

Professional Curriculum

Led by Chef Mi-sol Chevalier, our culinary school provides hands-on training to students. Each day begins with knife skills and food safety and sanitation training before students learn the science and techniques behind cooking.



Rigorous Training

Before the students graduate, they showcase their skills through a final buffet graded by our culinary staff, executive director, and guest chefs from US and Port-Au-Prince restaurants.



Internships and Jobs

After graduation, 100% of our students are placed into 3 month professional internships at hotels and restaurants in Haiti. Because of their strong skills and passion, **70% are offered jobs** straight from their internship.



Chef Impact

We are creating the future chefs of Haiti with great knife skills, strong cooking techniques and the passion to learn! We are ready to do this anywhere!

- Dan Traster - Chef/Author/Instructor



AFRICANA

After Hurricane Matthew destroyed communities in southern Haiti, World Central Kitchen mobilized a group of chefs to provide meals for victims of the disaster.

Led by Chefs

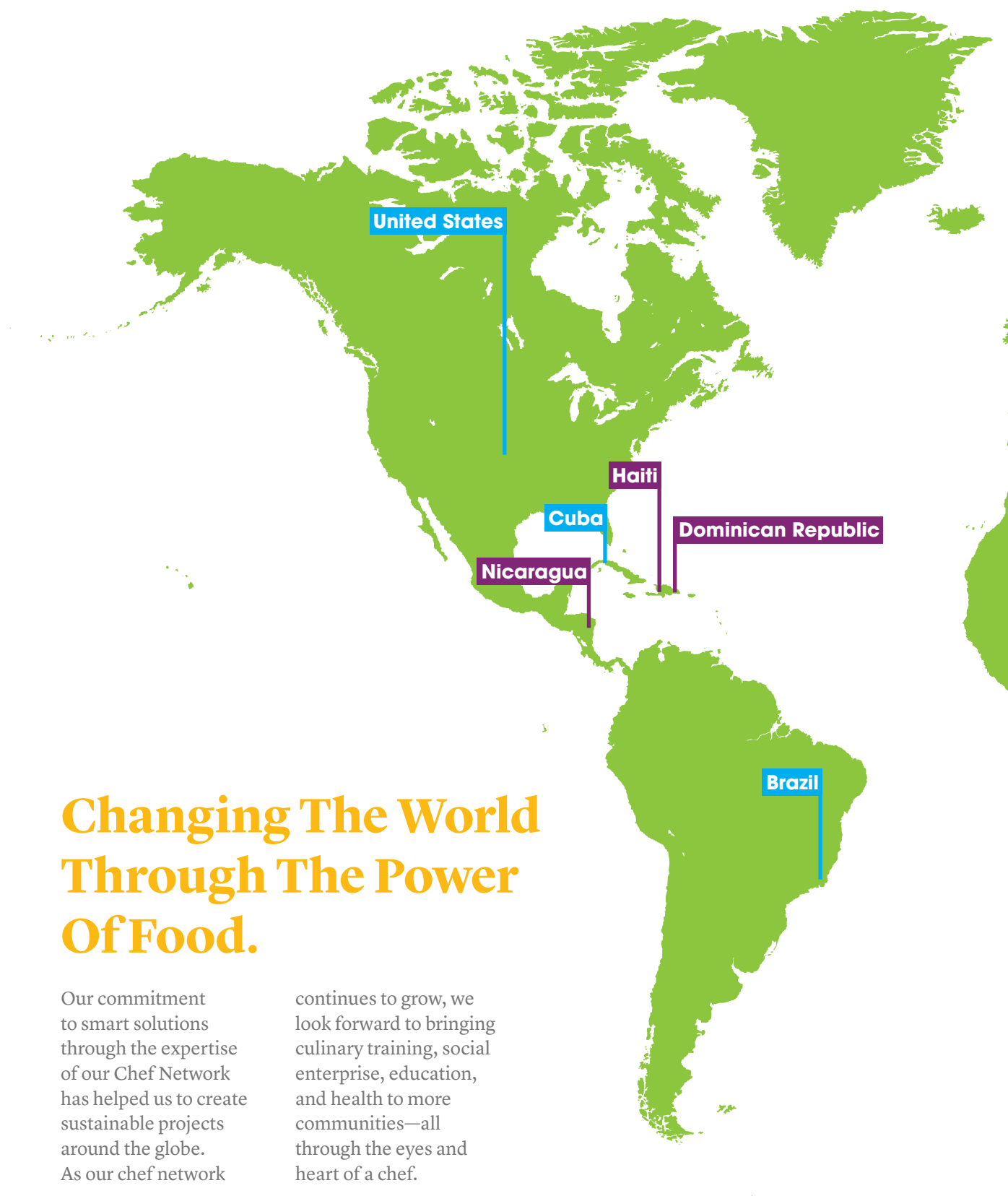
Led by Chef David Destinoble and in partnership with the Culinary Association of Haiti, we were able to distribute over **15,000 meals** out of a mobile kitchen in Cayes. Because of our consistent meal service, victims were able to concentrate on rebuilding their homes and keeping their families secure.



