

FROM THE DESK OF
JOSÉ ANDRÉS

My friend,

If 2017 was the year that brought World Central Kitchen into a new era, 2018 was the year that solidified our place in the world.

Last year, WCK activated in response to 13 disasters – some of them natural, and some man-made. From serving children in the shelters on our border with Mexico to making deliveries by lamplight to those keeping watch over beaches in Indonesia, our fight to feed the hungry has taken us to more places than we ever expected.

At the same time, WCK continued its legacy of planting roots in the communities where we work. Our Plow to Plate program in Puerto Rico is helping to create food resiliency in the face of future disasters. In Haiti, aspiring chefs are obtaining the skills and confidence they need to elevate their careers and the country's tourism sector.

None of this would have been possible without your investment in and support of WCK. With your help, we have shown that there is no place too far or disaster too great for our chefs to be there with a hot plate of food when it's needed most.

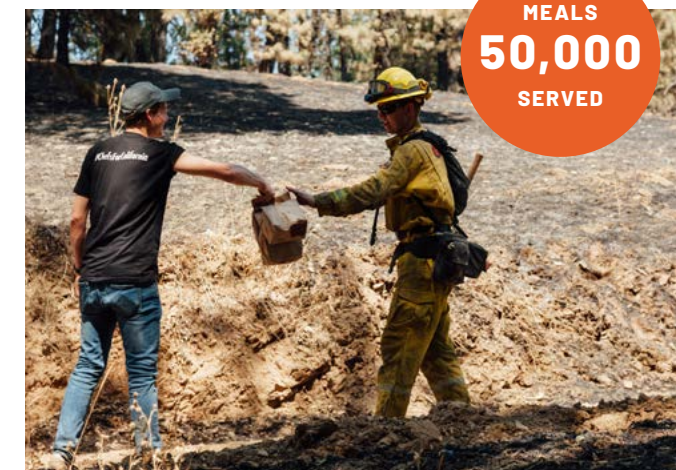
I hope as you look over this roadmap of WCK's past year, you'll dream with us as we envision a world where there is always a warm meal, an encouraging word, and a helping hand in hard times. Thank you for taking this journey with us.

José Andrés



MEALS 30,000 SERVED

Montecito Mudslides
A series of wildfires in Southern California left communities like Montecito vulnerable to further damage at the beginning of 2018. Heavy rains set off a series of mudflows that caused over \$177M in damage. WCK's Chef Relief Team in California activated more than 500 volunteers to provide meals to three emergency evacuation locations.



MEALS 50,000 SERVED

Carr & Mendocino Complex Fires
The Carr Fire and Mendocino Complex (River and Ranch) Fires in Northern California were some of the largest in the state's history, consuming over 550,000 acres of land and destroying 3,000 structures. WCK's Chef Relief Team worked to serve 25 strike teams and nine Red Cross shelters from two emergency kitchens in Redding and Middletown, with meal deliveries spanning hundreds of miles.



MEALS 72,000 SERVED

Woolsey Fire
In November, both Northern and Southern California were struck with massive wildfires. The Woolsey Fire, which impacted Los Angeles and Ventura counties, burned over 96,000 acres of land and forced more than 295,000 people to evacuate. WCK established an emergency response kitchen in Camarillo and activated 2,200 volunteers to provide hot meals to those evacuated, as well as firefighters and first responders.



MEALS 195,500 SERVED

Camp Fire
The Camp Fire in Northern California was the deadliest and most destructive wildfire in California's history – the entire town of Paradise was largely destroyed. WCK set up two emergency kitchens in Chico and mobilized 3,000 volunteers to serve 55 locations, including shelters and emergency operations centers, and deliver meals to firefighters on the front lines. Our team worked to serve over 15,000 meals on Thanksgiving Day for families who had lost everything.



