



2025 IMPACT REPORT

A Movement With Momentum

Building the Essential Infrastructure for a Healthier Society



Photo: University of South Alabama

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Dear friends, supporters, and members,

Ten years ago, we asked: what if the kitchen could be the frontline of health?

A small group of physicians, chefs, dietitians, and researchers believed it could—and the Teaching Kitchen Collaborative (TKC) was born. Today, we are living the answer.

Teaching kitchens are entering the mainstream. Federal agencies are advancing them through Food Is Medicine. Medical education is embedding nutrition as a core competency. Health systems are integrating culinary medicine into care. And teaching kitchens are showing up everywhere—from hospitals to community spaces—meeting people where they are.

What was once a question is now a movement.

In a decade, we have grown from 20 founding organizations to more than 75 member institutions and corporations, alongside hundreds of individual professionals. Together, we have moved from pilots to protocols, from proving impact to asking how to sustain teaching kitchen interventions at scale.

In 2025, that momentum accelerated. We welcomed an extraordinary cohort of new members, expanded our research, and strengthened our network. Teaching kitchens are no longer experimental—they are expected.

But evidence is not enough, and momentum does not ensure permanence.

As we enter our second decade, the TKC's work now becomes infrastructure: building the standards, reimbursement models, curricula, and professional pathways that will make teaching kitchens enduring. We are working toward a future where teaching kitchens are essential healthcare infrastructure, and every health professional graduates with both a stethoscope and a cutting board.

This report reflects that transition. In 2026, we will convene leaders at the AAMC headquarters in Washington, DC to advance nutrition in medical education, and gather in Boston for the Teaching Kitchen Research Conference to accelerate this work together.

This is your impact—built by innovators, strengthened by believers, and sustained by partners who see this as an investment in health. *Together, we are not just imagining a healthier future—we are building it.*

With deep gratitude,



Katie Welch
Executive Director



OUR VISION & MISSION

We envision a world where people are equipped and inspired to pursue lifelong health and wellness.

Our mission is to build and support a global network dedicated to improving lives through transformative culinary and lifestyle education.

We seek to answer the question:

What can we do together that we cannot do on our own?





Photo: University of South Alabama

ABOUT US

The TKC is the only nonprofit membership organization supporting the growth, proliferation, and refinement of teaching kitchens to improve human and planetary health. Founded in 2016 by leaders from Harvard T.H. Chan School of Public Health and the Culinary Institute of America, the TKC united early advocates of teaching kitchens as a public health intervention. In 2020, the TKC became an independent 501(c)(3) nonprofit, and today, we are a growing network of Organization, Corporate, and Professional Members advancing teaching kitchens worldwide.

WHAT WE DO

Build a Thriving Community

We bring together current and aspiring culinary medicine professionals to share best practices, exchange ideas, and grow teaching kitchens across the globe.

Champion Research & Collaboration

We connect members with evidence-based insights across public, private, and nonprofit sectors, grounding teaching kitchen programs in the latest science. Our members' generous sharing and collaborative work is our greatest asset.

Expand Global Impact

Through member-led webinars, co-created resources, and innovative tools, we equip our community to expand teaching kitchen programs across the globe.

Advocate for Change

We provide a unified platform for policy action, securing recognition and support for teaching kitchens at the state and federal levels, in healthcare, education, and beyond.



Photo: University of Vermont Medical Center

“As founding members of the TKC, we’ve shared in 10 years of growth, learning, and deep connection. Looking back, it’s clear that relationships have been the greatest gift. Being part of a community that is both compassionate and deeply knowledgeable is rare. The recognition that comes with being part of this Collaborative has helped catapult our program and expand our visibility far beyond what we could have achieved on our own. The TKC has expanded our thinking and reminded us that we are not doing this work alone.”

- R. Leah Pryor, University of Vermont Medical Center, TKC Founding Member

YEAR IN REVIEW: 2025 LANDMARKS

JANUARY

Published the first paper from our groundbreaking Teaching Kitchen Multisite Trial in the journal *Nutrients*. The protocol paper outlines an 18-month randomized controlled trial evaluating the feasibility of a 12-month, 24-class hybrid lifestyle intervention across four TKC member sites, laying the foundation for future publications.

FEBRUARY

Expanded Organization Membership across sectors

We welcomed five new Organization Members—University of Kentucky, University of Memphis, Mississippi State University Extension, University of Wisconsin Health, and Vetri Community Partnership—reflecting the growing reach of teaching kitchens across sectors and regions.

MARCH

Brought Food Is Medicine advocacy to Capitol Hill

Our director of membership and programs, Allison Righter, joined nearly 200 advocates—including TKC members—at the 2nd Annual Food Is Medicine Advocacy Day on Capitol Hill. "The momentum around teaching kitchens as essential education to support all FIM interventions is stronger than ever," she reported.

Launched the Ultimate Teaching Kitchen Toolkit

During National Nutrition Month, and led by our Nutrition Committee, we introduced the Ultimate Teaching Kitchen Toolkit—a first-of-its-kind resource to help plan, build, and sustain high-impact teaching kitchen programs. With more than 240 downloads in 2025, the Toolkit is accelerating adoption across sectors.

APRIL

Strengthened governance and strategic alignment

Our Board of Directors had their first-ever retreat in Cincinnati, OH, hosted by board member Robert Edmiston at the Meshewa House in Indian Hill. In addition to internal meetings, our Board and leadership team visited local Organization Members, including the Cincinnati Museum Center, Turner Farm, and Cincinnati Hills Christian Academy.

Advanced national momentum around nutrition in medical education with new grant support

With funding from the Ardmore Institute of Health, Novo Nordisk, and the Vitamix Foundation, we are planning to convene innovators and stakeholders in April 2026 to identify effective strategies to teach and assess nutrition in medical education settings. Hosted at the Association of American Medical Colleges (AAMC) headquarters, and with active

participation of the National Board of Medical Examiners (NBME) and the Accreditation Council for Graduate Medical Education (ACGME), this convening will feature the work of presenters selected from over 90 applicants.

