This year was devoted to building a stronger organization and deepening our collective impact. Working with our extensive and ever-growing network of partners, we invested time analyzing and reflecting on emerging trends within our local food system so that we can more effectively move the needle on food access and health disparities, conditions for food workers and the health of the environment.

We created the Food System Dashboard—an online data tool to help our food organizations and policymakers understand where there is greatest need in our regional food system. We also harnessed the imagination and expertise of over 300 people to envision the future of food policy through the updated Good Food for All Agenda, which serves as a roadmap for the Good Food movement for the next seven years.

Armed with new data and collective vision, we also took time this year to reflect on how the Los Angeles Food Policy Council can best be of service to the broader agenda. We developed a new Strategic Direction which focuses on developing leaders for a Good Food movement rooted in equity and community needs.

We look forward to continuing to lead in our unique role as strategic convener and facilitator of a diverse, cross-sector network of organizations, agencies and individuals devoted to Good Food for All. The Los Angeles Food Policy Council is stronger than ever and ready to push for greater impact through policies that create justice for low-income Angelenos, workers and communities of color, and protect the resiliency of our environment.

While we laid this tremendous groundwork for the future, we also celebrated many policy and programmatic victories this year, which you will see in our annual report. Enjoy!

Executive Director

About the LA Food Policy Council

Our mission is to make food healthy, affordable, fair and sustainable for all.

Our vision is for all communities to have access to good food, grown in a way that respects people and the planet. We work to create a local food system free from hunger and rooted in social equity and access, support for farmers and food workers, and environmental stewardship.

Our approach is to catalyze, coordinate and connect people from farm to fork, including government, business and community, to collaborate on food policy and systems change.
OUR TEAM AND LEADERSHIP BOARD

Chair: Joann Lo | Co-Director, Food Chain Workers Alliance
Vice Chair: Rudy Espinoza | Executive Director, Leadership for Urban Renewal Network (LURN)

Andrea Misako Azuma
Jeff Biddle | Regional Vice President, Whole Foods Market
Emelio Castañeda | President, Field Fresh Foods
Paula Daniels | Founder, Los Angeles Food Policy Council, Founding Chair, Center for Good Purchasing
Robert Egger | President, L.A. Kitchen
Michael Flood | CEO, Los Angeles Regional Food Bank
Veronica Flores | CEO, Community Health Councils
Gwendolyn Flynn | Chef, Author and Former Policy Director, Community Health Councils
Chef Ray Garcia | Broken Spanish and B.S. Taqueria
Robert Gottlieb | Executive Director Emeritus, Urban & Environmental Policy Institute at Occidental College
John Grant | President, UFCW Local 770
Hop Hopkins | Director of Strategic Partnerships, Sierra Club
Evan Kleiman | Chef and Radio Host, KCRW Good Food
Bob Knight | Farmer, Old Grove Orange, Inc.
Amy Knoll Fraser | Managing Partner, Vibiana Events, & Redbird
Dr. Tony Kuo | Director of Chronic Disease and Injury Prevention, Los Angeles County Department of Public Health
Mary M. Lee | Deputy Director, PolicyLink

Martha Matsuoka | Director, Urban & Environmental Policy Institute at Occidental College
Phil McGrath | Farmer, McGrath Family Farms
Rick Nahmias | Founder/Executive Director, Food Forward
Jill Overdorf | Director of Business Development, Naturipe Farms
Leah Ross | Retail Marketing Coordinator, Brookfield Property Partners
D’Artagnan Scorza | Executive Director, Social Justice Learning Institute
Matthew Sharp | City of Los Angeles Health Commissioner
Wendy Slusser | Associate Vice Provost & Clinical Professor, UCLA Healthy Campus Initiative & UCLA Schools of Medicine and Public Health
Rachel Surls | Sustainable Food Systems Advisor, UC Cooperative Extension Los Angeles County
Frank Tamborello | Executive Director, Hunger Action Los Angeles
Daniel Tellalian | Managing Partner, Avivar Capital
Robert Tse | Community Planning and Development Specialist, California Rural Development, U.S. Department of Agriculture
Terri Williams | Director of Environmental Health, Los Angeles County Department of Public Health
Jin Ju Wilder | Director of Marketing, LA-SF Specialty
Goetz Wolff | Professor of Urban Planning, UCLA Luskin School of Public Affairs
The Los Angeles Food Policy Council coordinates a collaborative network that includes over 400 organizations and hundreds more individuals participating in several Working Groups, coalitions and our public Network events. Here are some highlights of our progress this year.

