



PHOTO COURTESY OF COMMUNITY KITCHEN PITTSBURGH, PA

2020 ANNUAL REPORT



THE
JACQUES PÉPIN
FOUNDATION



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Greetings from the Jacques Pépin Foundation! 2020 was an unimaginable year. The impacts of the COVID-19 pandemic were broad and indiscriminate, and at the same time, exposed the dramatic inequalities within our society in food security, access to health care, education, and employment. The fragility of our food system was revealed as never before, while our beloved food service industry was decimated. Organizations like ours, and our non-profit partners, that serve the most vulnerable populations had funding streams cut off, while programs were stretched beyond capacity, and new needs came rushing in with overwhelming force.

The JPF, like all non-profit organizations, was forced to adapt and respond. We, of course, wanted to do everything we could to support our partners, and continue our grant and curriculum development programs, while being mindful of our own solvency. To do so required some creative thinking and adaptive innovation. We were also mindful that the day-to-day realities of the entire population had suddenly changed.

In 2020, we cancelled all of our in-person events, including three major galas in New York, Phoenix, and Baltimore. Thankfully, many of our paid sponsors and attendees waived their refunds, allowing us to offer grants in the first half of 2020. To raise additional funding, we created an e-commerce space where we offered prints featuring Jacques' artwork (which we are renewing in 2021!).

Forced to stay at home, ever-industrious Jacques decided to *"shoot a few videos with recipes for Facebook and Instagram."* As you probably know, he shot videos steadily for six months, producing over 170 short video recipes, which we dubbed the *"Jacques Pépin Cooks at Home"* series. The JPF employed our video editing team to help with production, and was able to bring the calm and soothing comfort of Jacques into everyone's kitchen, just when they needed him most.

We recognized that our chef friends and partners were doing the same. So we invited many of them to produce a video in support of the JPF. The result was our Video Recipe Book titled *"Cook with Jacques Pépin and Friends,"* now loaded with 100 recipes, and a finalist for an international Webby Award! To make this available to our fans, we created the JPF membership, which to date has signed up 2,500 members and raised over \$160,000 in support of our programs.

These innovations combined to attract even more unsolicited contributions and make possible donations of over \$270,000 to 16 organizations across the country through our 2020 grant program.

Ultimately, with your help and support, 2020 was a year of adaptation, innovation, and hope. We reaffirmed our commitment to culinary training not only for employment, but for personal growth, health, and economic benefit. We reached more homes than ever before, and supported more community kitchen partners.

We hope that this year feels like a phoenix rising from the pain and despair of the pandemic. However, we know that the battle is far from over. Our partners and the clients they serve will need even more support in 2021, and our prospects for revenue will again not include in-person events. We hope that our new offerings will inspire your support.

Executive Director
Jacques Pépin Foundation



PHOTO COURTESY OF THE JACQUES PÉPIN FOUNDATION AND THE SMITHSONIAN INSTITUTE

Enriching lives and strengthening communities through the power of culinary education

The Jacques Pépin Foundation

In every American community, many people excluded from the workforce - homeless, veterans, those overcoming addiction - are willing to work and need jobs.

The Jacques Pépin Foundation believes in the power of culinary education. Culinary training programs can provide a pathway to transforming lives. The Foundation's work exists on the core belief that culinary education can provide opportunities and hope for individuals who feel excluded from the workforce. With commitment and a relatively small amount of training, culinary programs can provide confidence, pathways to better health, increased opportunities for employment, and independence.

The JPF supports community-based culinary arts training programs across the country that offer free life skills and culinary training to adults with high barriers to employment, including previous incarceration, homelessness, substance abuse issues, low skill and education attainment and lack of work history.

Our work is focused on supporting and raising awareness for the organizations that already exist and are already doing this important work to help our fellow citizens.

