



Feed
Educate
Inspire

**ANNUAL
REPORT**
2025

La Table des Chefs

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La Tablée des Chefs

For nearly 25 years, La Tablée des Chefs has been helping to foster a sustainable and inclusive food culture, one in which cooking inspires and drives social change.

Our Mission

Founded in 2002, La Tablée des Chefs is a nonprofit organization that is transforming the way our communities feed themselves and come together, driven by a dual mission: to feed and to educate. We feed people today to combat food insecurity and educate young people to help them become self-sufficient when it comes to food.

Feed

To date, more than **26.4 million prepared meals** have been distributed to community organizations, giving food surpluses a second life and providing meals to those who need them most.

Educate

Over the years, more than **95,000 young people** have been introduced to cooking and healthy eating, because true food security also depends on knowledge, confidence, and the ability to act.



2025 At A Glance

Our impact

FEED

- 3.5 million prepared meals collected and distributed, reducing our carbon footprint by 1,494 metric tons of CO
- 134,000 bowls of soup served in 70 elementary schools to support school lunch programs
- 125,000 meals prepared by aspiring chefs and donated to community organizations

EDUCATE

- 15,600 young people engaged in discovering the culinary world through The Kitchen Brigades and Cook Up Your Future

MOBILIZE

- 1,550 people from 78 companies participated in our culinary schools as part of the Culinary Solidarity Activities
- 614 young people developed their culinary skills and confidence during the Summer Culinary Camps
- 181,156 meals were prepared in our culinary schools to benefit the community

BRING TOGETHER

- \$2.43 million raised through our fundraising activities, vital to the sustainability of our work

RAISE AWARENESS

- Restaurants Canada's Social Impact Award of Excellence, for our commitment to feeding, educating, and mobilizing the restaurant industry
- Organization of the Year at the 24th Desjardins Excellence Gala 2025 hosted by the Chambre de commerce du cœur des Laurentides, in recognition of our positive impact on the community through the Solidarity Soups project
- Special Lifetime Achievement Award presented to Jean-François Archambault, General Director of La Tablee des Chefs, by the Maison de l'innovation sociale
- Award for Best Initiative in Food Waste Reduction presented to our Summer Squad at the 2025 DUX Grand Prix Gala



A few words from our Founder and General Director La Tablee des Chefs

It is with the feeling of having “given it our all” that the team at La Tablee des Chefs looks back on 2025, a year that was, once again, marked by solidarity. This solidarity is more essential than ever in a difficult economic climate that is, unfortunately, leading to increased food insecurity.

When I founded La Tablee des Chefs in 2002, I never imagined or even hoped that it would become an organization of such magnitude. My goal was simple: to combat food waste and educate young people so that, ultimately, as many people as possible could have enough to eat. It is clear that if La Tablee des Chefs has grown so much in recent years, it is because the community’s needs have also increased at an alarming rate.

Being on the front lines, my entire team can see that these needs are growing in number and becoming increasingly urgent. That is why, from now on, each one of us must take this critical situation to heart and have a genuine commitment to address it.

With this in mind, I cannot overlook the exceptional level of commitment shown by the employees, partners, and volunteers of La Tablee des Chefs. Without you, none of our projects, initiatives, programs, or events would be possible. Every hour donated, every effort made, and every dollar invested is a testament to a sincere desire to change the world for the better.

It’s especially heartwarming to see the business and food communities offering such significant support to La Tablee des Chefs. But if I may be so bold as to dream a little, I’d love to see a beautiful, large-scale community mobilization by 2026! My team and I are convinced of the need for such a movement, which is why we’re working hard on a plan you won’t be able to refuse! If everyone joins the movement we are creating, we can hope to work together to build a more compassionate society, where no one is left behind.

Jean-François Archambault



A few words from our Spokesperson

At RICARDO Media, while our mission is to promote the importance of cooking and eating together, La Tablée des Chefs shares this same vision: to educate future generations by helping them develop their culinary independence.

