



219 NW 10th Ave.  
Gainesville, FL 32601  
WorkingFood.org

## **Alachua County Food System Workforce Funding Year Two Report - August 2025**

The Alachua County Food System Workforce funding allows Working Food and Community Partners to establish new and grow existing programs that build greater food system resilience and create employment and business opportunities in disadvantaged communities. These programs are designed to respond to the negative economic impacts of the pandemic, create opportunities for youth to learn, grow, and establish technical job skills in a safe and empowering environment, and support capacity building for farmers.

During the 2024–2025 programming year, Working Food completed the final round of Young Chefs programming for Kids, Teens, and Project YouthBuild (PYB) funded by this professional services agreement. Our team also successfully piloted the new Garden Leadership Program, paying teens to take on leadership roles in garden projects and kids cooking classes. Chef Empowerment's first cohort of Youth Food Systems Leadership Interns graduated, and a second cohort began their journey, working alongside Chef Carl to build leadership and kitchen skills. Meanwhile, our kitchen team completed onboarding and setup for all participating farmers, expanding production of value added products.

### **Young Chef - Kids**

Young Chef Kids participants joined the Working Food Youth Team in the Greater Duval Neighborhood Association's (GDNA) Youth Garden once per month for nourishing cooking classes. These sessions used culturally relevant recipes and ingredients grown by students themselves. The classes, which were tailored to be age appropriate, complemented the weekly, hands-on gardening, art, and exploratory activities that Working Food also leads in the garden. Collectively, the youth programs empower young students to get excited about, feel ownership over, and build connection to the food they eat. Beyond promoting lifelong health and well-being, these classes also create organic opportunities for intergenerational engagement and community building.

This year's program launched in October 2024 and engaged ten young participants, along with four returning teen interns who participated in the pilot Garden Leadership Program. The program's hands-on approach emphasized gardening, cooking, and local food sourcing, with teens leading ingredient shopping trips to the Grove Street Market.

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Throughout the year, the kids prepared a wide variety of seasonal, garden-based recipes, ranging from collard greens and roselle jam to tacos with fresh salsa and guacamole, vegetarian chili cook-offs, chicken noodle soup, and a traditional mulberry dumpling dessert. Teen interns played a key role in menu planning, ingredient selection, and mentoring younger students. The program also gave back to the broader community by donating harvested vegetables to local seniors, enriching the students' culinary skills and civic awareness.

This year, many more kids walked over from the surrounding neighborhood to participate. While this led to fluctuating weekly attendance per child, overall participation increased and more meals were prepared and enjoyed. In response to this shift, the program adapted its cadence and leaned heavily on the support of our teen interns. Across the board, students showed enthusiasm and curiosity in trying new fruits and vegetables.

Looking ahead, five of the seventeen Young Chefs – Kids participants will receive priority invitations to join Young Chefs – Teens this fall. The remaining students will be invited to return to the Kids program for the 2025–2026 school year, which will include in-garden cooking classes. We are proud to share that we have secured funding for both Young Chefs Kids and Teen programs next school year, following the end of this generous program.

The chart below provides a detailed overview of participant engagement during the 2024–2025 school year:

| Student Age | Family Size | Zip Code | 11/19/24 | 12/17/24 | 1/14/25 | 2/18/25 | 4/1/25 | 4/29/25 | Attendance Rate |
|-------------|-------------|----------|----------|----------|---------|---------|--------|---------|-----------------|
| 12          | 4           | 32641    | X        | X        | X       | X       | X      | X       | 100%            |
| 9           | 4           | 32641    | X        | X        | X       | X       |        |         | 67%             |
| 10          | 4           | 32641    | X        | X        | X       | X       |        |         | 67%             |
| 9           | 2           | 32601    | X        | X        |         |         |        |         | 33%             |
| 12          | 6           | 32641    |          |          |         | X       |        |         | 17%             |
| 11          | 6           | 32641    |          | X        | X       | X       |        |         | 50%             |
| 9           | 6           | 32641    |          | X        | X       | X       |        |         | 50%             |
| 6           | 4           | 32641    | X        | X        | X       | X       | X      |         | 67%             |
| 15          | N/A         | 32641    | X        | X        |         |         |        |         | 33%             |
| 6           | 5           | 32641    |          | X        |         | X       | X      | X       | 67%             |
| 8           | N/A         | 32641    |          |          |         |         | X      | X       | 33%             |
| 7           | N/A         | 32641    |          |          |         |         | X      | X       | 33%             |
| 15          | N/A         | 32641    |          |          |         | X       | X      | X       | 50%             |

