

La Table des Chefs



ANNUAL REPORT 2023

Feed and Educate.

*Feed today, to fight against food insecurity,
and educate youth to develop their food autonomy.*

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DNA

Making a difference
one meal at a time, one youth at a time.

Our mission

Founded in 2002 by Jean-François Archambault, La Tablée des Chefs is a nonprofit organization whose mission can be summed up in two words: **Feed** and **Educate**. Feed today, to fight against food insecurity, and educate youth, to develop their food autonomy. Since its start, La Tablée des Chefs has made it possible to feed people in situations of food insecurity by distributing more than **17.6 million cooked meals** and has contributed to the culinary education of **more than 63,000 youth** by developing their food autonomy through its various educational programs.

La Tablee des Chefs' **DNA**

Our vision

Through our programs and initiatives, we aim to mobilize resources that promote development of a sustainable food culture, and to act as an agent of change in food autonomy.

The values that drive us

In its programs and projects, but also in its interactions with its partners, La Tablee des Chefs' team is committed to the values that define them and drive its mission.

Solidarity is, more than ever, the driving force behind our initiatives and programs. The current context pushes us to do more and more to help those most in need, with a desire to share **resources** and knowledge. Making the biggest difference we can in the fight against food insecurity and the development of youth's food autonomy is a **commitment** that we renew every day.

Whatever the challenge or scale of the needs on the ground, our team members display **creativity** day after day, finding ways to achieve our mission - feed and educate - with **integrity** both towards the mission itself as well as towards the various partners who support our quest to increase our impact.



A word from the Founder and General Director of La Tablée des Chefs

The annual report is an opportunity to take a step back and look at the year that has just ended, and to reflect upon its results. I won't hide from you the fact that 2023 was a trying year, during which my team and I went through the whole gamut of emotions. Seeing so many people living with food insecurity has both shaken us and given us the energy we need to pursue our mission of feeding and educating more than ever. This sad reality also sent a message to La Tablée des Chefs that it not only had its *raison d'être*, but that it had to double its efforts to feed as many people and educate as many young people as possible.

It's time for mutual support, goodwill and commitment. In fact, it's time for a social movement! It's a movement we need to get in tune with, and one defined by shared values. If we all work together to combat food waste, give back to those in need, and educate young people about the world of cooking and food, then society's picture can only improve. I firmly believe in the power of action, and I also believe in the power of numbers.

I'm also convinced that there's no such thing as a small donation or a small gesture. Every establishment where surplus food is collected is important. Every student who receives a portion of Solidarity Soups counts. Every school that participates in the Kitchen Brigades is doing a good deed. Every company that signs up for our Solidarity Culinary Workshops is making an honorable gesture. Every young person who takes part in one of our Culinary Camps grows from it. Every volunteer who gets involved with us creates a wave of generosity. Together, we can and must make a difference in our community. Let's be proud of how far we've come, and let's imagine the future with even greater solidarity. There is no such thing as too much!

Jean-François Archambault



A word from

La Tablée des Chefs' Spokesperson

At RICARDO Media, our mission is to promote the importance of cooking and eating together.

La Tablée des Chefs does the same, educating future generations by helping them to develop their food autonomy. If the current crisis has taught us anything, it's that we have a strong capacity to adapt. Over the past two years, we've found solutions to many of the issues we've faced, and we've risen to a number of challenges in difficult times.

As spokesperson for La Tablée des Chefs, I think we can learn from this event and benefit from the spirit of solidarity that it spreads. By getting involved, learning basic techniques and sharing their culinary knowledge, young people discover that around the table, it's not just their hunger they can satisfy, it's the world they can change. And that's why I've promised to make culinary education for young people my priority for the next few years.

Many thanks for your support for this cause!

Ricardo

Board of directors

Mario Gagnon, *President*
Director - École Hôtelière de Laval, retired

Daniel Bernier, *Vice-President*
Partner - Earnscliffe Strategies

Josianne Gagnon, *Treasurer*
Head of Taxation - Dollarama L.P. / S.E.C.

Renée Bénard, *Secretary*
Business Development Manager Canada - Air France

Administrators

Jean-François Archambault
General director and Founder - La Tablée des Chefs

Catherine Demers-Rivard
Consulting Director - Ig2

Jean Gattuso
Corporate Director

Geneviève Lafitte
Lawyer, CPA CGA, M. Fisc. Assistant general director - La Tablée des Chefs

Maryse Landry
Director of Human Resources - Tourisme Montréal

Béatrice Larrivée
Product Manager - RICARDO Média

Martin Leblanc
CPA CGA, M. Fisc., Taxation - Deloitte s.e.n.c.r.l./s.r.l.

Geneviève Paquette
Vice-President, Community Involvement and Executive Director,
Hockey Club Canadien Foundation - Canadiens Children's Foundation

Carl Pichette
Senior Vice-President, Marketing, Service Banners,
Wine & Spirits Stores, Gas Stations and Convenience Stores - Sobeys

Robert Trudeau
Senior Director, Global corporate sales and Québec market - Air Canada

Our Team

Jean-François Archambault,
Founder and General Director

Mylène Archambault,
Administrative Assistant,
Partnerships and Sponsoring

Kim Carmel,
Educate Coordinator

Frédérique Caron,
Partnership Advisor

Suphansa Chuthong Lacroix,
Cook

Félix Cossette,
Feed Coordinator

Hélène Crête,
Accounting Clerk

Anabelle David,
Educate Coordinator

Mélanie Delisle,
Events Project Manager

Marcella De Vincenzo,
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Caroline Drisdelle,
Government Relations
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Emmanuelle Dubuc-Fortin,
Educate Coordinator
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Educate Coordinator

Catherine Dufort,
Educate Coordinator

Nancy Duchesne,
Comptroller

Stéphanie Gagné,
Feed Coordinator

Lucie Gagnon,
Executive Administrative Assistant

Caroline Garita,
Educate Team Leader and Coordinator

Claude Gendron,
CPA, Chief Financial Officer

Caroline Giguère,
House chef, Culinary School Québec

Sylvie-Anne Guertin,
Senior Coordinator Feed,
Culinary Schools and Volunteers

Eric Hovland,
Development Coordinator

Sophie Kaminski,
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Geneviève Lafitte,
Assistant General Director

Nancy Lajeunesse,
Cook

Arianne Lapointe,
Educate Coordinator

Dominique Larose,
Finance Director

Marjorie Lavoie,
Philanthropic Development
Director

Martin Leduc,
House Chef, Sid Lee Kitchen

Eric Lorent,
Senior Advisor,
Concepts and Graphic Design

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Laurie Martin,
Educate Coordinator

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Feed Coordinator

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Educate Coordinator
and Responsible for Content

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Educate Senior Coordinator and
Responsible for Administration

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Feed Coordinator

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Culinary Schools Director

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Véronique Robitaille,
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Alizanne Sévigny,
Educate Coordinator

Cynthia Sitaras,
House Chef, Culinary School
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Jonathan Varin,
Project Manager - Solidarity Kitchens

Consultants

Nicolas Archambault,
Director and Content Producer

Claude Beausoleil,
Ambassador

Claude Colette,
Transportation and Logistics
Consultant

Lyndsi Daubricourt,
Strategic Development Consultant

Yvon Tremblay,
Executive Chef

La Tablée des Chefs in 2023:

highlights

- More than **2.3 million portions** were recovered by our Food Recovery program in 2023, in **14 administrative regions of Quebec** and 3 other provinces (British Columbia, Alberta, Ontario). Since 2002, more than 17 million portions have been distributed to those in situations of food insecurity.
- **250 high schools in Quebec and 46 schools outside Quebec** took part in the Kitchen Brigades after-school program. **90 schools and centers** offered the Cook Up Your Future program to young people in the DYP or with special educational needs.
- Our Cooking Schools welcomed **105 companies for various culinary activities**. As well, **428 young people** took part in our Culinary Camps during the summer season.
- A total of **1,160 people supported La Tablée des Chefs' mission** by taking part in the La Grande Tablée benefit events held in Toronto, Quebec City and Montreal. **A total of \$951,000 was raised** in support of its mission.
- Last September saw the **official launch of Solidarity Soups** in the Montérégie region, with the Ministers Lamontagne and Rouleau, and the MP for Laporte, Isabelle Poulet present. The press conference held to mark the occasion was well covered by the media.
- The Solidarity Kitchens - Next Generation Edition celebrated its 20th anniversary. Over **900 teachers** and students pitched in to prepare **more than 110,000 portions** across the country. It was the largest gathering of schools in the history of the event.
- With the help of IGA, a record-breaking 1.3 km Christmas log was made. The log was then cut into **8800 smaller logs to be donated to food banks**.
- La Tablée des Chefs inaugurated its **new head office** on rue Adoncour in Longueuil.
- La Tablée des Chefs Founder and General Director **Jean-François Archambault was knighted by the Ordre national du Québec**. An honor, fully deserved, that he shared with his entire team.





Feed

Taking action against food insecurity,
one meal at a time.

The Feed component of our mission brings together our Food Recovery program, Solidarity Kitchens emergency initiative set up at the start of the pandemic, and Solidarity Kitchens - Next Generation edition, our mobilizing activity for the next generation of chefs. These different projects unite community organizations, donating establishments, the agri-food industry, and the next generation of professional chefs in a shared drive to combat food insecurity.

Food Recovery Program

Managing healthy, nutritious surplus food represents a real challenge for the hotel, restaurant and institutional sectors. In 2003, La Tablée des Chefs set up an innovative food recovery program with a dual mission: to recover edible food surpluses and combat food insecurity.

In concrete terms, through this program, La Tablée des Chefs acts as a liaison between surplus food donors and local community organizations that take charge of collecting donations and distributing them to people in situations of food insecurity.

In 2023, 2,301,566 portions were recovered! That's the equivalent of over 1,824 tonnes of CO₂ avoided (or the GHGs of 395 cars running for a year). It also avoided a water footprint equivalent to 274 Olympic-sized swimming pools. Of all the portions recovered, more than 1,107,226 came from the health centers, i.e. almost 50% of the total impact. The program is present in 14 administrative regions and counts on 229 donors. La Tablée des Chefs recovers surplus food from 12 sports centers across the country.