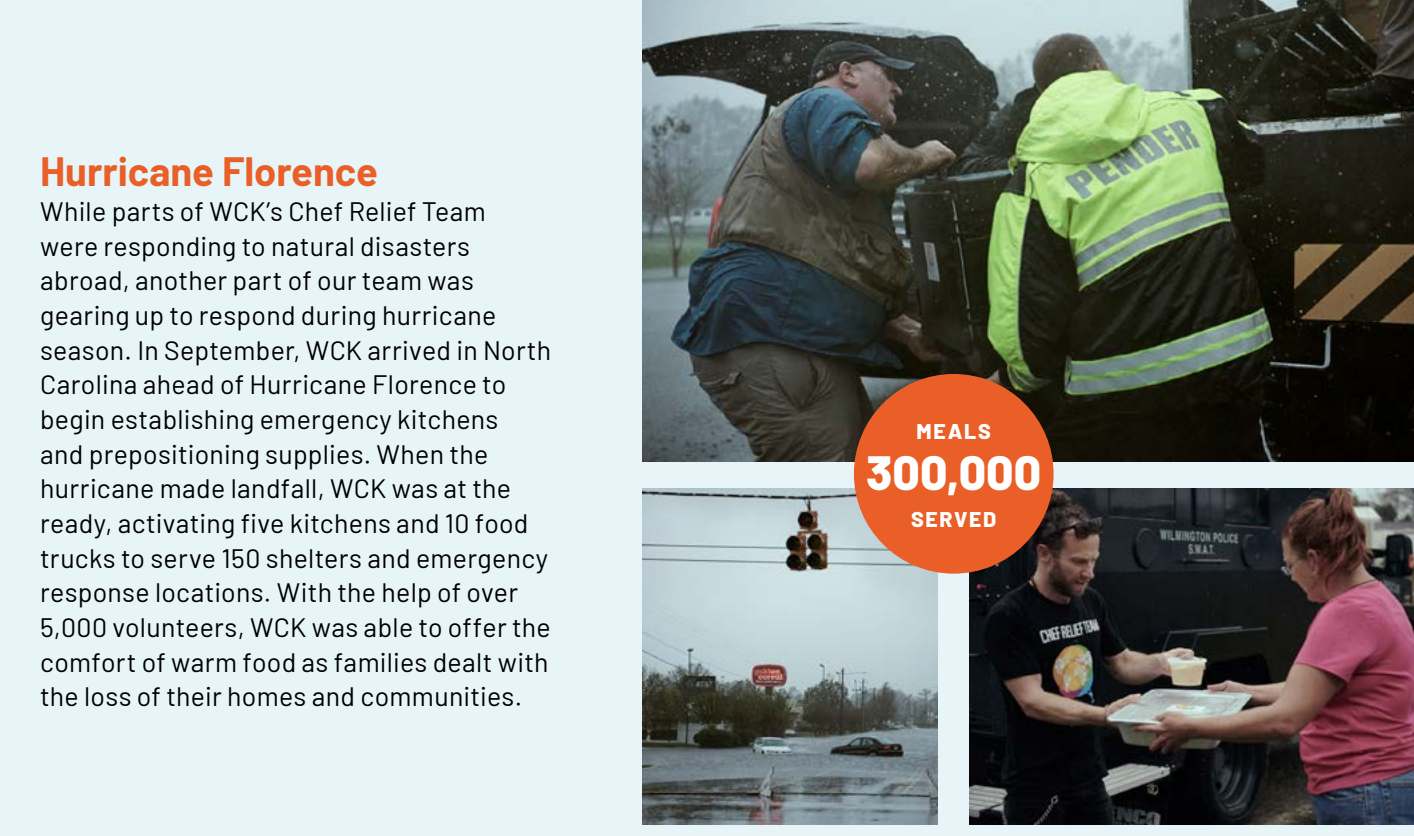
MEALS 500,000 SERVED

Fuego Volcano

Relief
The sudden eruption of the Volcán de Fuego in Guatemala caused catastrophic damage and loss of life, with over 1.7 million people impacted and thousands forced to evacuate. WCK's Chef Relief Team established three emergency kitchens within the affected area and began delivering meals to 37 evacuation centers and affected communities.