"We are an umbrella organization that supports free culinary arts and life skills training through existing non-profit organizations. As the most trusted name in culinary education, with deep roots in the industry and curriculum expertise, we are uniquely qualified to advance culinary training for our neediest, willing citizens."

Rollie Wesen, Executive Director

Our Mission

The Jacques Pépin Foundation promotes Jacques' generosity and passion for cooking by supporting individuals that seek, and organizations that create pathways to success, through culinary professionalism, skills, and technique.

What We See

- Millions of people are unemployed with no specific skills for entering the workforce.
- There is a desperate shortage of workers in the foodservice industry.
- Education beyond high school takes many forms. Skills and technique training in the culinary arts provides access to jobs.
- Culinary skills training improves not only employability, but self-reliance, confidence, and health.

What We Do

The JPF is committed to supporting the teaching of culinary skills for employment.

- We work to improve and expand culinary training through community-based organizations.
- We provide curricular materials such as cook-books and technique videos from the Pépin library.
- We assist in fundraising efforts to increase visibility and sustainability of community kitchens.
- We broker relationships between equipment manufacturers and education providers.
- We help organizations join networks such as Catalyst Kitchens to share experiences and best practices.
- We offer grants in support of Community-Based Culinary Training Programs.

To support the JPF or learn more, visit
www.jp.foundation

PHOTOS COURTESY OF THE RHODE ISLAND FOOD BANK

COURTESY OF BOSTON UNIVERSITY METROPOLITAN COLLEGE PROGRAMS IN FOOD & WINE, MA

COURTESY OF JOSEPH ABAD, FORGE CITY WORKS, CT



timeline

2016

JUNE

The Jacques Pépin Foundation incorporated and received 501 (c)3 non-profit status

2017

APRIL

1ST EVENT:

Collaborative fundraiser with FareStart in Seattle, WA

2018

JANUARY

1ST Annual JPF Founders' Gala in NYC

JUNE

- JPF regional event with the Community Kitchen at the Rhode Island Food Bank
- JPF hosted a Sustainable Seafood Symposium

2019

- JPF becomes a grant-making organization and disburses over \$104,000 in grants to 11 applicants across organizations nationwide
- \$93,000 of additional support of other organizations through fundraising events
- Conducts independent research to discover essential learning outcomes for community-based culinary arts training programs

APRIL

- 2ND Annual JPF Founders' Gala in NYC
- Food Bank For New York City: Charity Beneficiary starts pilot for culinary training program
- Catalyst Kitchens: Charity Beneficiary provides scholarships for Community Kitchens to join the network

FEBRUARY

The Jacques Pépin Legacy Fund established as 501 (c)3 non-profit

DECEMBER

Jacques Pépin Legacy Fund event with Boston University

AUGUST

Collaborative fundraiser and hands-on class with Jacques at Forge City Works in Hartford, CT

JUNE

JPF named as a charity partner for the **FOOD & WINE** Classic in Aspen





THE JACQUES PÉPIN FOUNDATION

2020

- All in-person fundraising events cancelled due to COVID-19 pandemic
- JPF disburses nearly \$150,000 in grants to 16 applicants across organizations nationwide
- \$120,000 additional support for other organizations through fundraising

APRIL

- 3rd Annual JPF Founders' Gala cancelled
- Food Bank For New York City: Charity Beneficiary for culinary training program
- Catalyst Kitchens: Charity Beneficiary provides Scholarships for Community Kitchens to join network
- Hot Bread Kitchen: Charity Beneficiary
- JPF creates 2020 Aid Campaign supported by the sale of posters of Jacques Pépin's artwork.



