



GROWING Chefs!

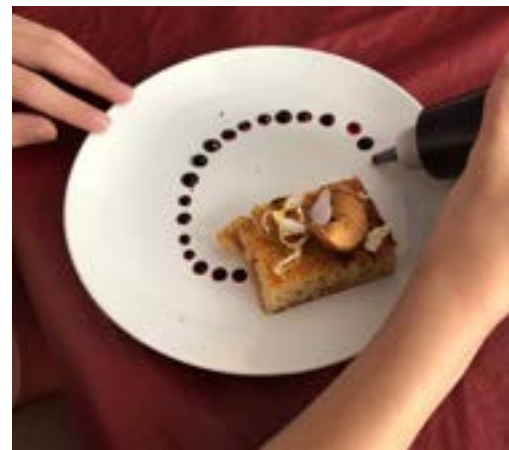
Annual Report

2018 - 2019



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Our Mission

To get kids excited about wholesome, healthy food!

Our Vision

To build and maintain a healthy, empowered community that is engaged with our food system.

Over the past 11 years Growing Chefs! Ontario has grown to one of the largest food educators in the country.

We strive to be leaders in reimagining how we will teach our community members, families and children to develop healthy relationships with food.

From our Board Chair and Executive Director

Hello Growing Chefs! community,

Growing Chefs! Ontario definitely had its biggest year in 2018-2019, welcoming more children to cook with us than ever before and interacting with more Londoners through our events, programming and community outreach.

Thanks to YOUR support, our volunteers and our amazing staff team, so many more members of our community have become excited about wholesome, healthy food. With your continued support, we are committed to being leaders in food education programming in Ontario for years to come.

2019-2020 marks a turning point for us! In December 2019, our three-year funding agreement with the Ontario Trillium Foundation (OTF) comes to an end. Thanks to this grant we were able to nearly double our programming capacity, open Growing Chefs! Headquarters and launch our private and public events portfolio, which has welcomed nearly 10,000 Londoners into our space over the past three years.

The end of this OTF contract means an annual funding shortfall of \$100,000 simply to maintain the status quo. Our continued growth will require even more financial resources. Efforts to address this challenge have been an organizational priority for the last three years.

So as an organization how do we continue to move forward? The answer is that we need your help to continue this journey to change the way we teach children and families to develop healthy relationships with food in our region, and beyond.

Now is the time for Growing Chefs! to increase personal giving revenues to \$150,000 within the next year, in order to continue to serve our community in the capacity we are known for.

Although this seems like a HUGE ask, remember that this allows us to provide the opportunity for 10,000 children to participate in some of the most innovative and impactful food literacy programming in Canada each and every year! \$150,000 per year in personal giving is approximately 18% of our annual income, well within the average of a healthy charity in Canada. For many of you who are already Growing Chefs! supporters and champions – THANK YOU! We hope we can continue to count on your support in the coming years. We thank you for giving us the opportunity to grow and evolve as an organization in order to further our vision and mission.

Health care is at a tipping point. In Ontario over 5.6 billion dollars is spent annually treating symptoms of our dietary choices. The World Health Organization states the future existence of our global food system relies on the next generation to learn about and prioritize sustainable agriculture, transportation, retail and processing systems, in order to ensure our global food system has any chance to continue meeting the growing needs of our population in a quickly changing global climate.

We have to prioritize food and food education for our children while there is still time and hope!

Through our current social enterprises we are already generating over 55% of our income. Combined with the support from our incredible community of sponsors, donors and volunteers we are so close to our operations here at Growing Chefs! Headquarters being entirely sustained through support from our community. Meeting this goal is the first step in expanding our work outside of the London and to communities across the province.

Your help today and in the future, will impact children and families for years to come. Please consider joining our journey. Every gift, large and small, will help continue to move this amazing organization forward to ensure a healthy, sustainable future for our children and grandchildren! Your gift will leave a lasting legacy.

