



Cathedral Kitchen 2016 Annual Report

Human Services Programs

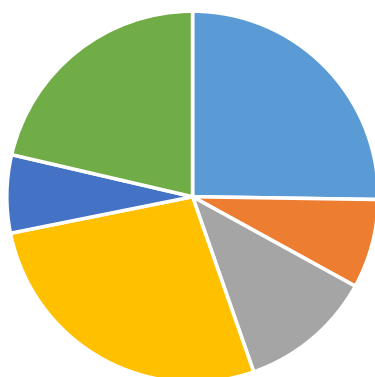
The mission of the Cathedral Kitchen is to use food to change lives. We use food to nourish, train and employ people to offer them hope for improving their lives. We are working to feed and energize a healthy community.

Fulfilling Our Mission

- ◆ 102,438 meals served in our dining room (average of 314/day); plus 83,737 bags of take-home food
- ◆ 16,412 meals provided to after-school programs and other programs
- ◆ 553 patients received 959 free dental patient appointments in our *Project Smiles* dental clinic
- ◆ Medical care through partnerships with other nonprofit organizations and health professional volunteers.
- ◆ 46 students graduated from our Culinary Arts Training program
- ◆ All graduates completed life skills and financial literacy training, and 98% earned their SERVSAFE certifications—making them all employable
- ◆ 80% of graduates have become employed within three months of graduation



CK Income by Source:



- Individuals - 26%
- Government - 8%
- Corporate - 12%
- Foundation - 25%
- Events - 7%
- Social Enterprise - 22%

More than a quarter of CK's human services budget is supported by individuals

Enormous savings in labor is provided by CK volunteers: 8,464 volunteer slots were filled to serve the daily meal (16,928 hours of service)

Volunteers also pick up donated food, make sandwiches, help with our annual fund raiser, and provide a variety of professional services



Support

Changing Lives

- ◆ CK continues to expand its outreach focusing on children and the elderly. After school meals are now provided to four local youth agencies and food is delivered weekly to two low-income senior centers in Camden.
- ◆ The CK Market Stand was launched in the meal program enabling dinner guests to “shop” for fresh produce, breads and pantry items that are donated to the Kitchen.
- ◆ CK’s social enterprise businesses (consisting of a contract meal program preparing 1,600 daily meals for halfway houses and homeless shelters, the CK Café and catering) continue to exceed goals and generate a profit to support our human services programs.
- ◆ 65% of CK’s staff are graduates of our culinary program and/or Camden city residents.
- ◆ CK has partnered with Single Stop to provide one-on-one benefit counselling for dinner guests, students, employees and the community.



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77% Male; 23 % Female

76% Minority

12% Children

20% Age 60+

21% Homeless

28% In Tenuous Housing