



**THE
FOODBANK**
of Monmouth and Ocean Counties

A member of **FEEDING
AMERICA**

HUNGER WON'T WIN HERE

ANNUAL REPORT
FISCAL YEAR 2015-2016



PEOPLES PANTRY

**THE FOODBANK
OF MONMOUTH AND OCEAN COUNTIES**

JBJ SOUL KITCHEN

Our Mission

To alleviate hunger and build food security in Monmouth and Ocean Counties.

Our Vision

The FoodBank envisions Monmouth and Ocean Counties as a food secure community where all people at all times have access to enough nutritious food to maintain an active and healthy life.

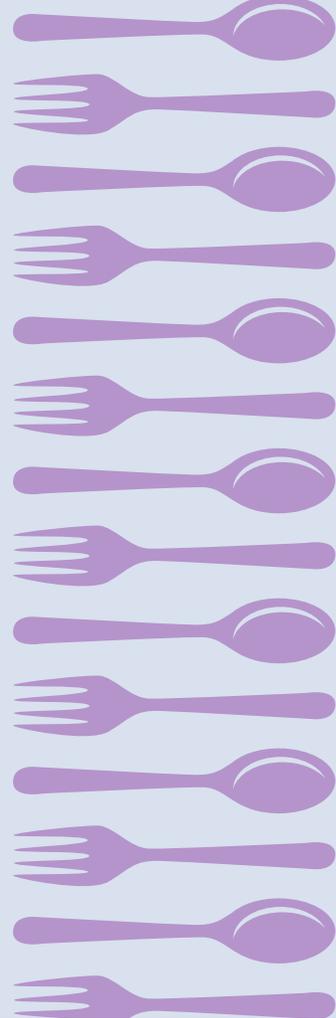


The only way to beat hunger is a Comprehensive Approach

The FoodBank of Monmouth and Ocean Counties, Peoples Pantry (Inspire NJ), and Jon Bon Jovi Soul Foundation joined forces to launch The B.E.A.T. Center (Bringing Everyone All Together) in Toms River, in May. This unique community hub is a place where families and individuals in need can access food, job training, and resources to end the cyclical causes of hunger in New Jersey. This “one-stop shop” serves as a FoodBank satellite location that includes a food distribution center, commercial kitchen, culinary skills training program and community resource center, as well as the permanent home of Peoples Pantry, and a second location of JBJ Soul Kitchen.

Ocean County is New Jersey’s fastest growing county and was “ground zero” for Super Storm Sandy. According to FEMA, over 40,000 structures in the county were damaged or destroyed in the storm – 55% of the state’s total. The creation of The B.E.A.T. Center is in response to the reality that today, more than three years after the storm, there are thousands of families who are still struggling to regain housing, financial stability and to overcome food insecurity – and they are turning to local agencies in record numbers for assistance. The impact of this collaboration is on track to provide \$5 million in support to families in need in its first year.

“Think of the B.E.A.T. Center as a 21st Century ‘Town Square’ – a resource center where families and individuals can access food, education and connect to critical services like SNAP (Food Stamps), free tax preparation, healthcare, job training and so much more. It’s a place where the community can gather to get help and give help,” said FoodBank Executive Director, Carlos Rodriguez. “As Christina’s story shows us (see below), having all of this under one roof is a game changer that can be replicated anywhere.”



Christina – A B.E.A.T. Center Story

Christina was living in a home, working, and awaiting the arrival of a foster child when Super Storm Sandy hit. The storm caused a large hole in the roof and the rain that came in buckled the wood floors. When she applied for FEMA help, she was told the damage was not significant enough for funding, so she had to use up her savings to repair her home.

The following year, while working, an unexpected surgery caused her temporary disability. While trying to recover her mobility, she was suddenly in need of financial help and food assistance but kept getting turned down for benefits. That is, until she met with a FoodBank outreach member who was, in Christina’s words, “relentless in her efforts to help. She never stopped and didn’t give up until I had all the resources I needed to get well and care for my family. Her name was Susan and she was amazing.” Christina used Visitation Relief Center and Peoples Pantry in Toms River for food and clothing and continued to meet with Susan to sign up for healthcare, SNAP, and income tax help. She didn’t realize she could claim foster children as dependents

until Susan, a VITA trained tax preparer in the Benefits team, amended Christina’s tax return and generated a substantial earned income credit welcomed by Christina and her family.