With our thanks,

Margaret Whitley, President and Chair, Board of Directors
Andrew Fleet, Co-Founder and Executive Director





The School Food Education Project

Presented by the Western Fair District

encompasses 5 program streams to ensure accessibility to all interested schools, regardless of financial, social or logistical barriers.



Want to become a project sponsor? Contact Sheri sheri@growingchefsontario.ca



6500+

students participated in 2018-2019



Growing Communities

Through 2018 - 2019
we engaged with more
than

30

community agencies
and delivered
Growing Communities
programming to over

3330

children, youth and
families!





Growing Chefs! Ontario

GROWING Chefs!

Program Evaluation Summary 2018-19



Teachers Surveyed

HQ FIELD TRIP

AVERAGE PROGRAM SATISFACTION SCORE **9.9/10**



TOP 3 FAVOURITE ACTIVITIES



Cooking



Meal



Gardening

76% of teachers incorporated field trip activities or themes into their teaching after the experience

"This activity was engaging, authentic, educational, practical, hands-on, and accessible to all students. The organization of the day was extremely well done."

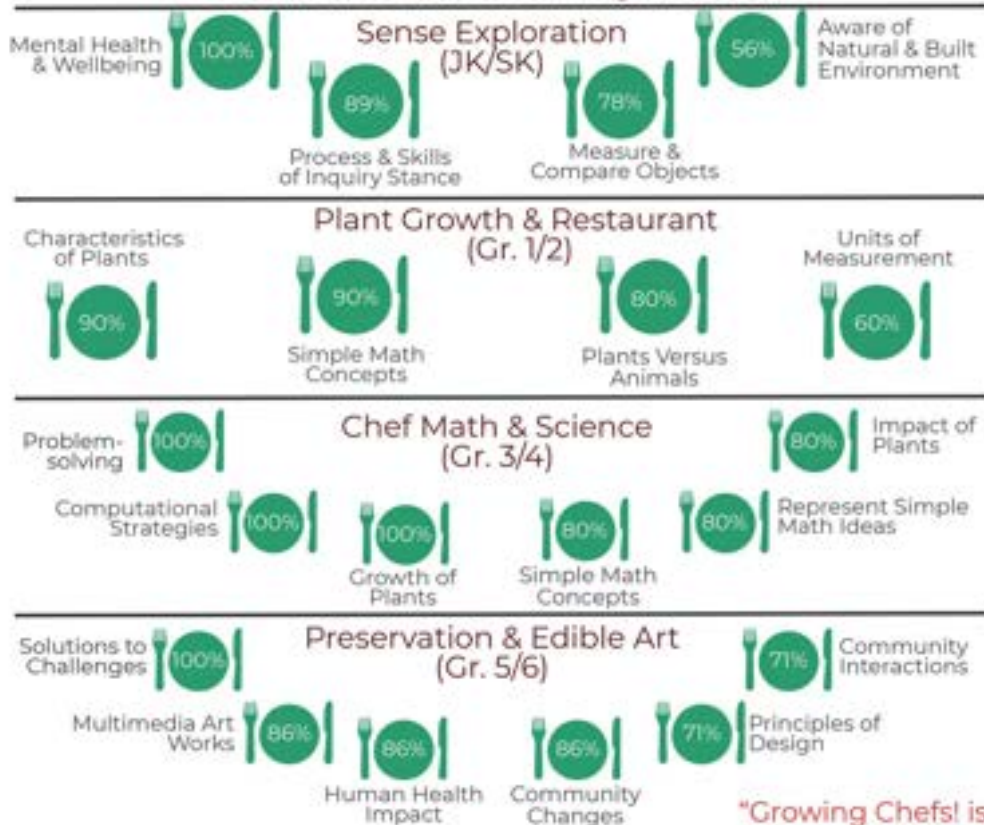
SCHOOL FOOD EDUCATION PROJECT



Teachers Surveyed

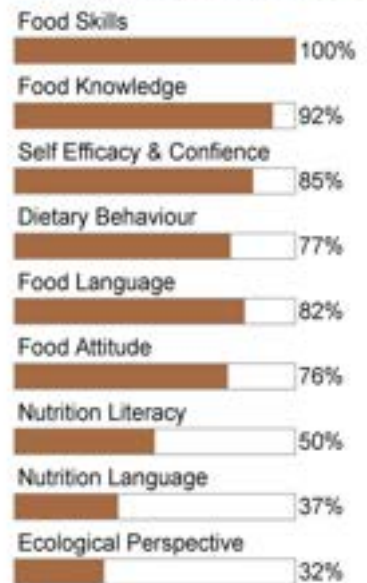
Meeting Learning Outcomes

Teachers were asked which Ontario Curriculum learning outcomes students were able to meet through the lesson:



Opportunities to Improve Food Literacy

Teachers were asked which food literacy elements students could improve through the lesson:



"Growing Chefs! is a great way for students to become aware of the joy and health of a "live food" experience."

The 2018- 2019 School Food Education Project is presented by our Title Sponsor:



With the generosity of the following community and corporate sponsors:



The **Jill Wilcox** Foundation



Auberge du Petit Prince Inc.



MCKENZIE LAKE
LAWYERS





We are fortunate to have the generous support of individual donors and private foundations through the following giving platforms:



*Verna D. Davis
Family Foundation*

*The Wilson Family
Foundation*

*The William & Katherine Kostuk
Family Fund*

*Shelley
Baker*

*the
Clark
Family
Foundation*

*The Joanne & Tom
Cowan Fund*

*Charles & Jill Wright
