The average child receives only 3.4 hours of nutrition education in a school year.

So it’s no wonder that...

Only 5% of children eat enough fruits and vegetables for a healthy diet.

And...

1 in 3 children in America are overweight or obese.

FoodCorps changes what’s on the plate.
Dear Friends,

With 125 service members in FoodCorps’ third class, together reaching more than 100,000 children in 400 schools across 15 states, we’ve found ourselves doing a lot of counting this year.

The number of school gardens built or revitalized, of new recipes introduced for children’s lunches, of fruits and grains and vegetables sourced from local farms—these figures have all been ticking up at a rapid clip.

But for FoodCorps service members, our work is about more than the impact metrics you can count. It’s about being the kind of people who kids and communities can count on. Our corps members stay past dark weeding and watering their school gardens in rural northern California. They show up early on a Saturday to organize a weekend wellness fair in Connecticut. They shuttle between ranchers and butchers to put grass-fed beef on the menu in Montana schools. These acts of service aren’t things you can attach a score to, but they’re what knit a community together, and make lasting change possible.

So you’ll find plenty of numbers in this year’s annual report, but you’ll also find a lot of stories, a lot of smiling faces, and a lot of heart. Because we’re proud to celebrate all the ways FoodCorps has made a measurable difference this year—and all the countless ways we’ve made an unmeasured difference, too.

Warmly,

Curt Ellis, Co-founder and CEO
First Lady Michelle Obama called FoodCorps “near and dear to her heart.” She said that the work we do—“getting out there and teaching healthy habits for our kids—is brilliant.”
WHO WE ARE

FoodCorps is a nationwide team of AmeriCorps leaders who connect kids to real food and help them grow up healthy. In 2014, 125 members served in more than 400 schools across the country.

Danielle Nahal
*California service member*

**Site:** Oakland Unified School District, Oakland, CA  
**Hometown:** Benicia, CA (East Bay)  
**Highlight of her service:** “Supporting the Garden to Cafeteria Program at OUSD, where vegetables grown by students in school gardens are used directly in school lunches.”

**Career aspirations:** Pediatrician or general practitioner who can help patients understand their bodies and make decisions about their health.

**What’s next:** Medical school

Each state also has a FoodCorps fellow, a statewide team leader who has formerly served with FoodCorps as a service member.

Kendal Chavez
*New Mexico fellow*

**Co-sites:** University of New Mexico Community Engagement Center and New Mexico Farm to Table  
**Hometown:** Visalia, CA  
**Why she serves:** “Growing up in the Central Valley of California, I was heavily exposed to the beauties (and ills) of the power of community connection to food.”

**Favorite part of leading her team:** “The humility, deep commitment, and creativity that our team continues to embody year after year is truly inspiring.”

**Career aspirations:** Something that combines her love for spatial design with her passion for ecological justice, environmental education, and community development around healthy food.

**What’s next:** Continuing on as the fellow for FoodCorps New Mexico
Our corps members and fellows are embedded within 108 state and community partner organizations across 15 states. These partners welcome our corps members to their respective communities and help fast-track their service. Together we’re connected and aligned behind common strategies and consistent measures of success to maximize our collective long-term impact.

In Connecticut, FoodCorps’ investment in local communities has fueled the creation of a statewide network collaborating in new ways to improve school food environments. School leaders and community organizations are getting state policy-makers enthusiastic about how nutrition, cooking, and school gardens can align with educational core standards.”

—Jiff Martin, Sustainable Food System Educator and FoodCorps Host Site Supervisor, University of Connecticut Cooperative Extension
OUR RECIPE FOR HEALTHY KIDS

Kosnowledge

Engagement

Access

120,364
CHILDREN REACHED

We teach hands-on lessons about food and nutrition where children learn how to make smart choices.

432
GARDEN PROJECTS

We build and tend school gardens and teach cooking lessons where kids get to taste fresh food they’ve grown.

477
INGREDIENTS & RECIPES INTRODUCED

We change what’s on children’s lunch trays, giving them daily opportunities to eat healthy food from local farms.

FoodCorps educates students about proper nutrition, makes them active and invested learners, and engages parents and the community—all while supporting educational achievement and mastery of the Common Core skills.”

—Allan Taylor, Chair, Connecticut State Board of Education

The parents of my Cooking Club students have reported that the kids are cooking the recipes at home. One said, “This class has been one of the highlights of my daughter’s year. She loves it, and I love that it has inspired her to do more healthy cooking for our family.”

—Clara Baker, service member in Corvallis, OR

I decided to partner with my school for a taste test with the defrosted Maine blueberries they were going to throw out because kids weren’t eating them. We made mini parfaits and the kids loved them. Now Linda (the head lunch staff person) wants me to come regularly and do taste tests with veggies from the salad bar.”