Recovery
As with any of our operations, our Chef Relief Team went beyond feeding, by working closely with communities to assess their needs and provide effective, sustainable solutions. One of these communities is Ceilan, located just 4 km away from the active peak of El Fuego. Our chefs made the long and often perilous journey each day to deliver meals to community members, who had their crops destroyed by the pyroclastic fallout. WCK installed LPG cookstoves and established a community kitchen to help serve meals, and installed a water filtration system to help the community have consistent access to fresh, clean water.

No waiting, no meeting. Just cooking!



MEALS 300,000 SERVED

Hurricane Florence
While parts of WCK's Chef Relief Team were responding to natural disasters abroad, another part of our team was gearing up to respond during hurricane season. In September, WCK arrived in North Carolina ahead of Hurricane Florence to begin establishing emergency kitchens and prepositioning supplies. When the hurricane made landfall, WCK was at the ready, activating five kitchens and 10 food trucks to serve 150 shelters and emergency response locations. With the help of over 5,000 volunteers, WCK was able to offer the comfort of warm food as families dealt with the loss of their homes and communities.



MEALS 150,000 SERVED

Hurricane Michael
Hurricane Michael, the first Category 5 hurricane to hit the US since Hurricane Andrew, caused massive destruction across the Florida Panhandle. Over 1.5 million people were left without power for nearly two weeks, and 60,000 people were forced to evacuate. WCK activated a relief kitchen in the Bay County Emergency Operations Center, and was the only organization serving hot food for the first four days after Michael hit, feeding first responders, the National Guard, and evacuees. Working side by side with local emergency response agencies, our Chef Relief Team served 55 locations through three kitchens and three food trucks.

Plow to Plate

35 GRANTEES
GRANTS \$547,000 AWARDED

Continued Support in Puerto Rico
After serving over 3.7 million meals in the aftermath of Hurricane Maria, WCK conducted an agricultural assessment of Puerto Rico and determined that the best way to continue "feeding an island" was by supporting Puerto Rico's smallholder farmers. Our Plow To Plate partnership program aims to increase food security in Puerto Rico by providing funding, training, and networking opportunities to smallholder farmers and businesses that support local agriculture.

THROUGH PLOW TO PLATE, WCK SUPPORTS:

- Increased production for smallholder farmers**, like Abner Santiago, an agro-ecological farmer from Finca El Reverdecero who used Plow to Plate funding to build an off-grid walk-in cooler, rebuild greenhouses, and purchase tools and implements that have brought his food production levels back up 110% from the hurricane.
- Women in agriculture**: Over 20 of the 35 projects are women-led or co-led, like La MicroFinca, a farm led by Tadiika Rivera. Tadiika built a cold-storage unit with help from WCK where she can now store her greens, peppers, and root crops to sell at farmers' markets, restaurants, and CSAs.
- Technology and innovation in agriculture**, like Grupo Vesan, the first indoor vertical farming enterprise in Puerto Rico and the Caribbean. WCK funds helped them purchase monitoring and lighting equipment for the controlled environment that allows them to grow produce year-round without the use of pesticides, and be highly resilient against the impacts of future natural disasters.



7,000 pounds of turkey

3,500 pounds of mashed potatoes with 100 gallons of gravy

3,000 pounds of green beans

500 pounds of fresh cranberries

1,000 pumpkin pies

A Paradise Thanksgiving
In the middle of tragedy, our Chef Relief Team was honored to bring some sense of normalcy to families impacted by the Camp Fire on Thanksgiving Day. With help from chefs Guy Fieri and Tyler Florence, over 1,000 volunteers (including firefighters and restaurant owners from Paradise who lost their homes) came together to chop, slice, sauté, bake and serve 15,000 meals at Chico State, as well as make deliveries to Red Cross shelters, emergency operations centers, and other displaced families. "This organization has meant a lot to me over the last year," Michelle, one of our Camp Fire volunteers said. "I think the hard part was realizing that World Central Kitchen had to come here, to my community. It's a tonic to be able to get involved, though – it feels good to be able to jump in, do something."

