

GROWING CHEFS

Annual Report

School Year 2021/2022





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Letter from the Executive Directors



*Merri Schwartz, Co-Executive Director,
Communications & Engagement*



*Madi Bourette-Knowles, Co-Executive
Director, Programs & Operations*

Merri: In 2022, Growing Chefs adopted a Co-Leadership model. Two Executive Directors collaborate, drive each others' creativity, and support one another's activities. Each Executive Director takes primary responsibility for a specific sphere of the organization; in our case, Programs & Operations and Communications & Engagement. It was one of the best decisions we have ever made.

Madi: Totally. It feels really generative to witness the ways that co-leadership is uplifting a culture of collaboration, curiosity, and shared world-building at Growing Chefs. For me, the power of food is in the people and stories that connect us. In this way, our work of imagining a world with healthy, just, sustainable food systems starts with new ways of working together.

Merri: Madi and I are filling parental leave positions for two outstanding Co-Executive Directors: Amanda Adams and Jaydeen Williams. We're in an incredibly unique position; as the founder of Growing Chefs, I'm coming in with years of experience, and Madi is arriving with fresh eyes. We have the opportunity to collaborate and combine those perspectives in really exciting ways.

Madi: It's timely, really. Amidst an increasingly complex and inaccessible food landscape, it's special to be part of a team that has been able to share in an air of reinvigoration. There is a richness in being able to step back in year 17 and explore the interaction between the founding vision and emerging possibilities. The world is changing and it is important to ask: *how* can we best connect chefs, communities, and kids to foster systemic change?

Merri: What's next for Growing Chefs? That's what we plan to spend the next year finding out! Stay tuned as we take a deep dive into where we've come from, where we're headed, and who we are *now*—in 2023.

Why Growing Chefs is needed

Too many kids don't know where food comes from or have access to healthy, whole food. **We're on a mission to change that.**

We work to:

Improve the health of kids and youth

Make local, sustainable food accessible

Support a healthy and just food system

Connect communities through food



"I think Growing Chefs is important because they teach us how to plant and grow things. They also teach us how to help plants flourish, and with all the things we learn we can help sustain our environment."

— Olivia, classroom student

Numbers at a glance

In our programs, kids get experience with the **entire food cycle**—digging in the soil, planting seeds, harvesting vegetables, and learning basic cooking skills. This hands-on engagement **gets kids excited about eating healthy.**



2,014
volunteer
hours

34
classrooms

135
volunteers

32
gardens
planted

936
students

9
communities

Classroom Gardening & Cooking Program

Together, across BC, we strive to make local, sustainable food accessible.

Growing Chefs trains and supports chef and community volunteers to deliver our Classroom Gardening & Cooking Program. Our dedicated volunteers **lead, mentor, and inspire** the students and one another. Together, over 3.5 months, they transform students' relationship with food.

The 2021/2022 school year saw us **return to in-person gardening and cooking** after a year of virtual program delivery. Watching kids and volunteers digging in the soil and cooking stir-fries again has been incredibly heartwarming.



Communities

Vancouver — Richmond
— Burnaby — West
Vancouver — Surrey —
Port Moody — Coquitlam —
Port Coquitlam — Victoria

Percentage of children
demonstrating improved
attitudes towards eating
healthier foods

45%

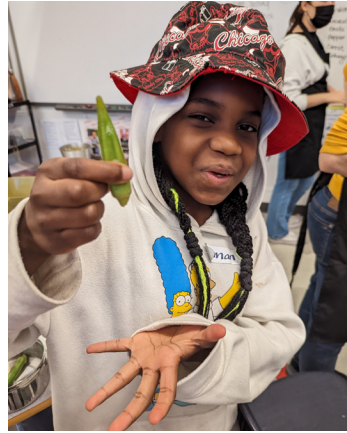
Percentage of children
demonstrating improved
understanding of where
food is grown

61%

Word on the street

“I learned how to pickle vegetables, and how to make a snack really healthy.”

— Lachlan, Grade 5



“Growing Chefs taught me so much! I didn’t know that there were so many vegetables out there! My favourite vegetable is the carrot. I really liked Growing Chefs.”