NOVEMBER

JPF inaugurates Membership Program, offering digital Video Recipe Book: *Cook with Jacques Pépin & Friends*

OCTOBER

Jacques Pépin Legacy Fund installation of Jacques Pépin statue in Connecticut

OCTOBER

- [cancelled event] Baltimore, MD: Food Works Program, Maryland Food Bank
- JPF honored financial promises and grants \$25,000 to FoodWorks Program

JUNE

[cancelled event] JPF named as a charity partner for the *FOOD & WINE* Classic in Aspen

MAY

- [cancelled event] Scottsdale, AZ – UMOM, and St. Mary's Charity Beneficiaries
- JPF honored its financial promises and granted \$20,000 to the named charity beneficiaries



PHOTO COURTESY OF NECAT

Jacques Pépin has dedicated the majority of his career to teaching technique. His own journey began as a child in his mother's restaurant in Lyon and led him to Paris and the service of French Presidents, then to New York and Le Pavillon. His talent, energy, and charm ingratiated him with America's most influential culinarians: James Beard, Helen McCully, Craig Claiborne, and Julia Child.

The Foundation was formed in June 2016 by Jacques and his closest family to translate his inspirational love of cooking, mastery of classic technique, and his renowned teaching ability into action that benefits people disenfranchised from the workforce.

As the most trusted name in culinary education, we believe the Jacques Pépin Foundation is uniquely qualified to advance culinary training for our neediest, willing citizens.



PHOTO COURTESY OF TOM HOPKINS

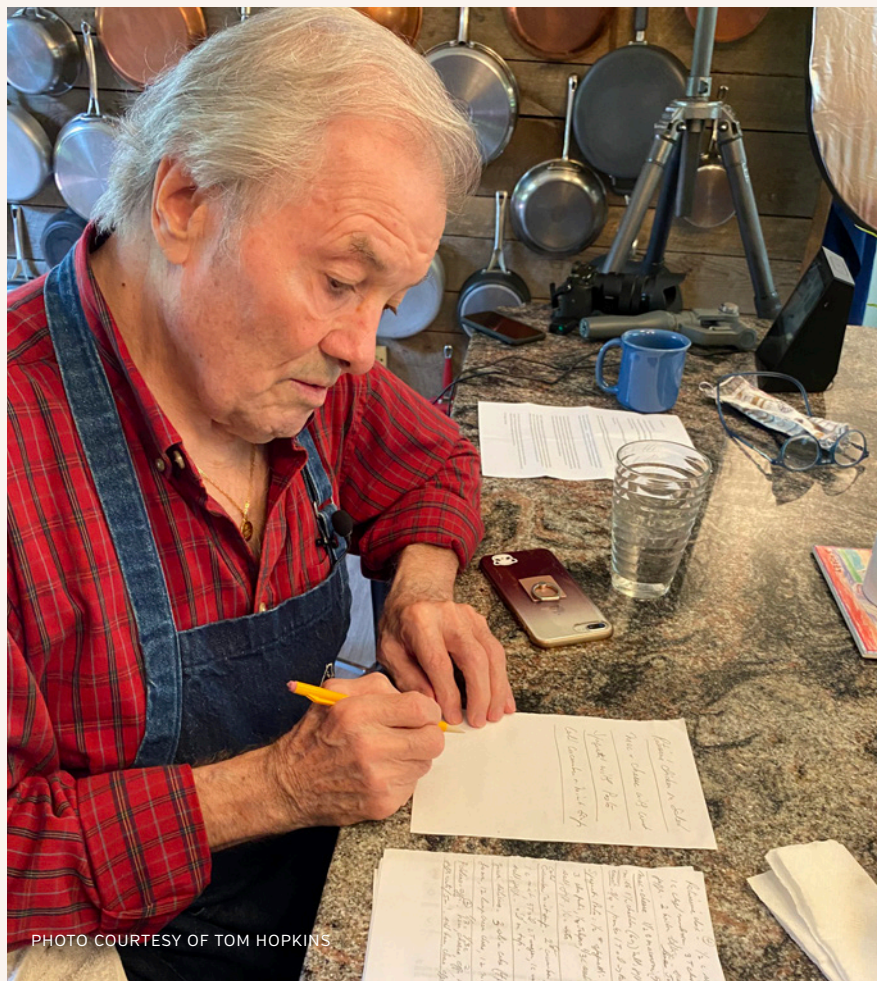


PHOTO COURTESY OF TOM HOPKINS

2020 GRANTEES

16 ORGANIZATIONS
AWARDED GRANTS

6 ORGANIZATIONS
AWARDED THROUGH EVENTS

\$10,000 ALL SQUARE
MINNEAPOLIS, MS

To support culinary education and training with a civil rights/social justice focus serving the formerly incarcerated