Disasters in Indonesia

MEALS 220,000 SERVED
WCK's first activation in Asia occurred after a devastating series of earthquakes in Lombok that left 417,000 people displaced and caused over \$348M in damages. With the help of local partners, WCK established a kitchen in northwest Lombok to provide meals for villages impacted by the disaster.

MEALS 237,000 SERVED
While WCK was serving in Lombok, an earthquake and subsequent tsunami rocked the island of Sulawesi in the northwest. Part of WCK's Chef Relief Team in Indonesia traveled to the provincial capital of Palu to establish emergency operations to feed evacuees. Working with the Indonesian Army, we delivered hot meals to 38 critically-impacted villages.

MEALS 100,500 SERVED
In December, the Sunda Strait tsunami caused massive flooding and damage to Banten, the westernmost province of Java. WCK's Chef Relief Team worked with a local trade school to serve thousands of meals to villages and nearby schools.

Chefs for the People

WCK responded to the urgent humanitarian crisis in Tijuana in November. When we arrived, over 6,000 refugees from Central America fleeing violence and extreme poverty were seeking asylum in the United States or Mexico. With interview wait times of up to two months and no formal shelter system, the situation for families and children was dire. WCK activated two relief kitchens in Tijuana to serve the makeshift shelters, which housed thousands in basic tents. To help uplift spirits during this traumatic time, WCK organized a Christmas celebration at the El Barretal shelter. The team brought a big tree that families decorated, and a special turkey dinner was served alongside kids opening presents.

École des Chefs: Haiti Culinary School

WCK's Ecole des Chefs has continued its strong legacy of providing expert training to aspiring chefs and elevating the hospitality industry in Haiti. In 2018, the school graduated 30 students, with all of them receiving an internship at one of the top hotels or restaurants in Port-Au-Prince. Ecole des Chefs also welcomed several special guests: Conan O'Brien learned a few things while visiting on his trip to Haiti and chefs Donald Link and Stephen Stryjewski conducted a masterclass to train our students on New Orleans style cuisine.

Kilauea Volcano

A major eruption of the Kilauea volcano on Hawaii's Big Island covered 13.7 miles of land with lava flows and destroyed 700 homes. WCK arrived shortly after the initial eruption and began distributing gas masks and meals to evacuated areas. After establishing a kitchen out of a restaurant in Pahoa, WCK worked with nearly 4,000 volunteers to serve evacuee shelters, first responders, and those placed in temporary housing.

We bring hope, one plate of food at a time.

MEALS 50,000 SERVED

A LONG NIGHT IN INDONESIA

It's been a long night for Habib, who has been sitting on the beach of Labuhan for hours now. After his family lost their home due to a massive tsunami, he and a group of twenty others have been keeping watch from sunset to sunrise every night to warn the rest of the village of any coming tsunamis or danger. Habib has often spent these night watches on an empty stomach – with the catastrophic damage and impact on his family, he only gets a meal if there's enough to first feed his parents and his three siblings. When our Chef Relief Team showed up with a meal and a lantern, our goal was simple: to make him feel a little less alone.

DAVID'S STORY

David left his native country of Guatemala last fall after relentless persecution and physical violence from gangs. When he left, he hoped to reach the United States and use his skills as a barber, chef, or whatever else he could do to work and send money back home to his children. While he waited for an asylum interview in Tijuana, David joined WCK's kitchen and instantly became a constant spark of joy. A few months ago, he finally entered detention in the United States and his case is being considered for asylum. David is happily awaiting his court date with the family of our WCK volunteers.

Build longer tables, not higher walls.

Food For Thought

Through Food For Thought, World Central Kitchen converted 11 schools in Haiti to clean cooking with the installation of LPG cookstoves, three compartment sinks, and other equipment necessary to prepare meals safely. These schools provided nutritious meals to 3,930 students over the course of 2018. In addition to helping students perform their best, WCK also provided 30 school cooks with a comprehensive food safety and sanitation training through our Sink to Stove program.

SOAP RINSE DRY WASH HANDS WELL

WASH RINSE SANITIZE

SEPARATE FISH, MEAT & VEGETABLES