As a spokesperson for La Tablée des Chefs since the very beginning, I have had the privilege of watching young people grow and thrive through learning to cook and adopt healthy eating habits. Over the years, I have seen many smiles light up the faces of these young people, proud of their achievements. But what I've found most beautiful is that by rolling up their sleeves, learning basic techniques, and sharing their culinary knowledge, youth discover that around the table, they can do more than just satisfy their hunger—they can change the world. And that is why I have promised to make culinary education for young people my top priority.

Thank you so much for supporting this cause!



FEED

At the heart of the fight against food insecurity

La Table des Chefs Feed programs put into practice the first part of the organization's mission to ensure greater food security for all while actively tackling food waste.

To achieve this, La Table des Chefs relies on:

1. its Food Recovery Program;
2. its school meal program using unsold vegetables, The Solidarity Soups;
3. its initiative to support the next generation of chefs, The Solidarity Kitchens - Next Generation Edition.

Food Recovery

Solidarity in the Fight Against Food Waste

Every day, perfectly good food is thrown away, even though it could feed people facing food insecurity. To address this issue, La Table des Chefs launched an innovative food recovery program in 2003. Acting as an intermediary between food surplus donors and community partners, the program ensures these resources are optimized and redistributed to those in greatest need.

Today, more than 400 donor establishments support this program across Canada. By facilitating this network for nearly 25 years, La Table des Chefs has enabled the distribution of more than 19.5 million meals, while preventing the emission of 8,284 tons of CO₂!

2025 Edition

In 2025, the Food Recovery Program gave a second life to **3,523,412 meals**, turning them into tangible support for community organizations and the people they serve. This effort diverted 1,057 tons of food from landfills, which is equivalent to preventing more than 1,494 tons of CO₂ emissions. In practical terms, this impact is equivalent to taking 356 cars off the road for a year or saving the equivalent of 405 Olympic-sized swimming pools worth of water!

single-handedly, to the recovery of 123,000 servings! The tourism sector also plays a key role in this chain of solidarity, thanks to the commitment of seven tourism boards: Discover Halifax, Ottawa Tourism, Tourisme Laval, Tourisme Outaouais, Destination Québec Cité, Tourisme Montréal, and Tourisme Winnipeg. Added to this is the participation of the Greater Toronto Hotel Association, which helps expand the reach of the Food Recovery program in the City of Toronto.

Across the country, 438 participating establishments have come together to support 288 community organizations, enabling the program to reach a new milestone in 2025 with its expansion to all Canadian provinces, including its official launch in Newfoundland.

In 2025, the Food Recovery program has strengthened its impact in Canada by feeding communities and mobilizing its valued partners—a commitment that will continue for years to come!

In the sports sector, 27 centers are now participating nationwide, with 443,276 servings recovered since the start of the year. The launch of our activities at the Canada Life Centre, in collaboration with the Winnipeg Jets, also marks our presence in the arenas of all seven Canadian NHL teams!

Every summer, La Table des Chefs also partners with iconic festivals and events. Our team travels to these major events to collect surplus food and redistribute it to local community organizations. In 2025, we participated in 18 events with the help of over 50 volunteers, recovering 98,799 servings!

Our partnership with Marriott International remains a driving force behind our impact. Forty-four Marriott hotels participate in the program and have contributed,

Beyond the numbers

"Thank you to the entire team at La Table des Chefs, who work every day to provide comfort and food to so many people in need. I'm happy to be able to contribute, in my own way, to distributing food to these people who appreciate the volunteers' work."

- Volunteer at a community organization in Repentigny

Solidarity Soups

Feeding academic perseverance, one bowl at a time

The Solidarity Soups is a universal program that uses unsold food to prepare soups distributed free of charge to elementary school students. The project combines social and environmental benefits by finding a use for large quantities of unsold food while feeding children to ensure greater equity in education and health.

Since its launch in 2022, the Solidarity Soups has proven its value within the school system by simultaneously addressing three major challenges: access to nutritious, low-cost meals; reducing food waste; and supporting student retention.

