

Future Fund Grant Report

To
 The Future Fund Board of Governors
 City of Hamilton
 April 15, 2019

We are very appreciative of your response to our request of funding, in the amount of \$102,434.50 from the Future Fund. When we received word that we had been approved for \$102,000.00 we were extremely pleased and enabled to begin moving towards our target for completion of the project. While our overall costs for the project exceeded our estimates, the additional funding was found and we are very pleased with the results.

Many construction projects experience delays and challenges as did this one. An accounting of this was included in our report of September, 2018. These challenges, however, were all addressed and with the support of a good contractor, a wise consultant and a member of our Board of Directors our project is completed and we are pleased to present this final report to you.

Update on Goals and Objectives of the Project

Our application included a number of Goals and Objectives. These are listed below along with a report on each one.

1. Install a commercial grade kitchen in the “Phase 3” area of our renovations at 601 Burlington St E, Unit B.

This picture shows the kitchen space after initial electrical work, initial plumbing at HVAC had been installed. This was done as part of a larger project and, of the total cost of that project we allocated a percentage (based on floor space) to the kitchen project.



In this picture you can see that the floors have been installed, some additional electrical and plumbing work has been done and kitchen equipment is starting to arrive.

While still very much a construction site, the Rational Self Cooking Centre unit has arrived and is set in place. This unit eliminates the need for installation of gas lines and prepares large quantities of food efficiently. Special training is offered on effective use of this system.



The kitchen is fully installed and ready to go. The walk-in fridge is at the back on the left, the commercial dishwasher on the left and the commercial grade Rationale cooking unit on the right.

2. Increase the nutritional value of the food and snacks we provide during our programs.

This was a recommendation of a professional external review which was done on our programs by the Centre for Community Based Research. As well as endorsing our program theory and validating the impact we have on our participants, their families and their communities, the Final Report from their study included a recommendation regarding food and snacks. A recommendation we have been addressing since then.



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When our vision for this kitchen are fully implemented and we have a staff person focused on food preparation AND teaching culinary skills to youth, we will not only be able to do this but ALSO provide valuable training, on site. In the meantime, with the kitchen now finished we have already begun to enhance our food program and expect to be utilizing the full potential of our new kitchen by the end of 2020.

While our older children receive their entire meal at one time and eat, together with the staff and volunteers, while watching fun videos, staff has learned that for the younger children, distributing elements at different places during the program results in more nutritious portions being consumed and less waste.

We are not yet finished with this objective, seeking healthy, nutritious food options which can be ordered in or prepared in our kitchen and which will be well received by our participants will be an ongoing goal.

3. Provide opportunities for service, learning and growth for our youth participants.

Our youth continue to serve in many ways. This is, in fact, one of the key objectives of our CityYouth program. On any given Saturday, over 200 volunteers are needed in many different capacities. These include both adult and junior leaders; and many of the adult leaders are graduates of our programs.

Junior Leaders and CityYouth participants or graduates serve in many ways including encouraging, supporting and overseeing child participants on buses and in the programs, taking attendance and maintaining counts, organizing and serving food to all participants and volunteers, serving as part of a tech team, as part of one of the stage team or simply helping a child who is struggling. As our vision for the kitchen is realized, they will also be involved in food preparation.



4. Use the facility as a means of supporting the community.

During 2018, as part of a three day “Big Dream Showcase” we brought over 600 community members into our facility to help them better understand our vision and mission. At that time, an external caterer was hired to prepare and serve food to all those who visited with us. The kitchen was not at the time completed, but progress was sufficient that, with their own equipment, they were able to use it as a staging area.



During 2019, we will begin to explore conversations with other community organizations regarding partnership with them which would include access to our facilities, including the kitchen, studio theatres and general meeting spaces.

The kitchen has been installed and we are thrilled with it. Thank you to the Hamilton Future Fund for your support in building solid foundations for greater impact on both our program participants and our community.

Financial Report

Income

Hamilton Future Fund	\$102,000.00
General Funds	<u>\$ 8,040.06</u>
Total Income	<u>\$110,040.06</u>

Expenses

HVAC, Flooring, Initial Plumbing, General Labour	\$ 15,255.00
Avondale Restaurant Equipment	
Electrical	\$14,678.70
Equipment	\$73,083.41
Installation	\$ 4,762.95
Additional Plumbing	<u>\$ 2,260.00</u>
Total Avondale	<u>\$ 94,785.06</u>
Total Expenses	<u>\$110,040.06</u>
Net Profit/Loss	\$0.00