**Farmers for All**

The Farmers for All Working Group (formerly Farmers’ Markets for All) supports local, rural and urban farmers through policies for farmers’ markets, Community Supported Agriculture and farm pop-up stands, and works to make farmers’ markets more affordable and accessible for residents of all income levels.

This year, the group worked with city officials and market managers to implement last year’s historic ordinance requiring CalFresh/EBT at all farmers’ markets. Since the law was adopted in May 2016, 96% of farmers’ markets in Los Angeles can now accept CalFresh, which was a 69% increase from the year prior.

The Working Group is currently collaborating on a guide for urban farmers to become certified to sell at LA’s farmers’ markets.

**Street Food Vending**

The Los Angeles Food Policy Council is a proud founding member of the LA Street Vendor Coalition, which advocates for the legalization of street food vending and the rights of food vendors as valuable members of our local food economy.

**Decriminalization of Street Food:** In early 2017, the LA Street Vendor Coalition achieved a major victory when LA City Council voted to decriminalize sidewalk food vending. The new policy means that vendors will no longer face misdemeanor charges, which expose immigrant street vendors to potential deportation. Though street vending remains illegal, the City Council took another important step forward in November when requesting that the City Attorney draft an ordinance about a street vendor permit program.

**Promoting Healthy Food Carts:** LAFPC promotes healthy food vending as a way to expand nutritious food options in underserved neighborhoods. This year, in partnership with the East LA Community Corporation, our staff presented to approximately 300 street vendor leaders about the permit process with the LA County Department of Public Health, understanding food safety, and preparing for legalization in the City of LA.
The mission of the Urban Agriculture Working Group is to increase access to nutritious food and green space, particularly in low-income neighborhoods, through policies that promote sustainable and local urban agriculture. The Working Group achieved numerous gains this year:

**Urban Agriculture Incentive Zones – LA’s First Official Urban Agriculture Program.** We successfully expanded the Urban Agriculture Incentive Zone (UAIZ) program to the City of Los Angeles through a unanimously passed ordinance this year. The program offers tax incentives to convert vacant lots into community gardens and urban farms. Five urban farm projects applied for the City’s UAIZ program in the first round—the highest first round participation seen in the entire state of California. LAFPC collaborated with Sustainable Law Group to craft model contract language to help property owners and urban farmers work more effectively together.

**Urban Agriculture Advocacy Day on Community Garden Water Rates.** LAFPC collaborated with Women Organizing Resources, Knowledge and Services (WORKS) and LA Community Garden Council on the first ever Urban Agriculture Advocacy Day. Farmers and gardeners visited with LA City Councilmembers and discussed the forthcoming increase in water rates for community gardens and the need for water conserving technology for urban farms.

**Food as a Human Right: Food Growing in Public Housing.** LAFPC was proud to participate in a coalition of community organizations and residents in a campaign for growing food inside public housing projects. Low-income Angelenos that experience housing insecurity are four times more likely to have disrupted or reduced food intake than those with stable housing. Despite persisting difficulties in adequate food access for residents, for many years the Housing Authority of the City of Los Angeles (HACLA) did not have a consistent stance on allowing tenants to grow their own food in personal and community gardens. Following many years of community organizing and over a year of policy development, HACLA created official guidelines for food gardens and made a commitment to support public housing residents who wish to grow their own food. Key partners include American Friends Service Committee, WORKS, LA Community Action Network and Pacoima Beautiful.

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Our Food Growers Network residents in Historic South Central have had their eyes on empty lots for the use of farming for over three years. The new Urban Agriculture Incentive Zones policy encouraged a local developer to lease to us to make this dream a reality. The land is near the company’s affordable housing site and adjacent to our existing garden. It’s an exciting opportunity for everyone involved!

CRYSTAL CONZALEZ, PROGRAM DIRECTOR, ROOTS FOR PEACE, AMERICAN FRIENDS SERVICE COMMITTEE
Food Waste Prevention and Rescue

The mission of the Food Waste Prevention and Rescue Working Group is to eliminate the approximately one million tons of food wasted in LA’s landfills each year through policies that address recovery and recycling of food for donations, compost, livestock feed, or energy, while supporting high environmental and worker standards and our local urban farms and soils.