MAY

Grew the TKC team to support expanding impact

Sarah Reynolds, MScN, joined our team as membership and program coordinator, bringing expertise in community health and nutrition education to strengthen member engagement.

Shared emerging research at national conference

Our director of research, Dr. Jennifer Massa, presented early data from the Teaching Kitchen Multisite Trial at the Obesity Medicine Association conference, highlighting promising biometrics and behavioral outcomes. TKC members also led a hands-on culinary medicine workshop at the conference, further elevating the role of teaching kitchens in obesity care.



TKC Launches the Ultimate Teaching Kitchen Toolkit in March

JUNE

Strengthened presence in academic medicine

We were accepted into the AAMC's Council of Faculty and Academic Societies. Executive director Katie Welch represented the TKC at the summer meeting, contributing to national dialogue on prioritizing nutrition in medical education.

JULY

Expanded access through membership and scholarships

We welcomed 12 new Organization Members, including three inaugural scholarship recipients supported by the David R. Clare and Margaret C. Clare Foundation: GreenRoots (Chelsea, MA), Carroll County Public Library (Westminster, MD), and Nourish Up (Charlotte, NC). Our new scholarship program broadens access for community-based organizations advancing nutrition education in underserved areas.



2025 Teaching Kitchen Symposium Attendees

AUGUST

Enhanced value for professional members

We upgraded benefits for Professional Members, including new learning resources and networking opportunities, in order to better support individual teaching kitchen champions and tie their work to the broader movement.

SEPTEMBER

Launched inaugural fundraising campaign

In celebration of the TKC's 10th anniversary, we launched *A Decade of Cooking Up Health*, our first fundraising campaign in which all gifts were matched by a generous anonymous donor up to \$50,000. This campaign was both a celebration and fueled continued growth across our research, education, and advocacy efforts.

OCTOBER

Expanded reach through educational programming

We concluded our 2025 webinar series with two sessions focused on culinary medicine and GLP-1 therapies, as well as practical recipe workflow strategies. The series reached our largest audience to date and continues to drive engagement through on-demand access.

Elevated teaching kitchens at FNCE

At the Food & Nutrition Conference & Expo (FNCE) in Nashville, TN, we were represented by director of membership and programs, Allison Righter, who hosted a booth and moderated a session on underutilized foods, highlighting the growing role of dietitians in advancing teaching kitchen impact.

NOVEMBER

Expanded storytelling capacity

Brian Hogan Stewart joined our team as marketing and communications consultant, bringing his experience in mission-driven communications work and storytelling to help us share engaging content that spotlights our field-building work and the collective impact of our members.

Engaged with food systems leaders at Google Food Lab

Executive director Katie Welch represented us at the Google Food Lab in Sunnyvale, CA, joining a global community of leaders working to drive transformative change in food systems.

DECEMBER

Hosted Teaching Kitchen Symposium and Annual Members' Meeting

We welcomed 250 professionals across healthcare, culinary arts, education, and research to Scotts Valley, CA for our 2025 Teaching Kitchen Symposium at 1440 Multiversity. The Symposium was followed by our Annual Members' Meeting, bringing the community together to reflect on progress and align on priorities for the year ahead.

Secured funding to begin teaching kitchen certification

We were awarded a large grant from the Pedersen Foundation to support our development of a Teaching Kitchen Certification program, with tracks focused on patient care and health professions education.



TEACHING KITCHEN SYMPOSIUM

DECEMBER 9-11, 2025

1440 MULTIVERSITY | SCOTTS VALLEY, CA

VOICES FROM THE SYMPOSIUM

"I attended as a sponsor and hearing the sessions and speaking with attendees **helped me understand how I can better serve them** as they are stretched so thin. Things as simple as sending ingredients or resources feel like a light lift from my end but can be put to great use."

"I [now] have **strong evidence that teaching kitchens improve health outcomes that I can take to leadership to make a case for more funding** and support for our teaching kitchen. I made amazing connections to others working in this space that I know I can call upon when questions arise."

"The most valuable aspect of the Symposium was the **depth of peer-to-peer exchange among leaders actively implementing teaching kitchens across healthcare, academic, and community settings**. The candor around challenges, scalability, reimbursement, evaluation, and cultural relevance was great to hear."

"The Symposium overall was such a great reset. It has made me more intentional with my practice, and it was **great to see so many like-minded professionals ready and willing to support others**. I am highly recommending this Symposium to my team and hope for its continued presence in the coming years."



