



2022 IMPACT REPORT

A MESSAGE FROM OUR EXECUTIVE DIRECTOR

Dear Friends and Supporters,

I hope this letter finds you well, and I extend my deepest gratitude for your support of Liberty's Kitchen throughout the past year. As we reflect on the challenges and triumphs that have shaped us, I am filled with a profound sense of pride in the positive impact we have made in the lives of young people in New Orleans.

One of our most significant achievements this year was the completion of our 2023-2025 strategic plan, crafted in partnership with Trepwise. This comprehensive roadmap lays out our vision for continued success, encompassing initiatives such as expanding alumni outreach, bolstering programming, engaging the community, streamlining operations, and, perhaps the most exciting item, re-opening the Broad Street Café. This endeavor encapsulates our commitment to creating more opportunities for young people while revitalizing a beloved community gathering space.

Throughout the year, we had the privilege of serving young people through our transformative Youth Development Program. This ten-week program equips participants between the ages of 16 and 24, who are out of work and out of school, with essential life skills, culinary and customer service training, and professional development. By offering individualized case-management services and a stipend, we ensure that our graduates enter the job market with not only confidence and competence but also with the resources they need for continued success.

Our commitment to our alumni through ongoing support and leadership opportunities remains an essential component of programming that sets Liberty's Kitchen apart. Thanks to a generous grant from The Emeril Lagasse Foundation, we have been able to relaunch our Youth Leadership Council and enhance alumni relations. This vital initiative allows us to maintain strong connections with our alumni, providing them with ongoing guidance and resources.

We are proud to continue our partnership with Restaurant Ready, a national program dedicated to empowering individuals to pursue careers in the restaurant and hospitality industry. They have played an integral role in preparing our trainees for the kitchen through ServSafe® training and providing invaluable apprenticeship opportunities. Furthermore, we are grateful to the American Hotel and Lodging Association Foundation for their generous grant, which enables us to offer hotel-specific training experiences, including work-based opportunities at local hotels and Guest Service Gold training and certification.

Additionally, I am thrilled to share that our annual fundraiser, Come Grow with Us, was a resounding success. The outpouring of support from individuals like you illuminated the night, and we raised significant funding to benefit our programs. The evening was a delightful celebration filled with delectable food from local restaurants, a captivating performance by T-Ray The Violinist, and an enchanting ambiance that truly captured the spirit of Liberty's Kitchen.

Our commitment to ensuring that young people have meaningful opportunities remains unwavering. With your support, we will continue to evolve, adapt, and uplift those we serve. I am inspired by the collective dedication and passion that drives our mission, and I am confident that Liberty's Kitchen will continue to be a beacon of hope and empowerment in our community.

Together, we are building a brighter future for young people in New Orleans.

Thank you for standing with us on this journey.

Bernadette Lucas
Liberty's Kitchen, Executive Director



OUR MISSION

We provide New Orleans youth with the skillset to achieve their vision of success through professional and personalized training.

OUR VISION

Capable and confident youth empowered to thrive in their communities.



BOARD OF DIRECTORS

Judge Calvin Johnson, Chair

Kara Johnson, Vice Chair

Greg Beuerman, Treasurer

Herb Anderson, Member

Neal Cohen, Member

Stephen Hanemann, Member

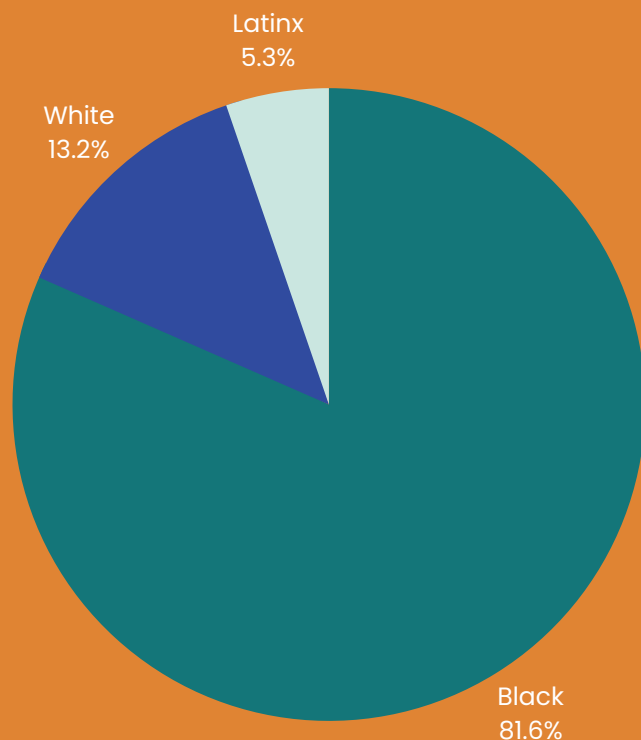
Tiffany Harvill, Member

JaNet Peters, Member



IMPACT BY NUMBERS

Trainee Backgrounds



Trainee Home Parishes



At Liberty's Kitchen we foster a sense of **Belonging**. We uphold welcoming, equitable practices for all, regardless of race, identity, or life experience. We are grounded in racial equality recognizing that youth of color disproportionately face systemic barriers.