— Leo, age 9

“This was the best volunteer experience I’ve ever had.”

— Shannon, classroom volunteer

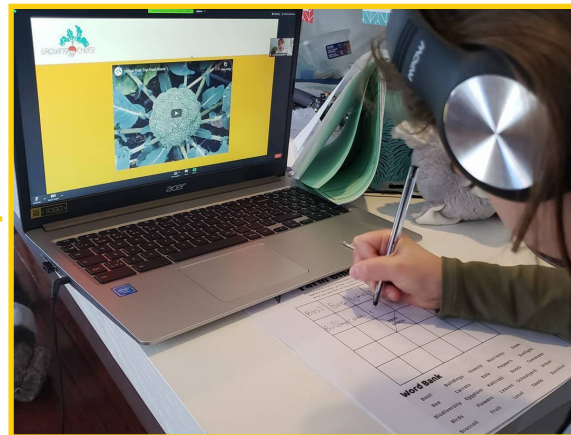


“Growing Chefs is interactive and relevant to the lives of our students. Through the program, our students develop a deeper understanding of where food comes from, our collective responsibility to the environment, and explore a variety of healthy foods they can grow.”

— Marla Margetts,
Principal, Victoria West
Elementary School

What we learned from COVID-19

In 2021/2022, we reflected on the **collaborative, creative, and inspiring** ways we worked with our community to deliver lessons during the COVID-19 pandemic.



Growing Chefs at Home provided virtual content for teachers, kids, and families, including fun instructional videos, at-home activity ideas, recipes, worksheets, and more. **Virtual Field Trips** whisked students off to tap a maple tree, tour a regenerative farm, or learn how ice cream is made. **Vegetapals** paired volunteers as gardening and cooking-themed penpals with classrooms.

Each virtual activity taught us something new about food literacy and helped enrich our programming to become more resilient.





LunchLAB

Innovative, collaborative, and hands-on, LunchLAB provides healthy, nutritious lunches to students while engaging them in **learning life-long food literacy skills.** In LunchLAB, students are empowered to work closely with chefs-in-residence to create a low-cost, healthy, and locally sourced lunch menu and cook for themselves and up to 200 of their peers. Students, teachers, and caregivers not only love the healthy lunches, but also the **inclusive social environment** that LunchLAB offers.

LunchLAB is a collaboration with Fresh Roots and our supporting partner, the Vancouver School Board.



10,000
meals served

100+
student chefs
preparing food for
their peers

225
students eating
healthy, locally
grown meals 2x a
week



Growing
Really fun
One of my favourite things
Watering plants
Incredible
Never boring
Growing vegetables

Compost
Healthy
Eating salad
Free
Sad when it's over
— poem by Wilfred, age 10

"My daughter has a challenging relationship with food in general, but she loves LunchLAB, and it is great for me to know that she gets a healthy lunch that she enjoys."

— Parent, Total Education Program

Advocacy and community

We **listen, learn, and contribute** to **food literacy networks** across B.C. and Canada by participating in:

- The Canadian Coalition for Healthy School Food
- Community Food Centres Canada
- Farm to School B.C.
- Growing Together in Victoria
- The North Shore School Food Network
- The Vancouver School Food Network



We are proud to be a Good Food Organization working towards a healthy and fair food system in alliance with Community Food Centres Canada. In joining, we are a part of a growing network of like-minded organizations across Canada who share a commitment to offering **healthy and dignified food** programs in their communities.

Strategic Plan

In 2021, we created a new strategic plan to guide us for the next three to five years. We identified six strategic goals to help shape our activities and focus our direction.