**New Food Recovery Guide:** We released a new guide called “Reducing Food Waste: Recovering Untapped Resources in our Food System” to provide resources and best practices to policymakers and the public interested in donating food to hunger relief organizations. The guide profiles food recovery organizations throughout Los Angeles, demystifies regulations about food donation and educates about the environmental and economic reasons to reduce food in landfills.

**Brokering Partnerships to Reduce Food Waste:** LAFPC hosted a “Meet and Greet” for food recovery and compost non-profits, waste haulers and city leaders to facilitate partnerships for the new RecycLA waste franchise system in the City of Los Angeles. Under the new waste franchise, all businesses can be offered a green bin for organic waste and an option for donating edible surplus food to food banks and shelters. LAFPC collaborated with UCLA Resnick Center on Food Law and Policy to develop model contract language for waste haulers and food recovery groups to partner more effectively on this cutting-edge program.

**Public Awareness in Pershing Square:** “Feeding the 5000” is a one-day food festival designed to educate the public on the problem of food waste, and feed 5,000 people with cosmetically imperfect fresh food that would have otherwise been wasted. LAFPC along with dood Waste Prevention and Rescue Working Group members partnered with the international NGO Feedback to produce “Feeding the 5000” in Pershing Square during the Los Angeles Times Food Bowl in May.

**#FreeTheFood Grant Challenge:** LAFPC helped the Los Angeles Board of Public Works launch the first ever Food Waste Grant Challenge to encourage Angelenos to #FreeTheFood from landfills. The City of Los Angeles offered a total of $100,000 in grants to community groups to increase public awareness and community resources to reduce food waste, recover surplus food and turn waste into resources like compost or energy.

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“One third of our city’s landfills are filled with organic materials, mostly food. Not only is this an environmental concern, as rotting food in landfills emit methane gas, but it is a moral issue as well when 40% of low-income Angelenos struggle to put food on their plates. With the LA Food Policy Council’s help, the Los Angeles Bureau of Sanitation is making strides toward zero food waste at City Hall.”

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PUBLIC WORKS COMMISSIONER HEATHER REPENNING
The Network is a public event series for change makers to network, learn and build capacity on critical food system issues. Attracting hundreds of advocates, entrepreneurs, community members, and policy makers, the Network connects the dots between policy, research and community efforts to build the Good Food movement.

In 2017, LAFPC hosted 1,300 participants at five public events in our Network series, with an average attendance of 200 people per event. This year’s Network events were dedicated to discussing data from LAFPC’s Food System Dashboard and generating ideas for the updated Good Food for All Agenda.
February – Farm Bill Listening Session
We co-hosted a community town hall with California Department of Food and Agriculture at LA Trade Technical College about the upcoming congressional review of the Farm Bill in 2018. Secretary of Food and Agriculture Karen Ross and Secretary of Health and Human Services Diana Dooley listened to community members discuss the importance of defending public nutrition assistance programs, such as SNAP and WIC, and the need for greater investments in urban and regenerative farming. Recommendations presented at the town hall will inform the state of California’s official position on the Farm Bill in 2018.

March – The State of the Food Desert
More than 160 food justice advocates, community residents and good food businesses together explored the historical roots of the “food desert” phenomena in Los Angeles, heard updates on the current state of food access in underserved communities, and discussed ways to achieve more equitable outcomes for communities of color. Participants discussed challenges and opportunities in focus groups on youth engagement and community organizing in the food justice movement, hunger and food insecurity, business and economic development in healthy food retail, alternative food systems and healthy development without displacement, which informed recommendations in the new Good Food for All Agenda.


May – The Fight for Fair Food
As a part of the inaugural Los Angeles Times Food Bowl, we partnered with The California Endowment to host over 250 people for a discussion about the economics and labor behind the meals we eat. From the struggles of street vendors serving fresh fruit in the shadows of the economy to restaurant workers facing higher rates of racial and sexual discrimination, panelists called for new business models to make healthy food affordable and offer quality employment or ownership opportunities for people with economic barriers.

Panelists and Speakers: Dr. Beatriz Solis of The California Endowment, Chef Daniel Patterson and Terry Smith of Locol, John Grant of United Food and Commercial Workers, Rudy Espinoza of LURN, Kathy Hoang of Restaurant Opportunities Center Los Angeles, Deborah Hyman of the LA Street Vendor Campaign, and Sam Polk of Everytable and Groceryships.
August – Working Group Summit: “Food Futures: Building the Good Food for All Agenda”

LAFPC hosted 190 participants at a very lively Working Group Summit focused on prioritizing and discussing the new Good Food for All Agenda. Together, we ranked the goals and strategies of the Good Food for All Agenda. Each Working Group also hosted a conversation on the Good Food Ethics that guide our work. The Good Food Ethics identified are Equity and Inclusivity, Stewardship, Sovereignty, Wellness, Integrity and Mutual Respect.