\$10,000 COMMUNITY KITCHEN
PITTSBURGH, PA

To enhance virtual training with a paid job in CKP kitchens prior to external placement

\$10,000 COMMUNITY SERVINGS
JAMAICA PLAIN, MA

For general support of their Teaching Kitchen food-service job training program

\$10,000 FOOD EDUCATION FUND
NEW YORK, NY

For job training and internship program, student-run café and restaurant and wrap-around career development programming for youth program

\$ 7,130 FOOD LINK, INC
ROCHESTER, NY

To fund the purchase and installation of a commercial grill for their training program

\$10,000 FOOD SHIFT
BERKELEY, CA

For general support and the culinary program's pivot to a virtual training curriculum and the launch of their new food recovery module

\$ 6,479 FORGE CITY WORKS
HARTFORD, CT

To support improved teaching by underwriting time for main trainers to test new curriculum and for core team of 3 to participate and attend the CK Regional Summit

\$10,000 THE GENESIS CENTER
PROVIDENCE, RI

For support as they transition their traditional program to a social enterprise within the Culinary Arts program

\$10,000 HOMEWARD BOUND

NOVATO, CA

To support job training and social enterprise employment through their Fresh Starts Culinary Academy

\$10,000 IMPACT

CHICAGO, IL

For general support of their youth-based culinary training program and support for their alumni network

\$10,000 KITCHENS FOR GOOD

SAN DIEGO, CA

For general operating support of their culinary apprenticeship, food recovery and hunger relief efforts

\$10,000 LITERACY VOLUNTEERS

HARTFORD, CT

To support a culinary employment training program designed specifically for low-literate adults by incorporating a formalized culinary techniques

\$ 5,000 OPEN DOOR COMMUNITY HOUSE

COLUMBUS, GA

To enhance their culinary program and create greater community awareness of their work and the impact it has had on the community for over 12 years

\$10,000 TOGETHER WE BAKE

ALEXANDRIA, VA

To recruit and train 40 more women and provide robust support for 125 alumni team members

\$10,000 UTEC

LOWELL, MA

To support youth wages for those in their Food Services social enterprise

\$10,000 VT FOOD BANK

BARRE, VT

To support Community Kitchen Academy program in state's largest hunger-relief organization

2020 SUPPORT OF ORGANIZATIONS THROUGH EVENTS

april

\$20,000 FOOD BANK FOR NEW YORK CITY
NEW YORK, NY

\$35,000 FARESTART/CATALYST KITCHENS
2020 MEMBER SCHOLARSHIPS
SEATTLE, WA

\$20,000 HOT BREAD KITCHEN
2020 Annual Report Featured Partner
NEW YORK, NY

may

\$10,000 UMOM
PHOENIX, AZ

\$10,000 ST. MARY'S
PHOENIX, AZ

october

\$25,000 FOODWORKS PROGRAM AT
MARYLAND FOOD BANK
BALTIMORE, MD

\$120,000

TOTAL ORGANIZATIONAL SUPPORT

OTHER SUPPORT

2020

INDUSTRY ASSISTANCE



\$500 worth of equipment from OXO brand small wares catalog for each kitchen, distributed to over 20 community-based culinary training programs nationwide.

JPF LIBRARY PRIMER

[Complete Techniques, Essential Pépin, The Apprentice, 2017 documentary American Masters, The Art of the Craft] distributed to over 30 community-based culinary training programs nationwide.