Highlights:

- Conference on food waste given by Jean-François at C2 Mtl
- Marriott International begins partnership with La Tablée des Chefs
- La Tablée des Chefs' first presence at the National Bank Open (26,245 portions recovered)
- Largest collection in the history of food recovery at the Formula 1 Grand Prix du Canada 2023! Over 16 tonnes of surplus food were saved!
- The number of donating health centers passed the 100 mark!





The Solidarity Soups

The official launch of the Solidarity Soups program took place in 2023. The initiative is to prepare soups from unsold food to provide school-age children with a healthy and necessary part of their diet.

The Solidarity Soup initiative makes it possible to considerably reduce food waste in Quebec, while feeding school-age children, with the aim of ensuring greater equality in education and health. The soups are distributed free of charge to children in schools where there are high levels of underprivileged communities.

To mark the launch of the Solidarity Soups, La Tablee des Chefs organized a press conference attended by members of the media and dignitaries; ministers André Lamontagne and Chantal Rouleau, and the MP for Laporte, Isabelle Poulet.

The Solidarity Soups numbers and profile for 2023 are as follows:

- 12 schools served (5 Montérégie, 5 Montreal and 2 Laval)
- Over 3,000 litres distributed to schools (15,500 portions)
- Nearly 6,000 young people reached
- More than 31,000 litres produced by kitchens (LTDC cooking schools in Longueuil, Montreal and Quebec City, Sid Lee, Bell Centre, Hôtel Monville, Golf Vallée du Richelieu, Château Bromont, Golf Montcalm, La Gueule du Loup Traiteur)
- More than 3,500 litres distributed to organizations (Hoodstock, Table de Quartier de Parc-Extension, Entraide Pont-Viau)

The Solidarity Kitchens - Next Generation Edition

Since 2003, The Solidarity Kitchens - Next Generation Edition has been bringing teachers and culinary students together across Quebec to take up the challenge of preparing a series of meals distributed to local organizations via the Quebec Food Banks network. Teachers are able to pass on their love of cooking to their students during this social activity. For culinary students, it's a great opportunity to put their passion for cooking to good use in the fight against food insecurity. Since its creation, the event has prepared and distributed over 1.5 million portions to food banks across Quebec and Canada.

As 2023 celebrated the 20th anniversary of the program, a special launch of this 20th edition took place at the CFP Relais de la Lièvre-Seigneurie in the Outaouais region, in the presence of several elected officials. To mark the occasion, a webinar was organized with La Tablée des Chefs France.

This year, over 900 students and teachers pitched in to help those in greatest need. They used their skills and love of cooking to prepare meals for people facing food insecurity. In all, the new generation prepared over 110,000 portions across the country.

In 2023, 30 Quebec establishments (in 13 administrative regions) took part in this social activity, joined by 4 establishments outside Quebec (Ontario and New Brunswick). There were 34 organizations that received the food prepared during this activity.

Participating establishments	servings	participants	Associated food aid organization
Cégep de Rimouski - Technique de diététique	848	25	Moisson Rimouski Neigette
Algonquin College	976	15	Ottawa Food Bank
École Hôtelière Fierbourg	2784	12	Moisson Québec
École hôtelière des Laurentides	3360	14	Moisson Laurentides
École hôtelière et d'administration de Laval - Pavillon Ste-Rose	1364	30	Centre de bénévolat et Moisson Laval
Collège Lafèche, Trois-Rivières	744	11	Moisson Mauricie
Centre 24 juin, Pavillon du Vieux-Sherbrooke	7438	7	Moisson Estrie, Partage St-François, Proximité Accès
Aramark- Banque Nationale	1840	27	Moisson Montréal
CFP Bel-Avenir École d'alimentation et d'hôtellerie	860	27	Moisson Mauricie
Centre de formation des Bâtisseurs	2000	38	Moisson Beauce
École Hôtelière de l'Outaouais/ Relais la Lièvre Seigneurie	17608	36	Moisson Outaouais. Banque Alimentaire Petite Nation
École Hôtelière de la Montérégie	8176	20	Moisson Rive-Sud
École hôtelière et d'administration de Laval - Pavillon Horizon Jeunesse	1788	10	Centre de bénévolat et Moisson Laval
Centennial College	920	20	Toronto Fire Council, Tropicana Community Services
Centre La Croisée, Éducation des Adultes, Repentigny	950	20	Moisson Lanaudière
École des Métiers de la Restauration et du Tourisme de Montréal	4360	20	Léo Théorêt, ACOMM
CFP de l'Estuaire, Pavillon des Baies	922	16	Comptoir alimentaire l'Escale
Pearson School of Culinary Arts	4368	15	Moisson Montréal
ITHQ	1697	12	Bouffe-Action Rosemont, Multicaf
Collège LaSalle	2440	10	Action Nouvelle-Vie
Cégep de Saint-Jérôme	643	36	Moisson Laurentides
École hôtelière et d'administration de Laval - Pavillon Pont-Viau	868	51	Centre de bénévolat et Moisson Laval
École Hôtelière de Montréal - Centre Calixa-Lavallée	5840	9	Moisson Montréal
Tablée des Chefs- Grand Marché de Québec	1091	30	Moisson Québec
CCNB Edmundston	4000	100	Atelier R.A.D.O. Banque Alimentaire Régional de Grand-Sault
Cégep de Limoilou	798	15	Moisson Québec
Cégep de l'Outaouais - Technique de diététique	1020	62	Moisson Outaouais
Université Laval - NUTRISS / INAF	904	25	Moisson Québec
École hôtelière de Lanaudière	2000	12	Moisson Lanaudière
Campus Brome-Missisquoi, Cowansville	1950	35	Sos dépannage
CFP Jonquière (Édifice Mellon)	978	26	Moisson Saguenay-Lac-St-Jean
Aramark- Concordia (Pavillon Grey Nun)	3904	20	Native Women's Shelter, The Open Door, Hive's Concordia, People's Potato
Cégep de Chicoutimi - Technique de diététique	748	14	Moisson Saguenay
George Brown College	20480	115	Second Harvest



The background features a repeating pattern of light gray line-art icons on a dark gray background. The icons include various kitchen tools such as knives, forks, and spoons, as well as chef hats. The icons are scattered across the page, with some appearing larger and more prominent than others.

Educate

To develop youth's
food autonomy

The Educate component of our mission brings together programs adapted to different audiences, and is essentially aimed at developing young people's autonomy in terms of food and cooking, by acquiring knowledge and skills related to cooking and food in general. La Tablee des Chefs considers developing autonomy in food as a very important step towards adulthood. That's why the organization's actions are guided by its desire to make a difference in the lives of as many young people as possible.

The Kitchen Brigades

The Kitchen Brigades is an after-school program offered in high schools, reaching youth aged 12-17 through workshops on food and healthy eating habits. The program has been offered in Quebec high schools since 2012 and since 2019 in other Canadian provinces. As evaluations clearly show, the Kitchen Brigades are an incredible opportunity for young people to learn to cook, while at the same time growing and learning through teamwork and developing as responsible citizens.



Looking back on the 2022-2023 school year

In Quebec, 231 schools participated in the program. Elsewhere in Canada, 32 schools in 6 provinces took part in the workshops. More than 5,200 young people attended with over 12,600 hours of training! As a general rule, the Kitchen Brigades program is offered in person, but to accommodate different needs, it can also be offered virtually. Last year, 76 young people chose this option.

To everyone's delight, the young participants had the chance to take part in inter-school competitions to close their Kitchen Brigades adventure. No fewer than 130 high schools from across Quebec and Canada took part in the Battle of the Brigades. At the end of the various levels of competition, the 5 best brigades faced off

in the grand national final, held at the Institut de tourisme et d'hôtellerie du Québec. Under the watchful eye of host Ricardo, the 5 finalist brigades had to create a recipe to impress our jury, made up of influential personalities from the culinary and food worlds: Karine Beauchamp, Brigitte Coutu, Amine Laâbi, Robyn Manswell, Chef Oli, Samuel Sirois and Ronan Ulliac. École secondaire Marcel-Raymond (Témiscamingue) was named best brigade of the year and awarded the Brigades Culinary trophy!

Young Brigade members get involved in other activities

Eureka Festival:

During the festival, 3 youths from the Brigades mentored visitors who turned out to make energy balls at our kiosk. They helped participants with the recipe, as well as helped to assemble and clean up.



Montréal en lumière (Soirée des apprentis):

5 young people from Montréal-area Brigades were selected based on their interest in the culinary world and in being a chef. Each was paired with a chef from one of the restaurants participating in Montréal en lumière. They were brought into the kitchen to carry out simple tasks and observe the service process.



Soirée Exquise in Quebec City:

We wanted to get youth from the Kitchen Brigades involved in this event, as they are part of Tél-Jeunes' target clientele. For the occasion, 12 young people from 3 Quebec City schools helped prepare the meal by working on simple tasks under the supervision of the team of cooks.



2023-2024 school year

In 2023, 250 schools in Quebec and 46 schools in 7 other Canadian provinces (Ontario, New Brunswick, Nova Scotia, Prince Edward Island, Manitoba, Saskatchewan and British Columbia) participated in the program. Nearly 6,000 young people have learned how to be food autonomous.

More than 14,000 hours of training were carried out by nearly 200 leaders.

During the Saputo Big Cook Up, youth from the Kitchen Brigades cooked 92,800 portions of Italian-style macaroni and cheese au gratin, which was then donated to 290 community organizations across Canada.

Cook Up Your Future

The Cook Up Your Future culinary program is aimed at young people between the ages of 15 and 25 who are either under the youth protection system or who go to shelters that support these young adults in their quest for full autonomy. In fact, 2023 marks the expansion of our target clientele to include those between the ages of 19 to 25. This change has been clearly influenced by the governmental alignment that encourages support for this vulnerable clientele, and by our experience over the years in the field.

We also reach out to this vulnerable clientele in the school environment, through special education groups or pathways.

Its main aim is to develop food autonomy in young people who find themselves in contexts where they will be confronted with independent living more quickly than the average.

The successful transition to adulthood depends on developing not only knowledge of healthy eating habits, but also basic culinary skills. The program is made up of three distinct, complementary components: a culinary kit, a series of culinary workshops and an employability block designed to help young people enter the workforce.





