

20  
24

# 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 2024, Rescuing Leftover Cuisine rescued more than 5 million pounds of excess food across the country, serving more than 4.2 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,

2024 was a transformative year for Rescuing Leftover Cuisine. It was a time of evolution—both in how we operate and in the scale of the impact we were able to achieve. As always, I'm incredibly grateful to our community of rescuers, donors, and partners who make our work possible every single day.

One of the most significant developments this year was a thoughtful reorganization of our leadership team. We brought on a new Chief Operating Officer and Development Director, and our former Chief Operating Officer transitioned into a newly established Chief Technology Officer role. These changes mark a strategic investment in our future—strengthening our capacity to grow, innovate, and better serve communities experiencing food insecurity.

Even with these internal shifts, we stayed laser-focused on our mission. In fact, we made more progress than ever before. **In 2024, RLC rescued 5.1 million pounds of food—a 33% increase from the previous year.** That's 5.1 million pounds of perfectly good food redirected from landfills to people who needed it, thanks to the collective efforts of everyone in our network.

As we move forward, we're building on this momentum with renewed energy and purpose. There's still so much work to be done, but with your continued support, we're confident in what lies ahead.

**Thank you for standing with us and for being part of this journey to reduce wasted food and hunger—together.**



**ROBERT LEE**  
CO-FOUNDER & CEO



# Wasted Food & Food Insecurity Today

38%<sup>1</sup>

Americans waste an estimated 38% of the food we produce, equaling 92 billion pounds or >\$473 billion worth of food annually. The climate<sup>2</sup> impact of all that waste? Emissions of 42 coal-fired power plants.

47M<sup>3</sup>

The number of food insecure Americans jumped from 44.2 million to 47 million, including 1 in 5 children. Increased food costs, employment hardships, and reduced government benefits led more people to food banks and similar organizations.



# 2024 by the Numbers

↑ **5.1M**

Lbs of food rescued

↑ **33%**

Lb increase from 2023

↑ **623**

Active rescuers

↑ **11.8k**

Food rescues

↑ **275**

Food donors

↑ **317**

Nonprofit recipients

↑ **4.2M**

Meals provided

↑ **11.8M**

Lbs emissions prevented





# Corporate Volunteering

2024 marked the first full year of our corporate volunteer program —and what a year it was.

This initiative was designed to engage companies in meaningful, hands-on experiences that directly support our mission to combat wasted food and hunger in New York City. Through guided food rescue events, corporate teams not only made a tangible impact, but also deepened their understanding of food insecurity and how they can be part of the solution.

Over the course of the year, **we hosted 14 volunteer events in partnership with 11 different companies, raising a total of \$48,500** to support our operations and expand our reach. These events helped turn corporate social responsibility into direct community action, building a strong foundation for future growth.

Reach out to [corporatevolunteering@rescuingleftovercuisine.org](mailto:corporatevolunteering@rescuingleftovercuisine.org) to schedule your next corporate volunteer event with RLC.



"Thank you so much for putting together this morning's incredible event! The EY volunteer team had a great time getting to learn about Rescuing Leftover Cuisine, rescuing food from Proper Food, and bringing it to St. Bart's Church."

- Elizabeth, Food Rescue Tour Participant



# Food Donor Overview

Our impact begins with the generosity of our food donors. These partners—from local bakeries to major food manufactures—make our mission possible by choosing to redirect their surplus food to people who need it, rather than letting it go to waste. Whether it's a tray of untouched sandwiches from a meeting or thousands of pounds of produce, every donation counts.



## 2024 FOOD DONOR BREAKDOWN

87%

Large-scale  
donations

13%

Branch donations

## Large-scale Donations

These high-volume partnerships allow us to recover thousands of pounds of food at a time, enabling us to meet growing demand and serve communities at scale. In 2024, we continued to build strong relationships with major food producers across the country, and invested in our proprietary technology to enhance the experience for our large-scale partners—making it easier and more efficient for them to donate their surplus food.

## Branch Donations

These local relationships with small and mid-sized businesses across our cities are still at the heart of our work. In 2024, we implemented a major shift in this area by transitioning all of our branch-level food donors to a fee-for-service model. This change reflects the growing recognition of the value we provide in helping businesses sustainably manage their surplus food, while also helping to support the operational costs of our localized rescues.



## TOP LARGE-SCALE FOOD DONORS

Donor	Pounds
Frito Lay [Oregon]	3,052,500
TruRoots [Maryland]	815,896
Wicked Kitchen [Texas]	220,265
Home Chef [Illinois]	76,313
Proper Good [Texas]	61,200

## TOP BRANCH FOOD DONORS

Donor	Pounds
Levain Bakery [Multiple]	129,003
Breads Bakery [New York]	125,818
Proper Food [New York]	34,156
Choc O Pain [New Jersey]	15,907
The Benny DeRosa Foundation [New York]	12,484



**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food service for a sustainable future®*

“Donating food allows us to directly support individuals and families in need, providing them with access to essential nourishment. Working with Rescuing Leftover Cuisine makes that process easy for us, and we are proud to have such a reliable and thoughtful partner in our mission.”