—Nick Geer, service member in Lewiston, ME
OUR IMPACT

IMPROVED ATTITUDES

FoodCorps members provided more than 10,000 students at least 10 hours of hands-on food and garden-based education throughout the school year, an important threshold for children to begin changing what they want to eat.

Helping kids fall in love with cabbage and collard greens in North Carolina

In Warren County, Caroline Stover and her school’s food service director collaborated with local farmers to plant cabbage and collard greens, which were pooled together for cutting and packaging, and then supplied to schools for lunches. At the same time, Caroline planted cabbage and collard seedlings with her students, to help them get excited about and develop a taste for the local vegetables that would turn up in their school lunch later that fall.

“Friday was the first day we had our local cabbage on the lunch line. I went over to Jeremiah… and he said ‘I just ate it ALL. IT’S SO GOOD!’ Which was awesome, especially when I remembered that quizzical look he was giving the cabbage plant in August!”
HEALTHIER SCHOOL ENVIRONMENTS

We’re tracking long-term changes in schools as they take root; already 88% of schools served by FoodCorps are durably healthier places to learn, eat, grow and play.

What is a “healthy school food environment”? Our corps members help instill sustained improvements in school practices and cultures, like:

A school wellness committee—comprised of staff, students and families—that meets regularly to consider strategies for improving school food, nutrition education, and overall student health.

Classroom field trips to a local ranch that supplies ground beef for the school’s lunches.

A school garden integrated into lesson plans that meet state learning standards while also providing seasonal greens for the cafeteria salad bar.

School fundraisers featuring healthy foods grown and prepared by students.

Building community ownership of a school garden in Montana

Demetrius Fassas, who serves in Ennis, initially pursued a Doctor of Pharmacy degree. Then he decided he could help people be healthy before they ever need a prescription, through a preventative, nutrition-based approach. He’s helping create a healthy school food environment by building and coordinating a strong school garden committee composed of parents and community members. Together, they are making sure the garden will be tended long after his service term is over.

One service member alone cannot sustain a school garden program; it takes a community with a strong culture based around farm to school.”
Systems Change

Growing Leaders

Ally Mrachek served with the Fayetteville, Arkansas school district, where she taught kids about the healthy, locally grown foods she was helping source for school lunch. The district saw that kids were excited to eat Arkansas-grown fruits and vegetables, and weren’t throwing them away, so they hired Ally to be their newly-created Nutrition Supervisor when she graduated from FoodCorps. Ally now manages local procurement and food preservation programs, assists with kitchen staff training and menu planning, and leads district expansion of nutrition education and healthy food marketing. She also shares best practices and resources with other institutions in the region that are interested in purchasing locally grown foods.

60% of FoodCorps leaders continue on in the fields of food, health and education.

Policy Reform

FoodCorps and our partners are building a national evidence base that demonstrates the value of healthy school food environments to policymakers, and promotes reforms as a result. This year, we championed a Food and Agriculture Service Learning Program in the 2014 Farm Bill. This opens an exciting pipeline of new federal support to help programs like FoodCorps scale, and is an important step forward in building Congressional support for FoodCorps and our mission of improving the health of our nation’s children.
**FINANCIALS**

**Statement of Financial Position**

<table>
<thead>
<tr>
<th>Assets</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Current Assets</strong></td>
<td></td>
</tr>
<tr>
<td>Checking and Savings</td>
<td>$ 2,207,464</td>
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<tr>
<td>Accounts Receivable</td>
<td>$ 3,464,425</td>
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<tr>
<td>Other Current Assets</td>
<td>$ 140,306</td>
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<tr>
<td><strong>Fixed Assets</strong></td>
<td>$ 12,650</td>
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<tr>
<td><strong>Other Assets</strong></td>
<td>$ 10,014</td>
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<tr>
<td><strong>Total Assets</strong></td>
<td>$ 5,834,858</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Liabilities and Net Assets</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Liabilities</strong></td>
<td></td>
</tr>
<tr>
<td>Accounts Payable</td>
<td>$ 75,874</td>
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<tr>
<td>Credit Card Charges</td>
<td>$ 24,481</td>
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<tr>
<td>Other Current Liabilities</td>
<td>$ 225,552</td>
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<tr>
<td><strong>Total Liabilities</strong></td>
<td>$ 325,907</td>
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<table>
<thead>
<tr>
<th>Net Assets</th>
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<tbody>
<tr>
<td>Temporarily Restricted Net Assets</td>
<td>$ 4,342,804</td>
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<tr>
<td>Unrestricted Net Assets</td>
<td>$ 717,351</td>
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<tr>
<td>Net Income</td>
<td>$ 448,796</td>
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<tr>
<td><strong>Total Net Assets</strong></td>
<td>$ 5,508,952</td>
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<tr>
<td><strong>Total Liabilities and Equity</strong></td>
<td>$ 5,834,858</td>
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</table>