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|    |     |       |   |   |   |  |   |   |     |
|----|-----|-------|---|---|---|--|---|---|-----|
| 7  | N/A | 32641 |   |   |   |  | X | X | 33% |
| 8  | N/A | 32641 |   |   |   |  | X | X | 33% |
| 6  | N/A | 32641 |   |   |   |  | X | X | 33% |
| 15 | 4   | 32641 | X | X | X |  | X | X | 83% |
| 12 | 4   | 32641 | X | X | X |  | X | X | 83% |
| 14 | 5   | 32641 | X | X | X |  | X | X | 83% |
| 15 | 5   | 32641 | X | X | X |  | X | X | 83% |

## Garden Leadership Program

The Garden Leadership Program was piloted in 2024–2025 to meet the growing needs of returning teens who had participated in the Garden of Eatin’ youth garden and completed at least one year of Young Chefs – Teen. As these teens looked for ways to stay involved and continue building their skills, this new program offered meaningful leadership roles, deeper community engagement, and paid guest chef stipends for their hard work.

The teen leaders played an essential role in the Young Chefs – Kids program, mentoring younger participants, assisting with garden and cooking activities, and leading arts and crafts sessions. Their consistent presence not only enriched the experience for the younger children, but also gave the teens opportunities to grow as role models and deepen their sense of responsibility, purpose, and connection to community.

Throughout the year, the teen interns helped develop class menus, shopped for ingredients at the farmers market, tended the garden to ensure a steady supply of fresh produce, and supported program logistics. They assisted elders in the garden, and worked hard to help with class set up and clean-up. The program culminated in an end-of-year celebration honoring the teen interns for their leadership and dedication, with guest chef stipends awarded in recognition of their work.

A highlight of the program was each intern designing and installing a “food forest oasis” at the Garden of Eatin’, featuring fruit trees, edible understory plants, and medicinal herbs. These installations represented a lasting contribution to the neighborhood and reflected the teens’ care and investment in their community.

The success of this pilot program demonstrated the importance of creating leadership pathways for teens who want to remain active in youth food community work. We are actively pursuing funding to continue and grow the Garden Leadership Program in future years.

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## Young Chef – Teens

This year, we transitioned from virtual to in-person classes and worked exclusively with Chef Carl. Over the years, we've learned that teens thrive with one consistent mentor and teaching style, so we streamlined our approach accordingly. Each month, participants joined us in the Working Food kitchen to prepare a meal for their families, which was packed in compostable takeout containers and brought home to share. Our program partner, the Greater Duval Neighborhood Association (GDNA), continued to recruit families and coordinate transportation for teens needing assistance getting to or from class. At the end of the program, participants prepared and served a four-course meal under Chef Carl's guidance.

During the 2024–2025 school year, ten Young Chef – Teen participants from six households attended six in-person cooking classes. They prepared more than 175 meals to share with their families, including:

- Rice Pilaf with Spinach and Asparagus, topped with Braised Pork in a Stock Reduction
- Marry Me Chicken with Spinach
- Rib Eye with Brussels Sprouts over Rice
- Surf & Turf with Sirloin, Blackened Shrimp, Buttermilk Smash Potatoes, and Garlic Asparagus with Sweet Onions, Mushrooms, and Purple Top Turnips
- Braised BBQ Oxtails, Rigatoni, Mornay Sauce, Collard Greens, and Green Beans
- Sirloin Steaks, Jerk Shrimp, Green Beans, Turnips, and Sweet Pea Parmesan Rice

In April, we celebrated the culmination of another successful year with the 5th Annual Young Chefs Pop-Up Restaurant. This year's participants were incredibly talented, and it was a joy to mark the end of the season with them. Nine of the ten teens attended, joined by their friends and family, bringing the guest list to over forty.

