

WHAT NOW?

THE PATACHOU FOUNDATION'S 2020 IMPACT + VISION FOR 2021

# CREATING A **SUSTAINABLE** **SOLUTION** TO HUNGER.

*Patachou*  
**FOUNDATION**  
ACCESS | EQUITY | OPPORTUNITY THROUGH FOOD





## IT'S TEMPTING TO PUT THE LAST YEAR BEHIND US

because 2020 was nothing if not full of challenges and disruption. But the pervasive inequalities in our city that came into focus throughout last year have always been present and won't go away anytime soon.

With your support, The Patachou Foundation has been busy responding to the current crisis as detailed on the next few pages. Additionally, we are sharing our vision for The Patachou Foundation's future.

In short: meeting the immediate needs of kids with meals is always going to be a critical piece of our work, but **it will never be enough to make us obsolete**. And that is ultimately our goal: not to become an institutionalized part of the Hunger Relief Industrial Complex.

If there is one thing we have learned over the past seven years it is this: *Hunger is a symptom of poverty*. So we commit to also focus our work on **fighting root causes** and on **creating a radically sustainable hunger relief model**.

As you read the next few pages, I hope you'll share our vision to attack hunger from this new angle so that together we can cultivate an equitable future for youth in Indianapolis.

To a brighter New Year,

Matthew Feltrop  
Executive Director

# WHAT'S INSIDE?

## 2020 in Review

Meals Delivered & COVID-19 Response

Launch of the Food Fellowship:

Equipping youth for an above-living-wage careers

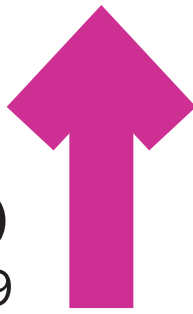
## What is next for The Patachou Foundation?

Growing the Food Fellowship

PataSchool: Fighting Hunger in the Cafeteria

# 169%

increase over 2019



## Hunger relief meals in 2020

This has been an unprecedented year. From the COVID-19 pandemic, which has disproportionately impacted the families we serve, to racial injustice, The Patachou Foundation recognizes the need to support every child in our community.

We have strengthened our relationships with our neighborhood-based community partners and schools to stay connected with children and families during this difficult time and have supported kids in our community in the following ways:



- Partnering with schools and community centers to serve up to 3,000 scratch-made meals each week.
- Provide both breakfast and lunch to a new near-westside school's entire student body five days a week.
- Packaging and delivering meals directly to families hit hardest by economic fallout from the pandemic in consultation with school leadership.



## January - December 2020

# 83,464

SCRATCH-MADE MEALS WERE SERVED

to

# 1,625

INDIANAPOLIS YOUTH

plus, we taught

# 1,570

STUDENT HOURS OF HANDS-ON EDUCATION  
(EVEN IN A PANDEMIC!)



## January - December 2019

# 49,286

SCRATCH-MADE MEALS WERE SERVED

to

# 1,321

INDIANAPOLIS STUDENTS





# A CLEAR PATH TO A HIGH-PAYING JOB IS HUNGER RELIEF

## WHAT AMERICAN DREAM?

Less than 5% of those born in the bottom 20% in Indianapolis will make it into the top 20% in their lifetimes.

source: [equality-of-opportunity.org](http://equality-of-opportunity.org) & [nytimes.com](http://nytimes.com)

IN 2020, THE PATACHOU FOUNDATION LAUNCHED THE FOOD FELLOWSHIP. THIS IS WHY:

Hunger relief work typically focuses on crisis intervention.

Within the hunger-relief industry, our measure of success must not only be number of meals served: this strategy only ensures the need for our services in perpetuity.

A lack of opportunity and systemic injustices in our city means that, if born into poverty, *chances are poverty is where you will stay.*

We recognize **the root of hunger is poverty.**

We also know that social and financial mobility can be obtained and sustained through gainful employment in the food and hospitality industry.

The Patachou Foundation is resolved to create a more equitable food system where food becomes the *means* to solve the problem, not the *solution* itself.

# FOOD FELLOWSHIP SUMMER 2020 COHORT

For six weeks, six high school upperclassmen successfully completed the Patachou Foundation's Food Fellowship. They received job training for immediate employment in the food system and graduated with critical job skills and industry-recognized certification.

