

Farming Hope's

2022

**GRATITUDE
REPORT**

We're all hungry to give back and belong.



30
Apprentices trained

in our 12-week culinary training program

192,314
free meals for neighbors in need

nourishing meals and grocery bags for families in need

16,175
pounds of food recovered

saved from landfill, upcycled into meals

from the

Farming Hope Team



The theme for Farming Hope in 2022 was “change.”

The seedlings that our founders, Kevin and Jamie, planted in 2016 had begun to grow and bear fruit, and last year was our most impactful yet! We trained 50% more Apprentices than in 2021. We started a client choice grocery program. We recovered more food from landfill than ever before. We opened our doors to housing insecure families every Wednesday for beautiful, nourishing three-course dinners. We hired a Program Manager who helped our Apprentices transform their lives and careers. Word about Farming Hope spread, and we were featured in [KQED](#), the [SF Chronicle](#), and [Eater SF](#). Our founder, Jamie Stark, passed the baton to us, the new Co-Executive Director team. Lastly, we made the difficult decision to not renew our lease at Manny’s. We had the chance to celebrate the beautiful partnership that had a profound effect on the growth of Farming Hope up to this point. As that chapter was closing, we were filled with hope for the future as we focused on signing a fifteen year lease at our new location just two blocks from City Hall.

This new location represents a sea change for Farming Hope, a permanent brick and mortar of our own, a home for our Apprenticeship program, our food security work, and our food recovery efforts. This new space will be named “Refettorio San Francisco,” as one of more than a dozen Refettorios around the globe in partnership with [Food For Soul](#). Our shared vision to create inclusive communities and a more just food system fuels our collaboration. We are so excited to open new doors for our community of Apprentices, families, supporters, and volunteers in March 2023.

None of this work would be possible without you, our community of support. We often say at the core of our work is addressing the ‘need to be needed’. Through the generosity of people like you, we feel needed. Everyday, we see the value of our work. We see our Apprentices growing and learning, feeling seen and validated, and making the changes they need to create a better life for themselves and their families. Their success is our success. With your support, we will continue feeding it forward and make 2023 our most impactful yet.

Andie Sobrepeña & Kerry Rodgers
Co-Executive Directors

Our MISSION

Together, we empower folks experiencing major barriers to employment to grow and cook food to sustain themselves and their communities.



Our VISION

To build inclusive communities where all are needed.

Our VALUES

RESPECT

- recognizing that every story is important in contributing to our collective strength
- respect the time, effort and stories of those you work with
- respect yourself as a person of immense worth & value

EMPOWER

- take ownership and responsibility to bring our vision to life everyday
- include everyone in the room, the city, the community
- empower others to embrace the truth that we are all needed

ACHIEVE

- excellent outcomes for our Apprentices and our organization
- celebrating and sharing our achievements with our larger community
- knowing that we can only achieve together



Fig cohort on graduation day



Jacey, garden co-manager



our amazing volunteers



our client choice grocery program



Apprentice Frida plating dessert at our first ever Apprentice Dinner



Wednesday night dinner service



Ricardo packing community meals



a full dining room at a Guest Chef dinner



Hector in the kitchen

“I had worked in all parts of the restaurant business other than the kitchen.

I know what it’s like to be homeless, and feel so inspired to be able to help feed the families in need, especially the kids.”

Hector graduated in 2022 and is now working with Employment Partner Black Sheep Foods. He's already been promoted to kitchen assistant. Go Hector!

HEAR FROM *our* COMMUNITY

“ I am so grateful for the Instagram rabbit-hole that led me to this beautiful, loving, community.

And to think I might have missed it!

Whatever small thing it is I might have to offer, I receive back a hundred-fold. That's #farminghopemath.”

Super volunteer, Jean, greets our Compass families every Wednesday night. She shares her amazing spirit with the staff, our Apprentices, and larger community.



Jean sees our new space for the first time!

Why our work matters

30 - 40% of the food supply is wasted in America

23% of San Franciscans are considered food insecure

joblessness is the **# 1** factor of homelessness

What we can accomplish when our community works together

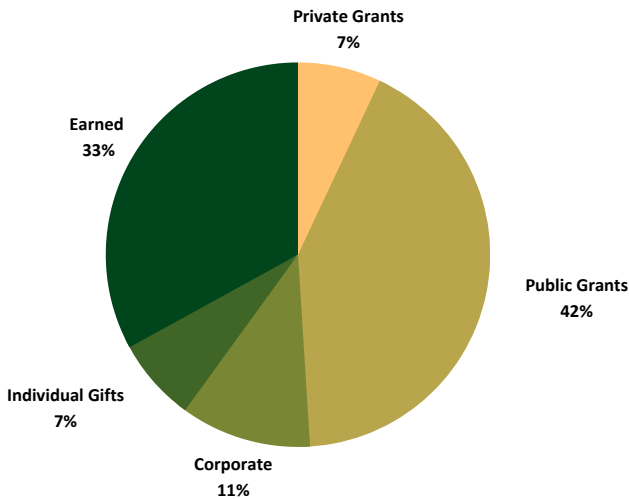
13 Vetted Employment Partners

Our program team works hard to build and maintain relationships with caseworkers and healthy workplaces to help bridge the gap for our Apprentices.

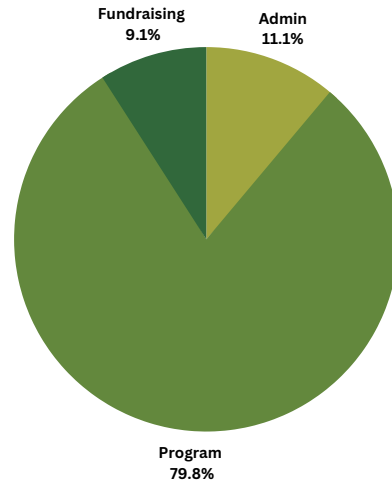
46 Referral Partners

We work within a diverse ecosystem of support services and partners to guide our Apprentices on their road to resilience.

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Thank you

None of our work would be possible without you, our Farming Hope community!

Thank you for supporting our innovative job training program and community meals program.

JOIN *our* TABLE

DONATE to support our work

ATTEND a guest chef dinner or other events

HOST a private dinner, party, or corporate gathering

VOLUNTEER for our Wednesday dinners and more

SHARE & STAY UP TO DATE



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THANK YOU TO OUR SUPPORTERS!

