

Cultured Mornings 2024 Annual Report

Mission

Cultured Mornings empowers youth to reach their full potential by offering practical and applicable life-skill building services with a focus on food security.

Vision

Cultured Mornings seeks to prevent food insecurity and engage in social justice initiatives by creating opportunities through education; skill-building; mentoring; self-empowerment; and service-learning.

Letter From The Director

Hello friends!

Cultured Mornings empowers youth to reach their full potential by offering practical and applicable life-skill-building services focusing on food security. In empowering our youth we had reached our goals to: promote students' understanding of the impact of their food choices on their overall health, introduce students to new and different food options and recipes to enhance healthy bodies, celebrate the legacy of family, culture, and ethnicity as one of many viable meal options, educate students about food deserts and food insecurity and how to overcome those issues and provide information about and training for career opportunities in the culinary industry.

In completing these goals leadership skills were gained, which included: Global learning, learning the differences in cooking techniques, mindfulness, social and emotional intelligence, mentoring, and self-awareness. Some of our partners such as Cherry Pickin, Ameri-corps, JCPS, Chef 2 Impress, Chef Benjamin, Kentucky Greens, and RoamVista helped accelerate these skills through various activities. We have served five schools, and perfected 3 three dishes. Nine students have graduated from our program and three of them went on to intern at Brew and Sip Coffee. The student's feedback is as follows:

- “Team building, transportation, field trips, more healthier food.”

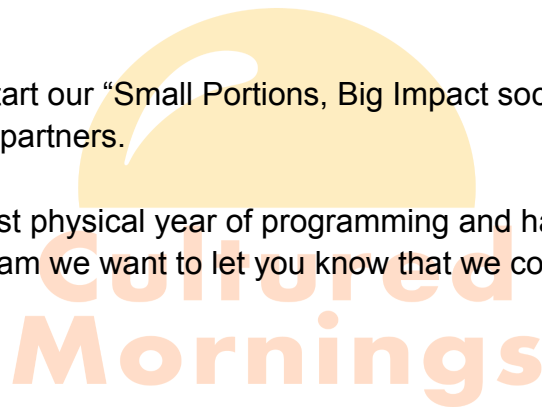
- “What I like about the program is it is well organized, very fun, and has lots of opportunities to cook different foods”
- “More exciting entrees/meals to make (things we don’t cook on a daily at home), helping with transportation, maybe games or something in between.” n

Overall status of our organization currently:

- We have a donated van
- 29 students applied and 7 schools represented in our 2024 - 2025 Culinary Leadership Institute (CLI) program
- Expanded CLI from November 2024 - June 2025
- Field trip scheduled to Better Blend - Louisville - Smoothies, Acai Bowls, Healthy Food in February 2025
- Global virtual learning with Americorps. E-visiting Panama, Central America. Togo, Africa is pending.
- Received a grant to start our “Small Portions, Big Impact social justice initiative” in collaboration with JCPS partners.

As we are leaving our first physical year of programming and halfway done with our second CLI cohort program we want to let you know that we couldn’t have done this without you!

In community,
Marcus
Co-Founder and Director of Cultured Mornings



Letter From The Board Chair

2024: A Year of Growth

During this past year, Cultured Mornings engaged students from Western Middle School, Hudson Middle School, Shawnee High School and Liberty High School in unique nutritional learning experiences. From our initial class of applicants, 20 middle schoolers and 20 high schoolers made up the inaugural Cultured Mornings Culinary Institute.

Working alongside renown local chefs who volunteered their time, students began their first steps into the culinary arts world. However, the lessons went far beyond developing practical kitchen skills to learn about nutrition with a focus on food security.

Cultured Mornings is dedicated to helping young people from economically disadvantaged or marginalized backgrounds learn about healthy and affordable food options. Additionally, Cultured Mornings empowers youths to reduce their food-insecurity and make better nutritional choices.

Further, Cultured Mornings helps children living in food deserts break the cycle of insecurity by providing pathways to healthier lifestyles, food safety and good nutrition. By exposing them to professional culinary arts, students can chart their personal path to learning about nutrition as well as gain insights into career opportunities in the hospitality industry.