Unfortunately, a week before the event, Working Food had to abruptly close due to a recurring sewage leak in our leased building, which houses our commissary kitchen, dry storage, offices, and event space. With little time to spare, we scrambled to relocate. Chef Carl reworked the meal plan to accommodate the lack of a commercial kitchen and prepared much of the food in advance. Thanks to the Cultural Arts Coalition, we secured space at the Wilhelmina Johnson Center (WJC), where students cooked what they could in a classroom. The Coalition also generously helped transport tables and chairs from Working Food.

Despite the challenges, none of this disruption was visible during the evening of celebration. Thanks to Chef Carl's leadership and the students' dedication, the event was a delicious success. The meal began with Caesar salad featuring homemade croutons, pickled red onions, and parmesan, served alongside homemade cornbread with smoked honey. For the main course, students prepared jerked tiger shrimp with seafood Alfredo, shaved green beans, caramelized onions, linguine, and parmesan, cooked fresh by each teen for their family. Chef Carl also prepared two additional entrées in advance:

- Braised Beef Short Ribs with Buttermilk Mashed Potatoes, Asparagus, Shiitake Mushrooms, and

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### Sweet Corn

- Lemon-Herb Roasted Chicken with Buttered Lima Beans, Fire-Roasted Tomatoes, UF Smoked Sausages, Red Peppers, and Garlic Broccolini

The meal concluded with Blueberry Cobbler topped with Citrus Mousse, Candied Meyer Lemons, and Fresh Mint, served during the closing ceremony. The majority of fruits and vegetables served came from UF IFAS and Underground Kitchen's Auxiliary Farm.

Parents shared meaningful feedback about their children's experiences. One parent said, *"They were excited to go every month to experience different cooking methods!"* Others expressed appreciation for the sense of independence, peer connection, and expanded culinary curiosity the program fostered. Many reported that their teens were cooking more at home and engaging more with their families around food. Across the board, families preferred in-person classes and were deeply grateful for Chef Carl's mentorship and the program's focus on building both friendships and life skills.

After five successful years, this program has become a cornerstone of our youth engagement work and a foundational piece of the growing partnership between GDNA, Working Food, and Chef Empowerment. While we have been able to reallocate funding from another grant to continue this program during the 2025-2026 school year, we are actively seeking funding to continue and expand the program in the years ahead.

The following chart offers a detailed overview of participant engagement during the 2024–2025 school year:

| Student Age | Family Size | Zip Code | 10/23 | 11/20 | 12/11 | 1/22 | 2/12 | 3/12 | 4/19 | Attendance Rate |
|-------------|-------------|----------|-------|-------|-------|------|------|------|------|-----------------|
| 14          | 7           | 32609    | X     | X     | X     |      | X    | X    | X    | 85%             |
| 12          | 7           | 32609    | X     | X     | X     | X    | X    | X    | X    | 100%            |
| 15          | 2           | 32641    | X     | X     | X     | X    | X    | X    | X    | 100%            |
| 12          | 5           | 32641    | X     | X     | X     | X    | X    |      |      | 71%             |
| 16          | 4           | 32641    |       | X     | X     | X    | X    | X    | X    | 85%             |
| 13          | 4           | 32641    |       | X     | X     | X    | X    | X    | X    | 85%             |
| 12          | 4           | 32641    |       | X     | X     | X    | X    | X    | X    | 85%             |
| 15          | 5           | 32641    | X     | X     | X     | X    | X    |      | X    | 85%             |
| 16          | 5           | 32641    | X     | X     | X     | X    | X    | X    | X    | 100%            |
| 16          | 4           | 32608    | X     | X     | X     | X    | X    | X    | X    | 100%            |

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## Young Chefs - Project YouthBuild

Following a pilot program with Project YouthBuild in 2024 that had mixed results, we collaborated again to launch a short format Young Chefs course in January 2025. The new program engaged ten students, ages 16 to 24, who expressed interest in food service careers. Working Food provided kitchen space and funding from this agreement, while Project YouthBuild hired an external chef, finalized course curriculum, and coordinated student participation.