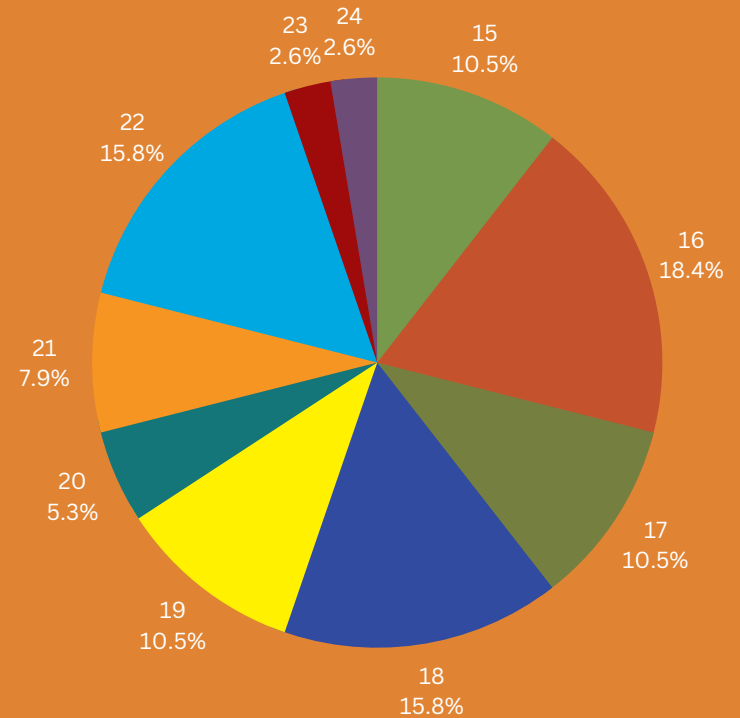
92% of 2022 graduates are
in work or in school as
of May 2023

*based on those who reported



As our 10-week program nears its end, trainees get a chance to showcase their baking skills and unique branding in an exciting competition called Clash of the Cupcakes. They compete by presenting their original cupcake recipes to grab the attention of the contest's judges - our very own LK staff.

Trainee Ages



At Liberty's Kitchen, we are **Youth-Centered**. We uplift youth voices and provide space for New Orleans youth to design and achieve their vision of success.

THE HEART OF OUR MISSION



Meet Kennedy. She joined the Youth Development Program after a series of temporary jobs left her struggling to find long-term employment that was the right fit for her.

Inspired by her brother's transformative experience with Liberty's Kitchen's supportive network that offered essential services and job skills, she decided to enroll in the program, seeking similar guidance and assistance.

Initially reserved and soft-spoken, Kennedy gradually grew in confidence as she tackled her tasks. Discovering her voice, she actively sought leadership roles and opportunities to mentor others. Upon completing the Youth Development Program, Kennedy secured a position at I-Tal Garden, one of Liberty's Kitchen's esteemed employer partners, where she could apply her newfound skills. Thriving in the restaurant environment, Kennedy has excelled and is currently working as a Manager in Training, demonstrating her dedication and growth over the past two years.



Meet Isaiah. His journey with Liberty's Kitchen began during the pandemic. Uncertain about his future after leaving Dillard University, he joined the Youth Development Program to make a plan for his life.

Despite lacking culinary experience, Isaiah found a supportive community and learned valuable lessons in building relationships and facing challenges.

During his externship at Wakin' Bakin', Isaiah further developed his skills and discovered a passion for cooking. Graduating from the program brought a sense of fulfillment. Working multiple jobs and taking classes at Delgado, Isaiah's determination led him to become a chef at the JW Marriott.

His hard work paid off when he received the prestigious Janet Gorence Davas Youth Achievement Award, recognizing his dedication and success.

Everything we do, we approach with **Intentionality**. We are deliberate in our approach to each person, accepting individuals where they are and providing them with individualized support to address their needs.

COMMUNITY INVESTMENTS

At Liberty's Kitchen, we believe in the power of uniting with like-minded organizations to create a lasting impact. In 2022, The Emeril Lagasse Foundation awarded us a generous grant to revitalize our Youth Leadership Council, strengthen alumni relations, and provide alumni resources. Their partnership in this initiative ensures that we continue to nurture profound connections with our alumni, offering them enduring mentorship and abundant resources, as we embark on a shared journey of growth and success.



Emeril Lagasse Foundation



It is with heartfelt gratitude that we acknowledge the support of the American Hotel and Lodging Association Foundation. Their grant has given us the ability to provide valuable hotel-specific training experiences to our trainees. Through this collaboration, we are able to offer work-based opportunities at local hotels along with Guest Service Gold training. Through this certification, trainees learn valuable skills and knowledge necessary for professional success in the hospitality industry.

We know that our impact is greatest when it is combined with the efforts of others through the power of **Collaboration**. We build relationships and work together both internally and externally to create the change we envision.