“Thank you so very much to everyone at The B.E.A.T. Center for all your hard work! Your big hearts, filled with care and understanding to all the families that come through those doors, is greatly appreciated. Thank you for the many programs available and for providing guidance and help to receive the assistance needed ... thank you for treating me the same; no different from others without hard times. I want to show the same compassion and I want to Pay it Forward.” - Christina

Today, Christina is back to work part time and will receive a healthy tax refund so she can begin saving again. She is pleased that she can now visit one location – The B.E.A.T. Center – to get food, services and share a meal at the JBJ Soul Kitchen with her family. She is excited to begin volunteering at the Soul Kitchen and give back to the community that helped her.



Pediatric Mobile Pantry is FoodBank's Latest Innovative "Healthy Nutrition for Kids" Initiative to Address Childhood Hunger

Most health care professionals know that a lack of nutritious food can create multiple health issues, but implementing a nutritious diet with patients can be difficult due to the cost of fresh produce. Therefore, while patients are attending their clinic appointments, staff will identify families with children and provide "food prescriptions" for fresh produce, dairy, and whole grains as part of their overall health plan, just as they might prescribe a medication for high blood pressure.

The FoodBank of Monmouth and Ocean Counties began testing a new program for low income families with children who use local health clinics. The program includes a new Pediatric Mobile Pantry, which provides fresh produce to families with children at two local health clinics, Jersey Shore University Medical Center's Jane H. Booker Family Health Center in Neptune, and Ocean Health Initiatives in Lakewood.

The Mobile Pantry is stationed at a location that clients are already visiting, making healthy food both accessible and free, two of the biggest challenges for low-income families. It may also help patients keep and attend regular clinic appointments, which in turn, will help them maintain their overall health. Additionally, the FoodBank's Nutrition Coordinator will be at each site offering cooking demonstrations with pantry items, education on child nutrition, recipes and tip sheets – all designed to help people incorporate healthy food into their daily life.

"More than 40,000 children in Monmouth and Ocean counties lack access to the nutritious food children need to learn and have a healthy and active lifestyle. This new collaboration with pediatric clinics provides free fresh food and produce, the essential nutrients for a healthy diet, to families in need at the same time they receive healthcare from our partners," said Carlos Rodriguez, Executive Director of The FoodBank of Monmouth and Ocean Counties.

This program was made possible by a generous grant from Our Family Foundation, Stop & Shop's Charitable Organization, who provided a \$225,000 grant over three years for our Healthy Nutrition for Kids initiative.





Photo: Theresa Artigas

Thanks for helping to ensure that ...

HUNGER WON'T WIN HERE

Your support and partnership has enabled us to fulfill the need for food and services in our local communities to thousands of families. With your help this year, we provided 12 million meals and 2.5 million pounds of fresh produce to our neighbors in need.

From our distribution center and headquarters in Neptune, a special thank you from all of our FoodBank Employees! Each month, our Mobile Pantry also delivers food to 905 families in underserved areas, including 420 low-income seniors. Our food is distributed to a network of 300 feeding programs in Monmouth and Ocean Counties serving 132,000 individuals, including 40,000 children. In addition to food distribution, we also provide services with trained specialists to assist families when applying for food stamps, health insurance, free tax preparation, as well as education and job training that help build financial health in the community.

Thank You, and please stop by to visit us for a tour!



Job Training and Financial Health:

"We give a hand up to those in need"

21 Students graduated from the Culinary Arts Training Program with 18 placed in industry jobs immediately after graduation.

\$12.5 Million went to low and moderate income families through food stamps, free tax assistance and health insurance.

Feeding the Community:

"We feed the programs that feed the people"

12 Million Meals provided by The FoodBank to 132,000 people in Monmouth and Ocean Counties through our network of 300 feeding programs.

2.5 Million Pounds of Produced Distributed with more than a TON (2,473) from our own Organic Garden.



The FoodBank Year in Review Impact

Providing for the Most Vulnerable:

"Every family has a right to nutritious food for a healthy and active life"

142,000 Prepared Meals were provided for children in backpack, after-school and summer food programs.