The program focused on foundational kitchen skills, food safety, knife techniques, and essential cooking methods, all designed to prepare students for the ServSafe Food Handler certification. Under the guidance of Chef Robert Colon of Culinary Crossroads, students gained hands-on experience cooking a variety of meals while developing teamwork, communication, and professional kitchen hygiene practices. Over the course of the program, students prepared the following meals:

- Roasted Chicken with Vegetables
- Shepherd's Pie with Berry Cobbler
- Chicken Alfredo with Scratch-Made Caesar Salad
- Stir-Fried Rice with Bourbon Chicken and Vegetarian Spring Rolls
- From-Scratch Pizza

The condensed format prioritized confidence-building and core skill development essential for entry-level food service positions. By the end of the course, nine out of ten participants passed the ServSafe Food Handler exam, demonstrating notable growth in culinary skills and food safety knowledge.

Exit surveys reflected increased self-confidence and practical skills among participants, particularly in knife techniques and home cooking habits. While the course did not cover advanced material required for the Food Safety Manager certification due to time limitations, it laid a strong foundation for future culinary education and career exploration.

Although Working Food will not continue hosting this program, we developed a clear structure and template that Project YouthBuild, and future partners of their choosing, can carry forward independently.

The following chart offers a detailed overview of participant engagement during the program:

| Age | Zip Code | 1/30/25 | 2/6/25 | 2/13/25 | 2/20/25 | 2/27/25 | 3/6/25 | 3/13/25 | Attendance Rate |
|-----|----------|---------|--------|---------|---------|---------|--------|---------|-----------------|
| 18  | 32641    | X       | X      | X       |         | X       | X      | X       | 86%             |
| 18  | 32608    | X       |        | X       | X       | X       | X      | X       | 86%             |
| 18  | 32605    | X       | X      | X       |         | X       | X      | X       | 86%             |
| 19  | 32601    | X       | X      | X       | X       | X       | X      | X       | 100%            |

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|    |       |   |   |   |   |   |   |   |     |
|----|-------|---|---|---|---|---|---|---|-----|
| 19 | 32601 | X | X |   |   |   | X | X | 57% |
| 17 | 32605 | X | X | X | X | X |   | X | 86% |
| 24 | 32696 | X | X | X | X |   | X | X | 86% |
| 19 | 32605 | X | X | X |   |   |   | X | 57% |
| 17 | 32641 |   | X |   | X | X | X | X | 71% |
| 17 | 32641 | X | X | X | X | X | X |   | 86% |

## Youth Food System Leadership Internship

The Youth Food System Leadership Internship, led by Chef Carl from Underground Kitchen and Chef Empowerment, provides students with professional-level culinary training and mentorship. The first cohort included four paid interns ages 14–15, and the second cohort included four paid interns ages 14–16. Each cohort completes seven month-long modules, with each module consisting of approximately 40 hours of free, high-quality instruction and around 19 hours of paid, on-the-job practical work. This results in a monthly stipend of \$360 for each intern. Educational sessions equip students with the technical skills and knowledge necessary for future employment, while the hands-on experience allows them to apply and deepen those skills at their own pace.

The school year began with returning interns revisiting food safety practices, assessing personal growth goals, and diving into projects such as creating seasonal salads and exploring catering operations. Early fall garden work introduced students to planting lettuce varieties and making fresh dressings, building both culinary creativity and agricultural literacy.

As the holidays approached, interns balanced intensive ServSafe Manager certification prep with real-world catering experience, working alongside Underground Kitchen to serve meals with over a dozen community partners. These high-pressure events fostered both technical and soft skills, including customer service, communication, and teamwork. In a proud milestone for the program, three of the four interns passed their Food Manager Certification exams in the fall, with the fourth student passing after a December retest. Chef Empowerment provided additional support, such as transportation stipends, to ensure equitable access for all participants, especially those facing challenges at home.

In January, the second cohort of interns began their journey. They started with orientation, food safety training, and seasonal ingredient exploration, eventually incorporating those ingredients into original side dish recipes they created. February brought Valentine’s Day catering, potato planting traditions, and herb preservation. Garden work tied into classroom lessons on poultry and beef, prompting deeper discussions about ethical sourcing and meat preparation.

In March, students toured Sam’s Club to learn about meat cuts, food safety, and butchering techniques. That same month, they attended the Spring Break Extravaganza with Slow Food Atlanta and Paw Patrol Atlanta, where they explored historic landmarks, farms, and local food establishments, broadening their understanding of food systems, culture, and civil rights. April built on this learning with field trips to

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the UF Dairy Farm and Underground Kitchen's Auxiliary Farm. Interns practiced cooking NY strip steaks to temperature and prepared for their ServSafe certification with mock exams and study sessions.

