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## FUTURE CHEFS

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# OPENING DOORS CAMPAIGN

**Future Chefs prepares teens for success after high school, and a lifetime of economic stability.**

Toni Elka founded the organization in 2008 to provide young people experiencing economic insecurity with opportunities to master essential job and life skills, in a caring and supportive setting. Today Future Chefs addresses the injustices of poverty and systemic racism through a high touch, positive youth development program, combining paid work with post secondary planning and support.

Through work-based learning experiences and community partnerships, participants build the **competence**, **confidence**, and **connections** that young people need to move forward in school, work and beyond!

Join us as Future Chefs begins a new chapter at 305 Blue Hill Avenue in Roxbury (Boston, MA).

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# OPENING DOORS IN ROXBURY

Future Chefs continues to prepare generations of career-ready youth. Since our early days as a two-person office in 2008, the program weathered a major recession to outfit our first industrial kitchen in 2012, and has refined the successful youth development program we offer today.

In 2017, The Community Builders, a non profit real estate developer, responded to our search for a new home and offered Future Chefs a long term lease. We became the anchor tenant at The Clarion, a new Grove Hall mixed housing development at the center of the neighborhoods we serve.

Here, we meet our students where they live, learn, and grow. We've increased access to our program, directly engaging participants' families and friends in a safe, positive, uplifting space. At 305 Blue Hill Avenue, community members gather to pursue their dreams and goals, and we build long term partnerships with organizations and individuals who are co-investing in the young people who walk through our doors. We are home.

Photo by Jane Messinger



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# REALIZING OUR VISION

The Opening Doors campaign is a comprehensive 4-year fundraising effort that supports both our ongoing program/operations expenses, as well as the one time design/build costs of relocating in Roxbury. Together, these efforts are central to our success, and ensure that Future Chefs continues to thrive today, for the next 20 years, and beyond. As of January 2022, we are 80% of the way to the four-year goal of \$6.8 million we need to support our relocation and our annual operating budget. With your support, we look forward to completing this campaign by June of 2022.

## **Relocation & Build-Out Costs | \$3.1 Million Goal**

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*\$2.3 Million raised as of January 2022, with \$800,000 left to raise.*

Future Chefs designed and built a beautiful new home on the ground-floor of The Clarion, a new housing development in Roxbury. Located at 305 Blue Hill Avenue in Grove Hall, our new home provides a stable, long-term, learning and earning space for Boston students in a state-of-the-art facility.

## **Growing Annual Operating Budget in support of Future Chefs' youth programming and community engagement | \$3.7 Million Goal**

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*\$3.2 Million raised as of January 2022, with \$500,000 left to raise.*

### **Impact of opening Future Chefs in Grove Hall:**

- More young people served in our larger facility, gaining experience with equipment in our professional-grade teaching and production kitchen, and an accessible, welcoming neighborhood space for teens to call their own.
- Area mission-aligned partners in education, business and social change have access to space to provide a wide range of experiences and services. Local life leaders and professionals connect with our young people to build their networks of support and stories of success.
- Partners pursue a shared goal of empowering the community through cooking and nutrition classes for local high schoolers, preparing meals for food insecure residents and attracting outside awareness of our mission through kitchen-based events at our expanded facility.

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**With 20% of the goal left to raise, Future Chefs aims to complete the comprehensive campaign this year.**

*We continue to seek leadership gifts to help us cross the finish line.*





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# BUILDING ON OUR PAST STRENGTHENING OUR FUTURE

2008

Paul & Phyllis Fireman Foundation provides \$250,000 to fund the pilot of Future Chefs in local schools.

2010

First grants awarded from The Boston Foundation, State Street, and Amelia Peabody Foundation.

2011

Social Innovation Forum recognizes Future Chefs as an innovator, firmly establishing our place among Boston's leading nonprofits addressing alternative pathways to success.

2015

Future Chefs pilots and establishes apprenticeships with the support of Liberty Mutual and BNY Mellon.

2018

Future Chefs expands to offer paid work-based learning opportunities throughout the year and launches a formal partnership with Boston Public Schools.



# TRANSFORMATIONAL ERA

## OUR 4-YEAR COMPREHENSIVE CAMPAIGN

2018

Future Chefs set an ambitious course for the future. The organization partnered with Community Builders to expand into a larger teaching and production kitchen with offices and meeting space in Roxbury, and quietly launched the Opening Doors Campaign to fund the vision. The Future Chefs' community of donors rallied together and successfully completed the Shipley Challenge, raising over \$1.5M towards Relocation & Build-Out Costs.