11,310 People in low income and rural neighborhoods were served by the Mobile Pantry, including seniors and veterans.



Community Engagement:

"Neighbors helping neighbors is what community is all about"

27,667 Hours contributed by FoodBank Volunteers this year – up 28% over last year – and growing!

3.1 Million pounds of food were donated by the local community this year as a result of generous business and retail donations and food drives.



Enhancements to the Culinary Arts Training Program Lead to Successful Graduates and Job Placements

The FoodBank Culinary Arts Training Program, where adults in need of employment receive job skills training, food prep experience, and job readiness skills, is evolving with each new class. Now 46 classes and more than 300 graduates later, this program continues to change lives. With new enhancements to the program added this year, including a full-time Student Success Coach, graduates have an 80% placement rate in the culinary industry three months after graduating.

“Working with the new Student Success Coach at the FoodBank has been a seamless pleasure. Having his specialized knowledge in vetting the hiring process has made it a successful project for the participants and us. I enjoy our relationship and look forward to many more candidates,” said Marilyn Schlossbach, Executive Chef and Owner, The Marilyn Schlossbach Group.

The 13-week program offered in Neptune and Toms River, includes hands-on cooking and baking training, experience preparing up to 200 meals a day in a commercial kitchen, ServSafe and CPR certifications, job readiness and placement assistance and ongoing support after the program ends. Applicants must be 18 years of age, able to meet low-income requirements, be drug and substance free and have basic reading and math skills to qualify.

With the help of community partners, , and support from the Jay and Linda Grunin Foundation, some great enhancements have been added to the program this year including:

- Quality Program Status from the American Culinary Federation Educational Foundation (ACFEF), which recognizes culinary and hospitality-related programs that meet or exceed industry standards for education and training. Ours will be the first ACFEF Quality Program in the two-county area, and this distinction will add a layer of prestige to our program and graduates; helping them obtain higher-wage employment with quality restaurants and businesses in the area. Interested graduates can become an ACFEF Certified Culinarian (CC). To get this certification, applicants must possess a High School Diploma or GED, have 2 years of work experience (our 13-week program counts towards the 2 years), complete three 30-hour courses in Nutrition, Food Sanitation, and Supervisory/Management Skills, and pass a written and practical exam. This certification conveys a high level of knowledge, skill, and professionalism to employers, and Certified Culinarians (CC) receive a 7% higher base pay.
- Nutrition and Supervisory/Management Skills classes offered by The FoodBank once a year. The FoodBank will also cover the cost of all exams, as well as initial American Culinary Federation membership.

One of the most impactful improvements was the addition of a Student Success Coach, who works with students to provide daily coaching in life skills, assist with personal issues (i.e. transportation costs, child care) that can negatively affect program participation, provide weekly classroom training on topics of interest, and have regular one-on-one check-ins. The Coach also helps students network with our alumni, secure employment, successfully manage issues to reduce the risk of job loss, and develop a long-term career plan with achievable benchmarks.

