

20
23

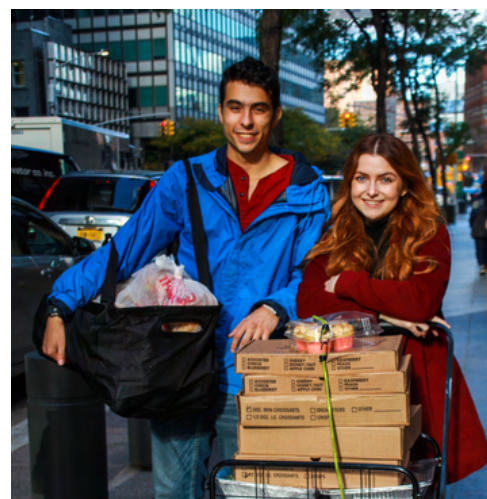
RLC ANNUAL REPORT



Rescuing
Leftover
Cuisine

About RLC

Rescuing Leftover Cuisine (RLC) is a nonprofit organization on a mission to redistribute excess food to people experiencing food insecurity.



In 2014, 23-year-old Robert Lee left a finance job at J.P. Morgan to commit himself full-time to Rescuing Leftover Cuisine (RLC), the organization that he dreamed up during his senior year at New York University. The son of Korean immigrants, Robert had experienced food insecurity throughout his childhood, and now he was compelled to address one of the United States' most paradoxical challenges: how millions of people go hungry every day while massive quantities of quality food are thrown away. Armed with corporate donations from J.P. Morgan and seed money that he and co-founder Louisa Chen had won in a venture competition at NYU, Rescuing Leftover Cuisine was launched.

In 2023, Rescuing Leftover Cuisine expanded its operations to the West Coast and rescued more than 3.8 million pounds of leftover food across the country, serving more than 3.1 million meals to individuals experiencing homelessness and/or food insecurity. The organization offers additional services such as wasted food consulting, tax credit assistance, and co-branding resources. Through this innovative and effective model, RLC pursues a world in which no food is wasted and hunger is eliminated.

From the CEO

Dear Supporters, Partners, and Friends of Rescuing Leftover Cuisine,

As we reflect on the past year, I am filled with immense pride and gratitude for what we accomplished together. 2023 marked a significant milestone for Rescuing Leftover Cuisine (RLC) as we celebrated our **ten-year anniversary**. What began as a humble initiative in a college dorm has evolved into a nationwide movement dedicated to combating wasted food and alleviating food insecurity in our communities.

In commemorating this milestone, I was delighted to announce the successful **launch of our Los Angeles branch**. This expansion not only extended our reach but also strengthened our commitment to serving those facing food insecurity on the West Coast. With the addition of our Los Angeles branch, we are better positioned than ever to make a meaningful impact in redistributing excess food to those in need.

Additionally, I am proud to report that 2023 was a record-setting year for RLC! Thanks to the dedication of our volunteers, the generosity of our donors, and the support of our partners, we were able to rescue an astonishing **3.8 million pounds of food** - an **increase of nearly 30%** from the previous year. This is a testament to the power of collective action and the impact we can achieve when working together towards a common goal.

As we look to the future, I'm filled with optimism and determination, and I remain confident that RLC will continue to lead the way in the fight against wasted food and food insecurity. Together, we can build a brighter, more sustainable future for all.

Thank you for your unwavering support and dedication. Here's to the next ten years of making a difference together.



ROBERT LEE
CO-FOUNDER & CEO

Wasted Food & Food Insecurity Today

38%

Americans waste an estimated 38% of the food we produce, equaling 80 million tons or >\$444 billion worth of food annually. The climate¹ impact of all that waste? Emissions that would power 73 million homes.

44.2M

The number of food insecure Americans jumped from 33.8 million to 44.2 million in 2023, including a 44% increase in children.² Increasing food costs and the end of pandemic era benefits drove more people to food banks and similar organizations.