Chef Impact

Chef David and I knew, immediately, that we had to do something to help our people in the South. We knew that WCK and the Haitian Chef Association could act quickly and make it happen!

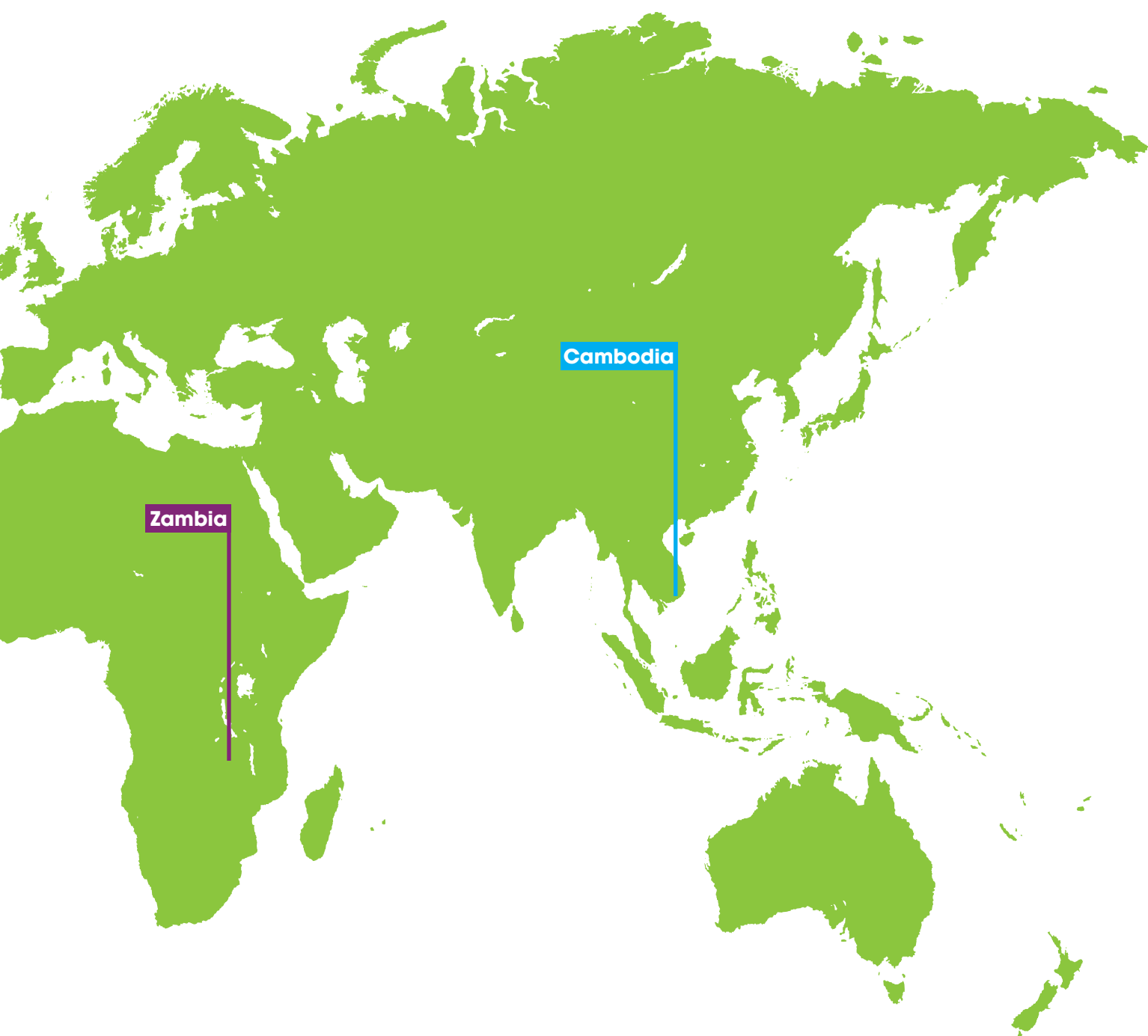
- Stephan Durand - Chef



Changing The World Through The Power Of Food.

Our commitment to smart solutions through the expertise of our Chef Network has helped us to create sustainable projects around the globe. As our chef network

continues to grow, we look forward to bringing culinary training, social enterprise, education, and health to more communities—all through the eyes and heart of a chef.



Key

■ Projects

■ Chef Network Fieldwork

In 2016, over 100 restaurants joined us for World Food Day and donated over \$125,000. Meet some of the participating chefs below.

Every year for World Food Day, restaurants around the nation donate 10% of their proceeds to World Central Kitchen's smart solutions to hunger and poverty.



Aaron Sanchez



Alice Waters



Bryan Voltaggio



Carla Hall



Stephanie Izard



Daniel Boulud



Daniel Patterson



Emeril Lagasse



Linda Bastianich



Ludo Lefebvre



Mario Batali