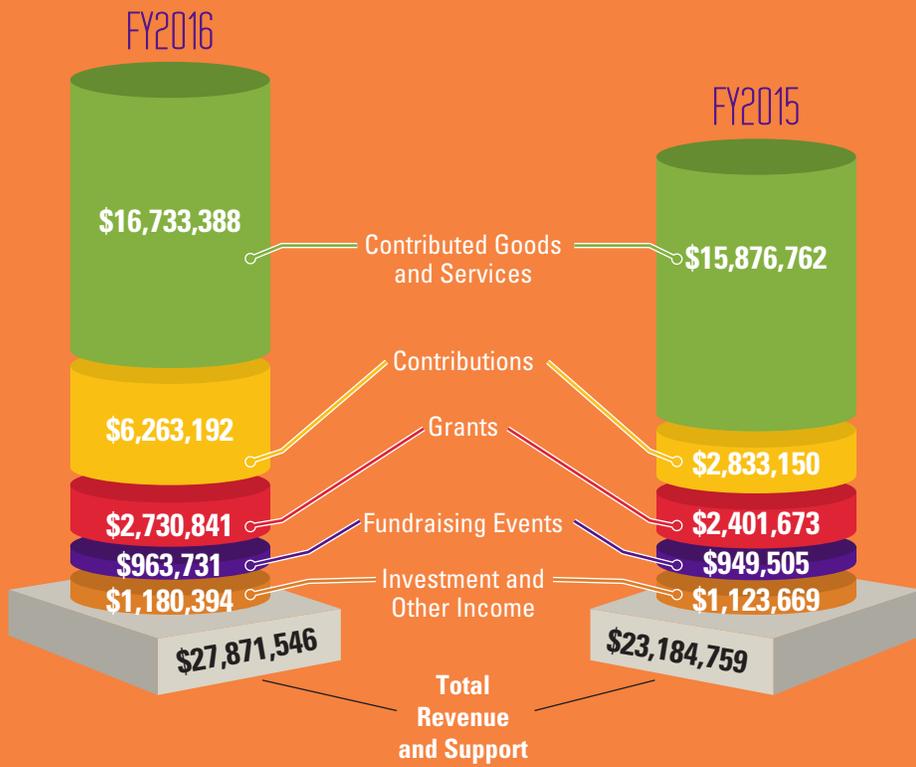
As we continue to enhance the program, we’re excited to watch how far these students will go.

*The Culinary Training Program is supported by a three year, \$400,000 grant with a \$150,000 match component from the Jay and Linda Grunin Foundation, as well as grants from the Community Foundation of NJ (\$10,000) and the Wells Fargo Foundation (\$5,000). This program is also supported by funding from the Workforce Investment Board.



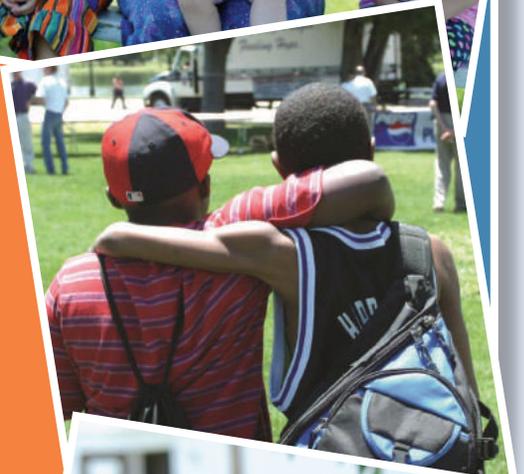
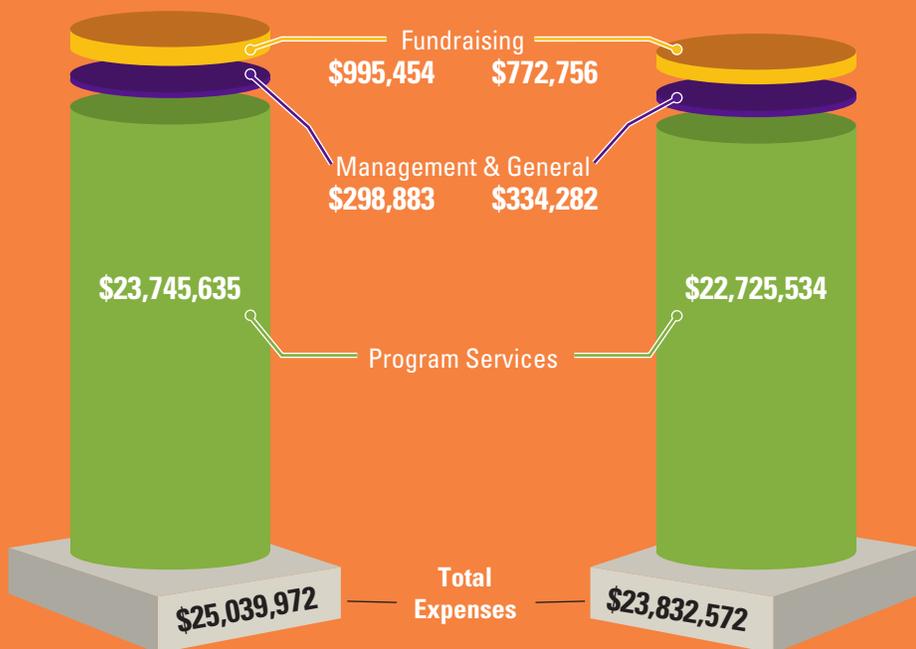
Revenue & Support

Where does our funding come from?