ATTENDEE SNAPSHOT

245
TOTAL ATTENDEES



187
ORGANIZATIONS REPRESENTED



121
HEALTH PROFESSIONALS

50% TOTAL ATTENDEES

GEOGRAPHIC REACH

40
STATES

6
COUNTRIES REPRESENTED

12

INTERNATIONAL REGISTRANTS



EVENT ENGAGEMENT



636 COMMUNITY BOARD MESSAGES

60 PHOTOS SHARED

2,061 ATTENDEE PROFILE VIEWS

705 PRIVATE MESSAGES

93% APP DOWNLOAD RATE



ATTENDEE SATISFACTION



97%

RATED THE SYMPOSIUM HIGHLY

Overall satisfaction score: 4.7 / 5

95%

WOULD RECOMMEND TO COLLEAGUES

97%

AGREED THE SYMPOSIUM WAS A VALUABLE USE OF THEIR TIME



MEMBER IMPACT



MEMBERSHIP SNAPSHOT



72

ORGANIZATION MEMBERS

↑ 16% INCREASE FROM 2024

3

CORPORATE MEMBERS

358

PROFESSIONAL MEMBERS

↑ 7% INCREASE FROM 2024

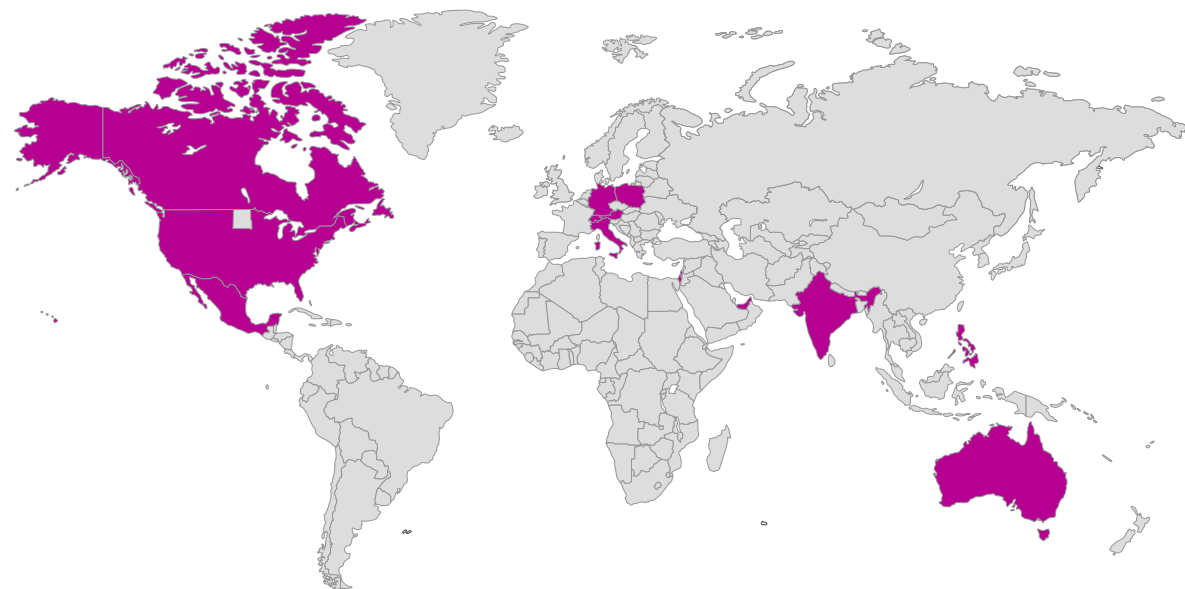


“Membership in the Teaching Kitchen Collaborative has connected us with an innovative network of leaders in culinary medicine. It gives us valuable opportunities to learn from the best in the business and share approaches that have worked for us, helping ensure our programs remain evidence-based and aligned with best practices.”

— April Matsuno, MSc, RD, Alberta Health Services

MEMBER REPRESENTATION

47 STATES AND 12 COUNTRIES



ORGANIZATION & CORPORATE MEMBERS

In 2025, our **75 Organization and Corporate Members** advanced teaching kitchen programs across diverse institutional settings. These findings from our member impact survey offer a snapshot of the state of teaching kitchens today, highlighting key insights on facilities, programming formats, populations served, and reach.