Growing Chefs 2022—2025 Strategic Goals



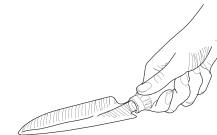
**CULTIVATE
JUSTICE, EQUITY,
DIVERSITY, AND
INCLUSION**

**SEED IMPACT
THROUGH
FOOD
EDUCATION**



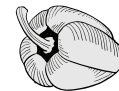
**INNOVATE TO
UPLIFT OUR
LOCAL FOOD
SECTOR**

**EMPOWER OUR
PEOPLE**



**DIG DEEP ON
FOOD JUSTICE**

**GROW
SUSTAINABLE
RESOURCES**



Our team

Staff 2021–2022

Amanda Adams
Afton Bell
Cayley Coulbourn
Jaydeen Williams
Kara-Leigh Bloch
Selma Van Halder
Morgan Shupe
Farah Motani
Jay Geernaert
Kat Morrow
Sam DeBellis
Madi Bourrette-Knowles
Christine Van Poelgeest
Julia Prezotto
Kelly Davies

Board of Directors 2021–2022

Richard Banner
Ted Anderson
Parker Bailey
Wendy Boys
Matt Kennedy
Brent Mansfield
Amrit Minhas
Merri Schwartz
Jennie Whately
Xiao-Dong Song



Our supporters — Donors

SUNGOLD TOMATO **(\$10,000+)**

BC Gaming
Dr. Ann Worth Charitable
Foundation
Telus Vancouver Community Board
Vancouver Airport Authority (YVR)
1 Anonymous Donor

SILVER THYME **(\$5,000-\$9,999)**

Face The World Foundation
GVSCU Legacy Foundation
Louis Family Foundation
Mary and Gordon Christopher
Foundation
Munford Family Foundation
Peter Blitz

Ryan Fan and Josephine Da
Conceicao
Whole Foods Market

BRONZE FENNEL **(\$1,000-\$4,999)**

Barbara Mackenzie
Chefs Table Society of BC
CLICK – Contributing to Lives of
Inner City Kids
Dan and Ursula Bowditch
Fletcher Family Foundation
Innergex Renewable Energy Inc.
Kim-fung Nam and Sami Kahya
Kiwanis Club of Vancouver
Lyra Growth Partners
Mark Singson
Mel and Diane Adams
Peter Keung
Rachel Lee

Randall Foundation
Sean Gillespie
SpencerCreo Foundation
Susan Comay and Maurice Bloch
The Varshney Family Charitable
Foundation
3 Anonymous Donors

COPPERHEAD CARROT **(\$500-\$999)**

Kim-fung Nam and Sami Kahya
Maureen Haddock
Morgan Shupe and Alex Mach
Tudor Sheil Fund

Our supporters — Donors

Adopt-a-Classroom Supporters

Connor, Clark & Lunn
Les Dames D'Escoffier
Mary and Gordon Christopher
Foundation
Envision Financial

Bushel Sponsors (invaluable in-kind services)

Ted Anderson
Callister Brewing
Coho Commissary
Cooke and Kennedy
household
Lou Dahl
Davis Bay Tea Co.
Earnest Ice Cream
Bruno Feldeisen
Flavours of Hope
Foundry Commercial Kitchens

Brad Gillard
Harmonic Arts
Italian Cultural Centre
Shobna Kannusamy
Left Coast Naturals
Legends Haul
Matchstick Coffee
Mission Hill Family Estate
Nature Bee
NoochPOP
Or Shalom Synagogue
Parlee Household
Persephone Brewing
RISE Kombucha
Sea Cider
SpencerCreo Foundation
Susgrainable
The Acorn
The Keefer Bar
TMRW Foods
Traction on Demand
Vancouver Canucks
Vancouver Warriors
West Coast Seeds

Greater Vancouver Hot Chocolate Festival 2022

49th Parallel Roasters – Main
À La Mode Pie Café
Artigiano – Whistler
Beaucoup Bakery
Bel Café – Downtown
Bel Café – Kitsilano
Beta5 Chocolates
Bjornbar Bakery – North
Vancouver
Boba Run
Broyé Cafe & Bakery
Butter Baked Goods
Cadeaux Bakery
Chez Christophe Chocolaterie
Patisserie
Coho Coffee
Doughgirls Comfort Kitchen &
Bakeshop
Eternal Abundance Organic
Market & Café