By May, interns demonstrated measurable growth through kitchen skill assessments, final reflections, and another season of successful harvesting. A farm-to-table cooking class hosted by the interns featured garden-grown squash and culminated in the donation of 30 prepared meals to The Baxter's House, a local nonprofit. Parental feedback reflected 100% satisfaction with the program, highlighting its positive impact on youth development and family engagement.

Across both cohorts, students gained tangible culinary skills, critical knowledge of food systems, and the confidence to lead in both kitchens and their communities. Chef Empowerment's Food Systems Leadership Program continues to show that when youth are trusted with real tools, responsibilities, and purpose, they rise to the occasion. With a strong foundation built this year, interns and staff alike are excited for the program's continued growth. We look forward to welcoming back the second cohort of students in Fall 2025 to finish the program.

Funding for this program will end in early 2026, and Chef Empowerment is actively seeking support to continue and expand the program in the years ahead.

## **Farmer Value-Added Production**

The Farmer Value-Added Production Program provides local growers with subsidized access to commercial kitchen facilities, equipment, and storage, along with personalized business consulting to support their expansion into value-added production and packaging of farm products. This approach offers farmers a range of benefits, including diversified income streams, extended market seasons, broader market reach, product differentiation, and increased revenue.

At the time of this report, four farmers were actively participating in the program. When the program launched, seventeen farmers initially expressed interest. The most popular products they hoped to develop included pickled and fermented vegetables, hot sauces, jams and jellies, and value-added meat products. Of the seventeen interested farmers, nine moved to the contract stage, and five ultimately enrolled.

Several barriers prevented interested farmers from beginning their value-added production journey, with the most common challenge being time. Many farmers expressed enthusiasm during the slower summer months but found it difficult to commit once the busy growing season began. Others were surprised by the rigorous food safety requirements for many value-added products, such as HACCP plans, Better Process Control School, and the need for a Processing Authority. Even with access to free kitchen time and consulting support, navigating these requirements proved costly and time-consuming.

Ultimately, many farmers shared that while they remained interested in selling value-added products, or seeing their farm products used in such items, it was too much for them to take on alone. Several

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noted that other support systems, such as co-packing or expanded wholesale markets, would make value-adding more feasible.

Once we recognized that enrollment would be lower than expected, and saw that enrolled farmers needed a longer runway and stronger support to succeed, we extended the 100% subsidy period. All participating farmers received kitchen and storage discounts on the following schedule:

- 100% Kitchen and Storage Subsidy: 12 months
- 75% Kitchen and Storage Subsidy: 6 months
- 50% Kitchen and Storage Subsidy: 4 months
- 25% Kitchen Subsidy: 4 months (or the remainder of their contract)

## Producers and Their Products

Despite the challenges outlined above, several dedicated farmers have successfully launched value-added product lines through the program. Their offerings showcase the diversity, creativity, and quality of Florida-grown ingredients, ranging from plant-based meals and herbal elixirs to artisan meats and coastal condiments. Participating farmers include:

- **Bambi's Organic Country Farm and Store:** Plant-based soups, salads, and side dishes; vegan baked goods; iced teas
- **Eggsotics:** Pork cuts, artisan sausages, bacon, lard
- **North Florida Elderberry:** Elderberry juice, immune syrup, elixirs with honey, jelly, and balsamic vinegar
- **Oystercatcher Shellfish:** Mignonette, yuzu mignonette, clam dip, smoked mullet dip, hot sauces, and jellies
- **Caraway Farms:** Artisanal pork sausages

Of the participating farms:

- 60% are owned by women or individuals identifying as Black, Indigenous, or People of Color (BIPOC).
- 60% had household incomes below 50% of the Area Median Income (AMI) at the program's start.
- Farmers lived in the following zip codes: 32038, 32052, 32640, 32618, and 32601.

One farmer, Mike Caraway of Caraway Farms, withdrew from the program in June 2025 due to time constraints. As a solo farmer managing animals, working full-time during the week, and producing sausages on weekends, he shared, "It's too much by myself."