SPONSOR OF CATALYST KITCHENS SUMMIT

JPF was a program sponsor for Catalyst Kitchen's Virtual Summit, a 5-day virtual event in September 2020 that provided workshops and strategies for member organizations to help them pivot to virtual trainings, increase emergency meals production, and prioritize racial justice.

\$268,609

TOTAL FUNDS DISPERSED TO COMMUNITY-BASED CULINARY TRAINING PROGRAMS

2020 ANNUAL REPORT FEATURED PARTNER

Hot Bread Kitchen

HOT BREAD KITCHEN in New York City was one of the recipients of the JPF 2019 Grants program and was a charity beneficiary for the [cancelled] 3rd Annual JPF Founders Benefit in 2020. Their 10-year history of creating economic opportunity through careers in food helps women move forward with culinary workforce training, create small businesses, and provides support for entrepreneurship and economic mobility.

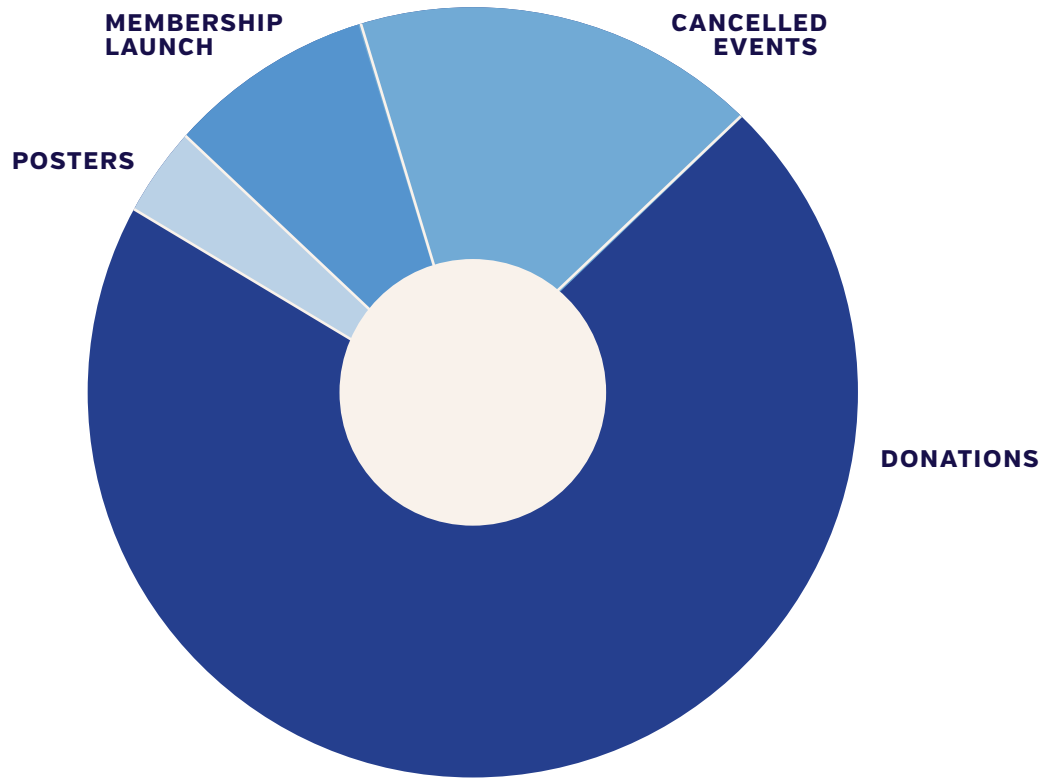
Their human-centered approach and wrap-around services help provide income and earning opportunities for the alumni of their workforce training program, and the small business program and helps all of their Breadwinners secure livelihoods.