Everbean Café
Fife Bakery
Fufú Café
Gem Chocolates
Giovane Caffè
Glenburn Soda Fountain &
Confectionery
Kafka's Coffee - Main St
Koko Monk Chocolates
La Glace
Mink Chocolates
Mon Paris Patisserie
Nelson the Seagull
Pacific Institute of Culinary Arts
Passione Gelato
Sciué Italian Bakery and Café
– Pender
Thierry Chocolates – Alberni
Thierry Chocolates – Mount
Pleasant
Thomas Haas Chocolates –
North Shore
Uno Gelato

Our supporters — Donors

LunchLAB Supporters

Dan and Ursula Bowditch
Agriculture and Agri-Food
Canada
CLICK – Contributing to Lives
of Inner City Kids
Osprey Tree Foundation
Willow Foundation
TELUS Vancouver Community
Board
RBC
Whole Foods Market
1 Anonymous Donor

Champion Radish Club (monthly donors)

Melissa Adams
Ted Anderson
Parker Bailey
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Nick Bedford
Stania Bedford
Afton Bell
David Berson
Kathleen Beveridge
Peter Blitz
Kara-Leigh Bloch
Christina Boliszczuk
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Madi Bourette-Knowles
Lindsey Boyle
Wendy Boys and Tim
Oxenford
Carolyne Buhr
Lisa Campardo
Pauli-Ann and Dan Carriere
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Cayley Coulbourn
Mark and Brenda Coulbourn
Simon Cowell
Vivian Cruise
Karen Dar Woon
Damienne Darby
Sarah Dean
Kate Dickerson
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Gillie Easdon
Colleen and Victor Elderton
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Ashley Fehr
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Emma Ghattas
Pamela Gignac
Mary Gillis
Maureen Haddock
Malloreigh Hamilton
Cecil and Ruth Hershler

Wade and Cathy Hiebert
Jackie Ho
Donna Hudon
Sevan Kadian
Omar Kassis
Kyle Kuharski
Travis LaMarche
Whitney Larson
Dave Lidstone
Little Kitchen Academy
Lora Lonesberry (Positive
Statements)
Graham MacLennan
Brent Mansfield
Caroline Manuel
Mary McGivern
Amrit Minhas
Kris Montpetit
Steve Morin
Carol Neuman
Ken Nielsen
Carly O'Rourke
Meg O'Shea
Linda Olson
Liz Overton

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Marc Schutzbank
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Merri Schwartz
Shauna Gold Personal Real
Estate Corporation
Mike Shearer
Craig and Heather Shupe
Morgan Shupe
Laura Smit
Spread'Em Kitchen
Leela Steiner
Helen Stortini
Sylvia and John Stortini
Darren Stott
Christopher Stuart
Debby Tay

Tara Taylor
The Thomas Family
Christine Thompson
Brigitte van Halder
Selma van Halder and Mark
AseLINE
Christine Van Poelgeest
Mark Vessey
Brad Vigue
Sally R. Warren
S Washbrook
Sheri Weichel
Jennifer Whately
Jaydeen Williams
Llew Williams
Héloïse Winterbotham
Lynn Wittenberg
Linda Wong
Norrie Zaplatynsky
Sally Zaplatynsky
Janelle Zwarych
9 Anonymous Radishes



Our supporters — From Farms to Forks

It takes a village to produce this event each year. Thank you to this list of supporters who made it all happen—chefs, growers, sponsors, and more.



63 Acres Beef
Abeego
Agro Coffee Roasters
Aiyahno Cafe
Andrea Carlson
Anita's Organic Mill
Anja Jane Art
April Lacheur Art
Arterra Wines Canada
Artona
Ask For Luigi
Audain Art Museum
Authentic Wine & Spirits
Merchant
Autostrada
Banyen Books & Sound
BC Lions
Bella Wines
Bev Tsang and Greg Uyeda
Big White
Bon Macaron Patisserie
Boosh Food

Bucha Brew
Burdock and Co.
Canadian Outback Rafting
Carlino Restaurant
Chef Ted Anderson
Chef Tret Jordan
Climb Base5
Culmina
Dalina
Dallan Schell
Davis Bay Tea Co.
De La Flore
Dead Frog Brewery
Delta Hotels by Marriott
Victoria Ocean Pointe Resort
Derek Gray
Di Beppe
Dilly Dally
Earls
Earnest Ice Cream
East Van Roasters
Edible Vancouver