"Making a Difference Fund with London Community Foundation"*

Louise Mimmagh

**Thank you for your investment in food education and
the future health of our community.**



Financial Overview

We have included financial information from the last three years in this year's report to provide better context and insight into our financial position since opening Growing Chefs! Headquarters in the early part of the 2016 - 2017 fiscal year.

2016-2017 Fiscal Year	
School Project	\$134,557
Growing Communities	\$65,967
Administration	\$28,252
The Beet	\$212,160
Events at HQ	\$180,277
TOTAL INCOME	\$621,213
School Project	\$128,937
Growing Communities	\$48,294
Administration	\$50,336
The Beet	\$197,953
Events at HQ	\$96,589
TOTAL EXPENSE	\$522,109
Profit / Loss	\$99,104

2017-2018 Fiscal Year	
School Project	\$194,746
Growing Communities	\$64,785
Administration	\$25,575
The Beet	\$274,502
Events at HQ	\$231,480
Other	\$2,623
TOTAL INCOME	\$793,711
School Project	\$177,884
Growing Communities	\$71,027
Administration	\$42,854
The Beet	\$234,628
Events at HQ	\$225,532
Other	\$100
TOTAL EXPENSE	\$752,025
Profit / Loss	\$41,686

2018-2019 Fiscal Year	
School Project	\$254,628
Growing Communities	\$67,845
Administration	\$18,000
The Beet/Events at HQ	\$465,880
TOTAL INCOME	\$806,353
School Project	\$244,822
Growing Communities	\$67,100
Administration	\$35,760
The Beet/Events at HQ	\$525,062
TOTAL EXPENSE	\$872,744
Profit / Loss	-\$66,391
3 Year Profit / Loss	\$74,399



Treasurer's Notes

Growing Chefs! Ontario has always had a strong social enterprise spirit - constantly looking for new opportunities to engage communities with the food system, earn revenue and allow us to advance our mission: getting kids excited about wholesome healthy food!

Since 2017, we've been on a journey towards greater financial sustainability and self-sufficiency, focusing more on our social enterprise efforts. Through The Beet Café, Events at Growing Chefs! HQ, our Know Your Roots Summer Camp and many other projects, our total income earned through social enterprise has consistently provided over 55% of our operating income each of the past three years! The income generated through our Social Enterprise is key, as our relationship with the Ontario Trillium Foundation comes to an end in 2019.