Michael Mina



Ming Tsai



Roy Choi



Suzanne Goin

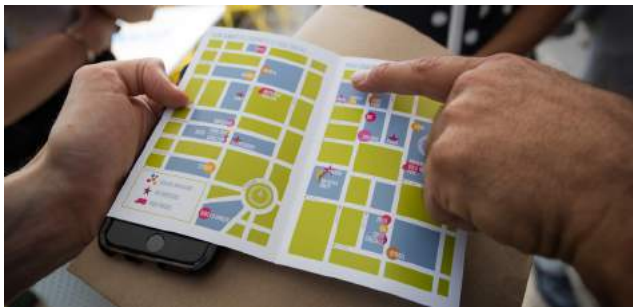


Tim Love

DINE-N-DASH

**Thanks to our generous sponsors
and 1,700 guests, we raised
\$315,000 at Dine-N-Dash 2016
for our chef-driven programs.**

Dine-N-Dash is World Central Kitchen's largest event where guests dine inside DC's top restaurants in one night.



\$50,000+

The Crown
Robinson Family
Gonvarri Steel
Industries
& Gestamp
Renewables
The Ohrstrom
Foundation
Fredrick D
and Karen G
Schaufeld Family
Foundation

\$25,000-\$49,999

Batali & Bastianich
Hospitality Group
Cushman &
Wakefield
Michael Klein
Rast Foundation

\$10,000-\$24,999

Arent Fox
Jean Marc
Dematteis
Kevin Doyle
Flavor Forays
Joan and Ajit Kumar
Marriott
International, Inc.
Nichols Family
Fund
Property Group
Partners
Sachiko Kuno
Foundation
Think Food Group
Top Chef

\$5,000-\$9,999

Eagle Bank
Emeril Lagasse
Restaurants
Glassman Wealth
Services, LLC
Hotchkiss Family
STB Fund
International
Monetary Fund
Cheryl Manning
Mendelson &
Mendelson, CPAs
Diane L. Mooney
and Frank
Pietrantonio
Pepsico
SWAN and Legend
Advisors
Village Capital
Rob and Robin
Wilder and the
Wilder Family
Foundation