We are incredibly grateful to Even More for the 504 for their generous donation of \$10,000. We were deeply touched by the founders' commitment to carrying on their mother's legacy of generosity. We are honored to have your support.

300+

**individuals, corporations,
and foundations
supported Liberty's
Kitchen in 2022**

Our mission relies on our dedicated and compassionate supporters, who make our work not only possible but impactful. We want to express our deep gratitude and acknowledge the extraordinary partners who have made substantial contributions to our cause. Your unwavering support has propelled us forward, and we extend our heartfelt thanks to each and every one of you.



W.K.
KELLOGG
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Humana
Foundation



United Way of
Southeast Louisiana



F & G
INSURANCE



THE
HELIS
FOUNDATION

APPLIED EXCELLENCE

The Liberty's Kitchen team exemplifies **Commitment**. We are dedicated to progress and continuous improvement of our organization to provide meaningful opportunities for trainees, alumni, and staff.



Meet Aisha, our dedicated Case Manager. With nearly 4 years of experience at LK, Aisha has been an essential support system for our trainees and alumni. She ensures they learn the necessary life skills and access resources they need for their success.

She completed her undergraduate and Master's degrees at Southern University at New Orleans (SUNO) in Social Work before embarking on her career serving the youth of New Orleans. Aisha's passion lies in this work - she appreciates the unique perspectives and innovative thinking that young people bring to the table.

Outside of work, Aisha enjoys indulging in her hobbies, which include writing poetry, reading, staying active at the gym, and immersing herself in the vibrant music, festivals, and events New Orleans has to offer.

Aisha exemplifies our value of **commitment** through her many years of service and unwavering dedication to young people. We extend our heartfelt gratitude to Aisha and the entire team who help keep our mission alive.

Come Grow with Us



Thank you to participating restaurants: Bar Marilou, Commons Club at the Virgin Hotel, Copper Vine, Domenica, Herbsaint, I-tal Garden, Josephine Estelle, Maypop, Otra Vez, Parkway Bakery & Tavern, Seaworthy, Sucre, Sylvain, and Yo Nashi.

Come Grow With Us, our annual fundraiser, stands as a testament to the enduring legacy of our organization. Alongside the start of Liberty's Kitchen, this event has been instrumental in sustaining our life-changing programming. With the participation of renowned restaurants and the enchanting backdrop of New Orleans, Come Grow With Us unites the community in the celebration of culinary delights, captivating live music, and inspirational narratives of the alumni we honor.



ACE HOTEL
NEW ORLEANS

 **DOMAIN
COMPANIES**

perkup
financiahealth

Willie's Holdings, LLC

Magnolia Enterprises, Inc.

GUEST CHEF NIGHTS

Guest Chef Night featuring the renowned Chef Adolfo Garcia of La Boca, High Hat, and Ancora was a remarkable addition to our dinner series, where celebrated chefs take over our kitchen to support our programs. Our guests were able to not only savor the delightful blend of local seafood, Creole cuisine, and Latin American flavors curated by Chef Adolfo, but also contribute to a worthy cause. It was truly an evening of amazing food, exceptional company, and lasting impact.

ADOLFO GARCIA



Guest Chef Night continued to impress with Chef Eric Cook of Gris-Gris and Saint John joining our cause. Known for his takes on classic New Orleans dishes, Chef Eric brought his culinary expertise to our kitchen with mouthwatering creations including a Fried Oyster BLT, Veal Osso Buco in Bianco, and a delicious fried bread pudding. Along with raising much-needed funds, Guest Chef Nights continue to be an opportunity for our trainees and alumni to learn from some of the best local chefs.

2022 FINANCIALS

Revenue & Public Support

Donations & Grants	\$1,493,498
Special Events	\$81,326
Rental Income	\$23,614
Miscellaneous	\$42,407

Total **\$1,640,845**

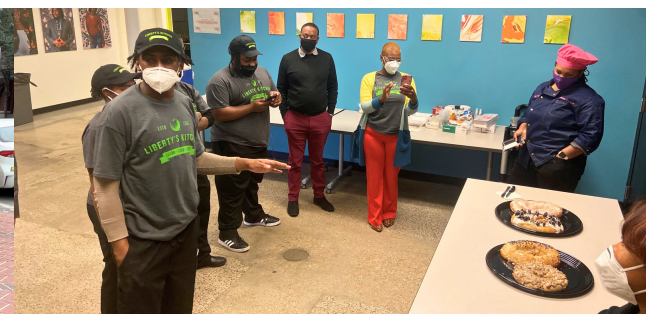
Expenditures

Program Costs	\$876,107
Operational Support	\$404,740
Special Events	\$43,486

Total **\$1,324,333**

Program Cost Includes:

- 10 weeks of workforce development training
- 2 meals daily
- Uniforms
- Transportation stipends
- Stipend of up to \$165 a week
- Housing assistance
- Childcare stipend
- Career readiness services
- Externship placement
- Knife Set Upon Graduation
- \$300 Graduation Bonus



ESTD



2008

LIBERTY'S KITCHEN

LEARN * GROW * LEAD

Gold
Transparency
2022

Candid.

Follow us @libertyskitchen



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