## Artistas Everywhere

A Social Impact Program by Culinary Artistas





while some san francisco schools provide culinary education and access to healthy foods, the city's public school district is underfunded, and many students lack educational resources that focus on nutrition, healthy eating, and cooking. This problem is compounded by the proliferation of processed foods and limited access to nutrient-dense foods at home. The San Francisco Food Security Task Force 2022 Recommendations report that 87% of surveyed single parent households in San Francisco are food insecure.

This absence of culinary education coupled with the decline of the quality of food accessible to lower-income children has a direct and lifelong impact on their health. According to the **San Francisco Health Improvement Project**, over 30% of 5th grade students in the city's public school district and more than 40% of adult residents of San Francisco are overweight or obese. Nationally, about 16% of American children are overweight and 19% are obese (**NIH**, **NIDDK 2021**). Three of the top causes of American deaths (heart disease, stroke, and type 2 diabetes) are related to poor eating habits (**JAMA 2017**).



### Our Solution

Artistas Everywhere uses corporate donations to fund after-school culinary programs at Bay Area schools and nonprofits. Our program contributes to a healthier social fabric by bringing culinary education and exposure to healthy foods to young populations that live in food deserts, are food insecure, or that may not be positively exposed to healthy eating habits at home.









### **OUR VISION**

To empower all youth in the Bay Area to develop a positive relationship with food and their own health by demystifying cooking and inspiring confidence in the kitchen.



### The Approach

Artistas Everywhere focuses on **intuitive cooking**, which means children learn skills that empower them to cook and understand their own health.

We cook wholesome and multicultural weekly recipes, expose children to new flavors, develop students' motor skills, and celebrate our time together around the table. We teach youth to appreciate ingredients and arm them with the basic skills to be self-sufficient in the kitchen.



### The Impact

We're proud to have partnered with over 20 schools:

















In 2019, we expanded our culinary programming to include corporate events. Since then, we've cooked with over 33,000 adults and 2,500 businesses virtually and in person, including:















wepay







We take our impact seriously and leverage it to champion equity and sustainability in all our practices. See our social impact page to learn more.





400

CHILDREN
PARTICIPATED IN
SCHOOL PROGRAMS

5,770

TOTAL CHILDREN
WE'VE COOKED WITH

28

COLLECTIVE YEARS
EXPERIENCE IN
EVENT DESIGN

19

COLLECTIVE YEARS
EXPERIENCE IN
NONPROFITS

5,370

CHILDREN PARTICIPATED
IN CAMPS & CLASSES

3-17 y.o.

KIDS & TEENS
ATTENDING CLASSES

46

COLLECTIVE YEARS EXPERIENCE IN THE CULINARY INDUSTRY

44

COLLECTIVE YEARS
EXPERIENCE IN
EDUCATION



# Artistas Everywhere In Action: Carver Elementary

Our most recent Artistas Everywhere initiative was an after-school cooking program with 20 children at <u>Dr.</u>
<u>George Washington Carver Elementary School</u> in San Francisco.

The class quickly became the most popular extracurricular activity at the school. Throughout the year we cooked 36 recipes together (the Broccomole recipe was a favorite!), and the instructors developed rapport with these students, saw them rise to leadership positions, and watched their curiosity expand and their taste buds develop. All of this thanks to one impactful donation.

"Students from Dr. George Washington Carver experienced an amazing program with Culinary Artistas and want more! An integral program component for the Beacon Carver program entails 'youth voice & choice.' Every youth has the opportunity to choose a program they are curious about, familiar with, or have experienced previously. The engagement from the Chefs paired with the creativity and fun educational activities inspired students to listen, be vulnerable, and learn from the Chefs and each other. Carver students chose Culinary Artistas for all of those reasons and more."

MR. KEVIN WILSON, BEACON PROGRAM MANAGER DR. GEORGE WASHINGTON CARVER

99%
MINORITY
STUDENTS

90%
ECONOMICIALLY
DISADVANTAGED







### How You Can Help

Fund a semester or year-long cooking program at one or more Bay Area schools. Donations are used for ingredients, equipment, transportation, cooking instructors' salaries, and a small processing fee. Your donation allows us to provide these programs at no cost to the beneficiaries. Your sponsorship will positively affect the health of many children and their long-term relationship with food.

We accept donations directly OR we can connect you with the school program or nonprofit with 501(c)(3) status.

#### **CHOOSE A SPONSORSHIP LEVEL:**







## Saucier YOU CHOOSE YOUR DONATION SUGGESTED \$5,000 MIN





TOTAL FINANCIAL DONATIONS

TOTAL CORPORATE SPONSORS

CHILDREN REACHED
PER YEAR

RECIPES TAUGHT

### Social Impact Metrics

As a Corporate Partner you'll receive annual updates that track the impact of your donation.



TOTAL SCHOOLS
REACHED PER YEAR

STUDENTS THAT TRANSITION INTO INTERNS, VOLUNTEERS, STAFF, OR CHEFS-IN-TRAINING