- Caryn, Bon Appétit Management Company



# Nonprofit Recipient Spotlights

“When someone in need is hungry the simple act of giving decent and delicious food makes them easier to reach. This donation goes a long way in helping to establish trust. And trust is the key that opens the door to saving a life.”

*-Food on Food, Los Angeles, CA*

“The family-style meals we offer have been greatly appreciated by our members, with one member even stating, “Coming to the CWC is like a second home for me. Not only do I have access to resources and support from volunteers, but I also get to enjoy a warm meal.” These experiences would not be possible without the support of RLC. We are grateful for all that you do to give back to our members at the Cambridge Women's Center. Thank you!”

*- Cambridge Women's Center, Cambridge, MA*



# 2024 Financial Statements

## Statement of Activities

Public Support & Revenue	2024	2023
Contributed Goods & Services	8,877,313	6,654,239
Contributions	1,236,574	1,508,539
Government Grants	40,000	1,579
Earned Income	374,514	188,838
Special Events	187,407	216,088
Unrealized Gain (Loss) on Investments	7,256	4,752
Dividend, Interest & Other Income	33,253	18,099
Net Assets Released from Restriction	-	-
<b>Total Revenue</b>	<b>10,756,316</b>	<b>8,592,134</b>
<b>Expenses</b>	<b>2024</b>	<b>2023</b>
Program Services	10,069,515	7,797,510
Supporting Services:		
Management & General	255,729	288,377
Fundraising	267,363	332,843
<b>Total Expenses</b>	<b>10,592,608</b>	<b>8,418,730</b>
<b>Change in Net Assets</b>	<b>162,933</b>	<b>173,404</b>
Net Assets - Beginning of Year	1,262,985	1,089,581
<b>Net Assets End of Year</b>	<b>\$1,425,918</b>	<b>1,262,985</b>

## Statement of Financial Position

Assets	2024	2023
Cash & Cash Equivalents	327,744	627,109
Investments	604,876	308,880
Contributions Receivable	161,950	144,212
Prepaid Expenses & Other Current Assets	67,811	26,349
Capitalized Software	637,797	587,872
Less: Accumulated Amortization	(354,557)	(354,557)
<b>Total Assets</b>	<b>1,445,621</b>	<b>1,339,865</b>
<b>Liabilities &amp; Net Assets</b>	<b>2024</b>	<b>2023</b>
Accounts Payable, Accrued Expenses, and Other Liabilities	19,703	76,880
Net Assets		
Without Donor Restrictions	1,262,985	1,237,985
With Donor Restrictions		25,000
<b>Total Liabilities &amp; Net Assets</b>	<b>1,445,621</b>	<b>1,339,865</b>

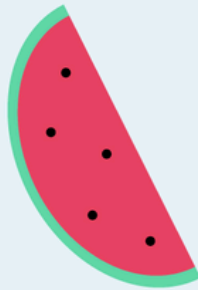
# 2024 Financial Snapshot

In the fiscal year of 2024, Rescuing Leftover Cuisine had total public support and revenue of \$10.76 million and operating expenses of \$10.59 million

## TOTAL PUBLIC SUPPORT & REVENUE \$10.76 MILLION



**83%**  
Donated Goods  
& Services



**14%**  
Contributions &  
Special Events



**3%**  
Earned  
Income



**0.4%**  
Other  
Revenue

Program Services  
vs.  
Supporting Services



**95%**  
Total  
Program  
Services

**5%**  
Total  
Supporting  
Services

## OPERATING EXPENSES \$10.59 MILLION



**84%**  
Donated Goods  
& Services



**11%**  
Programs



**3%**  
Fundraising



**2%**  
Management  
& General



# Acknowledgements

## RLC Staff

Robert Lee	CEO & Co-Founder
Catherine Smiley	CTO
Jessica Ng	COO
Jonathan Williams	Development Director
Justin Robles	Program Director
Andrew Creamer	Marketing Director
Dana Siles	Partnerships Director
Luke Petronella	Content Manager & Brand Ambassador
Tim Brennan	Assistant Director of Operations
Emma Rosche-Ritchie	Operations Manager
Hailey Gilmore	Operations Manager
Shilpi Tandon	HR & Compliance Manager
Gloria Blanco	Accounting Manager
Thomas Kim	Accounting Manager
Zack Rickert	Business Sales Associate
Lila Stocking	Lead Generation Specialist

## 2024 Board of Directors

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

## Contact

Rescuing Leftover Cuisine  
25 Broadway, 12th fl., New York, NY 10004  
(646) 592-2229

[www.rescuingleftovercuisine.org](http://www.rescuingleftovercuisine.org)  
[info@rescuingleftovercuisine.org](mailto:info@rescuingleftovercuisine.org)  
EIN: 46-3198412