October – Food Day LA at LA City Hall

Over 350 people attended the 7th annual Food Day LA at LA City Hall, the City’s largest civic engagement day for food issues. In the spirit of this year’s theme “The Future of Food,” LAFPC released an update to our comprehensive policy platform called the Good Food for All Agenda. A showcase of selected projects demonstrated a vision for a healthy, fair and sustainable future of food. City leaders honored 15 Good Food Champions from across the city, and announced efforts toward zero food waste at City Hall, including a new composting receptacle at City Hall’s commissary, Homeboy Café, as well as a drop off site at the City Hall Farmers’ Market, where residents can bring food scraps to be composted. The City’s Board of Public Works also announced a first time Food Waste Grant Challenge with a total grant pool of $100,000 for community projects that help Angelenos prevent, recover or recycle food that may be wasted.
Leadership Development for First 5 LA Parent Leaders: Leadership development is how we build the Good Food movement. We worked with parent leaders in First 5 LA’s Best Start Communities to identify priorities for healthy food options at their meetings and in their communities. Ideas generated at a recent workshop will inform new food procurement guidelines for First 5 LA and set the stage for further healthy food access work led by parents in food desert communities.

Food System Dashboard: Data is power. This year, we launched the beta version of a new online data tool called the Food System Dashboard to inform policy and empower communities to effectively advocate. The Dashboard brings together over 260 data points measuring the health, sustainability and fairness of our local food system. The Dashboard features data visualization tools, case studies on best practices, GIS maps, and expert commentary from food leaders. Using data to identify trends and disparities in our region, we are helping communities and policymakers know where to focus efforts for equitable outcomes.

Good Food For All Agenda: A common agenda is the strength of a movement. On October 24th at Food Day LA, we released the first major update to the Good Food for All Agenda, a comprehensive report offering recommendations to policymakers, businesses and advocates. Seven years after the release of the original Good Food for All Agenda that launched the Los Angeles Food Policy Council, we gathered input from over 300 community members and experts over a 9-month period to understand our goals for the future. Through 13 focus groups and listening sessions and 11 stakeholder interviews, we heard about the priorities of LAFPC Working Group members, Network participants and other key stakeholders including urban gardeners, farmers, chefs, scientists, CalFresh participants, anti-hunger advocates, labor leaders, food waste professionals, and public health officials. The result is a new forward-thinking blueprint to guide not only the work of the Los Angeles Food Policy Council, but that of hundreds of organizations and individuals who participated in the process and are committed to Good Food for All.

LAFPC Adopts a New Strategic Direction: As we listened to our Network about the future Good Food for All Agenda, we also spent time reflecting and strategically planning for how LAFPC can be most impactful over the next five years. Our new “Strategic Direction” is to cultivate a Good Food movement by focusing on leadership development and building the capacity of organizations, agencies and individuals working together to achieve Good Food for All. Through working groups, learning labs and training programs, LAFPC will mobilize our communities to win large-scale change in the food system and create more just power dynamics.
The Good Food Purchasing Program (GFPP) guides large institutions to support local, sustainable farming, fair labor, animal welfare, and improved nutrition for food insecure communities through major food contracts. Joined by dozens of stakeholders in the Good Food Purchasing Policy Working Group and our national partners at the Center for Good Food Purchasing and Food Chain Workers Alliance, this year we made the following progress:

**Los Angeles Unified School District:** We worked with Los Angeles Unified School District and the Center for Good Food Purchasing to produce the first ever status report to the LAUSD School Board with updates about the implementation of the Good Food Purchasing Policy at the school district. LAUSD recently moved to 100% antibiotic and hormone free chicken, launched a vegan meal pilot, and is close to achieving the three star level within the Good Food Purchasing Program.

**Department of Recreation and Parks** served 192,000 free summer meals to youth in public parks in partnership with Los Angeles Unified School District. This is the Department’s fourth year participating in the Good Food Purchasing Program.

**Greek Theater:** We helped the Greek Theater, in partnership with LA Department of Recreation and Parks, with menu planning and sourcing strategies to serve more local, sustainable, ethical food to over 300,000 patrons every year.

