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 cook stoves, which dramatically improves the health of cooks while reducing the risks of foodborne illness and reducing the effects 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. With 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 well-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 50 chefs from many different places, has been especially helpful in furthering our cause and promoting our message in Zambia, Haiti, Dominican Republic and Nicaragua.

World Central Kitchen’s expansion, through our three key focus areas, will continue to use the power of food to empower communities and strengthen economies.
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 foodborne illness for thousands of students.
NICARAGUA SANITATION TRAINING
Chef Victor Albisu trained more than 30 school cooks in food safety/sanitation skills.

SHARING KNOWLEDGE
"I see everyone take interest as soon as we mention that 3 basic techniques can save lives at school and in their own homes."
- Augustín Ferrer

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

CHANGING LIVES
"The clean cook stoves 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

WCK’s Haiti Breathes program improved the health of over 600 school cooks through the implementation of clean cook stoves and food safety/sanitation training.

IMPROVED LIVES
Elizabeth Michelle, a cook at Ecole Communale Pierre Labire, breathes cleaner and cooks healthier for 700 students daily.

SAVING MONEY
LPG gas saves each school over one thousand dollars every year.

HEALTHY SCHOOLS
All school cooks are trained in hand washing, cross contamination reduction, and sanitization.

SAFER COOKING
Baker Erica Skolnik taught food safety/sanitation practices to cooks and bakers at an orphan school in Zambia, Africa.

OUR FOOD SAFETY/SANITATION TRAINING AFFECTS THE HEALTH OF OVER 60,000 STUDENTS ANNUALLY

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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.
**SCHOOL MEALS**
Over 4 million meals were served to students in 2015 on World Central Kitchen clean cook stoves.

**MEALS = SUCCESS**
According to the CDC’s Health and Academic Achievement Report, “Hunger due to insufficient food intake is associated with lower grades, higher rates of absenteeism, repeating a grade, and an inability to focus among students.”

**GATHERING AN EDUCATION, NOT FIREWOOD AND CHARCOAL**
Students in Haiti often miss school in order to gather firewood for their one daily meal. By adding a healthy daily meal for the students, WCK creates an incentive to attend school.

**SCHOOL BEGINNINGS**
WCK built a canteen with a kitchen for the rural community of Palmiste Tampe in Haiti. WCK implemented cleaner cook stoves and taught food safety and sanitation to school cooks and members of the community.

**FUNDING FOR SCHOOLS**
All Smart School Kitchens have a revenue-generating component that helps create a financially sustainable school.

**EDUCATION, IT’S BAKED IN**
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.

WCK’s Smart School Kitchen in Palmiste Tampe, Haiti increased attendance by **135%** by adding a healthy school meal and creating a path to financial sustainability with a chicken farm and garden.

**Zambia bakers bake 100 loaves a day for the students at the Orphans of Zambia School and to sell to the community**

**SMART INVESTING**
The chicken farm and garden at the Smart School Kitchen in Palmiste Tampe, Haiti improves the nutrition of the students and starts the school on a path to financial sustainability.

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**SMART INVESTING**
The chicken farm and garden at the Smart School Kitchen in Palmiste Tampe, Haiti improves the nutrition of the students and starts the school on a path to financial sustainability.
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 elevating hospitality standards, strengthening the tourism industry, and advancing the nation’s economy.

World Central Kitchen has developed its culinary curriculum in 3 languages and is already responsible for graduating a number of passionate chefs and placing them in full-time jobs.
WCK graduated 32 culinary students in 2015 from the WCK Culinary School in Port au Prince, Haiti.

**CULINARY CAREERS**
Many Culinary School graduates obtain jobs at their internship site, including Youlandine Jean Louis, who now works as a banquet prep-chef at the Marriott Port au Prince.

**DESIGNING CLASSES**
Chef Dan Traster of WCK’s Chef Network helped design the Culinary School curriculum and train the teachers. He is also a regular guest teacher at the Culinary School.

**PREPARING FOR THE FUTURE**
As Haiti’s tourism expands, World Central Kitchen’s Culinary School is training the next generation of chefs to support the need for hospitality professionals.