In 2025

The program is now being implemented in **70 elementary schools** across Quebec. By 2025, more than **134,000 bowls of soup** had been distributed to students, thereby repurposing more than 26 tons of vegetables that would otherwise have ended up in landfills.

The rollout continues steadily, with nearly 20 additional schools currently waiting to join the program. Our goal for the current school year is to reach 100 schools across Quebec, providing food support to more than 39,000 children!

The year 2025 also marked a pivotal milestone with the establishment of a new partnership with the Ministry of Education, paving the way for the program's expansion across Quebec's school system.

For the first time, the program has also expanded beyond Quebec's borders. Schools in Winnipeg and the Niagara region are now participating in the Solidarity Soups initiative. This expansion allows us to test the project and assess its potential for rollout in other regions of the country.

Perspective 2026

Moving forward with the project, La Tablée des Chefs is preparing to establish the infrastructure needed for large-scale soup production. Starting in the summer of 2026, a new production kitchen located in Longueuil will begin operations. With an annual capacity of one million liters, it will supply up to 500 elementary schools and recover an additional 1,000 tons of vegetables!



Solidarity Kitchens - Next Generation Edition

A driving force for social engagement among the next generation of chefs

Since 2003, Solidarity Kitchens - Next Generation Edition has been bringing together culinary teachers and students to prepare large quantities of meals for food banks. The program aims to raise awareness among the chefs of tomorrow about the realities of food insecurity and the importance of using their culinary talents to serve the community.

Since its start, this annual initiative has enabled the distribution of over 1.7 million meals to food banks across the country!

2025 Edition

For this 22nd edition of the project, **39 educational institutions** in **Quebec**, **Ontario**, and **New Brunswick** joined the cause to make a difference in the lives of those who need it most. More than 1,000 teachers and students across the country rolled up their sleeves to cook delicious meals for the community. Amid a rise in requests for food assistance, the aspiring chefs prepared and distributed over **125,000 servings of vegetarian chili** to some 30 community organizations!

Real impacts in schools

"The nutritious soups provided have had a real impact on students' and their families' well-being, offering them comfort, dignity, and hope. By helping students eat better, the soups directly contribute to their ability to concentrate, learn, and thrive in the classroom. Every bowl of soup is much more than a meal. It is also a concrete gesture of solidarity, kindness, and mutual support."

- Western Québec School Board

Testimonials that speak volumes

"It's truly eye-opening to realize that food insecurity can happen to anyone!

I'm so glad I had the opportunity to participate and help people in need."

- Charlotte Larivière, student at the École hôtelière de la Montérégie

"For us, this is invaluable, because the small, ready-to-distribute meals are a huge source of encouragement for many recipients. And with such dedicated participants, I think this bodes well for future generations."

- Lissa Huneault, Director of Business Development, Moisson Montréal



EDUCATE

Giving young people the key ingredients for food independence

As part of its educational mission, La Tablée des Chefs offers a culinary training program structured around two complementary initiatives: The Kitchen Brigades and Cook Up Your Future. These initiatives, designed for different target audiences, enable young people to become more self-sufficient in terms of food by acquiring practical cooking skills and knowledge about healthy eating.

Kitchen Brigades

Cooking in an after-school setting

The Kitchen Brigades is designed for young people aged 12 to 17 and offers an after-school program that combines education and fun through cooking and healthy eating. Through 24 hands-on cooking workshops totaling 40 hours of training, all led by qualified chefs and cooks, the program gives young people the tools to develop their independence in the kitchen and adopt healthy eating habits.

Since its launch in 2012, the Kitchen Brigades has played a positive role in the personal development of more than 30,000 young people while sparking their culinary curiosity, one workshop at a time.

A Look Back at the 2024–2025 School Year

This year, **342 groups participated** in the program, enabling more than **6,800 young people** to develop their culinary skills, with a total of over 14,000 hours of training provided by nearly 200 chef-instructors!

Cooking to make a difference

Through the Saputo Big Cook Up Challenge, young people put into practice the values of sharing and solidarity championed by La Tablée des Chefs. Together, they prepared 64,000 servings of soup, which were distributed to more than 300 community organizations across Canada, providing real support to communities in need.

