



ABOUT BRACKEN'S KITCHEN

RESCUE FOOD to feed people, not send it as waste to the landfills.

REPURPOSE quality, recovered food to make **HEALTHY MEALS**.

PATH OUT OF POVERTY for young adults through culinary workforce training.

FEED HUNGRY CHILDREN AND ADULTS with a dignified, quality experience.



How did we get started? After a successful 35-year career in Luxury Hotels, cooking for celebrities, presidents, and movie stars, **Chef Bill Bracken** hung up his fancy chef coat and tied on an apron to launch Bracken's Kitchen. Seeing first-hand the impact that the economic downturn of 2008-2011 had on so many people he was moved to action. With the commitment to cook the same high-quality food for those in need he set out to leverage the relationships with some of the country's top food vendors right here in Southern California to build a new model and approach to food insecurity and hunger relief.

Where does Bracken's Kitchen recover food from? In the United States, the U.S. Department of Agriculture estimates that 40 million tons of food is wasted annually. In fact, they also estimate that 25-40% of all food produced is thrown away. This does not need to happen – **food does not become waste until it is thrown away**. **Bracken's Kitchen** is in a unique position to educate the food industry – that is, the food growers, manufacturers, suppliers, distributors/vendors, restaurants, hotels, and grocery stores - to their social responsibility when donating food that is overproduced, cosmetically imperfect or off specifications. Bracken's Kitchen is partnering with generous food industry companies who provide donations of food and surplus food, in addition to equipment and supplies to support food preparation.

Bracken's Kitchen is feeding people in needs with goal of 300,000 meals in 2019

Recovered Food Program: Once food is rescued, the Bracken's Kitchen culinary team, led by trained executive level chefs, repurpose the food transforming fresh fish, all sorts of cuts of quality meat, an abundance of vegetables, herbs into delicious and healthy meals. Bracken's Kitchen distributes meals to other service organizations feeding clients and providing wrap-around services that enable people to successfully overcome the root causes of the issues they are facing in life, including lack of employment.



Food Truck and Community Outreach Feeding Program: Betsy, the food truck, enables meals to be served where the need is, for example, in Santa Ana serving homeless children in a daycare who eat dinner with their families every Tuesday night. This keeps our staff and volunteers humble, grounded, and connected to the culture and the faces and hearts of the hungry.

Culinary Workforce Development Training: Relaunching culinary training program for young adults needing skills to enter the culinary industry where there is work and ability to advance. The goal is to break the cycle of poverty by training new food service talent who bring a mindset to recover and repurpose food, and serve healthy meals in the community they live in.

To get involved or learn more, please contact us!

www.brackenskitchen.org

13941 Nautilus Dr., Garden Grove, CA 92843





How Can You Make A Difference?

- ☐ **Volunteer with Bracken's Kitchen preparing healthy meals for people in need.**

Location: 13941 Nautilus Dr. Garden Grove, CA 92843

Shift: Shifts are between 9:00am – 4:00pm and custom shifts may be available (Must be at least three hours minimum, between 9:00am to 4:00pm)

Duties: Duties include prepping, cutting, and cooking vegetables and meats, cleaning kitchen equipment, packaging meals and related tasks.



- ☐ **Corporate Engagement and Team Building Opportunities**

Interested in bringing your organization or team to our kitchen? Whether it be team building or donating time to your communities needs, we want to hear your ideas and help you fulfill those projects.

- ☐ **Volunteer to feed hungry people at one of our feeding events.**

Locations: (Alternating schedule)

- ❖ Warwick Square 780 S Lyon St, Santa Ana, CA 92705
- ❖ Ross Street 1215 N Ross St, Santa Ana, CA 92701

Days: Tuesday Evening

- ❖ Warwick Square: 4:15pm to 6:15pm (Dinner at 5pm)
- ❖ Ross Street: 5:15pm to 7:15pm (Dinner at 6pm)



- ☐ **Volunteer on our Culinary Task Force, lending your time and professional expertise in the areas of marketing, fundraising, finance, culinary and/or food business.**

- ☐ **Donate food or food service equipment and/or supplies.**

- ☐ **Donate to support the work of Bracken's Kitchen.**

**Go to our Website to donate or mail in a check.
THANK YOU!!!**



To get involved or learn more, please contact us!

Bill Bracken, Founder/Culinary Director: bill@brackenskitchen.com

Caterina Richards, Director of Operations: cat@brackenskitchen.com

Volunteer Coordinator: volunteer@brackenskitchen.com

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