

FARESTART COVID-19 RESPONSE & RECOVERY UPDATE

March - September 2020



FARESTART



INTRODUCTION

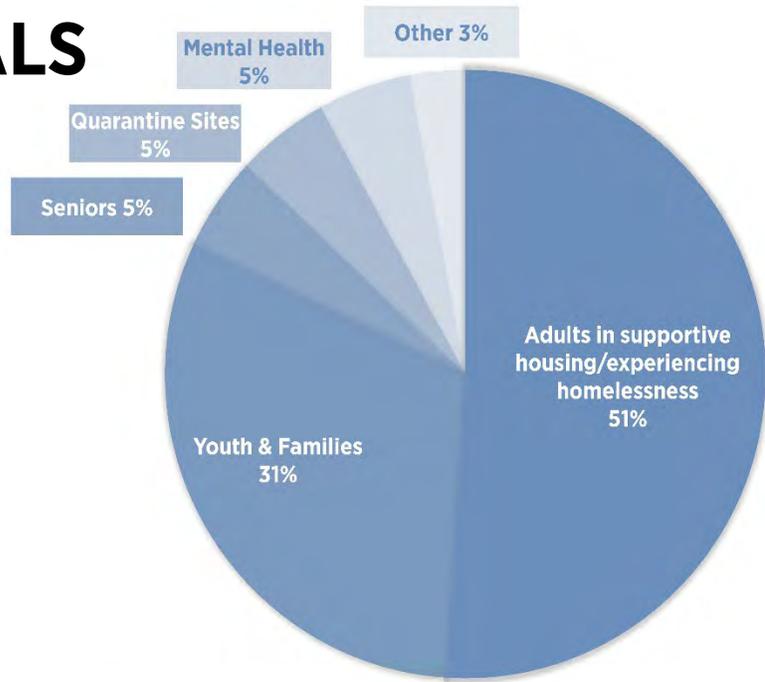
As the effects of COVID-19 continue to spread, millions of people living paycheck to paycheck are unemployed, shelters are experiencing dramatic spikes in the number of people they serve and many of our most vulnerable neighbors have lost access to food.

Since in early March, FareStart has been providing hunger relief, employment and stability for our vulnerable neighbors. In the first seven months of the crisis, we:

- Provided over **1,281,716 healthy meals** to the greater Seattle area
- Connected **62 people** with jobs locally
- Created new **virtual program curriculum** for the COVID-impacted environment while supporting students with housing, counseling and wraparound services
- Provided resources, support and best practices for **more than 80 nonprofit organizations** promoting food security, job training and employment across the country in response to COVID

1,281,716 MEALS

(3/9/20 - 9/24/20)



LOCAL HUNGER RELIEF HIGHLIGHTS

Served **11,811** meals in one single day (May 2020)

Worked with **70** community partners across **290** distribution sites

Healthy meals were provided for individuals in shelters, transitional and low-income housing, senior centers, youth programs, schools, isolation and quarantine sites, and others.

Downtown Emergency Services Center has been our community partner receiving the greatest quantity of meals, nearly 450,000 meals, to feed individuals accessing their homeless shelters and housing programs.

We have been working with food partners to help us expand our meal capacity including **Seattle Seahawks, First & Goal Hospitality, Gourmondo (with support from Amazon), Taylor Hoang Restaurants, Edouardo Jordan and MOD Pizza.**

We were grateful to incorporate over \$373,000 of generous in-kind donations of food, products and services in this time. Total in-kind donations increased by nearly 100% over the same period last year and included over 68,000 pounds of food, largely produce, from restaurants, foodservice partners, farms, and corporate partners.

CONTINUED STUDENT SUPPORT

As training was put on hold, FareStart continued supporting students with case management, wraparound services and paid housing as needed. Adult students received weekly case management check in, continued counseling support, substance abuse support, hygiene and comfort kits, food and employment support, including job connections, references and recommendations.

49 Adult Culinary students supported with case management, support services, meals, employment support and paid housing where necessary

5 youth interns returned to MOD Pizza internships

16 Adult Culinary students restarted job training, **100%** virtually, in early September

EXPANDED EMPLOYMENT & GRADUATE SUPPORT

As the crisis struck, many former program graduates were laid off from their foodservice jobs and contacted FareStart for support. While our case managers regularly stay in contact with students for 12 months after graduation, during COVID we are providing additional case management, job placement support, prepared meals and food boxes, hygiene kits and connecting graduates with financial resources.

Over 100 graduates have been supported with resources, including case management (from connecting with social services to completing rental support applications), job search and employment connections, hygiene kits and meals, as needed.



FareStart was accepted in the #GiveTogetherNow Initiative that has provided \$35,000 in cash assistance to 70 graduates. FareStart also connected graduates with 50 vouchers (\$500 each) supported through The Plate Fund for graduates who have lost hours or work due to COVID-19.

Given the current employment forecast, FareStart is successfully expanding our employment partners beyond traditional foodservice work. While continuing placements in some restaurants, our employment specialist has also been making job connections in high volume food production (frozen and ready-to-eat meals), facility and building services, retirements centers, painting and property services and others.

62 students and graduates placed in jobs

13 new employer partnerships developed

NEW PROGRAM CURRICULUM

Prepared and Launched Virtual Training

FareStart developed new curriculum to promote transferable skills for employment success regardless of industry. Curriculum has been adapted for the skills employers need now, including more adaptability and greater emphasis on diverse professional skills. We've developed a new financial literacy component (including financial planning and budgeting) and increased self-empowerment focus for trauma-impacted students (including decision-making, goal-setting).