**Statement of Activities**

<table>
<thead>
<tr>
<th>Revenues</th>
<th>Twelve Months Ended July 31, 2014</th>
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</thead>
<tbody>
<tr>
<td>Contributions</td>
<td>$ 807,875</td>
</tr>
<tr>
<td>Non-Government Grants</td>
<td>$ 3,692,663</td>
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<tr>
<td>Government Grants</td>
<td>$ 1,428,858</td>
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<tr>
<td>Program Service Fees</td>
<td>$ 690,043</td>
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<tr>
<td>Donated Goods and Services</td>
<td>$ 20,333</td>
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<tr>
<td>Miscellaneous</td>
<td>$ 1,551</td>
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<tr>
<td><strong>Total Revenue</strong></td>
<td>$ 6,641,323</td>
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</table>

<table>
<thead>
<tr>
<th>Expenses</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Salaries, Corps Stipends and Related</td>
<td>$ 4,575,105</td>
</tr>
<tr>
<td>Contract Services</td>
<td>$ 241,419</td>
</tr>
<tr>
<td>Communications</td>
<td>$ 105,968</td>
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<tr>
<td>Nonpersonnel Expenses</td>
<td>$ 204,776</td>
</tr>
<tr>
<td>Facilities and Equipment</td>
<td>$ 59,260</td>
</tr>
<tr>
<td>Travel and Meetings</td>
<td>$ 935,336</td>
</tr>
<tr>
<td>Miscellaneous</td>
<td>$ 70,663</td>
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<tr>
<td><strong>Total Expenses</strong></td>
<td>$ 6,192,527</td>
</tr>
<tr>
<td><strong>Net Income</strong></td>
<td>$ 448,796</td>
</tr>
</tbody>
</table>

**Expenses by Department**

- Program: 76%
- Fundraising: 14%
- Administrative: 10%

**Notes**
The figures presented here are the unaudited financials for the 12-month fiscal period from August 1, 2013 to July 31, 2014. They are prepared on an operating basis and do not include all gifts or services received in-kind. Total Revenue reflects unrestricted revenue and revenue released from restriction.
GOVERNANCE

FoodCorps Board of Directors

Jenny Shilling-Stein, MBA, M.Ed—Chair
Co-Founder, Draper Richards Kaplan Foundation
Palo Alto, CA

Oran Hesterman, Ph.D
President and CEO, Fair Food Network
Ann Arbor, MI

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Trustee, David and Lucille Packard Foundation
Washington, DC

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Cary, NC

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Missoula, MT

Curt Ellis
Co-Founder and Chief Executive Officer, FoodCorps
New York, NY

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Technology Entrepreneur and Angel Investor
San Francisco, CA

Eliza Greenberg
Lead Partner, Portfolio Investments, New Profit
Boston, MA

Neil Hamilton, Esq.
Director, Agricultural Law Center, Drake University Law School
Waukee, IA

"In 50 years of venture capital, I learned that it’s not enough to have a great idea. You have to have the right team to execute it. FoodCorps has both, and it shows in the impact and scale this organization achieves."
—William Draper III, Venture Capitalist, former CEO of the United Nations Development Programme
OUR SUPPORTERS

Gifts from August 1 to July 31

The accomplishments of FoodCorps over the past year would not have been possible without the generosity of donors and partners, a selection of whom are acknowledged here:

Government

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Foundations

Anonymous
Atherton Family Foundation
Betsy and Jesse Fink Foundation
The Bill Healy Foundation
The Bob and Dolores Hope Foundation
Cliff Bar Family Foundation
Epstein/Roth Foundation
The Falconwood Foundation
Johnson Ohana Charitable Foundation
Lilian Goldman Charitable Trust
The Rose E. Tucker Charitable Trust
The Russell Berrie Foundation
Stuart Family Foundation
United Natural Foods Foundation
OUR PATH TO SCALE

Since its origin in 2010, FoodCorps has grown quickly to reach as many schools as funds allow.
Corporate Council Members

The FoodCorps Corporate Council brings together the passion and expertise of corporate visionaries who care about investing in a healthier America. Collaborating with these successful business and social leaders, FoodCorps celebrates what is possible with public-private partnerships around the collective goal of a healthy future for all children.

Sarah Bird, Senior VP of Industry Relations

Gina Asoudegan, Director of Communications

Kathy Higgins, Vice President of Corporate Affairs

Lori Sobelson, Director of Corporate Outreach

Jeff Dunn, President and Chief Executive Officer

Fedele Baucio, Co-Founder and CEO

Michelle Lamison, Vice President, Marketing

Jenny Burns, Director of Mission

Marc Brush, Editorial Director

Gary Hirshberg, Co-Founder and Chair

Sandy Capell, Community Services Manager

Nic Jammet, Co-Founder

Wendy Manfredi, Marketing Manager
“Nothing is more important than giving our children a healthy (and delicious!) relationship to food. And that’s just what FoodCorps is going to do.”
—Alice Waters