ORGANIZATION TYPE

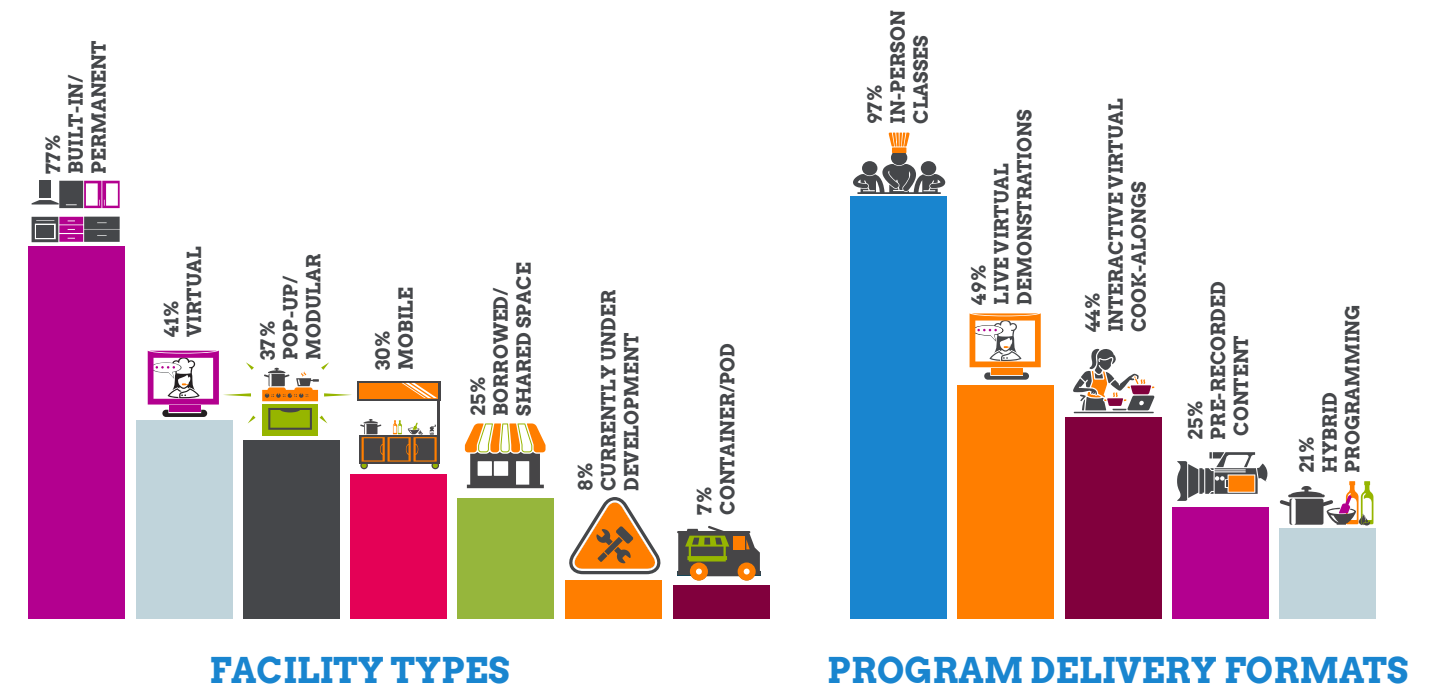


FACILITIES & PROGRAM DELIVERY

872

TEACHING KITCHEN FACILITIES OPERATED IN 2025

↑ 16% INCREASE FROM 2024



FACILITY TYPES

PROGRAM DELIVERY FORMATS

*Statistics as of December 2025

REACH & ENGAGEMENT

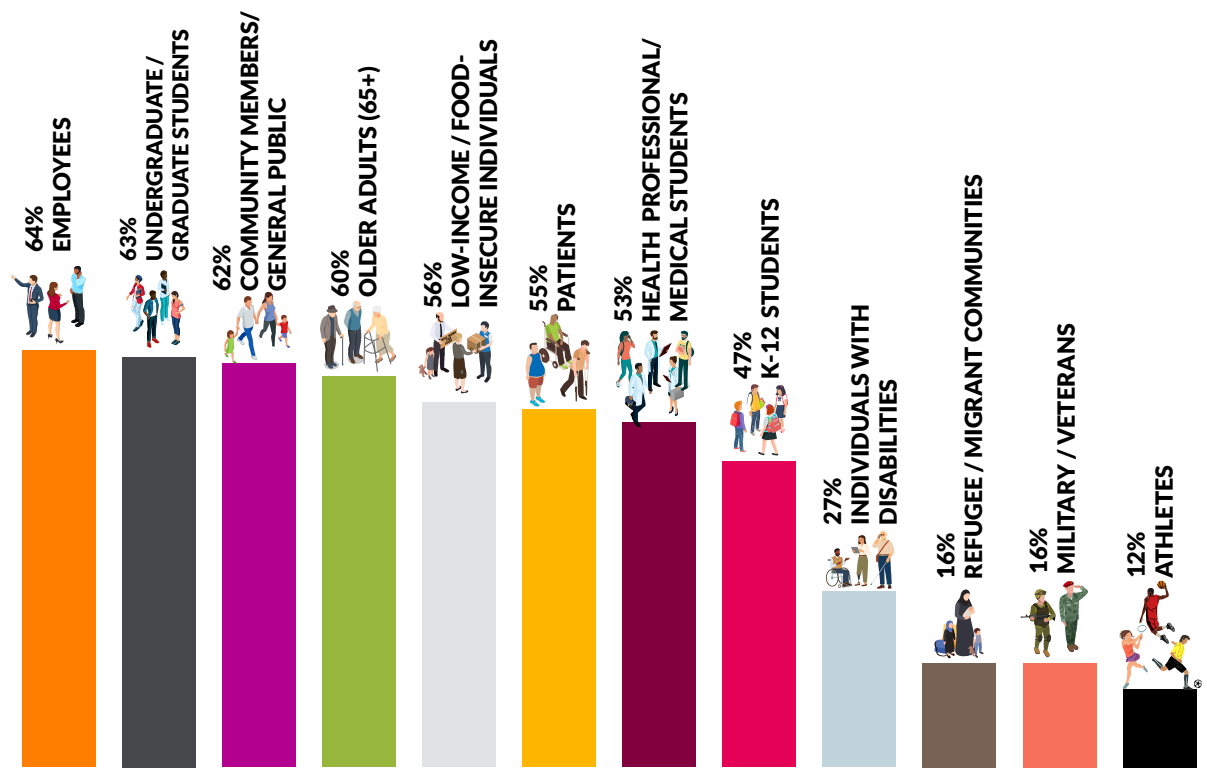
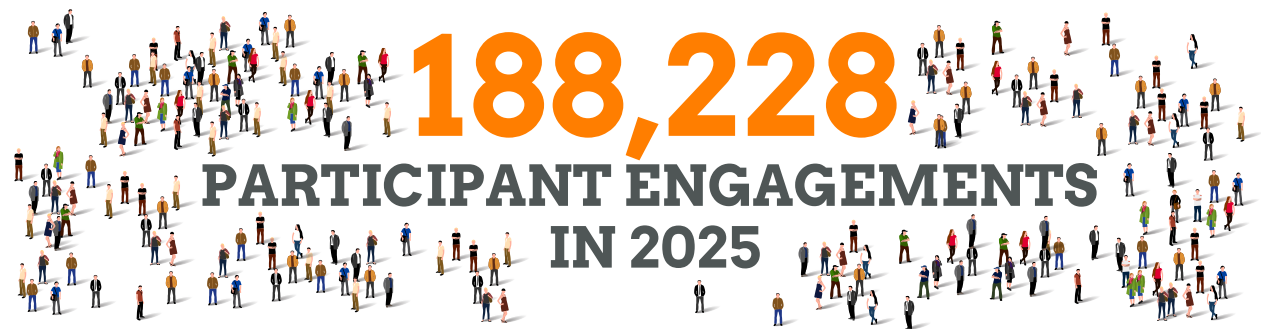