The Culinary Kits

The first component, dedicated to the distribution of culinary kits, aims to provide youth workers an opportunity for discussion and the tools needed to talk about food and carry out culinary activities with young people. These kits are always made available to young people completely free of charge, making it easier for them to join the program. Once again this year, our team reached out to several organizations in rural and aboriginal communities. We also put a lot of energy into meeting with our DYP partners to identify several drop-off points to facilitate distribution of the kits.

Our culinary kit contains a number of kitchen utensils that, in their own way, allow everyone to learn about cooking and healthy eating. The main item is without doubt the «So Good!» recipe book, designed and developed by our team for young people on the threshold of independent living. Featuring a dynamic, attractive layout, this book offers simple, accessible recipes to help young people take their first steps in the kitchen.

Since grocery shopping is an essential part of independent living, the kit also includes video capsules designed to help young people plan their visits to the supermarket. Finally, as this kit is intended above all as a source of discussion opportunities around food and cooking for the various players involved in supervising young people, it contains an accompanying guide for them to maximize understanding and use of the kit.

In addition to ensuring that the kit is optimal for everyone, we've focused our energies on getting it to as many young people as possible across the country. In 2023, nearly 6,000 kits were distributed across Canada.

The Culinary Workshops

The first two quarters enabled our 38 groups registered in 2022 to complete their involvement with us.

This represents almost 380 young people from the DYP and other organizations, who were able to develop their culinary and food skills in preparation for their transition to independent living.

Having called upon all our DYP circles since the start of 2023, particularly our PQJ workers, who have always been our key allies, they helped us identify various key players within the DYP itself and also externally among the organizations in their respective regions that support these vulnerable young adults. So it's with great pride that we reached nearly 60 groups across Quebec in the second half of the year, with nearly 600 young people!

Our workshops are also popular with young people in Vancouver. We have 4 groups that started our culinary workshop program in 2023. Homelessness and food insecurity issues in Vancouver have caught our attention since 2020, and have enabled us to establish ourselves as a key player in developing food autonomy for these young people.

As described above, Cook Up Your Future's culinary workshops are aimed at a more vulnerable clientele at risk of dropping out of school. We offer a program adapted to this clientele of students with atypical educational backgrounds, offered within the school curriculum. The program benefits groups in special education, special needs and job-readiness training. In this fourth year of implementation, 30 of the province's high schools have opted for this program in 2023, representing more than 750 young people.

The Employability Block

The third and final component of the Cook Up Your Future is our Employability Block. This is a fifth block that is added to our culinary workshops, and is designed to offer young people who have completed the previous four blocks the opportunity to take preparatory training for work in the food service industry. The results of recent years show that, thanks to the culinary workshops, young people are discovering an interest and a passion for cooking, some of them even wishing to pursue this field at a professional level. However, due to their particular psychosocial and economic reality, these young people are often not equipped to cope with independent living, including their entry into the job market.

This fifth block, focusing on entry into the food service industry, was launched as a pilot project in early 2023, with 7 young people. In this block, the youth is paired with a mentor chef, who is responsible for introducing him or her to the restaurant business through 5 workshops, and providing concrete work experience. Together, the mentor chef and the young person will choose an internship environment that suits the youth's aspirations. A La Tablée des Chefs employee will also monitor and supervise the young person, to ensure that he or she is well prepared to enter the job market, and that the paid internship is a positive experience that will ensure successful social integration. Whenever possible, La Tablée des Chefs' partners are involved in welcoming young people for their internships, and ensuring that they have a real chance.





Future prospects and targets for 2024

Kitchen Brigades

Quebec target for fall 2024:
275 groups - 5,500 young people

Target elsewhere in Canada for fall 2024:
100 groups - 2000 young people

Inter-school competition:
An international Kitchen Brigades final will be held in Paris in June 2024! The winning brigade from Canada will take on the winning brigade from France.

Complete renewal of recipes
for the 2024-2025 booklet

Promo video: Nicolas Archambault to create a video to showcase our presence across the country.

Cook Up Your Future

Culinary Kits

Target:
Distribution of 6,000 kits
(3,000 in Quebec and 3,000 elsewhere in Canada).

Culinary workshops

Target:
60 youth groups (600 young people)
and 45 school groups (1125 young people)

Employability block

Target:
10 to 15 youth





Culinary Schools

Our socially-aware
culinary activities.

Whether in Montreal, Longueuil, Quebec City, and soon in Laval, our cooking schools are places of social and culinary action.

Through Culinary Camps, Solidarity Culinary Workshops and Culinary activities, our Culinary schools offer a wide range of culinary activities to support our mission.



The Culinary Camps

A gourmet week of friendship and solidarity.

From June 26th to August 18th, we welcomed 428 young culinary enthusiasts to our 3 culinary schools (Longueuil, Montreal and Quebec City), along with Laval, for a culinary adventure packed with flavors!

For this year's edition, we offered our students an exciting and tasty experience spread over 5 themed days. And once again this year, we were privileged to have renowned and generous chefs share their recipes and tips with the youngsters.

Here are the themes, with the chefs associated with each:

- J'y vais mollo (Isabelle Deschamps Plante)
- J'ai envie d'umami (Geneviève Everell)
- Je mets la main à la pâte (Patrice Demers)
- Je passe à l'action (Shawn Parent, youth ambassador LTDC)
- Opa! J'ai l'esprit festif! (Cynthia Sitaras, house chef LTDC)

With enthusiasm, an appetite and their hearts in their hands, the youngsters took part in a culinary activity as part of our Solidarity Soups initiative. They cooked over 1,000 litres of soup! In practical terms, this represents 5088 portions that will be distributed to as many elementary school pupils across Quebec to provide them with much-needed food assistance.

The Solidarity Culinary Workshops and Activities

Once again this year, La Tablée des Chefs offered the corporate world the opportunity to organize committed, unifying and supportive culinary activities in our Culinary Schools, for team-building or socializing moments between colleagues. These activities took the form of Solidarity Culinary Workshops and Activities, enabling participants to make a real difference in their community.

Nourishing, tasty dishes were prepared and donated to local organizations that support people who need it most.

In 2023, our Culinary Schools welcomed 105 companies, representing over 2,200 people! Their involvement made it possible to produce 10,231 portions of Solidarity Soups, 910 portions of meals and 920 servings of snacks.



Other events in our schools

Our chefs and volunteers in Longueuil and Quebec City contributed significantly to our Solidarity Soups initiative. At the Longueuil School, 47,376 portions were prepared, while at our Quebec City School, there were a total of 65,602 portions.

Our chefs made a real difference in the community, with 13,239 meals cooked by our team at Sid Lee and 5064 servings prepared by our house chef at our culinary school in Longueuil, along with and volunteers for the Martinique Gourmande event.



Our Volunteers

Whether for the Solidarity Soups activities, corporate workshops or catering, we were privileged to welcome 229 volunteers to our culinary schools, who generously donated their time. In total, these dedicated people contributed 6793 volunteer hours. Thank you so much! You are essential to the success of our activities.







Financing

Ensuring long-term continuity **of our mission**

Year after year, an entire team is dedicated to organizing events and fundraising activities, providing essential funding to pursue our mission and continue making a difference on the ground. With committed partners by our side, each year the projects are numerous and true successes.

The IGA campaign

On June 2nd, IGA donated \$237,360 to La Tablée des Chefs as part of the Solidarity Seeds campaign. From March 2nd to 22nd, 2023, the campaign was held in IGA supermarkets across the province. Produced by Birri and available exclusively at IGA, this new Solidarity Seeds box set gave customers the chance, for the second year in a row, to experience the joys of gardening, while doing a good deed! Sold for \$5.99, the box contained 5 quality heirloom seeds: Thai basil, Bull's Blood beet, Waltham 29 broccoli, spaghetti squash and Bloomsdale Long Standing spinach. Customers could also purchase one of the participating products, giving 10 or 25¢ back to the organization. A flexible donation code was also available, at customers' request. Donations were also made at the cash register and by suppliers.



The Oasis juice campaign

The Lassonde company, which has been collaborating with La Tablée des Chefs since 2018, once again held its 1 jus = 1 donation campaign in IGA grocery stores, under the Oasis banner. From March 30th to April 12th, for every Oasis juice sold, 25 cents were donated to La Tablée des Chefs. The initiative raised \$34,015 for the organization in its fight against food insecurity.



The Solidarity Sparkles continues

IGA teamed up with Tablées des Chefs and the Montreal Canadiens Children's Foundation to create the perfect match. Based on mutual values of solidarity, mutual aid and generosity, these three partners have teamed up to offer Solidarity Sparkles. Festive and unifying, Solidarity Sparkles are a frothy cuvée made from 100% Quebec apples, a selection of the best apples from Lassonde orchards. Sold at \$6.99 a bottle, Solidarity Sparkles are available in participating supermarkets across Quebec to support these two organizations in the pursuit of their missions.



AGF Group Foundation benefit cocktail

This year, the AGF Group Foundation proposed an evening of culinary delights (appetizers and exceptional wines) from several regions of Canada: the Maritimes, Quebec, Ontario and the West. This «culinary voyage», which took us from coast to coast, was held on May 25th in Montreal's Marché Bonsecours ballroom.

At the end of the event, the AGF Group Foundation donated \$100,000 to La Tablée des Chefs to support its programs and activities.



Event at Place des Arts

From March 1st to 4th, 2023, everyone was active at Place des Arts, much to the delight of families!

Place des Arts offered a host of free activities during the school break. On the program: story-telling performances, the interactive Fabuloscope exhibition, as well as circus, craft and culinary workshops. La Tablée des Chefs was invited to take part in the program, offering families a dry soup-making activity.