In September, FareStart began piloting an abbreviated virtual training session for 16 existing Adult Culinary students. Students received technology packages and started eight weeks of 100% remote training, including regular 64 remote classroom hours and additional independent work expectations. Online instruction through Zoom used new curriculum focused on self-empowerment (life skills), professional skills (flexibility, teamwork), culinary and customer service skills (25% of total training focus), financial literacy, and job preparedness (resume building, interview prep). Learnings from this first session will help inform FareStart's strategy and timeline for future programming, with a second cohort planned to start in mid-November 2020.

NATIONAL SUPPORT FOR FOOD SECURITY AND JOB TRAINING

Catalyst Kitchens, FareStart's national membership and consulting initiative, has shared resources, toolkits, and guidance on COVID-19 response and recovery with more than 80 members across the country. We provided nonprofits with remote pro- and low-bono technical assistance to sustain and scale community meal efforts, integrate students into remote or programming and eventually reintegrate into in-person production/hybrid training programs.

With fundraising support from the C-19 Impact Initiative spearheaded by New York Times journalist Nicholas Kristof and Focusing Philanthropy, we regranting over \$1 million for 35 members to produce meals for vulnerable and underserved populations in response to COVID-19.



Hosted over **20 hours** of free programming on the changing landscape of job training and the foodservice industry, engaging **469 attendees** in a virtual national summit in September.

Collectively, FareStart and our membership network have provided over **13 million meals** and are continuing to provide over **800,000 per week** throughout the United States.

FARESTART: ORGANIZATIONAL UPDATE

INCREASED MEAL CAPACITY

Pivoting to largely focus on emergency meal production with foodservice and delivery partners, FareStart has increased meal production and delivery by 150%.

DIGITAL PIVOT

We are now providing 100% remote support services and job training for students. We have restructured fundraising events and volunteer engagement through remote offerings, including transitioning our annual fundraising gala to a successful virtual event.

ON-THE-JOB TRAINING

Will remain paused until FareStart's social enterprise businesses (restaurant, cafés, catering) are open and can provide a safe training environment. This will be dependent upon COVID-19 restrictions, viral spread and foodservice landscape (i.e. restaurant competition, consumer appetite) and not before mid-2021.

ADVANCING RACIAL EQUITY/DIVERSITY, EQUITY, INCLUSION

FareStart is implementing explicit and measurable DEI strategies to advance racial equity and take anti-racist actions. We are proud to be a woman-led organization with over one-third of our staff and Board identifying as Black, Indigenous, People of Color (BIPOC). Last year, more than half of FareStart's students were BIPOC.

VISUAL DATA TRACKING/BENCHMARKING SYSTEMS

FareStart is diligently tracking notable growth in community meals and has created two data dashboards that demonstrate meal distribution by recipient population locally and highlight geographic distribution of meals produced by Catalyst Kitchens members across the country.

SAFETY PROTOCOLS

FareStart is observing all CDC, Seattle-King County Public Health and Washington State mandates and guidelines including social distancing, increased cleaning, staff temperature, distributing/requiring PPE for FareStart staff.

MAINTAINING STAFF

We have retained full-time and part-time employees by pivoting restaurant, café and catering roles to emergency meals production and operations.

CURRENT LANDSCAPE & NEED

Food insecurity will increase through 2020. Hunger in Washington state has doubled during COVID and is expected to increase through the end of 2020. Approximately 30 percent of our state residents are now at risk of going hungry (up from about 14% pre-pandemic) and more than half (59%) are parents.

Unemployment will remain high. Unemployment in Washington has been hovering around 8 percent (up from 2.7% in January 2020).

The foodservice industry is among hardest hit. As an employment category, "Food services and accommodations" had the highest unemployment claims in King County this summer.

FARESTART MOVING FORWARD

EMERGENCY MEALS

FareStart will continue providing meals as needed and as funding allows. We anticipate the need to serve up to 7,000 meals a day through June 2021 for low-income youth and families, senior citizens and those living in shelters, transitional, supportive and low-income housing.

JOB TRAINING

Adult Culinary students will graduate from our first virtual pilot program on October 29, 2020. A new cohort of Adult Culinary students will start in mid-November. Our Youth and Youth Adult Barista & Customer Service Training Program, offered in conjunction with YouthCare, will restart with a new program iteration in late October 2020. Our Youth Culinary Program remains on hold while we are in conversations with our partner Seattle Public Schools about restarting with a reduced schedule.

NATIONAL SUPPORT

We will continue remote trainings, online resources and virtual offerings to ensure the continued success of job training and meal program nonprofits across the country.

BUDGET IMPLICATIONS

While there is much uncertainty around the financial forecast for future operations, we anticipate a much greater reliance on fundraising will be needed to meet the community demand for job training, employment support, and meals, particularly as FareStart's social enterprises will not be open or at full capacity.

“We know Farestart’s impact firsthand—they’ve provided thousands of meals to Plymouth residents in response to COVID-19. These meals help ensure that our residents, who are at high risk for Coronavirus, are able to stay home and stay healthy.”

Plymouth Housing staff

“FareStart has made such a huge difference as I get my life back in order — especially the focus on life skills. It’s given me the ability to see who I am in any given situation and not be ashamed — to own who I am and move forward. The past doesn’t dictate your future. Your goals dictate your future.”

Michael, current Adult Culinary student who has been connected with a job while FareStart training is paused

“We have had a wonderful partnership since the very beginning of FareStart, but your support during the COVID crisis has been nothing short of amazing. Thank you for stepping up to make sure that our clients’ nutritional needs would be met in a safe way, allowing us to focus on the many other challenges we have had to deal with. We really can’t thank you enough!”

Executive Director of Downtown Emergency Services Center