In 2020, Hot Bread Kitchen launched their largest cohort to date [110 women] at a new kitchen space in Brooklyn, NY. Just days before the COVID-19 pandemic forced NYC into lockdown, that cohort finished training and was preparing to begin the job placement process. The organization immediately adapted programming to focus on emergency response for their community. As they enter a period of recovery, Hot Bread Kitchen continues to work to promote economic opportunity and mobility for women, immigrants, and people of color in the food industry and beyond. The JPF is proud to partner with Hot Bread Kitchen in their efforts.





REVENUE



\$ 1,218,975 TOTAL

● **\$ 248,193**
DONATIONS FROM CANCELLED
EVENT FUNDRAISERS

● **\$ 42,641**
2020 POSTER AID CAMPAIGN

● **\$ 96,900**
JPF MEMBERSHIP LAUNCH

● **\$ 831,241**
OTHER DONATIONS

\$ 243,014 CURRENT ASSETS

\$ 970,840 INVESTMENTS

2020 REVENUE GENERATION

JPF MEMBERSHIP

Launched in November 2020, the JPF Membership engages donors and provides access to ***Cook with Jacques Pépin & Friends***, a new Video Recipe Book. The innovative digital platform merges coffee table cookbook with instructional celebrity chef videos. Premier membership levels include additional benefits.



2020 AID CAMPAIGN

To fight the front lines of hunger relief, the JPF debuted a relief aid campaign for Community Kitchen partners by donating proceeds from the sale of two posters of Jacques Pépin's artwork, including a limited number of hand-signed prints.