\$2,500-\$4,999

Adams-Burch, Inc.
Bazaar Meat at SLS
Vegas
Chez Panisse
Cohn Reznick
Dole Packaged
Foods LLC
Fernandez
Foundation - Doi
Moi, Estadio,
Proof
Twinkling Eyes
Foundation

US Chamber of
Commerce
USI Insurance
Services

\$1,000-\$2,499

a.o.c Winebar
Judy and Ken Bacon
William J Brock
Cava Restaurants
Chef Daniel Boulud
and DBGB DC
Chef Roy Choi's
Commissary
Francis
Chiaramonte
Ken Crerar
Del Campo
Debra and Robert
Drumheller
Kathryn Hanley
Diane and Steven
Knapp

Little Goat LLC
Lonesome Dove
Austin
Lupo Verde
Martins Tavern
Michael Mina
Restaurant
Ming East-West
LLC
Fredes Montes
N/Naka
Scott Neely
Nolan Family
Charitable Fund
O Ya Restaurant
Proof, Estadio & Doi
Moi
Rocklands Barbeque
and Grilling
Company
Russ and Daughters
Thomas Scholl
Skees Family
Foundation
The Rusty Staub
Foundation
Tait Sye, The Sye
Fund
Maura Vanderzon
Washington
Executive
Sercives, Inc
Whisk

\$500-\$999

Robert and Martha
Brumbaugh
Frank Castronovo
Chez Billy Sud
Joseph Chmiko
Lizette Corro
Fung Tu
Mark Goldman
Katrina Hamilton
Gewirz
Howlin Ray's
Indique Restaurant
Christopher
Kepferle
Erna Kerst
Maketto
Monica Medina
Grace Navas
Laura & Jonathan
Nelms
Network for Good
Zubair Popal

Rappahanock
Oyster Bar
Harriet Schwartz
SEI
Scott Sinder
Laura Teran Zapata
John Thompson
Emily Trappey
Trois Mec
Joel Wood

\$100-\$499

Roselyn Abitbol
Patti Absher
Suzanne Acosta
Mark Adelson
Karen Page
& Andrew
Dornenburg
Joan Axelroth
Linda Ayres
Daiva Balkus
Janet Barnes
Naomi Baron
Donna Barry
Thomas & Martha
Bartley
Lucia Basterra
Pamela Bateman
Todd Bejian
Amy Berger
Moira Black
Sheila Blum
Andrea Borgen
Peter Bostrom
William Brown
Mike Burnside
Kathryn Byrd
Keary Cannon
Edward Celarier
Bryan Chiapparelli
David Chow
Janne Clare
Clyde Coatney
Alexandra Coburn
Marcie Cohen
Ann Confer
Matthew Costello
Ann Brody Cove
Susan Crockin
Cheryl Croft
Liam Currier
Dominique
Dillenseger
Erin Donovan
Pamela Drew
David Dross
Anthony Dundas-
Lucca
Ryan Elliott
Lori and Paul Engle
Christine Farrell
Pam Feinstein
Donald Fischer
Marshall Fitz
Kathleen FitzGerald
Kim Frankena
Helen French
Wendy Frosh
Seth Gillen
Pamela Gillen
David Goldberg
Modus Hotels
Gollance
Gristmill
Marlene Haffner
Andrea Hamos
Anita Hattiangadi
Richard Heffernan
John Heron

