

FoodChain's mission is to forge links between our community and food through education and demonstration of sustainable food systems. We are located in the Bread Box, an old bread factory in downtown Lexington where our residential neighbors have limited access to fresh, healthy food. While FoodChain is most known for our indoor aquaponics farm that grows fresh food in our urban community, we are now expanding to provide cooking education to underserved Lexington youth. During the upcoming 2016-2017 school year, we plan to do so through a 6-week afterschool program called *Cook. Eat. Grow.* We will offer these programs to the three elementary schools in our immediate vicinity, which also have some of Lexington's highest percentages of Free & Reduced Lunches, indicating lower income and more food insecure communities.

Join us in this effort by becoming a Corporate Sponsor of the *Cook. Eat. Grow. Program* by making a donation of \$5000 (Gold), \$2500 (Silver), or \$800 (Bronze). Your business will become a key contributor to the improved diets of Lexington youth while increasing fresh food access and equity in these underserved communities. In addition, as a Corporate Sponsor, your business will receive a number of benefits including name recognition and tax benefits. The details of each Sponsorship Level, as well as the program's budget, is attached.

The need for youth culinary education is critical. More than 48 million Americans are considered food insecure – 15 million being children. These youth oftentimes live in what's termed as "food deserts." This means that a percentage of the population live at or below the poverty level while the nearest grocery store that sells fresh and healthy food products is more than a mile away. What you do find in these neighborhoods are many fast food restaurants and convenience stores that sell highly processed fatty foods. Thus there is also an increased prevalence of diet-related diseases, such as diabetes, obesity, and heart disease that affect children as well as adults.

Being located in one of Lexington's food deserts, FoodChain is strategically positioned to address these issues by empowering youth to take charge of their diets as well as increase access to fresh and healthy foods. This summer we already piloted a version of this program and we've now received a great deal of interest by elementary school students to learn the essential life skill of cooking. Additionally, we've established partnerships with our neighborhood schools who trust us to provide meaningful, effective, and fun programming to their students and help us target and recruit the most atrisk students. By launching the *Cook. Eat. Grow. Program* into an afterschool program, we anticipate providing over 800 educational hours specifically around cooking and nutrition education. Your business could become part of that impact for Lexington youth today.

Should the sponsorship levels not meet your company's abilities, know that any contribution (financial or in-kind) will be greatly appreciated and welcomed in this much-needed culinary program. If you are interested in becoming a Sponsor today, please call or email our Education & Outreach Coordinator, Reena Martin, at Reena@foodchainlex.org or (859) 428-8380.

Sponsorship Levels

Gold \$5000	Silver \$2500	Bronze \$800
Funds ENTIRE 2016-2017 Cook. Eat. Grow. Program at 3 elementary schools (Total of six 6-week sessions)	Funds one season (Fall or Spring) for 3 elementary schools (Total of three 6-week sessions)	Funds one 6-week session for one local elementary school
Provides 800-1000 cooking and nutrition education hours to 100-250 students	Provides 400-500 cooking and nutrition education hours to 50-125 students	Provides 135-180 cooking and nutrition education hours to 15-20 students
Tagged in "Thank You" social media post for each Spring and Fall season (2 total) to 3,000+ followers	Tagged in "Thank You" social media post to 3,000+ followers	Tagged in "Thank You" social media post to 3,000+ followers
Website linked in e-newsletters announcing each season (2 total)	Website linked in e-newsletter announcing the season (1 total)	Company mentioned in e-newsletter announcing classes
Recognition at all session graduations (6 total)	Recognition at all session graduations (3 total)	Recognition at session graduation (1 total)
Company logo on all recruitment flyers (distributed to all upper level students at 3 schools 2x per year)	Company logo on all recruitment flyers (distributed to all upper level students at 3 schools)	Company logo on all recruitment flyers (distributed to all upper levels students at 1 school)
Company logo on FoodChain's website for ENTIRE school year	Company logo FoodChain's website for either Spring or Fall semester	
Full (1 hour) Farm Tour for a group of 25 people at our innovative indoor aquaponics farm	Full (1 hour) Farm Tour for a group of 10 people at our innovative indoor aquaponics farm	
Company name on permanent signage in FoodChain's new kitchen (currently under construction)		

Program Budget for One School, One Session						
	Cost per Unit	# of Units	Total			
Ingredients	\$40.00	6	\$240.00			
Equipment	\$30.00	6	\$180.00			
Labor	\$50.00	6	\$300.00			
Printing	\$10.00	6	\$60.00			
Miscellaneous	\$20.00	1	\$20.00			
		TOTAL	\$800.00			

Budget for ENTIRE 2016-2017 Program						
	Cost per Unit	# of Units	Total			
Ingredients	\$40.00	36	\$1,440.00			
Equipment	\$30.00	36	\$1,080.00			
Labor	\$50.00	36	\$1,800.00			
Printing	\$10.00	36	\$360.00			
Miscellaneous	\$20.00	16	\$320.00			
		TOTAL	\$5,000.00			