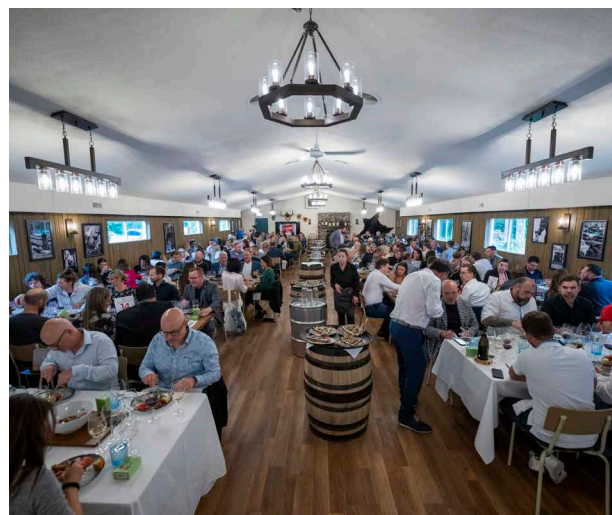
Young and old got involved, and 9,040 portions of soup were made and donated to local organizations.



The Solidarity Trattoria

On June 9th, Groupe Lesage et Grenier of RBC Dominion Securities, the Gosselin Family Foundation and La Cabane du Coureur joined forces with La Tablée des Chefs to offer a gourmet Italian evening! Under the direction of Jean-Sébastien Giguère, Partner Chef for Coureur des Bois - Cabane - h3, the team joined forces to create a three-course meal featuring tasty, decadent dishes to delight guests' taste buds. Whether it was calamari stuffed with eggplant, salmon confit with olives and clams, or cavatelli with mushrooms and poultry, the 179 guests were able to enjoy their meal while supporting a good cause!

The successful event raised \$76,000, which was allocated to furthering La Tablée des Chefs' mission and developing its programs and activities.



The National Accounts - National Bank Golf Event

Held at the prestigious Club Laval-sur-le-Lac, the National Accounts - National Bank golf event was an opportunity for participants to exchange ideas and make business contacts in a friendly summer atmosphere. A total of 144 golf enthusiasts took to the club's magnificent blue course on August 31st to play an 18-hole round of golf. Throughout the tournament, participants enjoyed refreshments and delicious food. A cocktail reception was also held at the end of the evening. The event raised \$185,000 for La Tablée des Chefs!

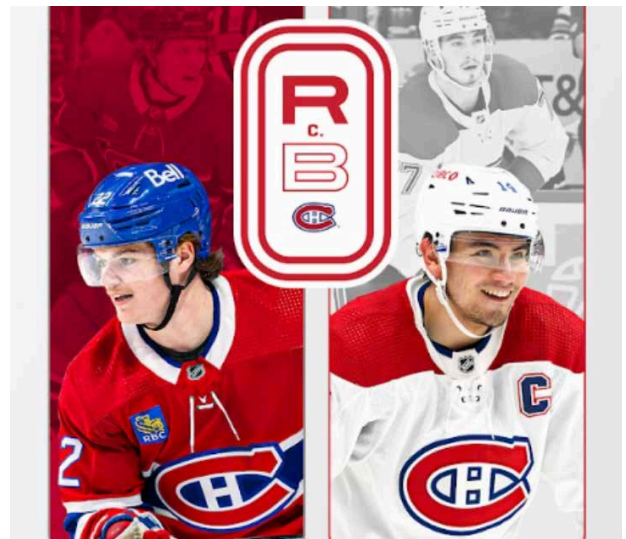


Montreal Canadiens Reds versus Whites intrasquad scrimmage

On September 24th, the annual Reds vs. Whites intrasquad game was held at the Bell Centre, an event that precedes the kick-off of the Montreal Canadiens' pre-season schedule. Presented by IGA, the event was organized once again this year to benefit La Tablée des Chefs and the Canadiens Children's Foundation.

For this special game, the finalists in the Kitchen Brigades inter-school competitions made numerous bags of dry soup. They were also treated to a guided tour of the Bell Centre before heading to a loge to watch the friendly match-up.

At the end of this colorful match, \$117,418 was donated to La Tablée des Chefs to support its various programs and activities. An equivalent amount was also donated to The Canadiens Children's Foundation.



La Petite Tablée is born

For the first time ever, La Tablée des Chefs organized the La Petite Tablée event. This first edition, featuring harvests from 2023, took place in the enchanting setting of the ancestral barn at the Guyon farm in Chambly.

For this relaxed, gourmet evening, the 3 guest chefs - Danny Smiles, Dominic Labelle and Marie-Ève Langlois - prepared tasty, flavourful dishes in honour of the autumn crops.

This culinary experience delighted participants so much that La Tablée des Chefs plans to repeat it every season.

Les Petites Tablées



LA GRANDE TABLÉE

Toronto

On November 6th, La Grande Tablée Toronto took place at the Fairmont Royal York!

A total of 290 guests gathered around a delicious 5-course dinner prepared by renowned chefs from the Toronto area, with the culinary support of some 50 young students from Centennial College.

The evening was hosted by our honorary co-chairs, Ms. Jana Sobey, Senior Vice-President, Fresh Merchandising and Sourcing for Sobeys, and Ms. Naniss Gadel-Rab, General Manager, Nutrition, Unilever Canada. This year, the Mayor of Toronto, Olivia Chow, honoured us with her presence.

The event was a great success, raising \$215,000 for our mission!

Quebec and Montreal

On November 13th and 20th, La Grande Tablée de Quebec and Montreal was held at the Fairmont Le Château Frontenac and Marché Bonsecours respectively, with a 'Next Generation' theme. This year's events brought together nearly 900 members of the business community eager to support our mission.

The evenings were led by our honorary co-presidents, Brigitte Coutu, President of RICARDO Média, and Martin Le Moine, President and General Manager of Fruit d'Or. Entertainment was provided by none other than Claudine Prévost.

This year, renowned chefs shared their expertise with up-and-coming talents to deliver a mouth-watering gastronomic experience. The evening began with a cocktail reception, followed by a 5-course dinner. Dishes were inspired by each chef's universe and influences, and prepared by youngsters from local culinary schools. As with any benefit evening, a silent auction, a live auction and a raffle were also held to raise funds.

All in all, these wonderful evenings raised \$736,000 for our mission!





SOLIDARITY PARTNERS

Beneva, CDPQ, Desjardins, Énergir, FCC, Fruit d'Or, IGA, Lassonde, RICARDO Média, TACT

KEY PARTNER

Banque Nationale, Coca-Cola, Olymel, RBC

DEVOTED PARTNERS

A.Lassonde, Banque Scotia, BCF Avocats d'affaires, Breville, Carbonleo, Courchesne Larose, Carrousel, Famille Le Moine, Fondation AGF, Fondation Air Canada, Fondation Brigitte Coutu et Ricardo, Fontaine Santé, Fondation Saint-Hubert, Food Momentum, Fournisseur Fruit d'Or, Gestion Fruit d'Or, Intelcom, Isothermic portes et fenêtres, KPMG, Les Éleveurs de porcs du Québec, Les Producteurs de lait du Québec, Mitchel-Lincoln, MWM Assurances et Gestion AR-PHI Associés inc., Québecor, Rio Tinto, Sanimax, Saputo, Sid Lee, Unilever and Zéro-C

OFFICIAL CARRIER

Air Canada

FOOD PARTNERS

AQIP, Blackbird baking company, Boeuf Québec, Cargill, Cassis Monna & Filles, Centennial Food Group, Centennial College, Colabor, Cookie Stéphanie, Diana's seafood, Dion Herbes & Épices, Famille Fontaine, Favuzzi, Fruits de mer du Québec, Hinterland Company, Langdon Hall, Fairmont Royal York, Favuzzi, Frandon, Gourma, IGA, Hector Larivée, La Cabane du Coureur, Les Cultures du Large, Les Soeurs en Vrac, Les Épices du Guerrier, Les Fines Herbes par Daniel, Les Herbes Gourmandes, Mimi Chinese, Montpak, Nadège Pâtisserie, Nagano Pork, Pearl Morissette, Première Moisson, Rougié, Saputo, Trésor du Large, Viandes Lauzon, Viandex et Valrhona.



La Tablée des Chefs

La Tablée des Chefs

La Tablée des Chefs

La Tablée des Chefs



La Tablée des Chefs

BRIGADES CULINAIRES Vainqueur national La Tablée des Chefs

La Tablée des Chefs in France

our mission and programs **beyond borders**

Feed and educate. This is the mission behind all La Tablée des Chefs' programs and projects since 2002, and one that has been successfully extended beyond borders to reach France for several years now.

Our activities in France

La Tablée des Chefs in France has every reason to be proud of the work it has accomplished and the success it has achieved.

The impact of La Tablée des Chefs France in 2023:

- 16,105 portions were distributed to 92 food aid organizations, involving 1,800 hospitality school students and more than 460 corporate employees.
- 22 middle schools took part in the Kitchen Brigades, involving 354 young people. A grand finale organized at the foot of the Eiffel Tower to crown the best brigade in France!
- 22 households took part in Cook Up Your Future, reaching 595 young people.
- More than 530 people supported La Tablée des Chefs France by taking part in the benefit event, La Grande Tablée. This gastronomic dinner by top chefs at the InterContinental Paris - le Grand raised over 85,000 Euros for the mission.



KEEP AT -18°C / 0°F
OR COLDER

EST 128

EST 119

EST 165

DANGER - 18°C / 0°F
OU PLUS FROID

DO NOT ALLOW CONTENTS TO THAW

PERISHABLE



DO NOT CUT

NE LAISSEZ PAS LE CONTENU DÉGELER
LE CONTENU EST PERISSABLE
NE PAS DÉGELER

Our partners

and donors

Inspiring ideas, the best team and the greatest desire to make a real difference are not enough on their own to achieve our mission. For each of its programs and projects, La Tablee des Chefs is fortunate to be able to count on the support of committed and dedicated partners who endorse our mission and share our values.

