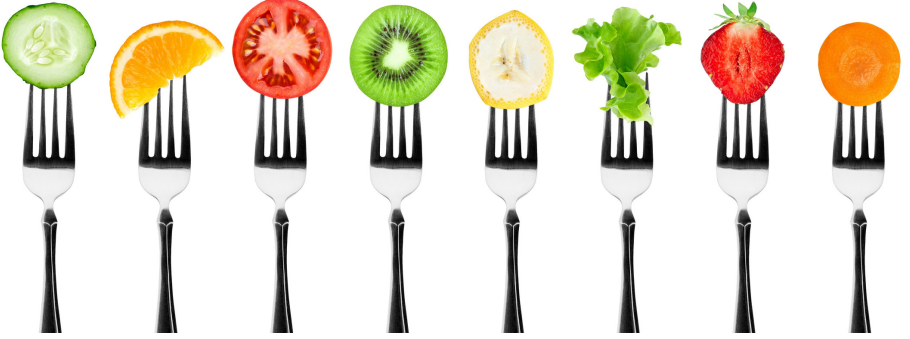




YR
2024

FUTURE FOODIES



TRANSFORMING
CHILDCARE MEALTIMES
INTO SOMETHING
AMAZING!



MEALS A MONTH

Locally-sourced organic ingredients

Chef-made, USDA approved, healthy,
nutritious & delicious
family-style meals

Delivered fresh daily

Opportunities for kids to develop
practical daily life skills



FOR MORE INFO:
tenel@ugkcommunityfirst.org
ugkcommunityfirst.org

PROVIDING CHEF MADE
DELICIOUS HEALTHY FOOD



Kids Love

Our Meals!



DAY CARE & YOUTH CENTER EDUCATION



Our exclusive UGK-CF QR code system provides caregivers and parents easy access meal information & empowers them to make informed daily dietary choices.

Discover more than just kids meals on our platform

- Chef favorite recipes
- Fascinating fun facts
- Information about the country of origin of meals and the history of the dish

This enriching experience promotes cultural & nutritional awareness and offering parents the opportunity to recreate their child's favorite dishes at home.

Our platform also includes access to our monthly meal calendar, so parents are ensured that their child is receiving wholesome and nourishing meals throughout the month.

PARTNERS

Our deepest appreciation to our partners for their continued support ensuring we are able to prepare and serve healthy, hearty, & fulfilling meals to our community.



FOR MORE INFO:
tenel@ugkcommunityfirst.org
ugkcommunityfirst.org



MEET OUR CULINARY DIRECTOR




*Hell's Kitchen
Finalist
Season 20*

Richmond native Chef Steve Glenn has dedicated his life to exploring the nuances of Culinary Arts. He started with humble beginnings, gaining interest in the art of cuisine from his grandmother at the age of 10 years old. Over the course of his career he's worked his way through the ranks of the industry, gaining knowledge from world renowned chefs along the way. At the age of 21, he competed in Gordon Ramsay's Hell's Kitchen where he finished as a finalist and took home the coveted Black Jacket. From there he moved back home to Virginia and worked as executive sous chef at Richmond Country Club for 4 years. At 25, Steve took on the title of Executive Chef of The Black Hen and Bar Blue in Blacksburg Virginia. During his time in Blacksburg he was able to maintain The Black Hen's Reputation as the best restaurant in town. Eventually Chef Steve decided to venture independently as a traveling private chef and consultant. He received excellent reviews all along the east coast before deciding to settle back down in his hometown of Richmond Virginia.



"UGK-CF's daycare & family meal program and youth culinary training program work hand in hand to address the issue of juvenile crime. By providing nourishment and culinary education, we not only contribute to the well-being of children and their families but also create opportunities for youth to explore their potential and channel their energy into something meaningful, reducing the likelihood of engaging in criminal activities."

STEVE GLENN

THE PERFECT PARTNERSHIP



It Starts at the Farm

Shalom Farms staff and their many volunteers plant and tend to crops throughout the growing seasons, harvesting over 600,000 servings of produce annually and distributing it through their community partners and mobile markets.

UGK-CF Pick UP

UGK-CF makes weekly visits to Shalom to pick up donated produce, taking it back to its community kitchen in the heart of Richmond.



Prep Time!

UGK-CF's kitchen team prepare donated produce for use in meals or for storage for use in the winter months.



Packaging & Delivery

UGK-CF staff & volunteers package and label prepared meals and deliver them to non profit community partners who serve the food insecure in the Richmond Metro Region.



Since 2020, over 700,000 fresh, organic, healthy, chef-made meals delivered to those in need in the community





Greater Richmond Area, estimated 16.6% of children under the age of 18, lives in food-insecure households

FEEDING AMERICA 2021

The Underground Kitchen Community First has been dedicated to feeding the food insecure since March 2020

700,000

healthy meals throughout the Greater Richmond community

OUR HISTORY

UGK Community First is a 501(c)(3) organization established in March 2020 as a direct response to the COVID-19 pandemic when The Underground Kitchen, a roving experiential dining company, was forced to shutter its business.

We immediately saw the deep need running through our community for nutritious, non-processed, homemade meals.

We felt the calling to do what we could in addition to the immediate need for employment support in the the rapidly declining restaurant industry due to COVID-19.

Now, UGK-CF supports food insecure children, families, and seniors through community-based feeding and educational programs; providing a consistent source of nutritious and healthy, chef-made meals to the food insecure living in underserved communities and those in food insecure situations due to environmental or social events.

Attentive to the diversity within our communities, UGK-CF takes into account the needs of different cultures, dietary restrictions, health concerns, environmental limitations, and food preferences. We pride ourselves in uplifting recipes, providing food with dignity to the Richmond community.

Our culinary team & staff are dedicated to serving all groups within the community and embrace diversity; promoting chefs and industry workers of color, women and LGBTQ+ who most often are underrepresented in the culinary world.

FOR MORE INFO:
tenel@ugkcommunityfirst.org
ugkcommunityfirst.org