



JANUARY - JUNE 2021 IMPACT REPORT



As 2021 progresses, FareStart reflects on our continued effort to navigate the impacts of the global pandemic and the road toward an equitable recovery. Reducing hunger and food insecurity, creating pathways toward economic mobility and advancing racial equity remain key priorities.

Thanks to your ongoing support and partnership, we will continue to move closer toward our vision of every individual having the opportunity to thrive in an equitable and just world.

LOCAL AND NATIONAL PROGRAMS

FareStart remains focused on creating pathways toward long-term economic mobility for students through job training, wraparound support and expanding employer partnerships. We're also exploring ways to increase the retention and job placement rates of students who identify as Black, Indigenous or people of color (BIPOC).

Currently, all programming remains virtual; nevertheless, we are actively planning for in-person and/or hybrid training in the months ahead. Training remains focused on transferable skills including: life skills (flexibility, teamwork, decision-making), computer skills and financial literacy. Through our national initiative, Catalyst Kitchens by FareStart, we continue to help nonprofit organizations across the country adapt and recover from the pandemic.

2021 TO DATE

89

students enrolled in virtual versions of the Adult Culinary, Youth Culinary and Youth & Young Adult Barista programs.

66

youth and adults have graduated from FareStart programs.

43

job placements or promotions facilitated.

86

nonprofit organizations across the country supported through FareStart's Catalyst Kitchens events and workshops.

FOOD SECURITY

Nourishing communities is an essential ingredient to FareStart's mission to transform lives and disrupt poverty. When COVID-19 struck, kitchens were transformed and staff redeployed to ensure Seattle communities did not go hungry. As the state and the country work to reopen, FareStart continues to explore new and innovative ways to address ongoing food insecurity and reduce hunger.

- » Produced and delivered **over one million** meals to the Greater Seattle Area since the beginning of 2021 and **over three million** meals since the beginning of COVID.
- » More than **300,000 pounds of food** was recovered or donated and integrated into nutritious meals.
- » Grew our network of partners, including contracting with two BIPOC farms to provide fresh produce for FareStart meals.
- » In June, began **piloting a community-based mobile market** to find new ways to provide equitable access to fresh, healthy food to communities who are underserved, including communities that have been impacted by systemic racism in our food systems.



TALENT & RESOURCES

Realizing our mission requires strong systems of accountability, staff and volunteer talent and effective partnerships. We also rely on public resources, generous financial contributions and revenue from our social enterprise businesses.



- » Launched a **BIPOC affinity group** for staff at FareStart and for our Catalyst Kitchens members who identify as BIPOC to help create a safe space for people to convene and inform our longer-term diversity, equity, inclusion and antiracism work.
- » Provided **discounted access to justice, equity, diversity and inclusion training** for nonprofit organizations that are part of our national Catalyst Kitchens by FareStart member network.
- » Supported five BIPOC-led programs with **low bono consulting** work to assist in adapting programming in the wake of the pandemic.
- » Reopened the **FareStart Café** (formerly Rise by FareStart), located on Amazon's South Lake Union campus, in early July. We are continuing to assess when we might re-launch our second café in Beacon Hill and the FareStart Restaurant, which provide on-the-job training opportunities for students while supplying revenue for our programs.
- » Engaged communities through **virtual events** highlighting food security, workforce development, returning citizens and BIPOC chef partners (Food for Thought, Breaking Barriers Forum and Guest Chef Night at Home).

AMAYA CONTINUES TO MOVE FORWARD TO PURSUE HER DREAMS

Amaya's love for cooking and trying new things in the kitchen drew her to FareStart's Youth Culinary Program in September 2019.

As a teen, Amaya faced a multitude of obstacles, including experiencing homelessness and health challenges. Amaya's strength through challenging times pushed her not to stall, but to prevail.

In the Youth Culinary Program, Amaya learned culinary skills, interview preparation, resume building and computer skills. She also received high school credit while taking part in the program.

Like most households, the COVID-19 pandemic has affected Amaya and her family. They have faced income changes, halted family visits and seeing friends, but Amaya's strong support system has helped her continue to move forward.



"FareStart has definitely helped me in the kitchen, from knife skills to clean up to exploring new things cooking in the kitchen. But by far it has helped the most in job preparedness and knowing what to take from employers," said Amaya.

Since graduating from FareStart's Youth Culinary Program, Amaya graduated from high school with six years of scholarships. She is planning to attend South Seattle Community College to study psychology and welding. Her goal is to enroll at Washington State University to study clinical psychology and zoology to follow her dream of becoming a wildlife veterinarian.

FareStart relies on donations, partnerships and volunteerism to keep our programs running. This generous support is the backbone that allows us to transform lives, disrupt poverty and nourish communities through food, life skills and job training. The need is at an all-time high as we continue to navigate and recover from the pandemic.