## FOCUS AREAS:

- 1 CULINARY SKILLS**  
Nutrition  
Kitchen & Food Safety  
Cooking and Meal Planning  
ServSafe Certification
- 2 URBAN FARMING**  
Sustainability  
Gardening  
Farming Economics
- 3 HOSPITALITY**  
Customer Service  
Barista Skills  
Business 101
- 4 CAREER READINESS**  
JobReady Indy Badges  
Application Essay Coaching  
University Counseling

- ServSafe Certification
- Job Ready Indy Badges via EmployIndy
- Priority Interviews for Open Positions on Job Ready Indy
- Resume
- Cover Letter
- College Essays
- Continuing Education Counseling
- Food Fellowship Graduation Certificate
- Food Industry Business Plan
- Gardening Resource Guide

TANGIBLE  
TAKEAWAYS



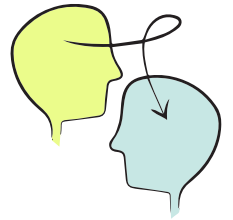
## RESULTS OF THE SUMMER 2020 COHORT

The Patachou Foundation's Food Fellowship was **recognized by the IPS school district** as a successful model for career readiness.

Successes at our 3-month evaluation include:



**100%** of senior Fellows have applied and been accepted to a university. They will be first-generation graduates.



All Food Fellows continue their mentorship with The Patachou Foundation, including college essay assistance, career counselling, wellness coaching, and interview preparation.

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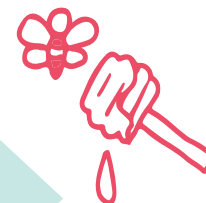
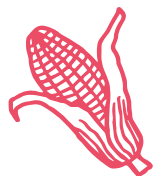
Three of the Fellows have found employment during their senior year of high school in order to prepare for the future.

After three months, Fellows reported the following continuing impacts of the Food Fellowship in their lives:



- I want to set myself up better for my future.
- If I feel like to giving up, I have a support system to motivate me.
- The Food Fellowship has kept me on track more.
- Now I have a plan set myself on track for what I want in my life.





# FOOD FELLOWSHIP IN THE FUTURE

## GROWTH PRIORITIES

- 1 Integrate Food Fellowship into students' high school credit requirements**  
Fully leverage IPS's work-based learning program for credits and graduation requirements
- 2 Increase number of Food Fellows**  
Create a career track model to increase the number of Fellows served that provides training and exposure in all facets of the food system while allowing students to pursue a focus area
- 3 Launch student-led farm stand to practice business skills**  
Enhance our food business skills courses and marketing lessons with a youth-led community farmstand
- 4 Grow network of partners for post-Food Fellowship internship placement**  
Include training of best practices when onboarding a new Food Fellow
- 5 Build educational urban farm**  
Integrate hands-on educational and business training opportunities into farm's design and programming

## FOOD FELLOWSHIP TIMELINE

<input checked="" type="checkbox"/>	COMPLETE	<b>PILOT COHORT: 6 FELLOWS</b> 2020 Summer Food Fellowship
<input type="checkbox"/>	PLANNING + RECRUITMENT	<b>BETA COHORT: 9 FELLOWS</b> 2021 Summer Food Fellowship + 2021-2022 School-year enhancement opportunities - Ongoing career and college counselling - Potential placement in jobs around Indianapolis - Quarterly learning opportunities for fellows from industry experts around the US
<input type="checkbox"/>	IN DEVELOPMENT	<b>PRIMARY COHORT: 16-24 FELLOWS</b> 2022 Summer Intensive + 2022-2023 School-year enhancement opportunities as well as implementation of 2-year in-school partnership with IPS: A) Train Juniors via for-credit high-school class B) Summer intensive, C) Job placement during Senior year with successful completion

# A NEW INITIATIVE

# LET'S OPEN THE HUNGER RELIEF CONVERSATION:

EMERGENCY RELIEF ALONE WON'T  
FIX A CHRONIC PROBLEM.

LONG-TERM SUSTAINABILITY  
MUST A PART OF THE SOLUTION.



