



2022



DETROIT
FOOD
ACADEMY

IMPACT
REPORT



Afterschool Leadership Program youth cooking homemade chicken tenders and fried green tomatoes at Cody High School, where DFA was founded!

Reflecting on 2022

2022 began with the conclusion of our completely virtual programming that was created in response to the pandemic. Our six-week hybrid Summer Leadership Program was then an appetizer before the full feast of in-person programming began in September at Detroit schools and community centers.

To prepare for this transition, DFA grew its capacity by hiring a full-time Operations Manager, Program Manager, and Small Batch Business Manager to fortify the Leadership Team.

We were grateful to rekindle relationships with former in-person site partners, and continue to strengthen the learning pathway between our Afterschool Leadership Program and DFA's Small Batch workforce development program. This report highlights our achievements, lessons learned, and seeds planted for opportunities to continue growing in the coming years.

272 unique youth

234 days held

528 direct hours served

13 cohorts

Afterschool Programming



Howard, a DFA student of six years!

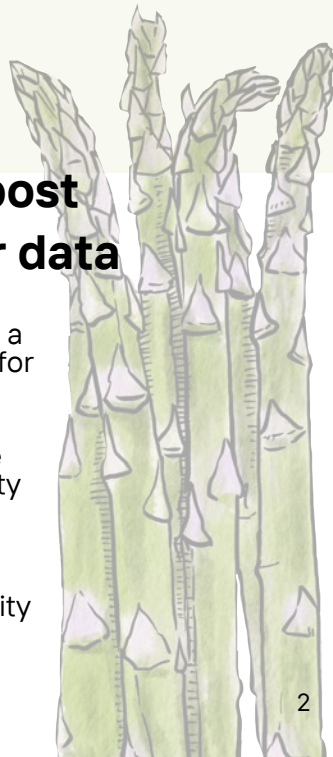
Being back in-person at our school and community sites allowed for deeper and more meaningful relationships to grow between peers and with caring adult mentors. It's brought with it a deeper level of vulnerability where youth are comfortable confiding in our program facilitators who consistently strive to provide caring, wrap-around support.

We heard youth when they voiced a desire to learn more about food from other cultures, and brought in guest speakers specializing in global cuisines. We made curry, ramen, and sushi. Advanced youth developed capstone projects by perfecting signature dishes including birria tacos and chicken shawarma. *(Check out the pictures on page 7!)*

To learn about our own food systems, we invited guest speakers like Charles Walker, the last Black man to own a grocery store in Detroit, or Winona Bynum, Executive Director of the Detroit Food Policy Council. Together we held rich conversations sharing, questioning, and discovering new ideas about the systems that affect the food we eat and have access to.

Point gain in pre/post 2021-22 school year data

- +15** confidence in preparing a healthy meals + snacks for themselves
- +20** know about food justice issues in their community
- +8** personal role to play in solving food justice issues in their community



100% of youth could identify healthy food as a balanced diet of whole grains, fruits, vegetables, and protein!

"My favorite thing had to be learning about food justice. I loved being able to learn about the different restaurants and different ways I would be able to help the community. It was so fun to listen to how these small but so impactful entrepreneurs started their businesses and created such an exciting thing."
- Lesya, 8th grade



Virtual Programing

After a completely virtual program year in 2021-22, DFA continued to offer a virtual cohort for 2022-23 youth who don't attend the schools that we serviced in-person. We refined our delivery system that began during the start of the pandemic to continue delivering ingredients kits delivered right to youth's door steps. They received monthly deliveries of all the supplies and ingredients needed to cook together on camera.



One of our favorite pictures captured from our virtual series of intergenerational cooking classes offered in partnership with Grandparents Parenting Again and Detroit Area Agency on Aging.

469 home deliveries of fresh ingredients

2,280 miles traveled

57% retention from virtual youth in 21-22 to 22-23



Middle schoolers participate in an elected wellness moment of hula hooping together

Commitment to Wellness

In response to youth feedback for mental health, fitness, and general wellness learning opportunities, we continued to offer program-wide virtual wellness workshops in 21-22. We shifted our optional virtual workshops to monthly wellness moments held at each cohort, increasing attendance and frequency. This manifested as group meditations, kitchen yoga, walks around the Eastern Market, build-your-own smoothie workshops, and more.