IN-PERSON PROGRAMS

13,275 CLASSES DELIVERED
162,728 PARTICIPANT ENGAGEMENTS
+22% FROM 2024

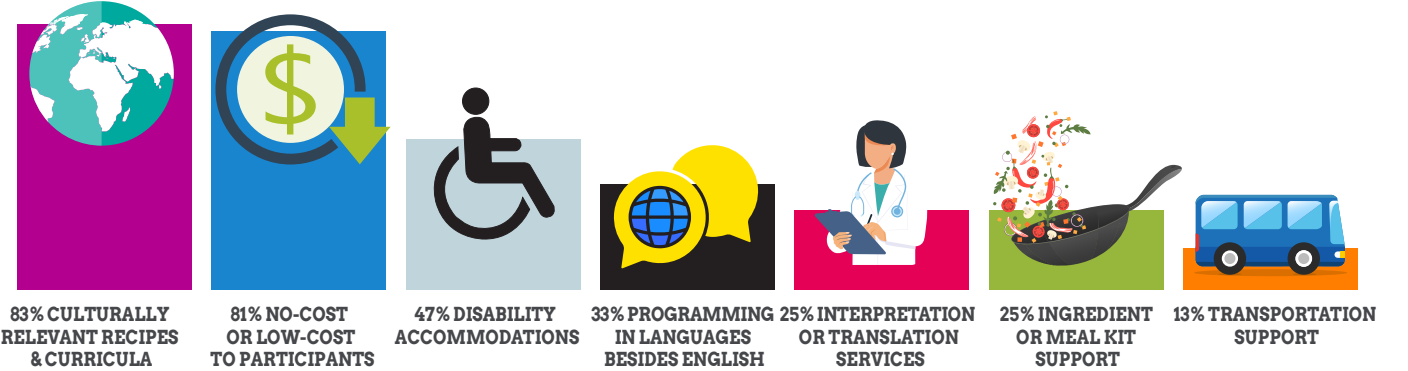
VIRTUAL PROGRAMS

2,107 CLASSES DELIVERED
25,500 PARTICIPANT ENGAGEMENTS



DIVERSE POPULATIONS SERVED

ACCESSIBILITY & EQUITY STRATEGIES



63% OF ORGANIZATION MEMBERS REPORTED EXPANDING PROGRAMMING IN 2025



"The TKC has supported our growth by exposing us to best practices, fostering meaningful peer connections, and strengthened our program design and evaluation... We continue to grow and I credit the success to our membership with the TKC."

— Ashley Van Cise, RDN, LD, Children's Healthcare of Atlanta

Photo: UW Health

MEMBER STORY: COOKING FOR ONE, TOGETHER

Spartanburg Regional Healthcare System
Greer, South Carolina

When Spartanburg Regional's Culinary Medicine Program ran a four-part cooking series for a local cancer nonprofit, they initially held it in a staff breakroom. One participant came to every single class, though the team didn't know she was caring for a spouse on hospice at home.

Not long after the final session, Chef Caroline Worthy received an email from the participant.

"During the last weeks of my spouse's life, they didn't eat much. Until then, I was their favorite cook. I'd like to start cooking again—I love Asian food," the email read, with the participant asking to take part in upcoming classes.

The heartfelt response inspired a new offering, and shortly after the team launched a new "Cooking for One, Together" class designed for those navigating loss and learning to cook for just themselves again. Fittingly, first class was built around an Asian-inspired menu.

"What an honor," the Spartanburg team wrote, "to have been such an intimate part of this person's life."



Photo: Spartanburg Regional Healthcare System

OUTCOMES IN ACTION

Presbyterian Healthcare Services, Albuquerque, NM

Organization Members are producing increasingly compelling outcome data. At Presbyterian Healthcare Services (Albuquerque, NM), participant survey data from 2025 programs tell a powerful story:

- ☛ 96% felt more confident creating healthy meals at home
- ☛ 80% reported improvement in A1C, blood pressure, cholesterol, or weight
- ☛ 92% reported eating more fruits and vegetables

87% of participants also reported an improved understanding of basic nutrition. This shift from virtual classes in 2024 toward in-person formats in 2025 (77% vs. 23% virtual) mirrors a broader trend across the network: **when people cook together, something changes.**

“This work can be challenging especially when there are not a lot of resources and people power to support classes. The TKC provides support, validation, and inspiration to keep this work moving forward. Just when I am starting to feel the burn out come on, I attend a TKC committee meeting or webinar and feel reinvigorated to push through. Thank you TKC!”

— Ashley Dunworth, MS, RDN, CDCES, Presbyterian Healthcare Services Albuquerque, New Mexico



Photo: 1440 Multiversity



Photo: Keck School of Medicine of USC

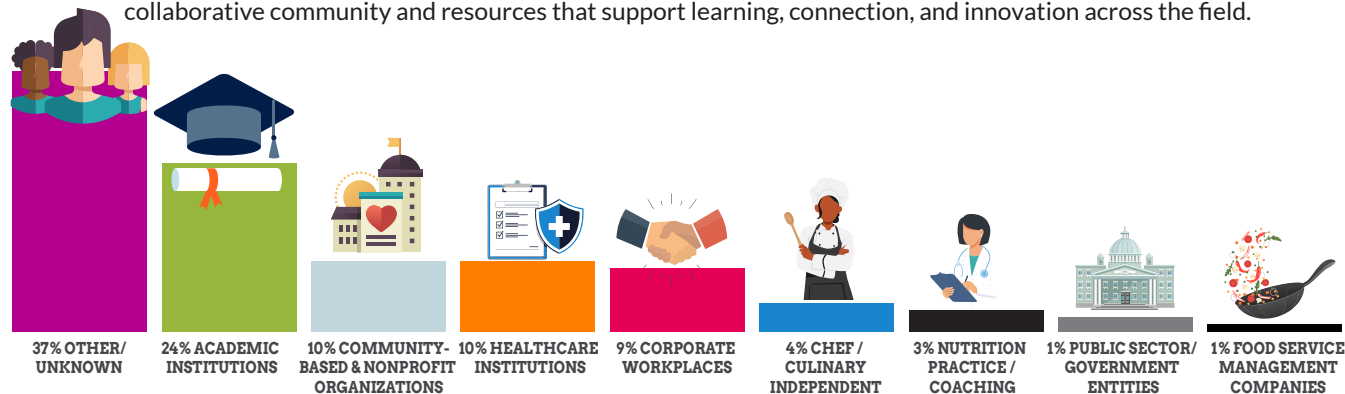


“TKC has given me the opportunity to stretch myself. I’m constantly learning from other members, whether it is through the webinars or resources on the website or social media posts, it’s really exciting and nourishing...we are all in this together.”
 — Lauren Chandler, MSW, Lauren Chandler Cooks, LLC; TKC Professional Membership Engagement Chair

Photo: 2025 Teaching Kitchen Symposium

PROFESSIONAL MEMBERS

In 2025, our **358 Professional Members** came from **47 US States** and **eight countries**, reflecting the expanding national and international interest in teaching kitchens. As illustrated in the chart below, our individual members work within a diverse range of professional settings, benefitting from access to our collaborative community and resources that support learning, connection, and innovation across the field.