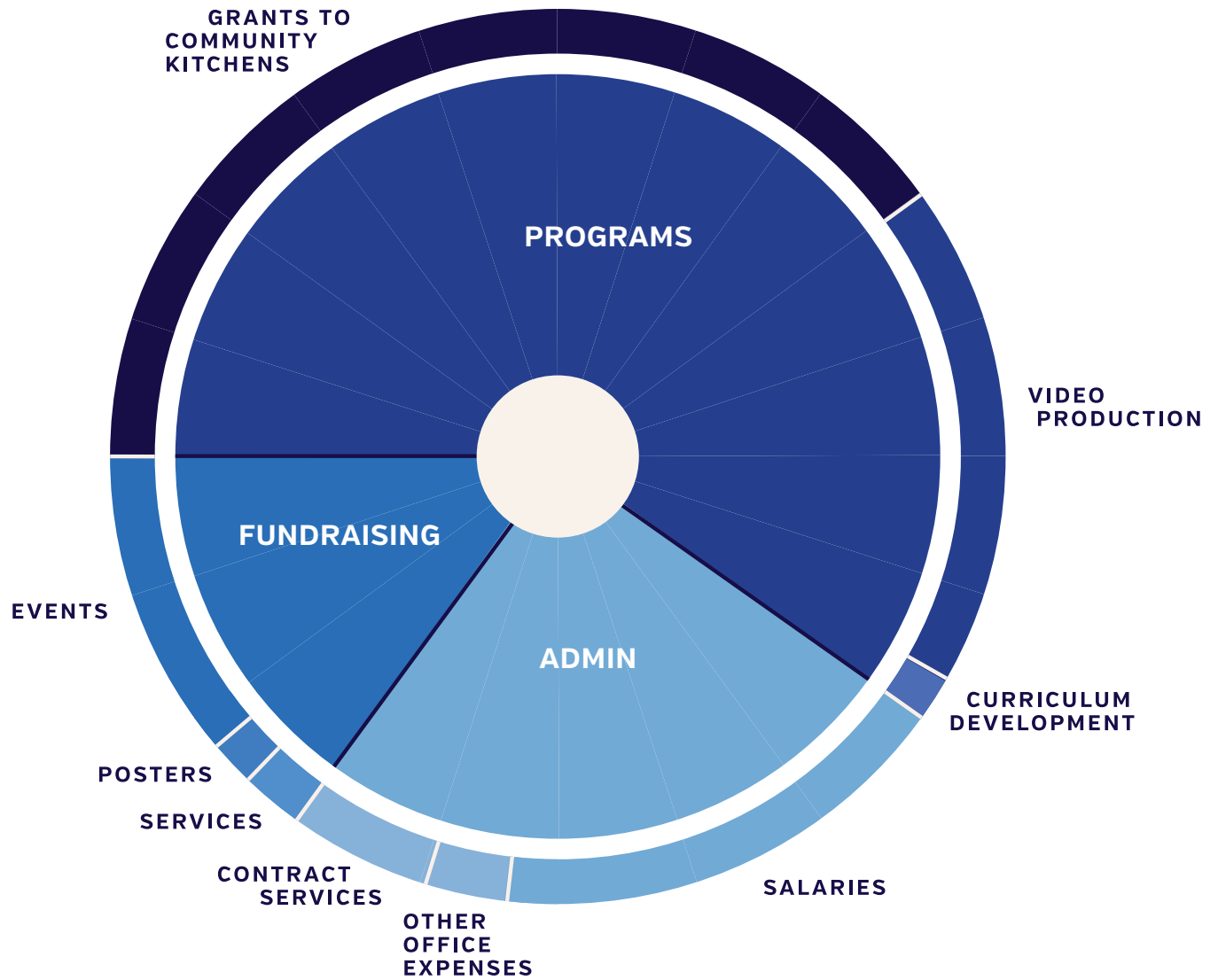


GENERAL DONATIONS

Our generous donors and partners provided the JPF with funds from their ticket and table purchases and sponsorship support even though in-person events were cancelled due to the pandemic.



EXPENSES



\$ 681,000 TOTAL

PROGRAMS

\$270,000	Grants to Community Kitchens
\$130,000	Video Production
\$ 10,000	Curriculum Development
\$410,000	TOTAL

FUNDRAISING

\$ 85,000	Event Production
\$ 10,000	Cost of Posters
\$ 14,000	Other Costs
\$109,000	TOTAL

ADMINISTRATION

\$108,000	Salaries
\$ 34,000	Contract Services
\$ 20,000	Other Office Expenses
\$162,000	TOTAL

NOTE: AN AUDIT IS CURRENTLY IN PROCESS. FINANCIAL DATA, AS PRESENTED, IS UNAUDITED.



PHOTOS COURTESY OF JOSEPH ABAD, FORGE CITY WORKS, CT



LEADERSHIP



Jacques Pépin
EXECUTIVE CHAIRMAN



Claudine Pépin
PRESIDENT



Rollie Wesen
EXECUTIVE DIRECTOR

BOARD OF DIRECTORS



Susie Heller



Brian Maynard

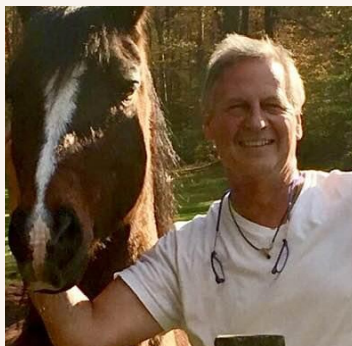


Michel Nischan



Robert Price

ADVISORS



Tom Hopkins



Jacques Torres

PARTNERSHIP RECOGNITIONS





Gloria Pépin Memorial Grant

IN HONOR OF JACQUES' BELOVED LATE WIFE,
THE JPF WILL LAUNCH THE
GLORIA PÉPIN MEMORIAL GRANT



The grant will be a \$5,000 unrestricted award to a top female graduate of a JPF grant-awarded community kitchen program. JPF grant awardees from previous years will be invited to nominate 1 graduate per year for this award, to be distributed in June every year.

Our most heartfelt thanks to the many kind and generous people that sent words of condolence and made donations made in Gloria's name this past December.



*A very special thank you to Manuel H. and Claire Barron
for their incredibly generous gift to the JPF in remembrance of Gloria Pépin.*



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