In May, DFA partnered with Black Health Movement to host a public-facing day of wellness on the Dequindre Cut. Fitness experts led different circuits and local chefs catered a healthy lunch for all participants.

DFA continued to support its staff with wellness workshops and annual wellness stipends.

Advanced Leadership Program

The Advanced cohort has continued to expand from 13 youth in 20-21 to 16 in 21-22 and to 21 youth in 22-23! Advanced students are youth who have participated in our programs before and want to continue to grow their culinary skills beyond our school-based programs. We believe the growth of this cohort and the retention of youth year-over-year is evidence of DFA's successful programming, community building, and lasting impact.

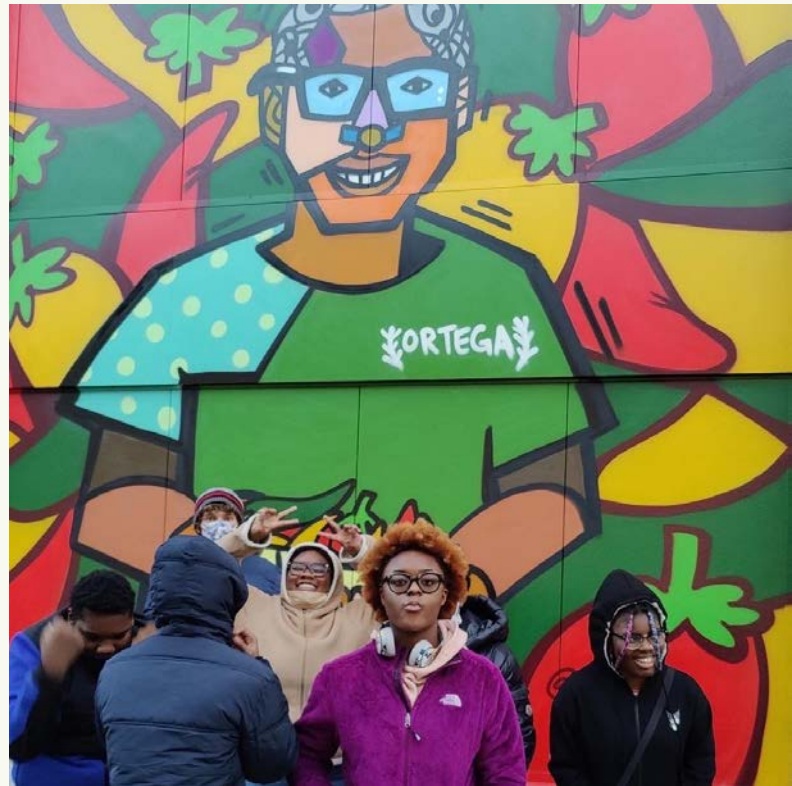
In the fall, Advanced youth met in the Eastern Market's kitchen, located in the heart of Detroit's food system. They cooked dishes that required higher culinary skill levels, and attended bonus monthly workshops where guest speakers taught different life skills such as professionalism, goal setting, and financial literacy. Advanced students are paid a stipend for their participation and time spent learning.

Six youth who couldn't attend the in-person Advanced cohort were granted the title "Junior Facilitator." These students brought their years of experience with DFA into classrooms with intro students by encouraging conversation and leading activities.

A new facet of the Advanced Program this year is experiential learning through working in our Small Batch production kitchen and at our Eastern Market farm stand. Youth learn job skills that are not only translatable to careers in food, but all professional settings.

\$9,450 stipends earned

27 unique youth



Above, youth explore food murals in the Eastern Market. Below they learn to make hand-pressed tortillas.



