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.
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.
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.

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

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.

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.

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
WASH. RINSE.

SANITIZE.

SEPARATE FISH, MEAT AND VEGETABLES.
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.

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.

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 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.

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
HAITI
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.

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.

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.

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.

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
FOOD FOR THOUGHT
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.

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.

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.

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

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

– Agustin Ferrer - WCK Country Representative
SOCIAL
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.

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!

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!

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.

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
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.

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.

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.

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.

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
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 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 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.
A GLOBAL NETWORK

Projects
Chef Network Fieldwork

Key
- Projects
- Chef Network Fieldwork

Cambodia
Zambia
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.
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.
For year ending December 31, 2016
World Central Kitchen, Inc.

Revenues & Support
Contributions: $635,449
Interest Income: $87
Total Support and Revenues: $635,536

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

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

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

José Andrés, Chairman, Founder
Think Food Group
President

Rob Wilder, Treasurer
Think Food Group
Founder/Partner

Javier García, 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

Partners
Caring for Cambodia
Center for Democracy (Cuba)
CESAL
Coptic Mission

Fabretto
Haiti Ministry of Tourism
Meant to Live Foundation
Partners in Health
Switch Haiti

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Sean Wheaton
Michael Doneff
Margaret Chaffe
Daniel Serrano
Kendall Tammy
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