“
 We regularly refer to and access tools and support provided by the TKC to operate our teaching kitchen.”

— Sven Gierlinger, Northwell Health



Photos: 2025 Teaching Kitchen Symposium

“
 The TKC has been vital to us, as we are a new community-based program without support from a larger institution. We have leaned on the support of other members as we learn how to better run our programs and operation, and made great use of the resources and curricula on the portal.”

— Jojo Emerson, MPH, GreenRoots

MEMBER HIGHLIGHTS

SCALE & INNOVATION

While graphs and charts capture the scope of impact, the following five member examples highlight the extraordinary scale, diverse partnerships, and true innovation taking place across our network:

Boston Medical Center (Boston, MA): 160 in-person and 60 virtual classes serving 2,100+ participants; using TKC's recipe template to develop a BMC Teaching Kitchen cookbook; launched partnership with DoorDash to deliver medically tailored meals to eligible pediatric patients and their families.

FamilyCook Productions (New York City & seven states): Active in 75+ NYC public schools, 1,500+ in-person and 85 virtual classes reaching 12,000+ participants; expanding partnership with LaGuardia Community College to build a teaching kitchen workforce associate degree.

Google (across US and global offices): 6,203 in-person and 653 virtual classes serving 61,000+ participant engagements across corporate campuses; unique participant growth up 11% from 2024, with 20,000+ unique participants.

Olivewood Gardens & Learning Center (San Diego, CA): 500+ classes serving 7,000+ youth and community members; Golden Bell Award winner for living laboratory partnership with National School District.

Veterans Health Administration Healthy Teaching Kitchen (national): 1,280 classes across 182 VA sites, reaching 13,000+ veteran engagements — a 24% increase in encounters and 28% increase in unique veterans from 2024.

PROGRAM FIRSTS & NOTABLE MILESTONES

Across our network, 2025 marked a year of firsts, relaunches, and meaningful growth, as reflected in these selected examples:

Alberta Health Services / University of Calgary (Canada): Launched weekly inpatient adolescent mental health life skills classes in the teaching kitchen, co-developed with an occupational therapist and public school teacher; students can earn junior or high school credit.

MaineGeneral Health Prevention & Healthy Living (Maine): Launched Shared Medical Appointment research study with Maine Dartmouth Residency.

Spartanburg Regional Healthcare System (South Carolina): Launched South Carolina's first hospital-based Culinary Medicine program.

UTHealth Houston School of Public Health (Texas): Expanded teaching kitchen training to McGovern Medical School and launched shared medical visits with UT Physicians.

UW Health Learning Kitchen (Wisconsin): Launched mobile pop-up kitchen; relaunched community partnership with Gilda's Club of Wisconsin to provide nutrition-focused support for individuals and families impacted by cancer; grew program volume by 75% from 2024; grew average class attendance from six to 13 participants per session.

GRANTS & AWARDS

TKC member organizations secured significant funding and recognition in 2025, highlighted through the following examples:

Groundwork Center for Resilient Communities (Michigan): Awarded "Impact 100 Traverse City Award" to build out recording and live-streaming technology.

Hackensack Meridian Health (New Jersey): Received \$10,000 grant in July 2025 to equip mobile teaching kitchen cart with virtual/recording technology.

Pace University (New York): Awarded Wellness Initiative grant funding for teaching kitchen data collection and research.

University of Vermont Medical Center (Vermont): Secured three-year CDC grant to expand culinary medicine leadership role and grow chef educator team.

University of Arkansas for Medical Sciences (Arkansas): Joined team receiving a GusNIP grant to offer produce prescription bags to food-insecure patients receiving cancer treatment.

Yale New Haven Health (Connecticut): Secured \$100,000 in philanthropic funding for trainee classes; expanded to internal medicine residents, nursing students, psychiatry residents, and nephrology fellows.