Summer Leadership Program

Summer 2022 was a hybrid six-week program in partnership with grow Detroit's Young Talent. A full spectrum of feelings came with being back in-person together: excitement, joy, fear, shyness, brazenness, and all the rest. Integrated social emotional learning activities helped youth garner confidence and navigate social dynamics that we weren't used to doing during virtual program. And speaking of spectrums, SLP youth gathered around the theme of color! Each week, a different color was reflected in the food we cooked and activities we did together. In Yellow Week students made squash blossom quesadillas and budding friendships also began to blossom! Red Week they made caprese grilled cheese with ripe red tomatoes from a local Detroit Public Schools farm and the basil we planted during Green Week. Orange Week we had a guest chef from Khana Detroit, teach us how to make butter chicken nachos with vibrant orange curry sauce. Finally in Indigo Week, we created natural dyes out of cabbage, turmeric, and red onion to tie dye aprons.

Advanced Summer Leadership Program

ASLP was structured around the Eight Dimensions of Wellness. The majority of ASLP youth's time was spent out at worksites in the Detroit food world, including at our Small Batch commercial kitchen. They gained practical work experience while receiving mentorship from local entrepreneurs. DFA staff provided additional support in navigating tricky workplace issues as they continued to grow their confidence and skill set.



In Violet Week, local activist Shane Bernardo from Filipino Supper Club taught SLP students how to make lumpia with purple cabbage and ube. In Green Week SLP youth planted basil and sharpened their knife skills by making pickles.



\$28,390 wages earned

26 youth

Small Batch

Meaningful Career Development

As pandemic safety restrictions were lifted, we hired more youth employees to join the Small Batch kitchen. Youth were given creative assignments to concoct their own flavors of jams and popsicles, and then brand and sell them as limited-edition runs at our farm stand. To foster team building and connection to our local food system, Small Batch employees took educational field trips to Black-owned businesses that retail our Small Batch products. Owners of these businesses shared their entrepreneurial journey and stories of staying true to their passions in the creation of their businesses. Youth earned food safety certifications and created improvement goals for themselves that they were held accountable to through regular check-ins with program staff.



\$99,761 annual sales

9 youth employed

37 1:1 mentor check-ins

\$17.60 average hourly wage



Strengthening Our Learning Pathway

Work experiences in the production kitchen and our Eastern Market farm stand were integrated into the Advanced Leadership Program curriculum. Advanced youth completed paid work experiences where they learned alongside DFA alum.

Small Batch strives to create a cooperative, safe, growth-oriented space for students to feel comfortable asking questions and improving themselves, unlike the often competitive and toxic environment that can fester in commercial kitchens. With the intention of empowering young people to develop their career and education goals and obtain the resources and experience to achieve them, Small Batch provides work that young people take pride in.

Above, a youth employee packages Mitten Bites. Left, our two Small Batch youth managers make a batch of Slow Jams together.

Financials

Total revenue
\$1,373,902

87% Grants
 (including multi-year)

8% Mission-earned income

5% Donations

Expenses
\$823,160

84% Direct programming

13% Management

3% Fundraising



Staff

Kelli Bartelotti, Operations Manager
Daria Beavers, Market Manager, DFA Alum
Jermond Booze, Advanced Classroom Facilitator
Tiffany Brown, Co-Executive Director
Erin Cole, Program Manager
Kaylyn Daily, Small Batch Production
Diamond Dantzler, SB Kitchen Manager, DFA Alum
Shay Goudia, Classroom Facilitator
Vince Mocerri, Classroom Facilitator
Tiffany Jones, Classroom Facilitator
Shardaya Morse, Small Batch Production, DFA Alum
Rob Streit, Classroom Facilitator
Deonte Taylor, Small Batch Production
Le'Genevieve Squires, Small Batch Business Manager
Julie Wainwright, Co-Executive Director



Board

Noam Kimelman, President + Co-Founder
Jen Rusciano, Co-Founder
Brittany A. Sanders, Secretary
Jackie Victor, Treasurer
Desiré Vincent Levy





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Enjoy youth-made treats:
Slow Jams, Mitten Bites, & Detroit Pop Shop!

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