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## Market Participation

Participants sold their value-added products at over 20 regional markets and retail outlets. While most sales occurred locally, some products reached as far as Georgia and Tennessee. Key local farmers markets included:

- Alachua County Farmers Market
- Grove Street Farmers Market
- Haile Farmers Market
- High Springs Farmers Market
- San Felasco Farmers Market

## Outcomes and Impact

The impact of the program has been clear, both in measurable outcomes and transformative stories. From July 2024 to June 2025, participating farmers collectively logged 576 hours of kitchen use and **generated \$95,045.34 in gross revenue** from their value-added products.

Individual success stories highlight the potential of value-added production:

- One farmer reported a 10–15% increase in gross annual sales, despite facing hurricane-related crop losses in 2024.
- Another saw a 20–30% sales increase, allowing them to hire additional staff to meet demand.
- A third farmer transitioned primarily to value-added products, reporting a 300% increase in gross annual sales and significantly reduced farm waste.

Beyond the numbers, several participants cite benefits such as deeper customer engagement, product diversity, seasonal flexibility, and opportunities to educate the public. As one farmer put it: *“This has been a way to revive and bring money back to our farm.”*

The table below provides a monthly breakdown of kitchen usage, total products made, paid employee hours, and revenue generated.

| 2024             | July 2024 | Aug 2024 | Sept 2024 | Oct 2024 | Nov 2024 | Dec 2024 | TOTAL |
|------------------|-----------|----------|-----------|----------|----------|----------|-------|
| Kitchen Hours    | 10        | 27       | 56        | 25.5     | 50       | 45       | 213.5 |
| Products Made    | 0         | 0        | 1213      | 434      | 954      | 582      | 3,183 |
| Paid Staff Hours | 0         | 0        | 20        | 0        | 62       | 8        | 90    |

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Carissa Reddick President, Jessica-Jean Stonecipher Vice President, Melissa Peña Treasurer, Cody Gusto Secretary, Aviva Asher, Dina Liebowitz, Susan Chocola, Nicole Kim, and Dustin Hall.

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|                            |        |        |            |            |             |            |                    |
|----------------------------|--------|--------|------------|------------|-------------|------------|--------------------|
| <b>Value Added Revenue</b> | \$0.00 | \$0.00 | \$8,279.36 | \$7,403.00 | \$10,834.82 | \$8,466.48 | <b>\$34,983.66</b> |
|----------------------------|--------|--------|------------|------------|-------------|------------|--------------------|

| <b>2025</b>                | <b>Jan 2025</b> | <b>Feb 2025</b> | <b>Mar 2025</b> | <b>April 2025*</b> | <b>May 2025*</b> | <b>June 2025</b> | <b>TOTAL</b>       |
|----------------------------|-----------------|-----------------|-----------------|--------------------|------------------|------------------|--------------------|
| <b>Kitchen Hours</b>       | 89              | 61.5            | 99.5            | 20.5               | 48               | 44               | <b>362.5</b>       |
| <b>Products Made</b>       | 1059            | 949             | 1148            | 325                | 751              | 981              | <b>5,213</b>       |
| <b>Paid Staff Hours</b>    | 54              | 38              | 50              | 30.5               | 27               | 66               | <b>265.50</b>      |
| <b>Value Added Revenue</b> | \$11,665.76     | \$11,057.47     | \$11,797.26     | \$8,810.50         | \$7,189.25       | \$9,541.44       | <b>\$60,061.68</b> |

*\* The kitchen was closed from April 12 to May 17, 2025, due to repeated sewage intrusions in our leased building. This closure impacted both kitchen bookings and revenue for April and May.*

## Challenges

While the program has delivered strong results for participating farmers, a few challenges were shared that highlight the realities of operating small farms and food businesses, and reinforce the importance of continued technical assistance, flexible infrastructure, and market development support. Farmers shared concerns with:

- **Keeping Up with Demand:** Producers, especially those working with livestock and orchard crops, have struggled at times to scale production to meet growing customer demand.
- **Seasonal Market Attendance:** Afternoon markets during the hot summer months often see low foot traffic, limiting sales opportunities.
- **Balancing Supply and Demand:** Farmers occasionally overproduce, especially when predicting market trends proves difficult.
- **Infrastructure Disruptions:** The five-week kitchen closure in spring 2024 interrupted production for many value-added producers.
- **Business Development Support:** One producer expressed a need for additional guidance in business management and marketing, particularly around evaluating product potential for wholesale distribution.

