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FARESTART
Great Food. Better Lives.

OVERVIEW & FACT SHEET

THE FARESTART MISSION

FareStart provides a community that transforms lives by empowering homeless and disadvantaged men, women, and families to achieve self-sufficiency through life skills, job training and employment in the food service industry.

2011 OUTCOMES & QUICK FACTS

- Over the past 20 years, FareStart has provided opportunities for nearly 6,000 people to transform their lives, while also serving over 5 million meals to disadvantaged men, women, and children. In 2011 alone, FareStart students prepared 589,463 meals for area shelters and low income day care centers.
- In 2011, FareStart provided referral services to 749 homeless or otherwise disadvantaged individuals and provided training opportunities to 250. The adult training program also graduated 111 individuals, with 52 youth graduating from the Barista Training & Education program (in partnership with YouthCare).
- More importantly, our graduates are getting jobs and continuing their education. In 2011, 82% of our adult graduates secured employment, and 90% of our youth graduates gained employment or went back to school.

FARESTART PROGRAMS

Adult Culinary Job Training & Placement Program

- Every day, men and women transform their lives in the adult program, which includes culinary training, life-skills classes, housing, food, clothing, counseling, and other support services to assist FareStart students as they change their lives.
- Although the program is free, FareStart students give back to the community beginning their first day by preparing the food that is delivered 365 days a year to homeless shelters and low-income daycare centers—589,463 meals in 2011.

Barista Training & Education Program

- In partnership with YouthCare, a Seattle organization dedicated to ending youth homelessness, the Barista Training Program provides on-the-job training, life skills classes, and counseling at at-risk youth.
- Youth, ages 16–23, are provided the opportunity to build a better future for themselves by increasing their capacity to change their own situations and engage in a supportive community.
- In 2011, 52 youth graduated from the program with 80% securing employment or going back to school

Graduate Support Services

- Launched in 2009, our Graduate Services Teams provides support and resources to adult graduates beyond their time in FareStart's training program.
- Retaining access to the FareStart community—including housing, job search, counseling and health care assistance—keeps graduates moving toward self-sufficiency and prevents them from spiraling back into homelessness when facing job loss or other obstacles.

THE NATIONAL NETWORK: CATALYST KITCHENS

In 2011, FareStart launched Catalyst Kitchens to help bring the success of FareStart to communities across the country. Catalyst Kitchens is a collaborative network of organizations with a shared vision to empower lives through job training, self-generate revenue through social enterprise, and nourish bodies and minds through quality foodservice.

Catalyst Kitchen's national network is currently comprised of 28 members, including Life's Kitchen (Boise, Idaho), Liberty's Kitchen (New Orleans, La.), Inspiration Corporation (Chicago, Ill.), and DC Central Kitchen (Washington, D.C.).

Over the next five years, Catalyst Kitchens will multiply the impact of foodservice job training and social enterprise by leveraging the experience of model members across the country. Catalyst Kitchens aims to launch 50 new programs, provide job training to 6,000 individuals, and serve more than 10 million nutritious meals. For more information, visit www.catalystkitchens.org.

FARESTART BUSINESSES

In 2011, FareStart generated one third of the organization's annual operating revenue through business operations, including:

Guest Chef Night at the FareStart Restaurant

- Every Thursday, premier local chefs work with FareStart students to create a gourmet three-course meal for \$29.95. For a list of past Guest Chefs, please visit www.farestart.org/restaurant/guestchef/past/index.html.
- All revenue and gratuities from Guest Chef Night directly support the training program. To date, more than \$4 million has been raised through Guest Chef Night to support FareStart's job training and placement program.

Lunch at the FareStart Restaurant

- Lunch is served weekdays from 11 a.m.–2 p.m.
- The menu, focused on seasonal fresh ingredients, changes every few months, but always features a variety of delicious entrees, sandwiches, salads, and American favorites.