We are well-positioned to continue growing and expanding our reach as this funding grant comes to an end, but to make this work, we need the additional support of community members and local partners to reach our income needs/goals.

For the first time in our 12 year history Growing Chefs! is reaching out directly to you, our community, to help fill our upcoming funding gap. We need to increase our personal giving over the next year to \$150,000 in order to maintain current service levels.

Although this seems like a tall task, this sum amounts to less than 18% of our overall income, which falls below the average for a healthy, established charitable organization. We are confident that our community will help us continue to do the work we love so much, and that is so important to our community.

Your impending support is vital in keeping our food education programs accessible to local children and youth. We thank you in advance for considering Growing Chefs! as a part of your upcoming annual charitable giving.

Jordan Hypes
Treasurer

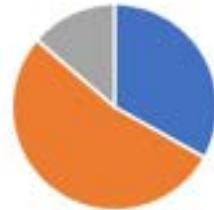
**The next page
details ways that you
can help us continue
to grow...**

2016 - 2017



■ Ontario Trillium Foundation ■ Other Grants & Sponsorships
■ Fundraising & Personal Giving

2017 - 2018



■ Ontario Trillium Foundation ■ Other Grants & Sponsorships
■ Fundraising & Personal Giving

2018 - 2019



■ Ontario Trillium Foundation ■ Other Grants & Sponsorships
■ Fundraising & Personal Giving

2019 - 2020 - PROJECTION

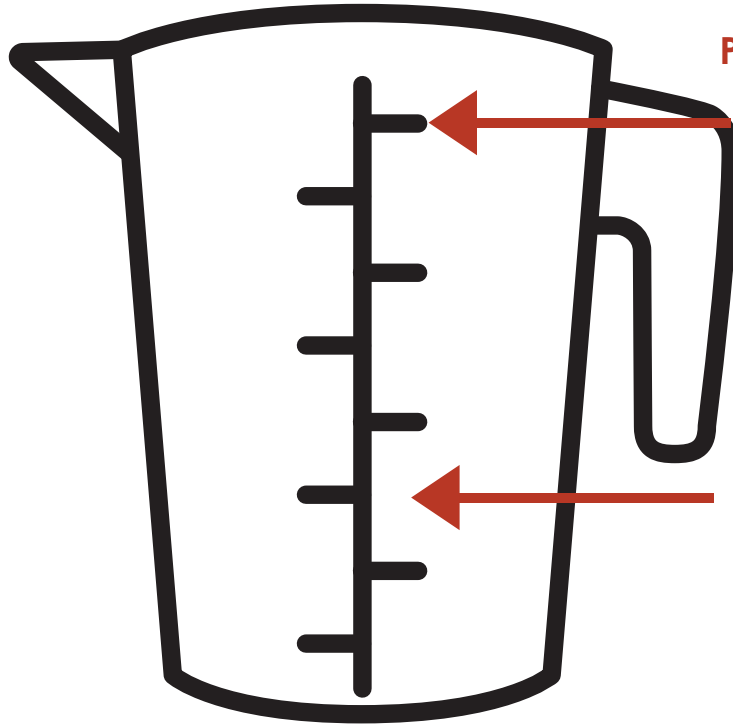


■ Ontario Trillium Foundation ■ Other Grants & Sponsorships
■ Fundraising & Personal Giving

Help Us Grow!

Help us fill the cup!

**2019 - 2020
Fundraising &
Personal Giving
Goal \$150,000**



**2018 - 2019
Fundraising &
Personal Giving
Total \$80,000**

It's community members like you, and your support, that are integral to be able to continue to deliver our food literacy programs and keep them accessible to local children and youth.

Here are some ways that you can help:

Donate online today!

Become a Project Sponsor!

Growing Chefs! Ontario continues to be funded through contributions from local businesses and organizations as well as our own fundraising efforts. It is very important to us that our programs be offered at no cost to schools and families so as not to exclude any one from being able to participate.