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## Farmer Feedback

Overall, farmer feedback has been overwhelmingly positive, highlighting this program's vital role in strengthening their operations and expanding their access to markets, resources, and support. Hear directly from the farmers:

- *“Working Food has been great at providing the use of kitchen space and accommodating our needs, as well as help and guidance with acquiring appropriate licensing.”*
- *“The commercial kitchen space gives us room to spread out and get the job done with the equipment we need.”*
- *“We appreciate Working Food’s ongoing support in navigating regulatory processes for our new products and recipes.”*
- One participant described the team as *“very helpful, informative, supportive, and proactive.”*

## Budget Summary

We are sincerely grateful to Alachua County for investing in these meaningful programs that strengthen our local food community. The core budget allocations for the Food for Young Chefs classes, Youth Program Director salary, GDNA stipend, and Guest Chef/Baker stipends have been fully and responsibly spent, enabling a successful two-year Young Chefs program.

A remaining balance of \$1,112.68 from the Miscellaneous Supplies for Young Chefs, Kitchen Rental for Youth, and Youth Program Coordinator salary lines was not used. These savings reflect careful stewardship and operational efficiencies throughout the contract period. These budget lines are highlighted in red in the accompanying table and will not be billed.

Looking ahead, the remaining funds allocated for the Value Added Producers and Youth Food System Leadership Internship programs will continue to support and sustain these important initiatives over the next year.