George Higgins
Anthony Hitchcock
& Jean Lindgren
Andrew Hori
Rachel Howell
Richard Hu
Valerie Hu
Mark Jacobsen
Lisa Johnson
Beth Lamoreaux
Pradeep Kaul
Shaiy Knowles
Maiko Kyogoku
Beth Lamoreaux
Martha Langrehr
Karen Late
Joanna Law
Virginia Lemus
Deana Liakopoulos
H. A. Lim
Miriam Lindner
Andrew Lipton
Locol
Barry Lotenberg
Sharon Lowe
Tony Marcianete
Tina Mashiko
Barbara
McConagha
Lien McKinney
Carol McNiff
James Meszaros
Charles Moyer
Stephanie Mumford
Cordula
Neukirchner
Occidental Grill
Douglas Peddicord
Sandra J Perry
Benchmark Pizzeria
Elizabeth Plant
Sanjiv Prakash
Nance Pretto
Patricia Pyne
John Radner
Rappahannock
Oyster Bar, LLC
Steven Reade
Therese Revesz
Diana Reynolds
Christopher Riedl
Jose Rodriguez
William Rogers
Patricia B. Ryan
Mark and Cheryl
Sackler
Jill Santa Lucia
Matthew Schmidt
Ronald Schneider
Mary Sexton
Ivan Shibley
John Shulman
David Silberstein
Hallet Smith
Carla Hall's
Southern Kitchen
Penn Staples
Elaine Steele
Ann Steinem
Alexander Stewart
Naama Tamir
Barbara A
Tenenbaum
Terry's Restaurant
Didier Thys
Hayley Tozeski
Andrew Travers
David Trevelino
Melissa & Philip
Urofsky

Lyuba Varticovski
Brian Vestal
Caryn Wagner
Laurie Watkins
Amy White
Stephanie White
Jon Willen
Scott and Lucy
Wilson
David Wolinsky
Melissa Worden
Alexandra Wrage

\$99 and under

Larry Anderson
Frantz Archin
Tracy Barber
Paul Batlan
BP Beach
K B Beckwith
Ruth and Allan
Blackman
Allan Blackman
Susan Bloom
Robert Bonds
Douglas Bonner
Andrew Bright
Jane Cantor
Cathryn Carroll
Florence Carter
Terry Carter
Morris Chalick
Stephen Chapman
Meena Cherian
Chesapeake
Employers
Insurance
Deborah Choupin
Lenore Cohen
Barbara Craft
Richard Cronin
Vicki Zobisch
Cundiff
Terri Dallas
Dennis Danaher
Joyeeta Das
Elliott Datlow
Wilda Dear
James Dorsey
Lara Eisenberg
Cheryl Ellsworth
Sandra Eskin
Stephen Este
Paul Family
Madge Farooq
Jonathan Fleurat
Michael Fox
Jeanne Giamporcaro
Glenn Gibson
George Gilchrist
Saisha Grayson
Margaret
Greenwood
Susan Gubisch
Ellen Hall
Edward Hall
Jennifer Hammond
Lauren Hancock
Theodore Hartz
Violeta Hernandez
Amy Hersch
Mack Holt
Cynthia Jarquin
Ruben Johnson
Wilma Jones Killgo
John Joseph
Lisa Joy
Sandra Kalscheur
Susan Kohm
Victoria Kosmides

Julie LaFave
Milagros Lanauze
Susan Leonard
Amber Leonard
Leigh Leslie
K Levenback
Estee Levine
Pamela Levinson
Therese Lundy
Grace Luffy
Cheryl Marsh
Silvia Massa
Ann Massey
Mark Miller
Jan paul Miller
Arielle Miller
Robert Moll
Lisa Morenoff
Zuzana Murarova
Dustin Myers
Joseph Nasuta
Kendra and Josh
Neipp
Ina Nenninger
Pascale Niang
Sandra Occhipinti
Janice Oliver
Rebecca Orris
Ellen Ostrow
Allyson Pahmer
Sieglinde Peterson
Laura Petrou
Renate Raff
Jeff & Carla
Ramsdell
Eileen Raymond
Richard Reed
Shereen Remez
Jaquie and Michael
Resnick
James Reyna
Joanna Robertson
Phyllis Robinson
Teresa Rourke
Stefanie Rumpel
Kathryn Rust
Jessica Scarlata
Marsha Schmidt
Marshall Schreier
Laura Schwartz
Laura Sebastianelli
Eileen Shatz
Elizabeth Sheley
Ellen Silver
Breann Sitton
Anne Soens
Ann Steck
Pamela Steffen
Cheryl Stein
Noam Stopak
Laura Ticcianti
Barbara Tomar
Pamela Tomlinson
Pam Tomlinson
Sadie Toribio
Daniel Traster
Sharyn Tureck
Barbara Turnham
Paul Van Horn
Gillian Vickers
Dawn Walton
Sharonda Warfield
Renee Weitzner
Heather Wilcox
Janice Williams
Deborah Williams
Barbara Winckler
Olivier Wittmann
Katherine Zaslow