Shining moments

There were several events that stood out this year, giving young people the chance to push their limits and showcase the program. To celebrate 10 years of collaboration with Montréal en lumière, about 30 youth were paired with chefs to take part in kitchen tours. Five others helped prepare meals at La Grande Tablée in Quebec City. A first for La Tablée des Chefs: the program recruited four young people to represent Quebec in culinary arts at the Canadian Francophone Games, held in Laval last July!

The Battle of the Brigades

The Kitchen Brigades concluded with inter-school competitions, bringing together 175 teams from across the country. For the first time, a semifinal was held in Winnipeg, allowing schools outside Quebec to qualify for the national finale in Montreal.

On June 8th, under the guidance of Ricardo and watched by a jury of influential figures, the five finalist teams had to create a recipe using three mystery ingredients (beef tenderloin, Brussels sprouts, and turnips). Canadian astronaut Joshua Kutryk was also among the guests.

Winnipeg's Gordon Bell School took home the title, becoming the first school outside Quebec to win the award for best team! The school went on to represent Canada at the international finals held in Montreal, where they faced off against France's winning team, which was awarded first place. The students enjoyed an unforgettable experience, including a culinary scavenger hunt, a tour of Montreal, a meal at a Michelin-starred restaurant, and a Cirque du Soleil show!

2025-2026 school year

For the 2025–2026 school year, **7,060 young people from 353 school groups** are participating in the Kitchen Brigades across Canada, making culinary education a powerful tool for fostering independence and involvement among the next generation.

Holiday Meal: A Meaningful First Edition

As part of the Holiday Meal Workshop, 100 schools opened their doors to seniors, creating precious moments of intergenerational connection. These gatherings helped overcome isolation, a common challenge for seniors, while offering young people a unique opportunity to build connections. This inaugural edition was met with great enthusiasm by both schools and participants, confirming the strong potential of this compassionate and unifying approach!

In their own words

“I’m really glad I had this experience. This year marks my third time participating in La Tablée des Chefs’ Kitchen Brigades. I’ve never competed, but each time, it has kind of ‘saved’ my school life when I felt anxious and unmotivated (which happens very often).”
- Student, École Paul-Hubert, Rimouski

“At age 13, she shyly walked into my classroom to taste the Brigade’s dishes. The following year, she wanted to participate. In special education, school remained difficult for her, but in the kitchen, everything changed: she became the leader of her brigade, creative and dedicated. The effects carried over into the classroom; her grades improved, and she is now considering a vocational diploma in culinary arts.”
- Mentor, École Saint-Martin, Laval

Cook Up Your Future

Cooking: A Key Step Toward Self-Reliance for Vulnerable Youth

Cook Up Your Future is a culinary training program for youth in the Youth Protection Services (DPJ) system, designed to develop essential cooking skills and reduce anxiety about meal management after their transition to independent living. As this transition approaches, many find themselves without guidance or practical tools to meet a basic need: feeding themselves.

Over the years, the program has expanded its scope to also reach young adults under 25 supported by community organizations, as well as high school students in non-traditional academic pathways, contributing to school retention and preventing dropouts.



1. Culinary kits : the first step towards food autonomy

The first component of the program focuses on distributing a culinary kit containing a few simple and practical items, enabling young people to learn the basics of cooking and gain independence at a key moment in their transition to adulthood.

This year, the kit has been enhanced with new items, including a frying pan, kitchen tongs, a cutting board, and a magnetic meal planner, to better meet the needs of young people living on their own for the first time. An accompanying guide has also been added to support their efforts in the kitchen.

This spring, **6,500 kits** were distributed across the country!

The culinary kit in action: icebreaker workshops

This year marks the launch of a new format for the “Kit Activation” workshops, designed to allow young people to put the tools and resources they receive into practical use under the guidance of a chef.

Designed to be true icebreaker workshops, they aim to reduce anxiety, create a positive first experience with cooking, and build the young participants’ confidence.