2023 by the Numbers

↑ **3.8M**
Lbs of food rescued

↑ **30%**
Lb increase from 2022

↑ **1.3k**
Rescuers

↑ **15.2k**
Food rescues

↑ **292**
Food donors

↑ **194**
Nonprofit recipients

↑ **3.2M**
Meals provided

↑ **8.9M**
Lbs emissions prevented



Celebrating 10 Years of RLC

Celebrating RLC's ten-year anniversary in 2023 was an opportunity for reflection on a decade of impact and growth. Through [ringing the opening bell at the New York Stock Exchange \(NYSE\)](#) and [hosting our largest gala to-date](#), we were reminded of the incredible journey we have undertaken over the past decade.

On May 12, 2023, RLC was honored by the New York Stock Exchange, and RLC staff and Board members were welcomed to the podium to ring The Opening Bell ([watch here](#)). This momentous occasion provided RLC an even larger platform to raise awareness about the importance of food rescue and its impact. And, of course, after the event, RLC onboarded the NYSE as a food donor partner.

Less than a week later, RLC hosted its annual gala at The Mezzanine in New York City, honoring GrubHub, a long-time key donor and partner of RLC, as well as a strong advocate in the food rescue and food insecurity space. The gala featured over 250 attendees and inspiring speeches from Amy Healy, Senior Director for Public Affairs at GrubHub, Andrew Heinrich, founder and Executive Director of nonprofit recipient Project Rousseau, and Qiana Mickie, Director of New York City's new Mayor's Office of Urban Agriculture. In total, through sponsorships, a lively auction featuring two trips to Tuscany, a private five-course meal by Iron Chef Runner Up Jehangir Mehta, and more, as well as donations and appeals, RLC raised over \$300k to support future investments in growth.



Food Rescue Tours

In 2023, RLC launched our latest corporate volunteer opportunity, Food Rescue Tours.

Our tours arm corporate groups with knowledge about the food rescue space and the history of RLC, and then give them the opportunity to participate in an RLC food rescue, witnessing the impact of RLC's mission firsthand.

Reach out to Andrew@rescuingleftovercuisine.org to discuss how a Food Rescue Tour might work for you and to schedule your next corporate volunteer event with RLC.



“Thank you for hosting the team – it was a meaningful learning and bonding experience for the group. The group was really moved by the food rescue.”

- Raga, Food Rescue Tour Participant

Food Donor Overview

Our work would not be possible without the hundreds of food businesses - spanning local bakeries and offices, to large-scale CPG brands - that partner with us to donate their excess food. Each plays a crucial role in our efforts to redistribute surplus food to those experiencing food insecurity across the country.



2023 FOOD DONOR BREAKDOWN

81%

Large-scale
donations

19%

Branch donations

In 2023, we increased our focus on pallet-sized food donations...

In 2023, we recognized the potential for greater impact through pallet-sized donations from food distributors and manufacturers. As such, we dedicated resources to strengthening these partnerships and streamlining the logistics involved, through investments in our technology and staff.

...While maintaining our commitment to small-scale, branch donations.

At the same time, we remain committed to our roots, and smaller-scale donations remain an integral part of our food rescue efforts. These donations often consist of perishable items (e.g., prepared meals), and our ability to quickly collect and distribute allows us to save food that might otherwise go to waste.

TOP LARGE-SCALE FOOD DONORS

Donor	Pounds
Frito Lay [Oregon]	2,487,000
TruRoots [Maryland]	246,252
Good Karma Foods [New York]	142,800
Simple Mills [Illinois]	38,253
OffLimits [Illinois]	25,029

TOP BRANCH FOOD DONORS

Donor	Pounds
Breads Bakery [New York]	143,577
Levain Bakery [Multiple]	96,083
Choc O Pain [New Jersey]	48,941
Proper Food [New York]	39,258
Panera Bread [Multiple]	35,293



**3 GUYS FROM
BROOKLYN**

"A partnership between businesses and organizations like RLC is a win-win. It helps reduce food waste and ensures that surplus food reaches those who need it most. It's a powerful way to positively impact the environment and the community."

- Philip Penta, 3 Guys From Brooklyn

Rescuer Spotlights

“Why do I love RLC? I’ve finally found a nonprofit that aligns with my experiences, as I experienced food insecurity until my twenties. RLC brings a lot of people together, and it’s a win-win.”

- *Nathan DeJesus, Rescuer since ‘21, New York, NY*

“I started rescuing with RLC because I believe that food injustice is the most pressing issue in our city. The interactive website and tech-enabled experience makes volunteering easy.”