ARTISAN CHEFS

- A. LASSONDE INC / INDUSTRIES LASSONDE
- FONDATION AIR CANADA
- FONDATION MARCELLE ET JEAN-COUTU
- GOUVERNEMENT DU CANADA
- GOUVERNEMENT DU QUÉBEC
- IGA
- OLYMEL
- SAPUTO
- SAQ
- SOBEYS

STARRED CHEFS

- BANQUE NATIONALE DU CANADA
- FONDATION RBC
- GROUPE AGF
- GUILLEVIN
- LE CREUSET
- LES EMBALLAGES CARROUSEL
- RICARDO Média
- SECRÉTARIAT À LA JEUNESSE
- UNILEVER

EXECUTIVE CHEFS

- BANQUES ALIMENTAIRES DU QUÉBEC
- CASCADES
- FAVUZZI
- FONDATION DES JEUNES DE LA DPJ
- FONDATION ST-HUBERT
- INDUSTRIELLE ALLIANCE
- INTELCOM
- NORTERA
- PREMIÈRE MOISSON
- RECYC-QUÉBEC
- SERVICES ALIMENTAIRES CAN-AM
- TRUDEAU CORPORATION INTERNATIONAL INC
- WOHLER

KITCHEN CHEFS

- BENEVA
- BREVILLE
- CADILLAC FAIRVIEW
- COLABOR
- FAIRMONT CHÂTEAU FRONTENAC
- FAIRMONT REINE ÉLIZABETH
- FONDATION ALCOA
- FONDATION FAMILLE GOSSELIN
- FONDATION J.A. BOMBARDIER
- HERMÈS CANADA
- IPL
- ISOTHERM PORTES & FENÊTRES
- LEARN QUÉBEC
- LES ALIMENTS FAITA FORGIONE
- LES SOEURS EN VRACS
- MAISON DE L'UPA
- METRO TO HOME LOGISTICS INC.
- POWER CORPORATION DU CANADA
- SANIMAX
- TACT CONSEIL
- TILTON

Annexes

Appendix 1

La Tablée des Chefs in the community

La Tablée des Chefs' initiatives and their impact on the community

To achieve its first mission, La Tablée des Chefs relies on its Food Recovery Program, its soup preparation project The Solidarity Soups along with its initiative to encourage the next generation of chefs, known as The Solidarity Kitchens - Next Generation Edition. Below is a description of the activities carried out under these three programs and highlights the achievements of the past year.

Food Recovery Program: By facilitating food donations between donor establishments and food aid organizations, La Tablée des Chefs made it possible to distribute over 2.3 million meal portions in 2023! In Quebec, the program was active in 14 administrative regions, while elsewhere in the country, we implemented our food recovery activities in the provinces of Ontario, Alberta and British Columbia. In all, 229 establishments donated their surplus food, with healthcare establishments being the main contributors to the program's success.

The Solidarity Soups: The Solidarity Soups is a project to prepare soups from unsold vegetables in order to provide a simple food aid solution for schools. The project, which combines social and environmental benefits, was launched in autumn 2023. This year, 12 schools in the Montreal, Montréalégie and Laval regions took part in the project, serving 15,500 bowls of soup to nearly 6,000 young people! As a result, over 3 tonnes of unsold vegetables were put to good use.

The Solidarity Kitchens - Next Generation Edition: For the 20th edition of the project, over 900 teachers and students pitched in to prepare more than 110,000 meal portions across the country, including in 13 administrative regions of Quebec.

The second mission, related to educating young people, comes in the form of two culinary training programs: Kitchen Brigades and Cook Up Your Future. Adapted to different types of profiles, these programs aim to help young people become self-sufficient in terms of food through learning about cooking and eating. Here is an overview of the activities carried out under these two different programs over the course of the year.

The Kitchen Brigades: Following a massive effort over the last few years, more than half of Quebec's public secondary schools now host this extracurricular program, representing a total of 250 schools. In the rest of the country, the workshops have been rolled out to 46 schools in seven other Canadian provinces. We've now exceeded the 6,000 mark for young people involved in the program each year!

Cook Up Your Future: Now in its fourth year, 30 secondary schools across the province opted for this program, which has benefited more than 900 young people! In the community, 60 workshops were offered to youth from the DYP or those attending social and professional integration organizations. In addition to the workshops, the Cook Up Your Future program also helped young people to become self-sufficient in food by distributing 6,000 culinary kits across the country. Seven youth were also able to take part in the brand new employability block, enabling them to receive guidance as they prepare to enter the workforce.

La Tablée des Chefs cooking schools in Montreal, Longueuil and Quebec City offer a range of culinary activities tailored to different audiences, with the aim of bringing the community together in a variety of ways.

Summer culinary camps: In 2023, we were able to welcome 428 young chefs and offer them, as usual, a mouth-watering summer program combining fun, sharing and challenges!

Culinary workshops: In 2023, 105 companies were welcomed to our culinary schools, representing more than 2,200 people! This involvement made it possible to produce 10,231 portions of Solidarity Soups, 910 meal portions and 920 snack portions, which we distributed to the community.

How the community contributed to La Tablée des Chefs' activities

La Tablée des Chefs is fortunate to have the financial support of a number of community players to carry out its mission. For several years now, we have been privileged to benefit from the generous contributions from the following government bodies:

- Ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec;
- Ministère de la Santé et des Services sociaux
- Secrétariat à la jeunesse du Québec;
- Société québécoise de récupération et de recyclage;
- Investissement Québec;
- Fonds entrepreneuriat collectif de la ville de Laval.

This year, we received over \$22,000 in donations from the community, as well as financial support from a number of regional partners, all keen to help us achieve our mission.

What's more, there's no doubt that volunteers play an essential role in the pursuit of our mission. Behind all of our work are volunteers who are committed to La Tablée des Chefs on a daily basis. In 2023, 229 passionate and supportive volunteers joined our team!

La Tablée des Chefs has also been able to count on the support of other organisations to help roll out its programs, notably the Fondation des jeunes de la DPJ and Banques alimentaires Québec.

La Tablée des Chefs' commitment and involvement in the community

La Tablée des Chefs, committed to planning and working in partnership with local resources, took part in a number of round tables over the course of the year:

- Table québécoise sur la saine alimentation;
- Chantier pour un programme d'alimentation scolaire au Québec;
- Table de concertation sur la faim et le développement social du Montréal métropolitain;
- Québec delegation for the International Transitions from Child Protection Symposium.

During the year, we also worked closely with other community organizations to increase our impact and make the greatest difference:

- Quebec Food Banks, with whom we can better meet the food aid needs of the vulnerable across the province.
- Auberges du Cœur, with whom we are working closely to expand our Cook Up Your Future program.
- Chantier pour un programme d'alimentation scolaire au Québec, on which our CEO and founder sits on the committee.
- M361, of which our CEO and founder is now a member of the Board of Directors.

La Tablée des Chefs' response to community needs

To connect with the community, La Tablée des Chefs took part in various events throughout the year.

- La Tablée des Chefs, in collaboration with Québec Exquis, invited some of the participants in the Culinary Brigades to take part in the first edition of the Soirée Exquise, held at the Centre des Congrès de Québec on April 11th. This cocktail reception for 400 people was held in benefit of the Fondation Tél-Jeunes.
- On November 22nd in Quebec City, the «Bien manger à l'école» forum brought together a range of people concerned by the issues surrounding food in schools. For the occasion, five youth from the Kitchen Brigades were invited to help prepare the cocktail reception which took place at the end of the day.
- La Tablée des Chefs took part in the Collectif Paradoxes, a conference on youth's transition to adulthood, held in Quebec City last May.
- We also helped set up workshops in collaboration with the Réseau alimentaire de l'est de Montréal. In the summer and autumn of 2023, our team gave their time to share their knowledge and educate the community in these neighbourhoods, of which many of the participants were new arrivals to the province.

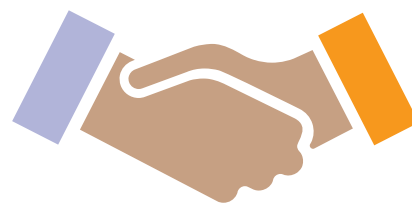
Community activities carried out under the Programme de soutien aux organismes communautaires of the Ministry of Health and Social Services

For several years now, La Tablée des Chefs has been fortunate to be able to count on the support of the Programme de soutien aux organismes communautaires (PSOC) from the Ministry of Health and Social Services, which aims to support community organizations in their role as agents of social change, to help them carry out their day-to-day activities and community commitments.

By 2023, the financial support granted by the PSOC will have enabled La Tablée des Chefs to implement a digital strategy. This process took the form of an internal 4.0 audit to carry out a complete assessment of the organization's current digital maturity. Following this important step, we were able to draw up a digital plan highlighting the need to implement an integrated customer relationship management system, i.e. a CRM. This software is currently being implemented at La Tablée des Chefs.

In 2023, to better serve its community, La Tablée des Chefs moved its head office to a new location, better suited to the needs and pace of its business. The second part of the funds granted will therefore be used to purchase computer equipment to provide our employees with more collaborative, user-friendly and inspiring workspaces.

Finally, the remainder of the financial support granted will have been used to improve our existing IT platforms, again with the aim of providing the public with better service.



Annexes

Appendix 2

Press review

2023, a year rich in inspirational projects, has generated a great deal of media coverage.

Here are a few highlights of the media's interest in our mission and actions in the field.