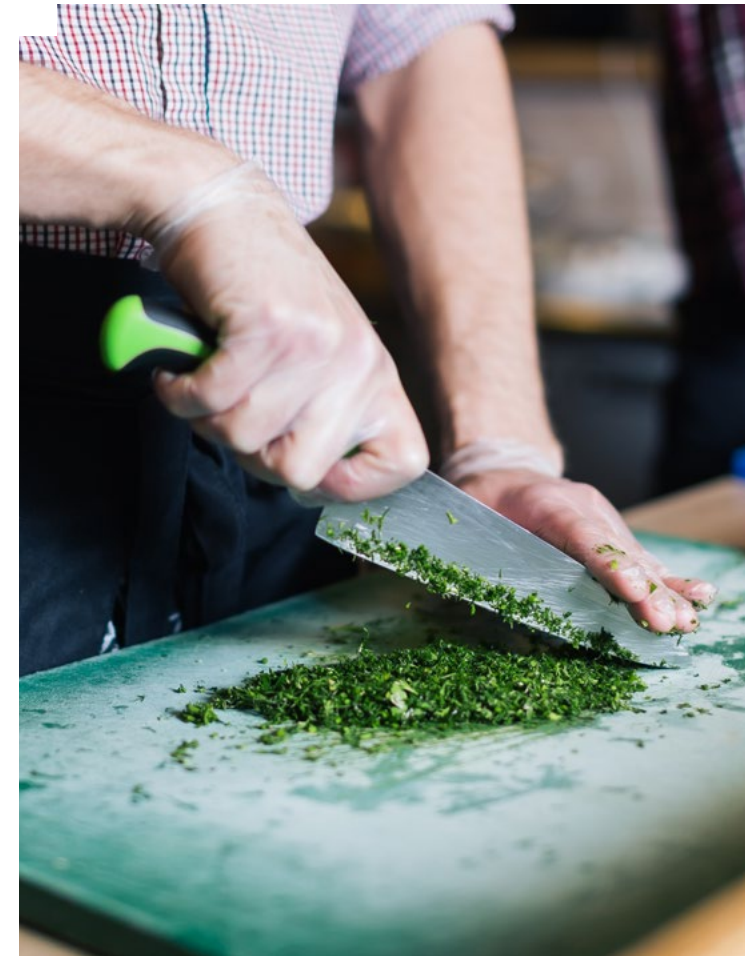
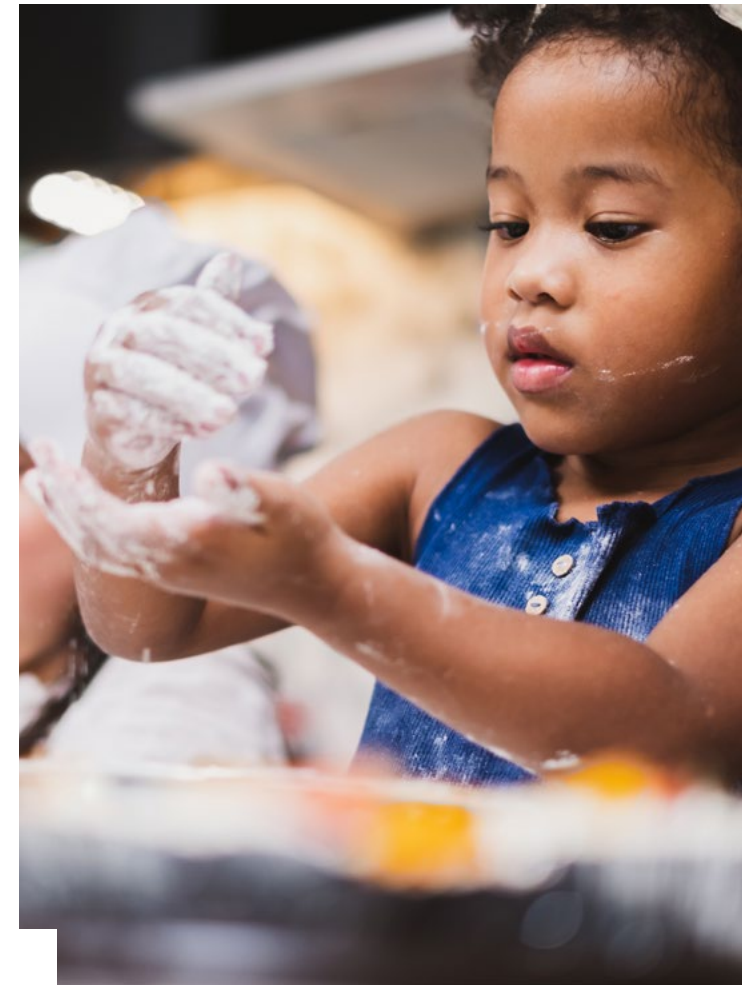


Photo: Case Western Reserve University

ORGANIZATION & CORPORATE MEMBERS

1440 Multiversity
4Roots Foundation
Advocate Good Shepherd Hospital
Alberta Health Services / University of Calgary
American Cancer Society
Apples to Zucchini Cooking School
Blue Cross and Blue Shield of NC
Boston Medical Center
Buffalo Go Green
CancerScan
Carroll County Public Library
Case Western Reserve University, Department of Nutrition
Children's Healthcare of Atlanta, Center for Advanced Pediatrics
Cincinnati Hills Christian Academy
Cincinnati Museum Center
Cleveland Clinic
Compass Group, North America
Culinary Institute of America
Culinary Medicine Germany
Cummins LiveWell Center
Dartmouth-Hitchcock Medical Center
Duke Health & Well-Being
FamilyCook Productions
Google, Inc.
GreenRoots
Griffin Health
Groundwork Center for Resilient Communities
Hackensack Meridian Health Network
Idaho College of Osteopathic Medicine
Indiana University School of Health & Human Sciences
Johnson & Wales University
Kaiser Permanente Bernard J. Tyson School of Medicine
Kaiser Permanente San Francisco Medical Center
Lee Health System, Inc.
MaineGeneral Health, Peter Alford Prevention & Healthy Living Center
Mayo Clinic
MedStar Health, Institute for Innovation

Mississippi State University Extension
National University of Natural Medicine
Near North Health
Negev FoodLab
Northwell Health
Northwestern University (Osher Center for Integrative Medicine)
Nourish Up
Olivewood Gardens & Learning Center
Osaka University
Pace University
Paradise Valley Community College
Presbyterian Healthcare Services
Providence Milwaukie Hospital
Providence Swedish
Purdue University
Spartanburg Regional Healthcare System
Stanford University, Stanford Dining, Hospitality & Auxiliaries
Turner Farm Inc. in collaboration with the Osher Center for Integrative Health at the University of Cincinnati
University of Arizona's Culinary Medicine Initiative
University of Arkansas for Medical Sciences
University of British Columbia: BC Brain Wellness Program
University of California, Berkeley (College of Natural Resources; Health Services)
University of California, Irvine (Susan Samueli Integrative Health Institute)
University of California, Los Angeles (Semel Healthy Campus Initiative)
University of Kentucky
University of Memphis
University of Minnesota (Center for Spirituality & Healing)
University of South Alabama
University of Southern California (Keck School of Medicine)
University of Texas Health Science Center at Houston (UTHealth School of Public Health)
University of Texas Southwestern Medical Center
University of Utah (Center for Community Nutrition and Osher Center for Integrative Health)
University of Vermont Medical Center
UW Health
Veterans Health Administration, Healthy Teaching Kitchen Program
Vetri Community Partnership
Yale New Haven Health
YMCA of Greater Pittsburgh, Sampson Family Branch



IN THE NEWS

In 2025, TKC member organizations earned significant national and regional media attention, reinforcing the field's growing credibility and public visibility.

"Food Is Medicine"

The Boston Globe profiled Boston Medical Center's Teaching Kitchen in a feature story that examined how a major urban hospital is using cooking classes to change health outcomes for underserved communities.