**100%** of WCK’s culinary school graduates received internships at local Port-au-Prince hotels or restaurants.

**STRONGER ECONOMY**
“It is with great pleasure that I am able to be a part of elevating the culinary workforce in Haiti – strengthening tourism and strengthening our economy along the way.”
- Mi-sole Chevalier, WCK Culinary School Teacher, 2015

**MAKING BAKERS**
Our Zambia bakery employs 4 bakers and helps fund an orphan school in Lusaka.

**SUSTAINABLE BUSINESS**
Pwason Beni, WCK’s fish restaurant at the Zamni Beni Orphanage in Haiti, opened to the public in 2015.

**TRAINING VETERANS**
WCK partners with Dog Tag Bakery in Washington, D.C. to train their Veteran Fellows on business skills, leadership, and entrepreneurship.

**MAKING BAKERS**
Boulanjri Beni and Pwason Beni have created 12 jobs and continue to generate revenue to support the Zamni Beni orphanage.

**SUSTAINABLE BUSINESS**
Pwason Beni, WCK’s fish restaurant at the Zamni Beni Orphanage in Haiti, opened to the public in 2015.

**GENERATING REVENUE**
Together, Boulanjri Beni and Pwason Beni have created 12 jobs and continue to generate revenue to support the Zamni Beni orphanage.

In some of the most poverty-stricken areas of the world, WCK has created 47 well-paying, sustainable jobs that are changing lives.

World Central Kitchen (@WCKitchen)
Help us and @chefjoseandres welcome the second class of culinary students to @WCKitchen’s culinary school in Port-Au-Prince #Haiti
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.”

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 educated 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

Baker Erica Skolnik (head baker of Frenchie’s Artisan Pastries and Desserts in DC) traveled with WCK to Zambia to train the bakers at our Smart School Kitchen #2. Erica educated 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.”

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 Chef Network of more than 50 chefs engages socially conscious chefs skilled in a wide range of culinary arts and matches them with communities in need around the world.

CHEF NETWORK
ON THE HORIZON

Guided by our mission to find smart solutions to hunger and poverty, World Central Kitchen is always interested in new opportunities. Our decisions for pursuing future projects are guided by mission compatibility, strength of partner organization, and funding.

HEALTH

Haiti Breathes at Home
Haiti Breathes focuses on converting unsafe charcoal stoves to clean cook stoves. This program is a highly effective initiative that improves the health of both cooks and students. World Central Kitchen is expanding its clean cook stove conversion in schools and is implementing a clean cook stove conversion program for homes in Haiti.

EDUCATION

Food for Thought
The Food for Thought program will provide new school kitchens for 50 schools in Haiti - helping schools to provide a daily healthy meal, and incentivize more students to attend school. Together WCK and partner organization CESAL will renovate schools, upgrade education, improve cooking methods and enhance meal service for 50 communities. These initiatives will dramatically improve the lives of over 25,000 children and 250 school cooks.

JOBS

Culinary Training
World Central Kitchen’s culinary curriculum has been translated into three languages. Nicaragua and Cuba are among the countries that have requested World Central Kitchen to teach culinary skills to their next generation of hospitality professionals. WCK has also developed the Chefs Forward initiative that trains passionate cooks in the next level of culinary and food safety/sanitation skills.

WHERE WE ARE

UNITED STATES
Training veterans in business and entrepreneurship skills at Dog Tag Bakery.

HAITI
Creating jobs, strengthening Haiti’s economy and elevating the tourism industry through culinary training and social enterprise • Improving the health of students, school cooks and home cooks by improving cooking methods • Supporting education by focusing on improving school kitchens, increasing student attendance, and creating a path for schools to become financially sustainable.

DOMINICAN REPUBLIC
Strengthening the economy of Puerto Escondido by helping to increase honey production with the 21 Women Honey Cooperative.

NICARAGUA
Reducing risk of food borne illness in schools through food safety/sanitation training for school cooks.

ZAMBIA
Creating a financially sustainable school through the on-site school kitchen/bakery, while improving meal service and cooking methods through food safety/sanitation training.
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.

On Tuesday, June 9, 1,700 guests enjoyed specialty plates and craft drinks at 16 of DC’s top restaurants and food trucks. At the end of the night, guests joined José Andrés at an after party at Carnegie Library with desserts, coffee, drinks, and live music by City of the Sun and Veronneau.