- *Stephen Simons, Rescuer since ‘18, New York, NY*

“I usually pick up food from Panera Bread on Mondays and deliver it to Reaching for the Fringe Ministries, who uses it as part of their Monday night meals. I am happy to be the connector to get food to people in need.”

- *Emily Werbeloff, Rescuer since ‘22, Rhode Island*

Nonprofit Recipient Spotlights

“Our guests are cancer patients from across the world who live here for 6-8 weeks during treatment. Our guests rave about the artisan bread - it makes a hard situation a bit nicer when there are beautiful donations like this.”

- Hope Lodge, Atlanta, GA

“We were able to go out in the community and share with the homeless, individuals experiencing food insecurity, and even newly arrived immigrants sleeping in Chicago police stations. The gentlemen receiving multiple quiches reported having children to feed, and the smiles on their faces say it all.”

- Eddie Beard Vet House, Chicago, IL

2023 Financial Statements

Statement of Activities

Public Support & Revenue	2023	2022
Contributed Goods & Services	6,654,239	5,005,363
Contributions	1,508,539	1,439,937
Government Grants	1,579	-
Earned Income	188,838	141,411
Special Events	216,088	38,618
Unrealized Gain (Loss) on Investments	4,752	(8,442)
Dividend & Interest Income	18,099	296
Net Assets Released from Restriction	-	-
Total Revenue	8,592,134	6,617,183
Expenses	2023	2022
Program Services	7,797,510	6,082,179
Supporting Services:		
Management & General	288,377	247,720
Fundraising	332,843	254,074
Total Expenses	8,418,730	6,583,973
Change in Net Assets	173,404	33,210
Net Assets - Beginning of Year	1,089,581	1,056,371
Net Assets End of Year	1,262,985	1,089,581

Statement of Financial Position

Assets	2023	2022
Cash & Cash Equivalents	627,109	450,522
Investments	308,880	270,576
Contributions Receivable	144,212	176,022
Prepaid Expenses	26,349	6,480
Capitalized Software	587,872	485,297
Less: Accumulated Amortization	(354,557)	(231,864)
Total Assets	1,339,865	1,157,033
Liabilities & Net Assets	2023	2022
Accounts Payable, Accrued Expenses, and Other Liabilities	76,880	67,452
Net Assets		
Without Donor Restrictions	1,237,985	1,057,541
With Donor Restrictions	25,000	32,040
Total Liabilities & Net Assets	1,339,865	1,157,033

2023 Financial Snapshot

In the fiscal year of 2023, Rescuing Leftover Cuisine had total public support and revenue of \$8.59 million and operating expenses of \$8.42 million

TOTAL PUBLIC SUPPORT & REVENUE

\$8.59 MILLION



77%
Donated Goods
& Services



20%
Donated Goods
& Services



2%
Earned
Income



0.3%
Other
Revenue

Program Services
vs.
Supporting Services



93%
Total
Program
Services

7%
Total
Supporting
Services

OPERATING EXPENSES

\$8.42 MILLION



79%
Donated Goods
& Services



14%
Programs



4%
Fundraising



3%
Management
& General

Acknowledgements

RLC Staff

Robert Lee	CEO & Co-Founder
Catherine Smiley	COO
Rachel Bergstrand	Development Director
Justin Robles	Program Director
Andrew Creamer	Marketing Director
Dana Siles	Partnerships Director
Luke Petronella	Videographer & Brand Ambassador
Tim Brennan	Assistant Director of Operations
Emma Rosche-Ritchie	Operations Manager
Hailey Gilmore	Operations Manager
Shilpi Tandon	HR Manager
Zack Rickert	Business Sales Associate
Lila Stocking	Lead Generation Specialist

2023 Board of Directors

Louisa Chen	Katrina Klier
Jeffrey Coniaris	Courtney Ozer
Ashish Contractor	Seema Pandya
Herm Cukier	Maria Schneider
Emily Fong Mitchell	Ines Sheppard
Carrie Goldin	Barbara Spitzer
Jill Greenwald	Paul Sun
Nancy Han	Ashi Varia
Colin Kim	Zach West

Special Thanks

Mary Marshall Anderson
Stef Fontela

Contact

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