Attend or plan an event at HQ!

Our fundraising dinners and events feature some of the best Chefs in Ontario. Since Growing Chefs! Ontario is a living wage employer, all tips or gratuities from events directly support our mission and operations!

Planned Giving

You can make Food Education a priority now and in the future! Planned gifts can be tailored to your personal and financial circumstances. Your legacy gift, whatever its size, will help improve access to innovative cooking and food skills programs for future generations.



Our Amazing Volunteers!

Over 60 volunteers have contributed over 1200 hours this past year to deliver food education programming and support our fundraising events!

That is a lot of time, energy and talent! We are endlessly grateful for each and everyone of our volunteers.

Whether they are guiding children through a recipe, sharing a cooking or gardening tip, or preparing a delicious meal, each volunteer is responsible for making memories that last a lifetime!

This year at our Volunteer Appreciation Night, we recognized some of our outstanding volunteers:

Chef Tim Drew - most appearances by a Guest Chef!

Hilton Shimabukuro - 34 hours donated to Events!

Bill Sheldon - 92 hours donated to Education Programs!

Blair Pierce - 98.5 hours donated to Education Programs!

We couldn't do it without you!

If you're interested in becoming a volunteer, simply fill out our quick online volunteer application! You'll then be invited to one of our monthly New Volunteer Orientations where you can learn all about the work we do with volunteers and how you can get involved. All skill sets welcome!

**For more information, contact Christy -
info@growingchefsontario.ca**



Our Social Enterprises

The Beet Café

Chef math, according to the Beet Café:

- 6 AM start time
- + 5 days a week
- + Over 800 prep hours
- + \$120,000 of food

= 52,000 hot, healthy, scratch-made lunches!!

That's a growth of more than 25,000 lunches over the 2017-2018 school year!!!

Events @ HQ

The events portfolio over past 12 months at HQ has continued to grow and amaze us all!

We reached over 4000 Londoners and local visitors through a variety of events this year - corporate team building, retirement receptions, caterings, lunch and learns, weddings and anniversary celebrations.

Thanks to lasting partnerships with local companies along with a host of community-minded individuals, our dream of being a fully self-sustaining social enterprise is becoming more achievable every day.

Intrigued? Want to learn more?
Contact Jen for a site tour!
jen@growingchefsontario.ca



Partner Profiles



Great-West Life, London Life and Canada Life are leading insurance, wealth management and benefits specialists, focused on improving the financial, physical and mental well-being of Canadians.

Under the new Canada Life brand, we help Canadians achieve their potential, every day.

Canada Life has a long history and deep roots in our community. As a supporter of the School Food Education Project, Canada Life has assisted in making Growing Chefs! Ontario and its programs relevant, accessible and welcoming for youth.

"Canada Life recognizes health and well-being are priorities for Canadians. Inability to access healthy, wholesome food is an emerging issue, along with the importance of nutrition and understanding how and where our food grows," said Jeff Macoun, President and Chief Executive Officer, Canada at Canada Life. "Supporting organizations like Growing Chefs! Ontario helps educate youth about urban agriculture and gets them excited about healthy eating."

Canada Life works with organizations who are forward-thinking and collaborative, to ensure that our efforts create positive change for the well-being of all community members. Supporting since 2015, Canada Life first worked with the Growing Communities project and now is a top tier sponsor with The School Food Education Project. Our support has allowed Growing Chefs! Ontario to expand and grow the scope of the project, reaching over 6500 students each year.

Canada Life is honoured to work together with Growing Chefs! Ontario and inspire London to build a stronger community through food.



Childreach knows that parenting is the most important job there is. But it's also the most challenging.

There are many ways that Childreach helps Londoners on their parenting journey, all of which are free. They offer drop-in playgroups, fun educational activities for young families, engaging parenting workshops, one-on-one parent support, parent support groups and helpful information about community resources and family services. Childreach also provides collaborative workspaces and resources for early childhood educators.