Expenses

Where does our funding go?



Dear Friends of the FoodBank:

I'll start with a warm thank you for the generosity of so many in this community including donors, advocates, volunteers and our network partners. The impact of your support is astonishing. As a team, we are feeding more than 132,000 people in Monmouth and Ocean Counties, including our most vulnerable populations of children and seniors. But we are doing much more than that ... we are changing lives.

I know that results matter to you and I feel confident that we are winning the fight against hunger. We work closely with strategic partners through grants and programs to address health, nutrition and education. It is our goal to ensure that in our community, people at all times have access to enough nutritious food to maintain an active and healthy life.

I am pleased to share some of our amazing results this year, including:

- A successful launch of The B.E.A.T. Center in Toms River, where a comprehensive approach to hunger includes: a choice model pantry where clients can choose foods that meet dietary needs; outreach specialists who can help with Supplemental Nutrition Assistance Program (SNAP aka Food Stamps) and healthcare applications; free income tax returns; a culinary production kitchen and a nonprofit restaurant that serves in need and paying customers.

- An innovative approach to curtailing childhood hunger with a Pediatric Mobile Pantry in two locations; the Jane H Booker Family Health Center in Neptune and the Ocean Health Initiatives in Lakewood. These mobile sites allow increased access to healthy, nutritious food for children in need of healthier diets at a place where they are already going to get care.

- A focus on the development of children through our Back Pack, After School and Summer Food Programs, which served 142,000 meals to children in Monmouth and Ocean Counties who would otherwise go without them.

- Strengthening the financial health of families, through assistance applying for Food Stamps, Affordable Health Care and the Earned Income Tax Credits through free tax preparation, for an estimated \$12 million in benefits back to our neighbors and community.

- Building success with an 80% job placement rate for our Culinary Arts Training Program. We are so proud of our students who have gone on to outstanding and long lasting careers in the hospitality and food industry.

- An incredible group of dedicated and skilled volunteers, who contributed nearly 28,000 hours of work in the office, warehouse, organic garden, mobile pantries, events and more.

Yet there is so much more to do. We are consistently working to provide solutions for families struggling with job loss, health and income disparities. Most of the families we serve have at least one member working but are more likely to be working part-time with low-wages. Many suffer from health problems, especially high blood pressure and diabetes that cut productivity and increase expenses. But, despite health issues, most families report sacrificing nutrition quality for inexpensive food, in order to have enough to feed their families.

While we work with more than 300 feeding program partners to provide food and resources for nearly 12 million meals, we go beyond providing emergency food. We work to create impact in our neighbor's lives. Our programs focus on strengthening their financial health as well as providing nutrition to maintain an active and healthy life.

We will continue to work diligently, putting your dollars to good use – with 95 cents of every dollar dedicated to food and services – until there are no more food lines. But we cannot do it alone! We continue to ask for your support to help us achieve our goals. I encourage you to learn more about the FoodBank by scheduling a tour at 732-918-2600 or visiting our website at www.foodbankmoc.org.

Please join us as a partner and I promise that we will do everything we can to ensure that HUNGER WON'T WIN HERE!



Carlos M. Rodriguez,
Executive Director



A member of FEEDING AMERICA

2016 Board of Trustees

David Offenberg, Chairman

Glenn Bellomy, Vice Chairman

Rhonda Figueroa, Secretary

Charles T. Woolston, Treasurer

Leslie L. Barlow

Wayne Boatwright

Glenn Brodwater

Robert P. Brown

Drew Eitner

Jean M. Gardner, Esq.

Jeremy Grunin

Michael Gualario

Joseph J. Lebel, III

Dean Q. Lin

Ken Marowitz

Bill Mayo

Jim Murphy

Gina Petillo

Sammy Steinlight

David Wintrode

Carlos M. Rodriguez, Executive Director