## PATASCHOOL:

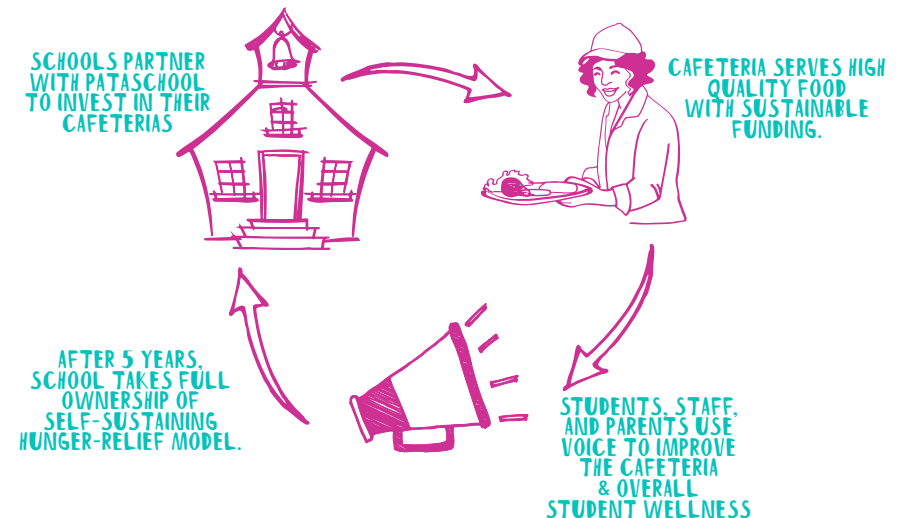
BUILD CAPACITY WITHIN SCHOOLS TO  
FIGHT HUNGER IN THE SCHOOL CAFETERIA  
WITH A BUILT-IN LONG-TERM FUNDING SOURCE

### HOW SCHOOL FOOD WORKS TODAY



## PATASCHOOL:

A COMMUNITY-CENTERED APPROACH





Beyond food service, the cafeteria should be a classroom.



The National School Lunch Program and School Breakfast Program are the

**most effective route to radically improve food security for children.**

While some innovation has occurred in this field, it often happens in well-resourced schools. Here's how we'll ensure our effort will make the most impact.

## PATASCHOOL CORE ACTIVITIES

- 1 Build a fully functioning cafeteria and food lab alongside school leaders.**
- 2 Pataschool implements needed systems, trains staff, and equips teachers to facilitate food literacy education tied to STEM state standards.**
- 3 Researchers evaluate service effectiveness, student behavior, academic outcomes, and overall student wellness as a result of the ongoing changes.**

## PATASCHOOL LAUNCH TIMELINE

CURRENT STATUS	
<input checked="" type="checkbox"/>	<p><b>IN PROGRESS</b></p> <p><b>ALPHA TEST: 2020-2021 School Year (1 sample cohort)</b> Establish food-creation model, choice-based cafeteria design in compliance with USDA business requirements for Lunch and Breakfast (offer vs. serve)</p>
<input type="checkbox"/>	<p><b>PLANNING UNDERWAY</b></p> <p><b>BETA TEST: 2021-2022 School Year (1 sample cohort)</b> Test school-based curriculum Begin capital improvements for next school year</p>
<input type="checkbox"/>	<p><b>SEEKING INTERESTED PARTNER SCHOOLS</b></p> <p><b>FULL IMPLEMENTATION 2022-2023 School Year (1 300+ student Indianapolis school partner)</b></p>



## WHAT HAPPEND TO THE LUNCH LADY?

In the late 1900's, Indianapolis area schools transitioned their kitchens to **heat & serve**, meaning that food is not prepared in the kitchen.

The days of preparing food from scratch are long gone in these cafeterias. All meals are individually wrapped in cellophane and simply kept cold or heated to serve.

This transition has also lead to the prolific use of processed ingredients in the name of efficiency. In addition, talented cooks are no longer employed and trained as an essential part of the school's ecosystem.

Kitchens are severely underequipped for cooking in most Indianapolis school buildings. These buildings will require some capital improvements to be able to create meals from scratch.





The Patachou Foundation is an IRS-designated 501(c)(3) organization.  
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