They provide responsive programs and services based on current evidence and research along with support so that children develop a strong sense of well-being through sensitive, nurturing, responsive relationships with the adults who care for them. They foster connections to the best programs and services to support a parent's ability to raise healthy children.

Our community is stronger for the work that Childreach does every day.

Growing Chefs! is honoured to be the event host for Childreach's Annual Fundraiser – Seasonal Flavours. Seasonal Flavours is a sweet little after-work affair with some mixing and mingling, live music and local food.

"Childreach and Growing Chefs! share a common mission to help children in our communities grow up to be happy, healthy adults. We are also neighbours who support each other. Together, our organizations provide programming that helps children gain confidence, knowledge and enthusiasm related to learning and development."

- Yvette Scrivener, Executive Director of Childreach

Board of Directors



L: Margaret Whitley, President and Board Chair 2018 - Present
 C: Spencer Sandor, Past President, Board of Directors 2016 - Present
 R: Jordan Hypes, Treasurer and Board of Directors 2016- Present



L: Elsa Rose Estabrook, Co-Founder, Board of Directors 2008 - Present
 C: Malcolm Scott, Board of Directors 2012 - Present
 R: Cecile Klerks-Janssen, Board of Directors 2018- Present



L: Andrew Young, Board of Directors 2018 - Present
 C: Matt Pawelec, Board of Directors 2017 - Present
 R: Andrew Wolwovicz, Board of Directors 2010- Present

Staff



Executive Team

L: Andrew Fleet, Executive Director
 C: Katherine Jones, Executive Chef
 R: Jen Wyant, Facility Director



Beet Cafe Team

L: Chris Large, Sous Chef
 LC: Chris St. Laurent, First Cook
 RC: Stephen O'Quinn, Second Cook
 R: Rob Lewis, Distribution Engineer



Education Team

L: Christy Cook, Education Projects & Volunteer Coordinator
 LC: Ryan Wishak, Chef
 RC: Anna Carroll, Chef
 R: Nick Paus, Assistant Chef



Events Team

L: Sheri Templeton, Donor Relations & Event Manager
 C: Ilana Guslists, Facility Coordinator
 R: Liane Reeves, Event Supervisor

Staff who have moved on to other exciting adventures...



Sharlaine Murga, Maddy Say, Lena Gahwi, Becca Minielly, Jennifer Baswick



Alyssa Boissineau



Leah Mulat

Thank you to our local businesses and community partners for their support!



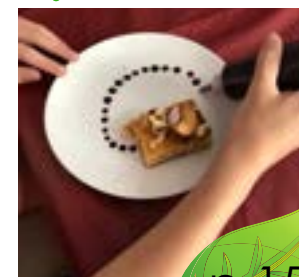
3M
 A Cut Above Meats
 Alzheimer's Society London Middlesex
 Anago
 Anderson Craft Ales
 Andrea Dekay Law Professional Corporation
 Anything Grows Seed Company
 Archie's Seafood Restaurant
 Argyle Family Centre
 Arva Flour Mill
 Auberge du Petit Prince Inc.
 Blyth Academy
 Booch Organic Kombucha
 Cambia Development Foundation
 Canada Life
 Canadian School of Natural Nutrition
 CHAMP Families
 Charles and Carolyn Innis
 Charles and Jill Wright
 Checkfluid Inc.
 Child and Youth Network
 Childreach
 Circles Out Of Poverty
 CK Table / Heritage Grain Collaboration
 CNB London Community Hub
 Colborne United Church Outreach
 Common Ground Farm
 Community Mortgage Movement
 Cornerstone Alternative Education Centre
 Cornerstone Architecture
 Covent Garden Farmers' Market
 Covent Garden Market
 Craft Pharmacy
 Craigwood Youth Services
 Crouch Neighbourhood Resource Centre
 Crunican Orchards
 David's Bistro
 Department of Geography, Western University
 Dorchester Horticultural Society
 Downtown London
 East London United Church Outreach
 Fanshawe College
 Fanshawe Horticultural Society
 Forest City Road Races
 French Public School Board Viamonde
 Freshwater Alliance
 Friends of the London Civic Garden Complex
 Frisa Farms
 Gemini Investment Group
 Gibbons Park Montessori School
 Girls Rock! Camp
 Glen Cairn Resource Centre
 Goodlife Fitness
 Gordon Food Service
 Grickle Grass Festival
 Harbour Grace Group