FareStart Catering

- Excellent competitively-priced service for a variety of occasions, including business luncheons, multi-course dinners, fundraisers, bar/bat mitzvahs, birthday parties, and wedding rehearsal dinners and receptions.

FareStart Café @ 2100

- Located in Rainier Valley neighborhood, the Café @2100 is the on-the-job training site for the Youth Barista Training and Education Program.
- In addition to a full selection of espresso drinks, the Café serves pastries, soups, salads, and sandwiches.

FareStart Contract Meals

- FareStart's contract kitchen prepares and delivers over 2,080 meals daily, including 950 to childcare centers (primarily low-income), 830 to homeless shelters, and 300 to seniors.
- In 2011 we served more than 589,463 meals to our neighbors in need.
- Childcare meals are delivered with nutritional education. FareStart works with teachers and parents to engage kids in learning about nutritious foods, including a healthful food puppet show!

LOOKING FORWARD

As we look forward, the need is greater than ever.

- According to the 2010 U.S. Census, one in seven Americans lives in poverty—the highest rate in more than 50 years. (Source: www.census.gov/prod/2011pubs/p60-239.pdf)
- According to the U.S. Department of Agriculture, 49 million Americans (one in six) struggled with hunger in 2010. (Source: www.ers.usda.gov/Briefing/FoodSecurity/stats_graphs.htm)
- In January 2012, the national unemployment rate was 8.5%, according to the U.S. Bureau of Labor. (Source: www.bls.gov/cps)
- According to the National Restaurant Association, the food service industry will represent 14.3 million jobs by 2020. (Source: www.restaurant.org/careers)

FareStart has launched the following initiatives to meet increasing needs:

- **LOCAL GROWTH:** FareStart will strive to increase its number of adult graduates in 2012, as well as increase the capacity of the Barista Training & Education Program. Increased business capacity will provide additional training opportunities.
- **NATIONAL GROWTH:** Over the next five years, Catalyst Kitchens will transform lives through foodservice job training and social enterprise. Leveraging the experience of model members across the country, Catalyst Kitchens will launch 50 new programs within five years, providing job training to 6,000 individuals and serving 10 million nutritious meals every year.
- **LONG TERM IMPACT:** We will continue to place at least 80% of our graduates in jobs or education. In addition, we'll work to have 80% of our graduates retain their jobs after 180 days, and help 80% of our graduates receive housing upgrades.

THE HISTORY OF FARESTART

In 1988, David Lee, chef and entrepreneur, recognized a need to serve Seattle's homeless and disadvantaged populations with nutritious and culturally appropriate food. To that end, Lee founded FareStart (then called Common Meals), a for-profit business. In 1992, after four years of working out of church kitchens, Lee located a kitchen in the Josephinum Hotel that was large enough to meet his growing needs.

Lee recognized in those early days that food was an extraordinarily powerful and uniting tool through which individuals could transform their lives and saw an opportunity to train the individuals he was serving, thereby "teaching a man to fish and feeding him for a lifetime." And so he officially started a job training program, transforming FareStart into a 501(c)(3) nonprofit organization in 1992.

In 2003, FareStart launched the Barista Training & Education Program (in collaboration with YouthCare), to provide at-risk youth with an opportunity to develop job skills and reconnect with their community. In 2007, FareStart celebrated the long-awaited move to its current location at 700 Virginia Street, which provided a larger space for the organization's growing needs.

In 2011, FareStart graduated 163 students—more than in any previous year and launched Catalyst Kitchens, a national effort to bring the success of FareStart to communities across the country. That same year, FareStart was honored by the James Beard Foundation as their 2011 Humanitarian of the Year.

Today, FareStart offers an intensive training program that prepares homeless and disadvantaged men and women for jobs in the food services industry. We currently serve more than 750 individuals a year with more than 80% of program graduates securing living-wage employment in the food service and hospitality industry.

FareStart will be celebrating its 20th anniversary throughout 2012. Visit www.farestart.org to learn more about our 20th anniversary and upcoming events.

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