To date, 70 workshops have been held at six organizations in the Toronto area! Given the very positive reception and the observed impact, La Tablée des Chefs plans to expand these workshops to other organizations that receive the kits.

2. Culinary workshops: hands-on workshops to promote food autonomy

Throughout 20 hands-on cooking workshops, young people learn simple, affordable recipes tailored to their needs, thereby building their confidence and culinary skills.

In 2025, **63 groups** participated in the workshops, enabling more than **630 youth** to better prepare for independent living.

In schools, the workshops were integrated into **47 high schools**, reaching more than **960 youth** at risk of dropping out and contributing to the development of their food autonomy, while reinforcing essential academic skills.

New: Snack Workshops to Support Youth Better

This year, Cook Up Your Future added a new component to its program with the integration of workshops on preparing healthy snacks for those in youth protection. Rolled out as a pilot project at the CIUSSS de l’Estrie, this component aims to address well-documented issues related to nutrition among youth in rehabilitation centers.

With 10 cooking workshops led by a chef-instructor, the youth learned to prepare simple, nutritious snacks. Alternating with the workshops, they were also able to recreate the recipes on their own, with a dual objective: to ensure they eat enough while developing essential culinary skills to support their transition to independent living.

Building on the success of the pilot project and the needs observed elsewhere in Quebec, La Tablée des Chefs plans to expand this initiative on a larger scale, thereby strengthening the impact of Cook Up Your Future on the most vulnerable youth.

3. Employability Block: Helping Young People Enter the Job Market

The employability block marks the final stage of the Cook Up Your Future program. In addition to culinary workshops, it offers interested young people a first step toward the job market through job-preparation training in the restaurant industry.

This year, **15 young people** completed the training and participated in paid internships with partners such as IGA and St-Hubert!

At the same time, La Tablée des Chefs has also chosen to evolve its approach to address a need clearly expressed by the young people: to receive more personalized, ongoing, and human support as they transition into the workforce. In partnership with the Réseau des carrefours jeunesse-emploi du Québec, this new initiative aims to provide a structured anchor point in the young people’s journey, going beyond a simple work experience.

In their own words

“Among the participants, one person made a particular impression on us. Initially uninterested in cooking, she gradually developed a love for participating in the program and cooking in the apartment she had just moved into. Having grown up in a youth center and experienced a period of homelessness, she also struggled with substance abuse at the beginning of the program but chose to quit to take care of herself. Despite the difficulties of withdrawal, she remained committed. The program allowed her to develop healthy lifestyle habits, gain independence, and rediscover the joy of cooking.”
- Chef Instructor, La Dauphine, Capitale-Nationale



MOBILIZE

**Culinary schools:
where generosity and flavour come together**

La Tablée des Chefs operates four kitchens in Longueuil, Quebec City, Laval, and Montreal, which serve as true drivers of social and culinary engagement, bringing together the community and businesses to amplify the impact and reach of its mission.

Culinary Camps

Every summer, La Tablée des Chefs welcomes young people aged 11 to 15 who are passionate about cooking. In a friendly and festive atmosphere, they learn to cook, discover local foods, explore culinary trends, and become aware of the issues surrounding food waste.

2025 Theme: Set Sail on a Culinary Journey!

This summer, **611 young people** took part in our Culinary Camps! From Longueuil to Quebec City, Laval, and the kitchens of the Institut de tourisme et d'hôtellerie du Québec, our young apprentices embarked on an unforgettable culinary adventure: a world tour of flavours! Over the course of the week, our campers traveled across continents, discovering and preparing a multitude of specialties that they then had the pleasure of tasting.

This summer also saw the launch of a wonderful new initiative: the addition of an intergenerational activity. For the very first time, grandparents were invited to put on their aprons alongside their grandchildren to cook together for the community. Together, they prepared 4,900 servings of Solidarity Soups for elementary schools! While the soup simmered, the pairs also had the chance to prepare a snack, in an atmosphere filled with laughter and connection.