Heeman's
 Human Environments Analysis Laboratory (HEAL)
 Ingersoll Public Library
 International Association of Business Communicators (IABC), London
 Investing in Children
 Ivey Business School
 Janssen's Family Farm
 Jewish Community Centre
 Jill's Table
 Joyce Farms
 Kinohdn Maple Sugar Company
 King's College
 Kiss The Cook
 Kiwanis Club of London
 LDCSB Grand Confederacy Council
 Libro Credit Union
 Locomotive Espresso
 London Arts Council
 London Brewing Cooperative
 London Catholic District School Board
 London Centennial Wheelers
 London Children's Museum
 London Christian School
 London Clay Arts Centre / London Potter's Guild
 London Community Foundation
 London Environmental Network
 London Fanshawe Horticultural Society
 London Food Incubator
 London Home Economics Association
 London Intercommunity Health Centre
 London Lightning Basketball
 London Middlesex Master Gardeners
 London Muslim Mosque
 London Urban Services Organization (LUSO)
 London Waldorf School
 Louise Mimmagh
 Love Alchemy Lifestyle Boutique and Organic Hair Salon
 Maria Louisa de Moreno International Foundation, Canada
 McCormick's Canada
 McInosh Farms
 McKenzie Lake LLP
 Meals on Wheels London
 Merrymount Children's Centre
 Middlesex Federation of Agriculture
 Middlesex London Health Unit
 Miller & Co
 Mission Services
 Monforte Dairy
 Monteith Brown Planning Consultants
 Montessori Academy of London
 No Waste - The Naked Store
 Northern Divine Aquafarms
 Northwest London Resource Centre
 Ocean Wise
 Old South Community Association
 Ontario Trillium Foundation

Ontario Turkey Farmers
 Optimist Club of Byron
 Parkway Garden Centre
 Patrick's Beans
 Pilar Nonprofit Network
 Preschool of the Arts
 Reforest London
 Richard and Shelley Baker
 Rotary Club of London
 School Within a University (SWAU)
 Shangrila Yoga
 Sharp Knife Shop
 Shogun Maltake
 Shout Sister Choir
 Siegers Greens
 Sofar Sounds London
 South London Neighbourhood Resource Centre
 Southwest Ontario Tourism
 Sprucegrove Investment Management
 Sungold Organics
 Thames Talbot Land Trust
 Thames Valley District School Board
 The Arroyas Family
 The Butcher Shoppe
 The City of London
 The Clark Family Foundation
 The Hungary Butcher
 The Ilderton Agricultural Society
 The Jill Wilcox Foundation
 The Joanne and Tom Cowan Fund
 The Pristine Olive
 The Whole Grain Hearth Bakery
 The William and Katherine Kostuk Family Fund
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 Tolpudde Apartment Complex
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 Westminster College Foundation
 Y Experience U
 YMCA of Southwestern Ontario
 Yoda's Kitchen
 Youth Opportunities Unlimited
 Zdyb Centre for Health Promotions

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Thank you from all of us at Growing Chefs! Ontario









**Consider supporting
our efforts!**

Visit www.growingchefsontario.ca/donate
or email us at
info@growingchefsontario.ca

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519.679.4769
www.growingchefsontario.ca

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**Photos provided by: Phoebe Say, Maddy Say,
Jonathan Linton, Alyssa Lampkin, and Morgan
Gibbens. Thank you for your contribution!**



GROWING  CHEFS!