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| Direct Project Expenses               |                     |                           |                              |                            |                             |                             |                            |                             |                          |                          |                        |                         |                            |                     |
|---------------------------------------|---------------------|---------------------------|------------------------------|----------------------------|-----------------------------|-----------------------------|----------------------------|-----------------------------|--------------------------|--------------------------|------------------------|-------------------------|----------------------------|---------------------|
| Expense Categories                    | Agreement           | Invoice 11<br>August 2024 | Invoice 12<br>September 2024 | Invoice 13<br>October 2024 | Invoice 14<br>November 2024 | Invoice 15<br>December 2024 | Invoice 16<br>January 2025 | Invoice 17<br>February 2025 | Invoice 18<br>March 2025 | Invoice 19<br>April 2025 | Invoice 20<br>May 2025 | Invoice 21<br>June 2025 | Cumulative<br>Expenditures | Remaining<br>Budget |
| <b>Direct Project Expenses</b>        |                     |                           |                              |                            |                             |                             |                            |                             |                          |                          |                        |                         |                            |                     |
| Food for Young Chefs Classes          | \$10,500.00         | \$0.00                    | \$0.00                       | \$350.00                   | \$700.00                    | \$350.00                    | \$700.00                   | \$700.00                    | \$1,750.00               | \$700.00                 | \$0.00                 | \$0.00                  | \$10,500.00                | \$0.00              |
| Misc. Supplies for Young Chefs        | \$5,000.00          | \$0.00                    | \$0.00                       | \$266.08                   | \$37.94                     | \$0.00                      | \$234.45                   | \$241.05                    | \$0.00                   | \$489.77                 | \$0.00                 | \$0.00                  | \$3,934.47                 | \$1,065.53          |
| Conferences                           | \$8,000.00          | \$0.00                    | \$0.00                       | \$0.00                     | \$0.00                      | \$0.00                      | \$0.00                     | \$0.00                      | \$4,000.00               | \$0.00                   | \$0.00                 | \$0.00                  | \$4,000.00                 | \$4,000.00          |
| Kitchen Rental for Youth              | \$5,000.00          | \$0.00                    | \$0.00                       | \$148.00                   | \$296.00                    | \$165.00                    | \$419.50                   | \$1,219.50                  | \$599.00                 | \$465.00                 | \$0.00                 | \$0.00                  | \$4,953.00                 | \$47.00             |
| Kitchen Subsidy for Farmers           | \$42,315.00         | \$2,015.00                | \$2,015.00                   | \$2,015.00                 | \$2,015.00                  | \$2,015.00                  | \$2,015.00                 | \$2,015.00                  | \$2,015.00               | \$0.00                   | \$2,015.00             | \$2,015.00              | \$26,195.00                | \$16,120.00         |
| Storage Subsidy for Youth and Farmers | \$7,350.00          | \$350.00                  | \$350.00                     | \$350.00                   | \$350.00                    | \$350.00                    | \$350.00                   | \$350.00                    | \$350.00                 | \$0.00                   | \$350.00               | \$350.00                | \$3,500.00                 | \$3,850.00          |
| Appliances for Youth and Farmers      | \$25,000.00         | \$285.00                  | \$1,069.21                   | \$343.75                   | \$603.34                    | \$660.18                    | \$602.74                   | \$285.00                    | \$561.19                 | \$493.10                 | \$590.36               | \$476.09                | \$15,505.35                | \$9,494.65          |
| <b>Personnel</b>                      |                     |                           |                              |                            |                             |                             |                            |                             |                          |                          |                        |                         |                            |                     |
| Youth Program Director                | \$6,529.60          | \$0.00                    | \$0.00                       | \$296.63                   | \$395.51                    | \$395.51                    | \$395.51                   | \$395.51                    | \$395.51                 | \$395.51                 | \$456.61               | \$0.00                  | \$6,529.60                 | \$0.00              |
| Youth Program Coordinator             | \$9,561.60          | \$0.00                    | \$0.00                       | \$513.90                   | \$685.20                    | \$684.77                    | \$684.77                   | \$685.20                    | \$685.20                 | \$856.71                 | \$856.50               | \$0.00                  | \$9,561.45                 | \$0.15              |
| Culinary Program Director             | \$16,889.60         | \$359.14                  | \$538.70                     | \$538.70                   | \$718.27                    | \$718.27                    | \$718.27                   | \$718.27                    | \$718.27                 | \$718.27                 | \$718.27               | \$406.00                | \$12,437.06                | \$4,452.54          |
| Reporting and Documentation Spec.     | \$5,864.04          | \$343.93                  | \$171.97                     | \$171.97                   | \$171.97                    | \$171.50                    | \$171.97                   | \$171.97                    | \$171.97                 | \$171.97                 | \$171.97               | \$238.52                | \$3,257.57                 | \$2,606.48          |
| Office Administrator                  | \$4,235.14          | \$171.97                  | \$171.97                     | \$171.97                   | \$171.97                    | \$171.97                    | \$171.97                   | \$171.97                    | \$171.97                 | \$171.97                 | \$171.97               | \$116.35                | \$2,963.90                 | \$1,271.24          |
| Chef Empowerment Contract             | \$63,000.00         | \$0.00                    | \$0.00                       | \$3,000.00                 | \$3,000.00                  | \$3,000.00                  | \$3,000.00                 | \$3,000.00                  | \$3,000.00               | \$3,000.00               | \$3,000.00             | \$0.00                  | \$48,000.00                | \$15,000.00         |
| GDNA Stipend                          | \$6,750.00          | \$0.00                    | \$0.00                       | \$450.00                   | \$450.00                    | \$450.00                    | \$450.00                   | \$450.00                    | \$450.00                 | \$675.00                 | \$0.00                 | \$0.00                  | \$6,750.00                 | \$0.00              |
| Guest Chef/Cook/Baker                 | \$11,250.00         | \$0.00                    | \$0.00                       | \$375.00                   | \$375.00                    | \$375.00                    | \$375.00                   | \$375.00                    | \$2,625.00               | \$750.00                 | \$3,000.00             | \$0.00                  | \$11,250.00                | \$0.00              |
| Administration/Overhead               | \$22,724.50         | \$710.14                  | \$710.14                     | \$710.14                   | \$710.14                    | \$710.14                    | \$710.14                   | \$710.14                    | \$710.14                 | \$710.14                 | \$710.14               | \$710.14                | \$14,912.94                | \$7,811.56          |
| <b>Total Costs</b>                    | <b>\$249,969.48</b> | <b>\$4,235.17</b>         | <b>\$5,026.98</b>            | <b>\$9,701.13</b>          | <b>\$10,680.33</b>          | <b>\$10,217.33</b>          | <b>\$10,999.31</b>         | <b>\$11,488.60</b>          | <b>\$18,203.24</b>       | <b>\$9,597.43</b>        | <b>\$12,040.80</b>     | <b>\$4,312.10</b>       | <b>\$184,250.33</b>        | <b>\$65,719.15</b>  |