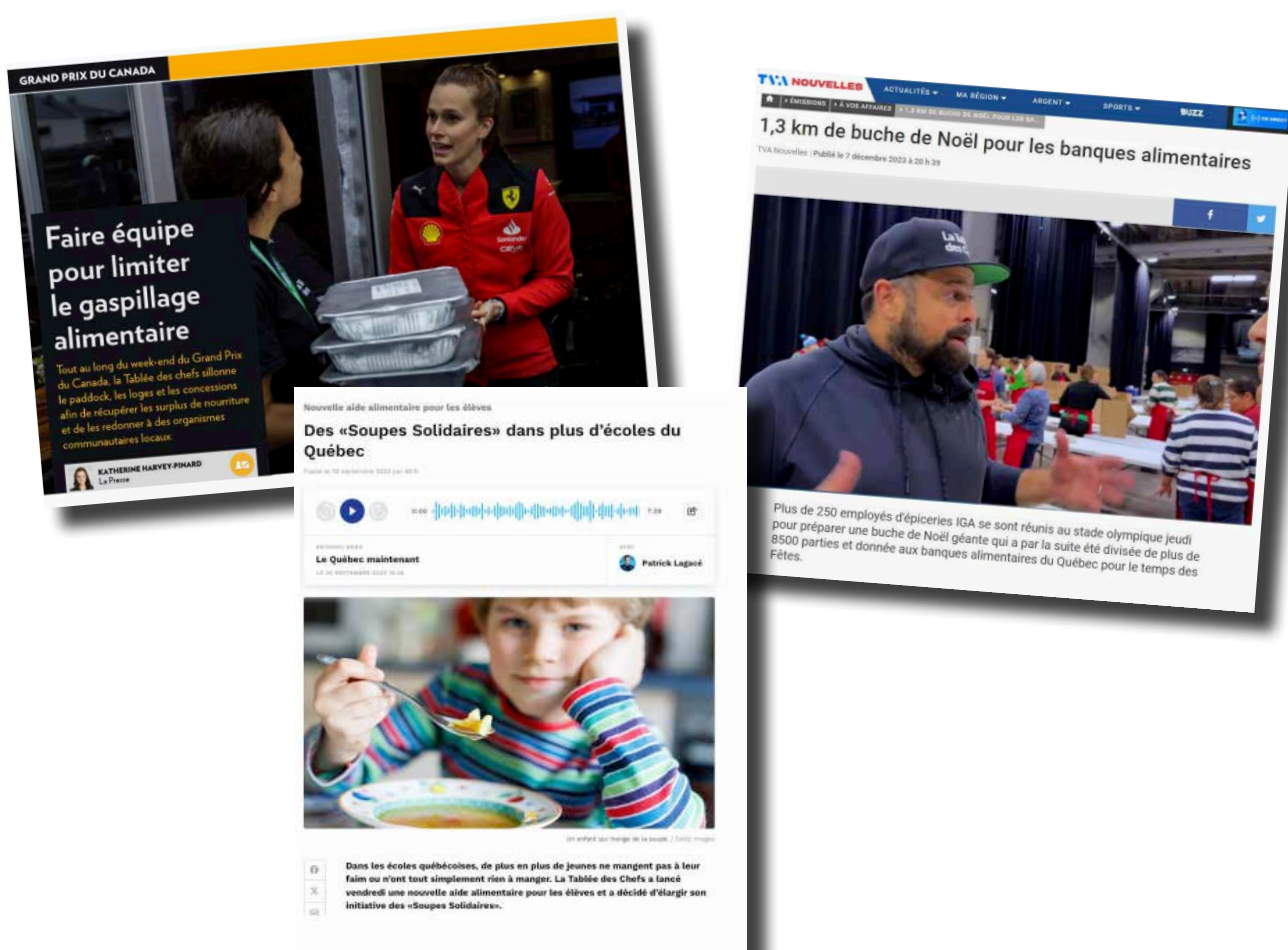
Highlights

Over **806 mentions** of La Tablée des Chefs were recorded in 2023, for a **total reach of 105,795,471**. The total number of mentions, as well as the total reach, almost doubled compared to 2022.

The Tablée des Chefs' activities were largely covered by local media, but also by outlets with a wider reach, such as **La Presse +, Le Devoir, Le Journal de Montréal, Le Journal de Québec, TVA and Radio-Canada**.

This year, La Tablée des Chefs was promoted mainly through six initiatives and two partnerships. The three initiatives that received the most mentions were the **Solidarity Kitchens, the Kitchen Brigades and the Formula 1 Grand Prix Montreal**. In fact, coverage of the Grand Prix in June led to a media peak before the summer.

The two partnerships that generated the most mentions of Tablée des Chefs were **Le Chantier PASUQ and the Holiday Log**.



Annexes

Appendix 3

Financial statements 2023

**LA TABLÉE DES CHEFS
FINANCIAL STATEMENTS
DECEMBER 31, 2023**

LA TABLÉE DES CHEFS
FINANCIAL STATEMENTS
DECEMBER 31, 2023

SUMMARY

Independent Auditor's Report	1 - 3
Statement of Operations	4
Changes in Net Assets	5
Balance Sheet	6
Statement of Cash Flows	7
Notes to Financial Statements	8 - 16

INDEPENDENT AUDITOR'S REPORT

To the management of
LA TABLÉE DES CHEFS

Qualified Opinion

We have audited the financial statements of **LA TABLÉE DES CHEFS** (the "Organization"), which comprise the balance sheet as at December 31, 2023, and the statements of operations, changes in net assets and cash flows for the year then ended, and notes to the financial statements, including a summary of significant accounting policies.

In our opinion, except for the possible effects of the matter described in the Basis for Qualified Opinion section of our report, the accompanying financial statements present fairly, in all material respects, the financial position of the Organization as at December 31, 2023, and the results of its operations and its cash flows for the year then ended in accordance with Canadian accounting standards for not-for-profit organizations.

Basis for Qualified Opinion

As is the case with many charities, the Organization derives revenue from donations and sponsorships from corporations, organizations and individuals and revenue from culinary and fundraising activities which it is not possible to audit the entirety satisfactorily. Consequently, our audit of these products was limited to the amounts recorded in the Organization's accounts and we were unable to determine whether adjustments might have to be made to the amounts of income from donations and sponsorships from corporations, organizations and individuals and revenue from culinary and fundraising activities, excess of revenue over expenses, cash flows from operating activities for the years ended December 31, 2023 and December 31, 2022, current assets as at December 31, 2023 and December 31, 2022 and net assets as at January 1st, 2022 and 2021 and December 31, 2023 and 2022.

We therefore expressed a qualified audit opinion on the financial statements for the year ended December 31, 2022, due to the possible impact of these scope limitations.

We conducted our audit in accordance with Canadian generally accepted auditing standards. Our responsibilities under those standards are further described in the Auditor's Responsibilities for the Audit of the Financial Statements section of our report. We are independent of the Organization in accordance with the ethical requirements that are relevant to our audit of the financial statements in Canada, and we have fulfilled our other ethical responsibilities in accordance with these requirements. We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our qualified audit opinion.

Responsibilities of Management and Those Charged with Governance for the Financial Statements

Management is responsible for the preparation and fair presentation of the financial statements in accordance with Canadian accounting standards for not-for-profit organizations, and for such internal control as management determines is necessary to enable the preparation of financial statements that are free from material misstatement, whether due to fraud or error.

In preparing the financial statements, management is responsible for assessing the Organization's ability to continue as a going concern, disclosing, as applicable, matters related to going concern and using the going concern basis of accounting unless management either intends to liquidate the Organization or to cease operations, or has no realistic alternative but to do so.

Those charged with governance are responsible for overseeing the Organization's financial reporting process.

Auditor's Responsibilities for the Audit of the Financial Statements

Our objectives are to obtain reasonable assurance about whether the financial statements as a whole are free from material misstatement, whether due to fraud or error, and to issue an auditor's report that includes our opinion. Reasonable assurance is a high level of assurance, but is not a guarantee that an audit conducted in accordance with Canadian generally accepted auditing standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions of users taken on the basis of these financial statements.

As part of an audit in accordance with Canadian generally accepted auditing standards, we exercise professional judgment and maintain professional skepticism throughout the audit. We also:

- Identify and assess the risks of material misstatement of the financial statements, whether due to fraud or error, design and perform audit procedures responsive to those risks, and obtain audit evidence that is sufficient and appropriate to provide a basis for our opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control.
- Obtain an understanding of internal control relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the Organization's internal control.
- Evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates and related disclosures made by management.

LA TABLÉE DES CHEFS

STATEMENT OF CASH FLOWS

YEAR ENDED DECEMBER 31, 2023

7

	2023 \$	2022 \$
OPERATING ACTIVITIES		
Excess of revenues over expenses	486,534	669,143
Non-cash items:		
Amortization of fixed assets	127,168	75,625
Amortization of deferred contributions related to fixed assets	<u>(26,420)</u>	<u>(16,792)</u>
	587,282	727,976
Net change in non-cash items related to operating activities:		
Accounts receivable	(339,802)	(123,964)
Inventory	50,407	187,128
Prepaid expenses	(23,227)	54,917
Accounts payable	(1,401,740)	1,326,323
Income received in advance	132,167	-
Deferred contributions	<u>490,128</u>	<u>(1,808,370)</u>
	<u>(504,785)</u>	<u>364,010</u>
INVESTING ACTIVITIES		
Acquisition of fixed assets	(151,983)	(269,231)
Acquisition of short-term investments	(1,010,404)	-
Collection of short-term investments	10,011	-
Prepaid rent	<u>(100,000)</u>	<u>(100,000)</u>
	<u>(1,252,376)</u>	<u>(369,231)</u>
FINANCING ACTIVITIES		
Repayment of long-term debt	(4,205)	(8,224)
Increase in deferred contributions related to fixed assets	<u>-</u>	<u>111,345</u>
	<u>(4,205)</u>	<u>103,121</u>
INCREASE (DECREASE) IN CASH	(1,761,366)	97,900
CASH, BEGINNING OF YEAR	<u>4,311,642</u>	<u>4,213,742</u>
CASH, END OF YEAR	<u><u>2,550,276</u></u>	<u><u>4,311,642</u></u>

In 2023, non-cash transactions include a deferred contribution of fixed assets for an amount of \$17,499.