**City Hall Convening for City Departments - Five Years of GFPP at City of LA:** We hosted representatives from seven city departments including Los Angeles World Airports, Department of Water and Power and Department of Aging about implementation of the Good Food Purchasing Program in preparation for progress report hearings to the Los Angeles City Council.
The Healthy Neighborhood Market Network (HNMN) is a program of the Los Angeles Food Policy Council that helps family-owned markets serving low-income neighborhoods sell fresh, health-supportive food successfully and sustainably. Through training and technical assistance, storeowners build skills and partnerships to successfully expand healthy food options for their neighborhood.

Improving Good Food Options at Neighborhood Markets: This year, our team worked with 68 small businesses through outreach, events, and consultations. Of those, 28 stores introduced new produce items and made changes to the store environment to promote healthy food with an average increase of 48.5% in types of healthy products carried by the store. One hundred percent of Healthy Neighborhood Market Network participants reported gaining a better understanding of how to identify healthy foods, 88% started actively marketing healthy food in their store, and 88% were introduced to a community group to support their store, such as a school, church, volunteer group or nonprofit. Healthy food cooking workshops at HNMN stores with our friends at Asian Pacific Islander Forward Movement, Sustainable Economic Enterprises LA, and Para Los Niños, as well as on-site blood pressure screenings by nursing students at Charles Drew University showed how the local neighborhood market can be a place that supports healthy living.

"I hope other store owners will see the magnitude and importance of healthy food as a first impression when families walk into a store. Because if all corner stores work together and have a vision for healthier food, we are contributing to the primary care for our community."

ROBERTA CRUZ, LA FRUTERIA MARKET IN HISTORIC FILIPINOTOWN TEMPLE/BEAUDRY COMMUNITY

Skill Building Trainings: In 2017, we offered two trainings for more than 30 small business owners, including “Social Media for Corner Stores,” led by women of color small business leaders in food, and “A Chat with a Store Owner: How Merchandising and Display Increased Sales,” where HNMN program participant Jose Uolla of Central Market in South Central Los Angeles shared merchandising techniques that helped him increase produce sales by 500%. 
**Demonstration Projects:** Our team helped four neighborhood markets completely transform their businesses and stores to focus on healthy food, including Arlington Heights Mini Market in historic West Adams, LA Grocery in South LA, and 7&8 Food Store and Sam’s Corner in the MacArthur Park/Westlake neighborhood. With newly painted exteriors, new store layouts, fresh signage, and refrigeration, these transformation projects demonstrate the important role of community grocers in providing fresh food options. These demonstration projects came to life through financing from Fresh Works, program support from the City and County of Los Angeles, and design work by LA Más.

**Healthy Food Distribution through COMPRA Foods:** Many corner stores lack affordable and reliable options for sourcing produce and healthy snacks. Enter COMPRA Foods, a purchasing cooperative produce delivery service created with our partners at LURN and Asian Pacific Islander Forward Movement. This year, COMPRA Foods jumped from 32 to 66 customers, with average increase of 10.9% in weekly orders. As a social enterprise, COMPRA Foods sales increased by 161% this year, indicating a steady interest from neighborhood markets in sourcing fresh food through COMPRA Foods.

**Leadership Moment:** Second generation store owner Kelli Jackson of Hank’s Mini Market in South Los Angeles presented at an all staff meeting at the headquarters of sweetgreen about her vision to turn her family’s liquor store into a community arts and healthy food store. sweetgreen, a national fresh food chain, is partnering with LAFPC to help Kelli with interior design, inventory planning, marketing, and funding to achieve her dream.

**Healthy Streets, Healthy Food, Healthy Communities:** Residents in MacArthur Park shared ideas for safer sidewalks and healthy food at a Vision Zero Community event with the Mayor’s Great Streets Team, Central City Neighborhood Partners and Youth Policy Institute.
FEARED PROJECT

Sam’s Corner is a historic neighborhood market that has been operating for more than 30 years in the Westlake/MacArthur Park neighborhood. After the 1992 civil unrest, store owner Kenneth Lee began mentoring small businesses as a way to help other Korean store owners better manage their stores, staff, and community relationships. Twenty years later in 2012, Mr. Lee’s son Andrew Lee inherited the business and has carried on his father’s commitment to using the store as a community resource. In partnership with the Los Angeles Food Policy Council’s Healthy Neighborhood Market Network, LA Más, Youth Policy Institute and numerous local nonprofit and community groups, he recently expanded the fresh produce sections and transformed the store facade to reflect his vision of a modern health-supportive, community-serving, clean, friendly, and fast neighborhood market.