Edible Vancouver & Wine
Country magazine
Ellen Schwartz
Erin Wallace Illustration
Everything Wine – Vancouver
Fable Home
Farming Karma Fruit Co.
Fjällräven
Forbidden Vancouver
Four Winds Brewery
Fresh Roots
Giovane Bacaro
Gizelle Paré
Glorious Organics
Gourmet Warehouse
Grizzli Winery
Hannah Brook Organic Farm
Hazelmere Organic Farm
Hives for Humanity
House of Knives
Iris Lord
Iron Dog Books

Our supporters — From Farms to Forks

Joeys Restaurant
Jordan Household
Julian Bond
Karen McAthy
KICS Lemonade
Kidsbooks
Kitsch Wines
Kizzys Macarons
Klippers Guest Suites
Klippers Organic Acres
Krause Berry Farms & Estate
Winery
Kula Foods
Little Creek Dressing
Little Kitchen Academy
Lois Gagnon
Loot Toy Co
Lord Household
Lumi Foods
M!la
Museum of Anthropology, UBC
Nature Bee Holdings Ltd.
Nook
Off the Rail Brewing

Okanagan Lavender & Herb
Farm
Olé Cocktails
Organic Ocean
Our Little Flower Company
Outlandish Shellfish Guild
Pacific Coastal Airlines
Pacific Institute of Culinary Arts
Pacific Theatre
Parallel 49 Brewing
Pedersen's Rentals
Penguin Random House
Pizzeria Farina
Plenty Hard Kombucha
Plot Wines
PNE
Pomme Natural Market
Provence Marinaside
Pure Float
Reddy Household
Rio Theatre
River Safari
Roberts Creek Wellbeing
Row Fourteen
Saul Good Gift Co.

Scout Magazine
Sea to Sky Gondola
Search & Rescue Denim Co
Select Wines
Sheldon Maloff
Soirette Connections
Sole Food Farms
Solstedt Organics
Spinnakers Gastro Brewpub &
Guesthouses
Sriracha Revolver Hot Sauce
Strange Fellows Brewing
Supported Soul
Swallow Tail Canada
Terra Breads
The Arbor
The Granville Island Florist
The Hive North Shore
The Little Butcher Shop
The Parkside Brewery
The Wildflower
Tru Earth
Truffles Fine Foods
Vancouver Circus School

Vancouver International
Children's Festival
Vancouver Mysteries
Vancouver Naturopathic Clinic
Vancouver Water Adventures
Vancouver Whitecaps FC
Zambri's
Ziptrek Ecotours

Event Sponsors

Mission Hill Family Estate
Connie Buna PREC KYMBUNA
Real Estate
Whole Foods



MISSION HILL
Family Estate



Financials



REVENUE

Fundraising	60,845
Program revenue	9,133
Government grants	7,871
Individual donations	59,173
Corporate support	69,345
Foundation support	256,196
Adopt-a-Classroom	19,500
Third-party fundraisers	27,153
Deferred revenue	1,652
Interest	4
TOTAL	510,872

EXPENSES

General and administrative	44,592
Communications	2,272
Fundraising	12,770
Salaries and wages	402,283
Program costs	32,735
TOTAL	500,574



Planting vital seeds

Support Growing Chefs—
where kids' connections to food take root.

Want to get involved? It's easy:

-  **DONATE**
-  **HOST A FUNDRAISING EVENT**
-  **VOLUNTEER**
-  **ATTEND AN EVENT**

**SAVE
THE
DATE!**

*From Farms to Forks:
A Harvest Kitchen Party*

Sunday, October 1, 2023



Connect

www.growingchefs.ca

778-885-1308

admin@growingchefs.ca



Growing Chefs



@GrowingChefsBC



@GrowingChefs



GROWING Chefs!

Growing Chefs

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Vancouver, B.C. V6A 2V3

*Growing Chefs Society is a registered
Canadian charity: 841127566RR0001*