Co-founders Marcus Stubbs and Austin Harris are enthusiastic about instructing youths in culinary skills and hospitality services. Harris has more than 25 years of experience in restaurant and catering management. He was one of the co-founders of Super Chefs and Tha Drippin' Crab restaurants. At 18 years old, Stubbs—along with his immediate family, experienced food insecurity first hand. After overcoming this, Stubbs has gone on to receive '40 under 40' recognition for his work in community service.

Together they established Cultured Mornings to promote healthier lifestyles as well as develop leadership skills useful in today's hospitality workforce. Additionally, Cultured Mornings is committed to be a leading force for food justice, to ensure universal access to nutritious, affordable, and culturally-appropriate food for all people.

Throughout this past year, students met once a month on Saturdays in cafe space at Hudson Middle School where they participated in hands-on learning sessions with professional chefs instructing them in kitchen skills, food preparation and nutrition. At the end of the sessions, students, parents and Cultured Morning staff held our first graduation ceremony.

These accomplishments would not have been possible without the support and dedication of Cultured Mornings supporters, including Jefferson County Public Schools, the Snowy Owl Foundation, contributions through Give for Good and the volunteers who donated their time and talents to benefit our students. Our heartfelt appreciation to all those who participated.

As we look forward to the new year, all of us at Cultured Mornings are eager to welcome back our continuing students as well as welcome a new class. We are also looking forward to continuing support of our generous contributors, JCPS, partner schools, parents, students and volunteers to achieve our goal of both empowerment and food security.

Again, thank you for your support.

Michael Bateman
Board Chairman
Cultured Mornings



Board of Directors

Michael Bateman
Board Chair

Dr. Gayle Bartilow
Secretary

Levangela Webster
Vice Chair

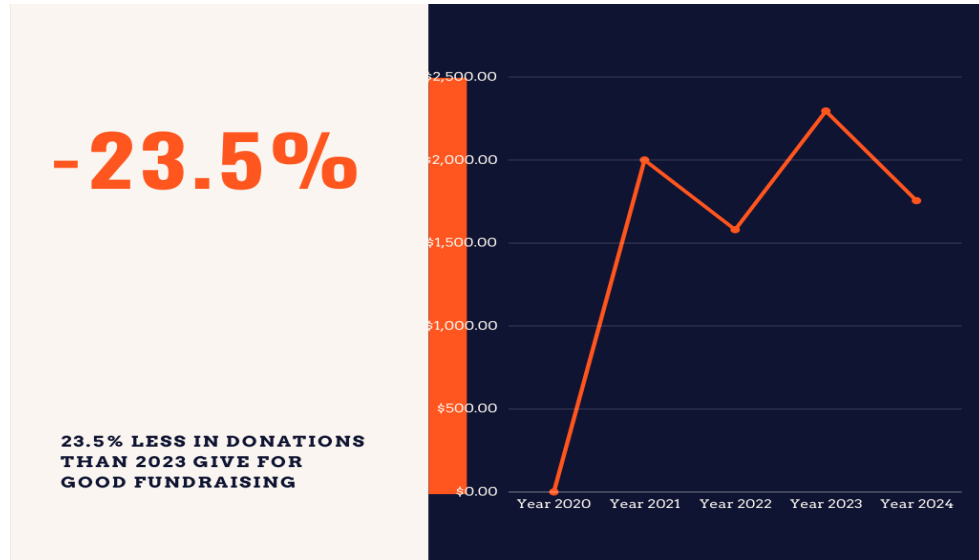


Chef Austin Harris
Co-Founder & CIO

**Cultured
Mornings**

Marcus Stubbs
Co-Founder &
CEO/Director

Give for Good 2024



Current Work

Cultured Mornings is currently engaging students through its Culinary Leadership Institute. Through partnership, Cultured mornings is also offering catering services. Partnerships and finding opportunities to work alongside other organizations has helped Cultured Mornings spread its mission and vision, and has helped Cultured Mornings offer its Culinary Leadership Institute to more students!

Next Steps

Cultured Morning's next steps are to continue the second cohort of the Culinary Leadership Institute, hold a graduation ceremony upon the second cohort's conclusion, continue developing relationships with additional JCPS schools, and apply for additional grants. As we head into 2025, Cultured Mornings will be taking action to increase the awareness of the Culinary Leadership Institute, preparing for what Give for Good 2025 might look like, and using our resources to create even better experiences for the students in our program.

For More Information Check Out Our Website and subscribe to our newsletter

<https://www.culturedmornings.org/>

Romans 12:13