2020

Future Chefs met the challenge of the pandemic with the resilience to complete construction of a beautiful, functional headquarters. We provided in-home, affirmative culinary and positive youth development programming to a cohort of students who sustained a positive, productive mindset in the face of overwhelming odds.

2021

In January, Future Chefs officially completed construction at 305 Blue Hill Avenue in Roxbury and in June, students began earning and learning in our new home. While contending with the ongoing pandemic, Future Chefs focused on adapting to our new 5,700 sq. foot space, serving young people, and learning more about our new community.

2022

With your support, Future Chefs will complete the Opening Doors Campaign and make plans to celebrate our 15th birthday, kicking off the next chapter in our new home.





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# WE ARE GRATEFUL FOR OUR EARLY SUPPORTERS

Thank you to the remarkable donors who have already invested in the vision of Opening Doors at 305 Blue Hill Avenue. We are profoundly grateful for their early financial support in making this dream a reality and to Third Sector New England for a key bridge loan needed to move construction forward.

Dick and Feyza Shipley and the Shipley Foundation kicked off the Opening Doors Campaign with a challenge grant. The Shipley Challenge helped Future Chefs raise the first million dollars of this Campaign which unlocked a generous donation of \$500,000 from the Shipley Foundation and subsequent principal gifts from the Mannion Family Foundation and Liberty Mutual Foundation.

100% of the Future Chefs Board participated in the Shipley Challenge.

Joan Archer continues to provide key volunteer leadership in our campaign and created Joan's Corner Booth, a giving circle of philanthropic individuals opening doors for young people in Roxbury.

Photo by Jane Messinger





## INDIVIDUAL AND INSTITUTIONAL SUPPORTERS:

### \$500,000 +

Tristin Mannion and  
Martin Mannion

Shipley Foundation

### \$100,000 - \$499,999

Amelia Peabody  
Foundation

Jane's Trust

Liberty Mutual  
Foundation

Manton Foundation

Massachusetts Executive  
Office of Education

### \$25,000 - \$99,999

The Abbey Group

Joan Archer

Philip Clay and  
Cassandra Clay and  
The Kresge Foundation

Cabot Family  
Charitable Trust

Kathleen Doar and  
the Tom & Patty Doar  
Foundation

Fish Family Foundation

Emily Freedman and  
Andy Freedman

Edward Frechette and  
Ellen Frechette

Erin Griffith and  
Christopher Griffith

Amy Keltner and  
Travis Keltner

Patricia Keegan and  
John Kirsch

Julie Ocko and  
Robert Ocko

Richard and Susan Smith  
Family Foundation

State Street Foundation

James Turner and  
Dierdre Delaney

### \$5,000 - \$24,999

Anonymous

Susan Clare and  
Peter Parker

Brenda Diana

Rose Holmes

Joe Horning and  
Fiona Lovell Horning  
and the Horning  
Family Fund

Joseph Kennard

Matthew Kiefer and  
Nan Porter

Susan Lange and  
Aziz Darouichi

Kacey Muldoon and  
Thomas Muldoon

NBT II Foundation

Tern Foundation

Donald and Elaine Weill  
Family Foundation

### Up to \$4,999

Joan Barrett

Bing Broderick and  
Bob Sances

Josephine Bump

Robert Danziger

Toni Elka and  
Steve Morell

Nancy Foster

Paul Fruitt

Terry Hluchyj and  
Mike Hluchyj

David Ingram and  
Ann Ingram

Jake Kalick

Harold Kalick and  
Kelly Kalick

Katherine Kaufmann

Gene Miller and  
David Miller

H. Bradlee Perry

Paul Donovan and  
Doug Raymond

John Ronayne

Julie Scofield

Julia Shanks

Cynthia Sibold

Katherine Snowden

Linda Thomas



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#### Future Chefs Development Team

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Travis Keltner

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Maggie McNally

Anna Spandorfer

Natalia Urtubey

Kenny Weill

#### Future Chefs Advisory Board

Luis Colon

Gabe Dym

Erin Griffith

Patricia M. Keegan, *Co-Chair*

Travis Keltner

Aquila Kentish

Susan Lange, *Co-Chair*

Thomas F. Muldoon

Robert Ocko

Mike Omenazu

Luther Pinckney

Kay Snowden

Natalia Urtubey

Beatriz Zapater

# JOIN US!

Future Chefs prepares teens for successful life and work after high school.