Every year on World Food Day, World Central Kitchen partners with top restaurants across the country to help raise awareness and funding for the fight against hunger. This year, over 40 restaurants donated 10% of their proceeds to help World Central Kitchen find smart solutions to hunger and poverty! A huge thanks to:

- America Eats Tavern
- Bazaar Meat by José Andrés
- Las Vegas
- Beefsteak Dupont Circle
- Beefsteak Foggy Bottom
- Cava Mezze - 4 locations
- China Chilcano
- Del Campo
- Doi Moi
- Dukes Grocery
- Eat the Rich
- El Camino
- Equinox
- Estadio
- Farm Spirit
- Indique
- Jaleo Bethesda
- Jaleo Crystal City
- Jaleo DC
- Magnolias on King
- Maketto
- Martins Tavern
- Oyamel
- Pepe
- Proof
- Rocklands Real Barbeque
- Table DC
- Taco Bamba
- Taylor Gourmet - 9 locations
- Twenty Eight
- Yonaka Modern Japanese
- Zaytinya
DONORS

$50,000 +
The Crown Robinson Family
Frederick D and Karen 
Schaufeld Family Foundation
Gonvarri Steel
Industries &
Gestamp Renewables
$25,000 - $49,999
Michael R. Klein
MasterCard
The Velaj Foundation
Twinkling Eyes Foundation
$10,000 - $24,999
Think Food Group
Nichols Family Fund
Marriott
Living Social, Inc.
Gloria Estefan
Events DC
Eagle Bank
Capitol File Magazine
$10,000
- $24,999
Twinkling Eyes
The Velaj Foundation
MasterCard
Michael R. Klein
Kimberly Grant
Gonvarri Steel
Fredrick D and Karen
Foundation
The Crown Robinson
Foundation
Gonvarri Steel
Industries &
Gestamp Renewables
$5,000 - $9,999
Think Food Group
Nichols Family Fund
Think Food Group
$5,000 - $9,999
Arent Fox, LLP
Auto-Chiler
Cava Mezze
Living Social, Inc.
Bazaar Meal at SLS 
Vegas
Czar
Celebrity Cruises
DogFish Head Brewery
DTZ
Nielsen Massey Foundation
Shark Branding Corporation
Daniel Staub
VODS Artisan Water from 
Norway
$1,000 - $2,499
Adams-Burch, Inc.
Bite Silicon Valley
Lizette Corro
Dai Mai
Estadio
Julius Ganczowicz
Timothy Kehee
Jodie Kelley
Jesm H. Kim
Foundation
Markina Tavern
Diane Meeony and
Frank Pietrantonio
Nolan Family
Charitable Fund
Prost
$500 - $999
Russell Bermeo

Thanks to our partners:

CESAL
Partners in Health
Fabretto
Switch Haiti
Meant to Live
Foundation
Coptic Mission
Haiti Ministry of Tourism
Smallholder Farmers Alliance

FINANCIALS

Statement of Activities
For the Year Ended December 31, 2015
World Central Kitchen, Inc.

Revenue and Support:
Contributions $635,952
Interest Income 139
Total Support and Revenues 636,091

Expenses:
Program 484,366
Management and General 51,944
Fundraising 65,228
Event Marketing 60,836
Total Expenses 662,374
Change in Net Assets 26,283
Net Assets, Beginning of Year 164,362
Net Assets, End of Year $138,079

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

Program Expense Categories
29.9% Jobs
29.9% Education
40.2% Health
73.1% Programming
7.8% Management & General
9.9% Fundraising
9.2% Event Marketing

Board of Directors
José Andrés - Chairman
ThinkFoodGroup - President
Rob Wilder - Treasurer
ThinkFoodGroup - Founder/ Partner
Javier Garcia - Secretary
Ethnica Foods - Managing Partner

Lizette Corro - Member
Cerro Nobili Associates - President and CEO
Jean Marc DeMatteis - Member
CEO, DeMatteis Construction Group, 
Halls, S.A.

Robert Egger - Member
LA Kitchen - President
Fredes Montes - Member
The World Bank - Independent Director, Financial Infrastructure Specialist

Expense Breakdown

26,283
29.9
Jobs

29.9
139
Revenues and Support:
Contributions $635,952
Interest Income 139
Total Support and Revenues 636,091

Program Expense:
484,366
40.2
Health

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34.2
Program

51,944
7.8
Management & General

65,228
7.8
Fundraising

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9.2
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