Statement of Activities

For year ending December 31, 2016

World Central Kitchen, Inc.

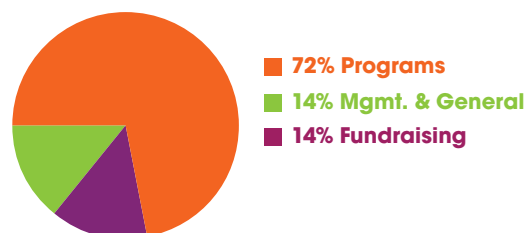
Revenues & Support

Contributions:	2016
Interest Income:	\$635,449
Total Support and Revenues	\$635,536

Expenses

Programs:	\$471,328
Management and General:	\$92,143
Fundraising:	\$90,814
Total Expenses:	\$654,285

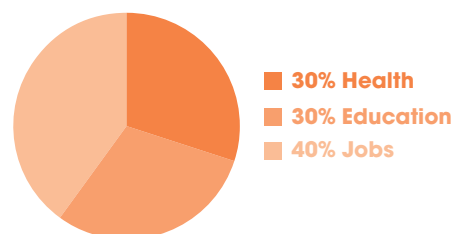
Expense Breakdown



Totals

Change in Net Assets:	\$18,749
Net Assets, Beginning of the Year:	\$138,079
Net Assets, End of Year:	\$119,330

Program Expense Categories



World Central Kitchen is a 501(C)3 non-profit organization

Board of Directors

José Andrés, *Chairman, Founder*

Think Food Group
President

Rob Wilder, *Treasurer*

Think Food Group
Founder/Partner

Javier Garcia, *Secretary*

Ethnica Foods
Managing Partner

Victor Albisu

Del Campo/Taco Bamba
Chef and Owner

Lizette Corro

Corro Nobil Associates
President and CEO

Jean Marc DeMatteis

DeMatteis Construction
Group Haiti S.A.
CEO

Kevin Doyle

KMD Consultants
President

Robert Egger

LA Kitchen
President

Brian Macnair

World Central Kitchen
Executive Director

Fredes Montes

The World Bank
Independent Director, Financial
Infrastructure Specialist

Thanks to People & Partners

Partners

Caring for Cambodia	Fabretto
Center for Democracy (Cuba)	Haiti Ministry of Tourism
CESAL	Meant to Live Foundation
Coptic Mission	Partners in Health
	Switch Haiti

Special Thanks

A very special thank you to Gary Evans who is invaluable to WCK's operations

Victor Albisu
Douglas Been
Paul Day
Jean Marc DeMatteis
Gary Evans
Dan Traster
Erik Bruner-Yang
Casey Patten

Ashlyn Frassinelli
Kimberly Grant
Eduardo Sanabria
Sean Wheaton
Michael Doneff
Margaret Chaffee
Daniel Serrano
Kendall Tamny
Tarah Romano
Jeff Cohen
Michael Katigbak
Ellen Kaplan
Jessica Vince

Lauren Mason
Canon Hirschler
Stephanie Salvador
Joe Raffa
Loune Viaud
Svetlana Legetic
Rich Dodge
Austin Clemens
Tim Ebner
Paul Tencher
Ripe — for designing this report







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[@WCKitchen](https://twitter.com/WCKitchen)

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Design by Ripe