LA TABLÉE DES CHEFS**STATEMENT OF OPERATIONS****YEAR ENDED DECEMBER 31, 2023****4**

	2023	2022
	\$	\$
PRODUCTS		
Donations in the form of supplies and services	5,711,017	4,998,195
Donations and sponsorships from companies, organizations and individuals	2,760,590	2,271,250
Cooking activities	1,517,609	1,242,033
Financing activities	1,410,210	1,224,541
Subsidies (Note 11)	1,324,006	2,262,642
Interest income	107,713	43,366
Amortization of deferred contributions related to fixed assets	26,420	16,792
Licence fee	2,595	13,563
Cooked meals	-	187,016
	<u>12,860,160</u>	<u>12,259,398</u>
EXPENSES		
Donations in the form of food, supplies or services	5,711,574	5,001,046
Salaries and benefits	2,796,567	2,119,669
Food and kitchen accessories	1,204,086	1,440,869
Trainer fees	767,322	681,244
Professional and consulting fees	446,277	388,916
Printing costs	236,087	181,288
Office and computer expenses	212,907	142,432
Service fees	105,740	111,105
Graphic and audiovisual production costs	80,919	184,721
Travel fees	75,061	34,240
Rent	72,394	75,283
Equipment rental	71,083	31,619
Exhibition and publicity	64,741	37,449
Purchase of prizes and gifts	61,235	50,089
Uniforms and laundry	46,050	179,619
Freight costs	43,039	129,663
Bad debt (recovered)	39,546	(49,000)
Maintenance and repairs - Premises and equipment	36,894	22,380
Storage fees	31,869	12,112
Insurance	31,143	29,123
Room rental	26,819	33,187
Energy	22,238	10,618
Representation	15,844	8,955
Telecommunications	15,504	15,216
Rolling stock expenses	14,516	9,094
Associations and dues	5,558	3,126
Taxes and permits	856	1,331
Cost of cooked meals	-	604,845
Fundraising fees	-	4,531
Financial fees	10,589	19,860
Amortization of fixed assets	127,168	75,625
	<u>12,373,626</u>	<u>11,590,255</u>
EXCESS OF REVENUES OVER EXPENSES	<u><u>486,534</u></u>	<u><u>669,143</u></u>

LA TABLÉE DES CHEFS

CHANGES IN NET ASSETS

YEAR ENDED DECEMBER 31, 2023

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	Special projects \$	Emergency fund \$	Invested in fixed assets \$	Unaffected \$	2023 Total \$	2022 Total \$
BALANCE, BEGINNING OF YEAR	-	-	234,737	2,904,961	3,139,698	2,470,555
EXCESS OF REVENUES OVER EXPENSES	-	-	(100,748)	587,282	486,534	669,143
ACQUISITION OF FIXED ASSETS	-	-	169,482	(169,482)	-	-
INTERNALLY RESTRICTED (Note 3)	225,000	1,500,000	-	(1,725,000)	-	-
INCREASE IN DEFERRED CONTRIBUTIONS RELATING TO FIXED ASSETS (note 10)	-	-	(17,499)	17,499	-	-
REPAYMENT OF LONG-TERM DEBT	-	-	4,205	(4,205)	-	-
BALANCE, END OF YEAR	<u>225,000</u>	<u>1,500,000</u>	<u>290,177</u>	<u>1,611,055</u>	<u>3,626,232</u>	<u>3,139,698</u>

LA TABLÉE DES CHEFS

BALANCE SHEET

DECEMBER 31, 2023

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	2023	2022
	\$	\$
ASSETS		
CURRENT ASSETS		
Cash	2,550,276	4,311,642
Short-term investments (Note 4)	1,010,404	10,011
Accounts receivable (Note 5)	1,419,693	1,079,891
Inventory (Note 6)	483,424	533,831
Prepaid expenses	<u>31,488</u>	<u>8,261</u>
	5,495,285	5,943,636
FIXED ASSETS (Note 7)	359,932	317,618
PREPAID RENT	<u>300,000</u>	<u>200,000</u>
	<u>6,155,217</u>	<u>6,461,254</u>
LIABILITIES		
CURRENT LIABILITIES		
Accounts payable (Note 8)	572,311	1,974,051
Income received in advance	422,667	290,500
Deferred contributions (Note 9)	1,464,252	974,124
Current portion of long-term debt	<u>-</u>	<u>4,205</u>
	2,459,230	3,242,880
DEFERRED CONTRIBUTIONS RELATED TO FIXED ASSETS (Note 10)	<u>69,755</u>	<u>78,676</u>
	<u>2,528,985</u>	<u>3,321,556</u>
NET ASSETS		
SPECIAL PROJECTS	225,000	-
EMERGENCY FUND	1,500,000	-
INVESTED IN FIXED ASSETS	290,177	234,737
UNAFFECTED	<u>1,611,055</u>	<u>2,904,961</u>
	<u>3,626,232</u>	<u>3,139,698</u>
	<u>6,155,217</u>	<u>6,461,254</u>

Signed for the Board,

 Director

 Director

LA TABLÉE DES CHEFS

STATEMENT OF CASH FLOWS

YEAR ENDED DECEMBER 31, 2023

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	2023 \$	2022 \$
OPERATING ACTIVITIES		
Excess of revenues over expenses	486,534	669,143
Non-cash items:		
Amortization of fixed assets	127,168	75,625
Amortization of deferred contributions related to fixed assets	<u>(26,420)</u>	<u>(16,792)</u>
	587,282	727,976
Net change in non-cash items related to operating activities:		
Accounts receivable	(339,802)	(123,964)
Inventory	50,407	187,128
Prepaid expenses	(23,227)	54,917
Accounts payable	(1,401,740)	1,326,323
Income received in advance	132,167	-
Deferred contributions	<u>490,128</u>	<u>(1,808,370)</u>
	<u>(504,785)</u>	<u>364,010</u>
INVESTING ACTIVITIES		
Acquisition of fixed assets	(151,983)	(269,231)
Acquisition of short-term investments	(1,010,404)	-
Collection of short-term investments	10,011	-
Prepaid rent	<u>(100,000)</u>	<u>(100,000)</u>
	<u>(1,252,376)</u>	<u>(369,231)</u>
FINANCING ACTIVITIES		
Repayment of long-term debt	(4,205)	(8,224)
Increase in deferred contributions related to fixed assets	<u>-</u>	<u>111,345</u>
	<u>(4,205)</u>	<u>103,121</u>
INCREASE (DECREASE) IN CASH	(1,761,366)	97,900
CASH, BEGINNING OF YEAR	<u>4,311,642</u>	<u>4,213,742</u>
CASH, END OF YEAR	<u><u>2,550,276</u></u>	<u><u>4,311,642</u></u>

In 2023, non-cash transactions include a deferred contribution of fixed assets for an amount of \$17,499.

1. STATUTE OF CONSTITUTION AND OBJECTIVES

La Tablee des Chefs (the "Organization"), was incorporated on April 9, 2002 under Part III of the "Quebec Companies Act". Its objectives are to relieve hunger and help young people in difficulty. The Organization operates in Canada. As a registered charity, within the meaning of the "Income Tax Act", the Organization can issue charitable donation receipts.

2. SIGNIFICANT ACCOUNTING POLICIES

The Organization applies the Canadian accounting standards for not-for-profit organizations.

USE OF ESTIMATES

The preparation of financial statements requires management to make estimates and assumptions that affect the reported amounts of assets and liabilities and the amounts recognized as revenues and expenses for the periods covered. Actual results may differ from these estimates. The main estimates relate to the allowance for bad debts, the value of the replacement cost of inventory and the useful life of fixed assets. These estimates are periodically reviewed and adjustments are made to the results of the year in which they become known, if necessary.

REVENUE RECOGNITION

Accounting for contributions

Contributions are recognized using the deferral method. Restricted contributions are recognized as revenue in the year in which the related expenses are incurred. Unrestricted contributions are recognized as revenue when they are received or receivable if the amount can be reasonably estimated and receipt is reasonably assured. Contributions received as endowments or for the acquisition of non-depreciable long-term assets are credited directly to net assets.

Contributions for the acquisition of depreciable long-term assets are recorded as deferred contributions and are amortized in the same manner as the related assets.

Contributions received as goods and services

Contributions received in the form of supplies and services are recognized when the fair value of these contributions can be reasonably estimated and to the extent that the Organization would otherwise have had to obtain these supplies and services for its regular operation.

Self-employment income

Culinary and fundraising activities are recognized when the event has taken place.

Revenue from cooked meals is recognized when the product is delivered.

Interest and royalty income is recognized as revenue when earned.

2. SIGNIFICANT ACCOUNTING POLICIES (continued)

CASH AND CASH EQUIVALENTS

The Organization's policy is to present bank balances under cash and cash equivalents, including bank overdrafts when bank balances that fluctuate frequently from being positive to overdrawn, and term deposits with a maturity period of three months or less from the date of acquisition. In addition, term deposits that the Organization cannot use for current transactions because they are pledged as collateral are excluded from cash and cash equivalents.

FINANCIAL INSTRUMENTS

Initial measurement

The Organization initially measures its financial assets and liabilities originated or exchanged in arm's length transactions at fair value. Financial assets and liabilities originated or exchanged in related party transactions, except for those that involve parties whose sole relationship with the Organization is in the capacity of management, are initially measured at cost.

Subsequent measurement

The Organization subsequently measures all its financial assets and liabilities at amortized cost.

Financial assets measured at amortized cost consist of cash, guaranteed investments, customers, contributions and grants.

Impairment

For financial assets measured at amortized cost, the Organization determines whether there are indications of possible impairment. When there are, and the Organization determines that a significant adverse change has occurred during the period in the expected timing or amount of future cash flows, a write-down is recognized in net earnings. If the indicators of impairment have decreased or no longer exist, the previously recognized impairment loss may be reversed to the extent of the improvement. The carrying amount of the financial asset may not be greater than the amount that would have been reported at the date of the reversal had the impairment not been recognized previously. The amount of the reversal is recognized in net earnings.

INVENTORY

Inventories of gift certificates are valued at purchase cost less usage, which represents the value of the certificates issued.

2. SIGNIFICANT ACCOUNTING POLICIES (continued)**FIXED ASSETS**

Fixed assets are accounted for at cost. Fixed assets are depreciated base on their useful life, the following rate, methods and over the following periods:

	Methods	Rates and periods
Furniture and equipment	Declining	20%
Computer equipment	Declining	30%
Rolling stock	Straight-line	5 years
Leasehold improvements	Straight-line	5 years and 10 years

GOVERNMENT ASSISTANCE

Government assistance relating to current expenses, in particular that relating to salaries and rent, is accounted for in subsidies when they are incurred, on the condition that the Organization is reasonably certain of having complied, and to continue to comply with all conditions attached to the granting of the assistance.

3. INTERNAL RESTRICTIONS

On December 5, 2023, the board of directors of the Organization resolved to restrict the following amounts to various projects wich will be carried out during the 2024 financial year. An amount of \$25,000 was allocated to the acquisition and installation of a refrigeration unit on rolling stock. The board also allocated an amount of \$50,000 for the acquisition and installation of a cold room for an Organization in Niagara Falls ensuring food recovery in the region. An amount of \$25,000 was allocated for the purchase of a commmercial tureen to support a Calgary community partner. Finally, the Organization allocated \$125,000 to finance the construction of the new kitchen of l'École Hôtelière de Laval. All of these allocations were included in the Special Projects fund for a total amount of \$225,000.

Also, the board of directors of the Organization resolved to create an emergency fund. \$1,500,000 was allocated to cover emergency situations such as ice crisis, a pandemic or the cancellation of events for reasons beyond its control.