<https://www.bostonglobe.com/2025/11/26/metro/boston-hospital-cooking-class/>



"From Kitchen to Clinic: Transforming Care with Culinary Medicine"

The American Medical Association featured two TKC member programs: Kaiser Permanente San Francisco's Thrive Kitchen and Kaiser Permanente Bernard J. Tyson School of Medicine's culinary medicine elective—which now maintains a two-year student waitlist. AMA coverage marks a meaningful shift in how the medical establishment views teaching kitchens.

<https://www.ama-assn.org/public-health/prevention-wellness/kitchen-clinic-transforming-care-culinary-medicine>



"Hospitals Teaching Culinary Classes to Help Patients Change Diets"

Yale New Haven Health's Teaching Kitchen reached a national broadcast audience via NBC News, with RD-Chefs Dani and Max also launching a recurring segment on NBC Connecticut and Dr. Nate Wood beginning a weekly "Dr. Nate's Plate" segment on WTNH News 8—turning Yale's culinary medicine program into a regular news feature.

<https://www.nbcnews.com/now/video/hospitals-teaching-culinary-classes-to-help-patients-change-diets-243726917577>



"Medical Students in Alabama are Learning About Nutrition in the Kitchen"

The University of South Alabama's teaching kitchen was featured on NPR for its innovative approach to integrating nutrition and culinary medicine into medical education. Through hands-on experiences in the kitchen, future physicians are gaining practical skills to help patients use food as a powerful tool for preventing and managing chronic disease.

<https://www.npr.org/2025/03/11/nx-s1-5320323/medical-students-in-alabama-are-learning-about-nutrition-in-the-kitchen>



Financial Snapshot

January 1, 2025 - December 31, 2025 (Unaudited)



Revenue

The TKC secured **\$1.96 million** to support its mission through grants, contributions, membership dues, earned income, and other sources.



Expenditures

The TKC invested **\$1.42 million** in programs and operations, with the majority directed towards:

- Member support
- Nutrition in medical education
- Research and public programs



Assets & Net Assets

As of year-end, the TKC held **\$1.1 million** in assets, ensuring continued impact in the years ahead.

Special thanks to the following foundations, corporations, and institutions that have made gifts of \$50,000 or more to support the TKC since its inception:

Ardmore Institute of Health	Novo Nordisk US
Barilla America	Pedersen Foundation
CancerScan, Inc.	Peter Alford Foundation
David R. Clare and Margaret C. Clare Foundation	Sampson Foundation
Compass Group N.A.	Shaich Family Fund
Goldman Sachs + Co.	Turner Farm Foundation
Google	Vitamix Foundation
Meshewa Farm Foundation	

LOOKING AHEAD

The question we asked ten years ago has been answered. Teaching kitchens work. Now we're answering the next question: How do we make them permanent?

In 2026 and beyond, the TKC is focused on:

- Launching a teaching kitchen certification to establish rigorous, nationally recognized standards that will ensure teaching kitchens are credible, scalable, and integrated into healthcare and medical education.
- Convening the most innovative faculty, academic leaders, and medical education accreditors to ensure that nutrition becomes a required cornerstone of medical education.
- Engaging federal agencies and policymakers to elevate the role of teaching kitchens broadly, while helping shape thoughtful policy and reimbursement pathways that support long-term sustainability and broader access.
- Growing our member network and deepening collaborative research coordinated by our team at Harvard T.H. Chan School of Public Health.
- Hosting the Teaching Kitchen Research Conference, bringing hundreds of researchers, educators, policymakers, and healthcare leaders together to advance the field.

“The TKC continues to provide the professional engagement, networking, mentorship, and friendship that keeps this vital but challenging work moving forward. We are so grateful to be part of this incredible Collaborative!”

— **Jaelyn Albin, MD, CCMS, DipABLM**, University of Texas Southwestern Medical Center Dallas, Texas

“The TKC is my professional home. I can often feel ‘alone’ in this work, and I know I can pick up the phone and call anyone in our TKC groups to find support and a safe place to share all the good, bad, and lovely work we are all working on.”

— **Paula Martin, MS, RDN, LDN**, Groundwork Center for Resilient Communities, Traverse City, Michigan

“Joining the TKC was one of our best professional decisions; it allowed us to share resources, leverage relationships and provided global insights on some of our key challenges. I highly recommend joining!”

— **Hope Barkoukis, PhD, RDN, LD, FAND**, Case Western Reserve University, Cleveland, Ohio

THANK YOU!

This report is a tribute to everyone who rolled up their sleeves and invested in teaching kitchens. We are building on ten years of foundation with a momentum that was unimaginable in 2016. Thank you for being the foundation of what's next.

LEADERSHIP

Board of Directors

Akio Yonekura - Interim Chair
Robert Edmiston, JD
Aviad “Adi” Haramati, PhD
Mary Jo Kreitzer, PhD, RN, FAAN, FNAP
Linda Shiue, MD

Executive Team

Katie Welch - Executive Director
Allison Righter, MSPH, RDN - Director of Membership & Programs
Jennifer Massa, ScD - Director of Research
Margaret Counts-Klebe, MBA, SHRM-CP - Director of Operations

Staff

Ghislaine Challamel, MS - Senior Project Manager
Kate Janisch, MPH, RDN - Culinary Nutrition Research Coordinator
Sarah Reynolds, MScN - Membership & Programs Coordinator
Jen Singer, CMP - Program & Events Manager
Brian Hogan Stewart - Marketing & Communications Specialist
Jason Wright, MS - Designer & Lead Creative Consultant

Advisory Council

Jaelyn Lewis Albin, MD, CCMS, DipABLM	Kofi Essel, MD, MPH, FAAP
Hope Barkoukis, PhD, RDN, LD, FAND	Trevor Findley, LLM, JD
Deanne Brandstetter, MBA, RDN, CDN, FAND	Chavanne Hanson, MPH, RD
Sherene Chou, MS, RD	Adante Hart, MPH, RDN, LDN
Sian Cotton, PhD	Robert Israel, MD, FACP
Caree Jackson Corwright, PhD, RDN, LD	Ed McDonald, MD
Paul DelleRose, CHE	Julia Wolfson, PhD, MPP

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