The family-operated small business also offers SAM’S PLUS, a pilot program that subsidizes the cost of fresh produce purchases each month for customers who use CalFresh (formerly known as “food stamps” and commonly referred to as “EBT”). Modeled from the widely successful Market Match / Double Your Food Bucks programs that supplements food stamps with additional cash at farmers’ markets, SAM’S PLUS is the first program of its kind nationwide to be offered at a family-owned small neighborhood market. The program currently has over 100 participants who receive up to $50 dollars extra each month for produce at Sam’s Corner. In September, Sam’s Corner redeemed $3,900 worth of produce coupons, up from $273 just seven months prior. SAM’S PLUS demonstrates real support for low-income families, while also bolstering produce sales for a neighborhood market newly focused on healthy food. The SAM’S PLUS vouchers program was made possible through the USDA in partnership with Youth Policy Institute and the LA Promise Zone, as well as many neighborhood groups such as Para Los Niños, PHFE WIC 8th Street Site, Esperanza Elementary School, Groceryships and Heart of LA who helped with outreach, food demos and nutrition workshops.

Sam’s Corner is also a member of COMPRA Foods, a social enterprise created by the LA Food Policy Council, LURN and API Forward Movement that works to address a food distribution gap which negatively impacts “food desert” communities. COMPRA Foods strengthens the buying power of neighborhood markets across Los Angeles County so they can procure healthy, fresh food at affordable prices, together.
On October 28, Kenneth and Andrew Lee celebrated a grand re-opening featuring a fresh new produce department and a beautiful interior and exterior renovation, designed by LA Más and financed by Fresh Works through LURN. Speaking through interpretation by LAFPC’s Nare Park, the senior Mr. Lee shared with a crowd of over 100 local residents, “A neighborhood corner store is owned by one person on paper, but the store has a duty to provide good service to neighborhood residents, be of support to the community, and be a corner store for the people that actively collaborates in community development and progress. So the remodeling at Sam’s Corner is not just a store remodeling, but a new transformation and positive change in one small part of our community. These days our customers consider healthy food to be a big issue. We have set out on this remodel so that in the future, we can introduce more healthy food and organic produce.”
On June 15th, we hosted our second bi-annual Good Food Gala at Vibiana with 388 guests and raised over $63,000 to support our activities to promote healthy and fair food for all. We recognized three Good Food Heroes: Larry Frank, President of LA Trade Tech College; Dolores Huerta, Co-Founder of the United Farm Workers; and Richard Marosi, Los Angeles Times investigative journalist.
**Leadership Highlights**

Our team spoke about food policy and social change at 27 public events, including conferences and panel events at the Mayor’s Earth Day Celebration, Social Enterprise Alliance and California Resource Recovery Association. Below are some of our favorites of the year:

**World Food Summit in Copenhagen, Denmark:** Executive Director Clare Fox brought the Los Angeles Food Policy Council to a world stage as an invited speaker at the second annual World Food Summit hosted by the Denmark Ministry of Food and the Environment and the City of Copenhagen.

**Making the Healthy Choice the Easy Choice Town Hall:** Policy Director Breanna Hawkins spoke about health equity and food justice in South Los Angeles at the “Making the Healthy Choice the Easy Choice Town Hall” moderated by State Senator Holly Mitchell and hosted by Social Justice Learning Institute.

**US Compost Council Conference:** Senior Policy Associate Iesha Siler presented on the work of our Food Waste Rescue and Prevention Working Group and how food policy councils can assist local jurisdictions in meeting organic waste diversion goals at the US Compost Council Conference.

**Media and Communication**

Over the last year, we’ve seen our audiences grow by an average 25% across all digital platforms. Our work was featured in the Guardian, NPR, KCET, KPCC, Huffington Post Impact, LA Daily News, Good Magazine, CNN, LA Weekly, Curbed LA, Fox News, Food Tank and La Opinión.
THANK YOU TO OUR FUNDERS AND PARTNERS

We are grateful to the foundations, companies and agencies that generously support our work.

American Heart Association/Voices for Healthy Kids
California Wellness Foundation
Kaiser Permanente Community Benefits Program
First 5 LA
Flora Family Foundation
Jena and Michael King Foundation
Los Angeles City Economic and Workforce Development Department
Los Angeles County Department of Public Health
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