



Interim Report for Holy Trinity Church

WCK OVERVIEW

Founded in 2010 by Chef José Andrés, World Central Kitchen (WCK) uses the power of food to heal communities and strengthen economies in times of crisis and beyond. WCK has created a new model for disaster response through its work helping devastated communities recover and establish resilient food systems. WCK has served more than 50 million fresh meals to people impacted by natural disasters and other crises around the world in countries including The Bahamas, Indonesia, Lebanon, Mozambique, Venezuela, and the United States.

OUR WORK

In response to the widespread humanitarian and economic impacts of COVID-19, WCK has fed anyone who is food insecure: children and their families; senior citizens; frontline medical workers; people experiencing homelessness; and people who are recently unemployed and struggling to put food on the table. WCK launched our #ChefsForAmerica activation in mid-March, handing out grab-n-go meals to schoolchildren in Little Rock, AR and families in the Bronx, NY. Since then, our activation rapidly scaled to meet the growing need across the U.S., and we have served 35 million meals in 410+ cities in the United States and Spain.

The pandemic has heightened food insecurity across the United States, including the Washington, DC area. A recent hunger report estimated that 16% of DC residents are now food insecure, up from 10.6% pre-pandemic. WCK activated in Washington, DC in mid-March, working with local elected officials and community-based organizations to identify and distribute meals to communities most in need. This has ensured our approach has been locally led and focused.

Through our Restaurants for the People initiative, WCK works with local restaurants and pays them \$10 per meal to prepare meals for communities in need. The price point covers all costs from ingredients and employee wages to monthly expenses, such as electricity and rent. Nationwide, WCK has partnered with 2,400+ restaurants to provide more than 12 million fresh meals, prioritizing independent restaurants that have experienced a significant loss of business and may be unable to make it through the pandemic without support. Through this model, we have put \$135 million directly back into the restaurant industry, which has been devastated by the pandemic.

In the Washington, DC area, WCK has utilized our restaurant model and, in partnership with the Lerner's, produced meals out of Nationals Park. This has allowed us to distribute meals on a larger scale, and Nationals Park served as the hub of our operations in the Washington, DC area.

CHALLENGES

Given that this was the first global pandemic we had ever responded to, we were presented with challenges related to the new reality of the pandemic. One difficulty concerned the way that WCK

usually operates. In an emergency relief activation, we typically acquire large, centralized kitchens or establish our food trucks in an easily accessible location for the impacted community. From there, our team of chefs would organize and direct a team of volunteers to serve thousands of freshly prepared meals a day. In this time of the pandemic, we had to adapt to ensure our operations, staff, and volunteers were safe.

During this age of COVID and with our restaurant partners, we have prioritized and heightened health and safety in our operations. Our partners have agreed to follow strict health protocols concerning kitchen operations (proper handwashing and social distancing), meal preparation (food is prepared cleanly and safely), and meal delivery (food is kept at the proper temperature). WCK and other partners in food safety have compiled and distributed a 47-page guide on food preparation in the age of COVID, which include topics on hygiene best practices, safe food preparation, receiving deliveries, and appropriate protective wear.

ACHIEVEMENTS

In the DC metro area, we have served nearly 1.3 million meals to 110+ individual locations in response to the food insecurity caused and exacerbated by the pandemic. These sites have included community sites (local organizations, housing developments, and places of worship); locations serving populations experiencing homelessness; medical facilities; and senior centers. Our team of chefs and volunteers at Nationals Park produced nearly 900,000 of these meals.

Of the total number of meals served in the DC metro area, 450,000 have been prepared by local restaurants. We have distributed \$4.3 million into the region's restaurant industry, supporting small businesses, their staff, and local economies.

Videos:

- 1) A quick, four-second [video](#) showing our production line at Nationals Park.
- 2) An [update](#) from Nationals Park in September, when we were approaching 800,000 meals produced.

Thank you for Holy Trinity Catholic Church's support. Together, we have served fresh meals to vulnerable populations in Washington, DC, providing not just nourishment, but also comfort and hope during this time of crisis.