The Organization may not use these internally restricted amounts for any other purpose without the approval of the board of directors.

LA TABLÉE DES CHEFS

NOTES TO FINANCIAL STATEMENTS

DECEMBER 31, 2023

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4. SHORT-TERM INVESTMENTS

	2023 \$	2022 \$
Investment guaranteed at the rate of 5.20%, maturing in June 2024	500,000	-
Investment guaranteed at the rate of 5.63%, maturing in November 2024	500,000	-
Investment guaranteed at the rate of 4.10%, maturing in December 2024	10,404	-
Investment guaranteed, maturing during exercise	-	10,011
	<u>1,010,404</u>	<u>10,011</u>

5. ACCOUNTS RECEIVABLE

	2023 \$	2022 \$
Customers ^{a)}	1,042,015	817,078
Provision for bad debts	<u>(43,071)</u>	<u>(78,496)</u>
	998,944	738,582
Donations and sponsorships	330,594	281,309
Taxes on commercial transactions	13,438	-
Subsidies	60,000	60,000
Accrued interest	<u>16,717</u>	<u>-</u>
	<u>1,419,693</u>	<u>1,079,891</u>

a) As of December 31, 2023, one customer represents 27% of the Organization's customer accounts (two customers for 55% in 2022).

6. INVENTORY

	2023 \$	2022 \$
Gift boxes, recipe books and solidarity cards	29,381	69,490
Gift certificates	<u>454,043</u>	<u>464,341</u>
	<u>483,424</u>	<u>533,831</u>

LA TABLÉE DES CHEFS

NOTES TO FINANCIAL STATEMENTS

DECEMBER 31, 2023

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7. FIXED ASSETS

	2023			2022
	Cost \$	Accumulated amortization \$	Net book value \$	Net book value \$
Furniture and equipment	337,695	207,432	130,263	84,095
Computer equipment	298,767	259,146	39,621	28,633
Rolling stock	189,699	165,740	23,959	7,806
Leasehold improvements	<u>629,700</u>	<u>463,611</u>	<u>166,089</u>	<u>197,084</u>
	<u>1,455,861</u>	<u>1,095,929</u>	<u>359,932</u>	<u>317,618</u>

8. ACCOUNTS PAYABLE

	2023 \$	2022 \$
Accounts payable and accrued liabilities	322,075	1,705,503
Salaries and vacations	214,370	165,459
Social charges	35,866	31,084
Taxes on commercial transactions	<u>-</u>	<u>72,005</u>
	<u>572,311</u>	<u>1,974,051</u>

9. DEFERRED CONTRIBUTIONS

	2023					
	Beginning balance \$	Received during the year \$	Recognized as revenue \$	Reclassifi- cation in accounts payable \$	Reclassifi- cation in deferred contributions related to fixed assets \$	Ending balance \$
MAPAQ	265,687	200,000	(1,180,187)	1,114,500	(100,000)	300,000
Brigades Culinaires	112,867	1,185,500	(738,272)	-	-	560,095
Gift certificates	5,115	-	(2,514)	-	-	2,601
Solidarity kitchens	211,663	150,000	(263,696)	(15,889)	-	82,078
Ministry of Health and Social Services	4,377	-	-	-	-	4,377
Cook your Future	207,868	247,500	(316,624)	-	-	138,744
Food recovery	34,344	215,000	(205,355)	-	-	43,989
Rent - Laval	100,000	175,000	-	-	-	275,000
Others	<u>32,203</u>	<u>50,000</u>	<u>(24,835)</u>	<u>-</u>	<u>-</u>	<u>57,368</u>
	<u>974,124</u>	<u>2,223,000</u>	<u>(2,731,483)</u>	<u>1,098,611</u>	<u>(100,000)</u>	<u>1,464,252</u>

LA TABLÉE DES CHEFS

NOTES TO FINANCIAL STATEMENTS

DECEMBER 31, 2023

13

9. DEFERRED CONTRIBUTIONS (continued)

	2022					Ending balance \$
	Beginning balance \$	Received during the year \$	Recognized as revenue \$	Reclassification in accounts payable \$	Reclassification in deferred contributions related to fixed assets \$	
MAPAQ	1,432,732	1,000,000	(886,294)	(1,280,751)	-	265,687
Brigades Culinaires	134,812	463,939	(485,884)	-	-	112,867
Gift certificates	157,782	-	(152,667)	-	-	5,115
Food surplus	37,396	-	(37,396)	-	-	-
Solidarity kitchens	392,461	1,219,700	(1,321,940)	(78,558)	-	211,663
Raw material contributions	280,337	-	(280,337)	-	-	-
Ministry of Health and Social Services	4,377	-	-	-	-	4,377
Cook your Future	176,806	430,400	(399,338)	-	-	207,868
Food recovery	217,554	130,890	(314,100)	-	-	34,344
Rent - Laval	-	100,000	-	-	-	100,000
Others	7,820	25,000	(617)	-	-	32,203
	<u>2,842,077</u>	<u>3,369,929</u>	<u>(3,878,573)</u>	<u>(1,359,309)</u>	<u>-</u>	<u>974,124</u>

10. DEFERRED CONTRIBUTIONS RELATED TO FIXED ASSETS

Deferred contributions related to fixed assets include the net book value of contributed fixed assets received.

The balance of deferred contributions related to fixed assets is detailed as follows:

	2023 \$	2022 \$
Kitchen equipment	37,659	37,659
Computer equipment	8,547	8,547
Leasehold improvements	99,542	99,542
Office supplies	11,345	11,345
Rolling stock	17,499	-
Accumulated amortization	<u>(104,837)</u>	<u>(78,417)</u>
	<u>69,755</u>	<u>78,676</u>

LA TABLÉE DES CHEFS

NOTES TO FINANCIAL STATEMENTS

DECEMBER 31, 2023

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11. SUBSIDIES

	2023	2022
	\$	\$
MAPAQ	1,180,187	750,544
CISSS Montérégie-Centre (PSOC)	83,325	45,919
Secrétariat à la jeunesse	53,730	106,670
Société Québécoise de récupération et de recyclage	10,713	76,909
Investissement Québec	9,450	-
Canada Summer Jobs wage	2,500	11,750
Agriculture and Agri-Food Canada	(15,899)	1,197,426
Canada emergency wage	-	58,424
City of Montreal	-	15,000
	<u>1,324,006</u>	<u>2,262,642</u>

12. COMMITMENTS

The Organization is renting space under a lease expiring in November 2025. Future minimum rents total \$91,666. The lease has a five-year renewal clause that can be used on December 1, 2025.

	\$
2024	45,650
2025	<u>46,016</u>
	<u>91,666</u>

In addition, the Organization is the tenant of a commercial space at the Jean-Talon market in Montreal under a lease expiring in December 2022. The Organization uses this space for its own activities as well as to manage activities and events requested by sub-tenants. The financial terms of this lease are that the Organization will have to pay 20% of its sublease income up to a maximum of \$69,186 per year. The amount will be adjusted each year according to the consumer price index of the previous year. As of the date of the financial statement report, management is in negotiation for the lease renewal.

The Organization also leases a commercial space to the Grand Marché de Québec under a lease that expires in June 2024. The Organization uses this space to manage activities and events requested by sub-tenants. The financial terms of this lease stipulate that the Organization will have to pay 20% of its subleasing revenues up to a maximum of \$60,000 per year. The lease has a five-year renewal clause that can be used on June 14, 2024.

12. COMMITMENTS (continued)

The Organization has also signed an agreement with the Laval school services centre to fund the construction of a new kitchen. The Organization will be able to access the kitchen facilities without paying rent once the kitchen is built. The Organization has committed \$200,000 in 2024 for construction. This agreement expires on June 30, 2038, but provides for a fifteen-year renewal clause that can be used on July 1, 2038.

Finally, the Organization signed a new agreement for the use of facilities in Longueuil. The lease expires on May 31, 2026 and includes a five-year renewal clause effective June 1, 2026. Future minimum rents total \$62,336.

The commitment of the Organization under a lease agreement aggregates to \$62,336. The instalments over the next three years are the following:

	\$
2024	25,794
2025	25,794
2026	<u>10,748</u>
	<u><u>62,336</u></u>

13. FINANCIAL INSTRUMENTS**FINANCIAL RISKS**

The significant risks arising from financial instruments to which the Organization is exposed as at December 31, 2023 are detailed below.

CREDIT RISK

Credit risk is the risk that one party to a financial asset will cause a financial loss for the Organization by failing to discharge an obligation. The Organization's credit risk is mainly related to clients and contributions. .

During the financial year, the Organization modified its exposure to credit risk compared to the previous year due to the increase in customers and contributions.

The Organization provides credit to its clients in the normal course of its operations. It carries out, on a continuing basis, credit checks on its clients and maintains provisions for contingent credit losses, which, once they materialize, are consistent with management's forecasts.

For grants receivable, the Organization continuously assesses the amounts receivable based on amounts it is virtually certain to receive based on their estimated realizable value.

13. FINANCIAL INSTRUMENTS (continued)

MARKET RISK

Market risk is the risk that the fair value or future cash flows of the Organization's financial instruments will fluctuate because of changes in market prices. Some of the Organization's financial instruments expose it to this risk, which comprises currency risk, interest rate risk and other price risk.

INTEREST RATE RISK

Interest rate risk is the risk that the fair value or future cash flows of a financial instrument will fluctuate because of changes in interest rates. The Organization is exposed to interest rate risk on its fixed-interest rate financial instruments. Fixed interest rate instruments subject the Organization to a fair value risk, since fair value fluctuates inversely to changes in market interest rates.

LIQUIDITY RISK

Liquidity risk is the risk that the Organization will encounter difficulty in meeting obligations associated with financial liabilities. The Organization is exposed to this risk mainly in respect of its accounts payable.

14. COMPARATIVE FIGURES

Certain figures for 2022 have been reclassified to conform to the presentation adopted in 2023.

For the financial year ended December 31, 2022, the Organization increased its income received in advance by \$290,500 and decreased deferred contributions by the same amount. In addition, the Organization reclassified leasehold improvements in the amount of \$100,000 in prepaid rent.

La Tablee des Chefs

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