In their own words

"This camp has been one of the best experiences I've ever had. The skills I've learned will serve me well for the rest of my life—whether it's cooking techniques or different cutting methods. I think this camp covers a wide range of culinary topics that we'll use for years to come. Thank you so much."

- Participant

Solidarity Culinary Activities

Kindness is at the heart of La Tablée des Chefs and is fully expressed through our Solidarity Culinary Workshops. These activities bring companies together for a team-building experience while preparing delicious meals for local organizations, thereby directly supporting those in need.

In 2025, **73 companies** participated in our corporate workshops, gathering more than **1,470 people** around the joy of cooking and engaging in a socially meaningful initiative. Thanks to their commitment, the Solidarity Culinary Activities helped produce **15,700 servings of varied meals** for the community!

Heartfelt Testimonials

"Taking part in the workshops brings back precious memories." — Participant, age 85

"I feel like I'm doing something good for the children!" — Participant, age 80

"I'd love to do the activity again because of the sense of community and the value it brings. The workshop also gave me tips on how to incorporate legumes more easily." - Participant

Cooking From the Heart Transcends All Ages

In 2025, the “Cooking from the Heart Transcends All Ages” program came to life in our cooking schools, bringing together **342 participants** with a shared passion: coming together and cooking for others!

During the 17 workshops held throughout the year, seniors prepared **5,100 servings of soup** for elementary schools, offering children facing food insecurity a meaningful and comforting gesture to support the importance of staying in school. Each workshop concluded with a tasting session, where soup and dessert, prepared with care, became opportunities for sharing and building connections

The Laval Culinary School opens its doors

The year 2025 marks the official launch of our culinary school in Laval, a new space dedicated to training, engaging, and nourishing the community! The inaugural event was celebrated with a cocktail party, preceded by the first edition of our Culinary Camps and the launch of our Solidarity Culinary Workshops, which help both build skills in young people and engage the local community.

A Catering Service with a Social Mission

La Tablee des Chefs is fortunate to have talented chefs on its team and offers catering services to local businesses, with all profits reinvested in its mission. In 2025, our team catered **13 events, serving a total of 1,612 people!**

A dedicated in-house team

Committed to providing tangible food assistance to the community, our in-house team has been very active this year in helping to address rising situations of food insecurity. In 2025, thanks to the efforts of our culinary schools, our teams prepared **111,150 meal portions** for local community organizations.

Our invaluable volunteers

In 2025, **243 volunteers** gave their time to support our work. Thanks to their dedication, our programs were able to reach more young people, prepare thousands of meals, and create memorable experiences for the community. We would like to extend our heartfelt thanks to them for their generosity and dedication!





BRING TOGETHER

Fundraising Activities

Every fundraising event is an opportunity to celebrate our partners' solidarity and commitment. Together, we turn these moments into meaningful actions that support our various programs and further our mission.

La Grande Marmite

On April 23, La Tablée des Chefs launched La Grande Marmite, a food challenge presented by Sollio Corporate Group, with the goal of providing over one million bowls of soup to children in elementary schools across Quebec in vulnerable communities.

Hosted by Ricardo, the event brought together more than 1,200 participants, including members of the public, businesses, and some thirty Quebec personalities. In a festive atmosphere enlivened by DJ Sandy Duperval and magician Alain Choquette, participants prepared 40,000 packets of ready-to-cook dry soup in just one hour!

Thanks to team registrations, \$450,000 was raised to fund The Solidarity Soups in 60 new elementary schools. A successful first edition, which will return in 2026, this time expanding the tour to include Toronto alongside Quebec City, to rally even more participants to the challenge!

A fundraising campaign in IGA stores

IGA, a loyal partner of La Tablée des Chefs since 2015, has once again stepped up this year to support our mission. The annual campaign returned this year in a new format: scratch cards to benefit our organization. Under the name Scratch for La Tablée, the campaign ran from March 27 to April 16, 2025, at participating IGA grocery stores and Corbeil Électroménagers locations across Quebec.

In total, the campaign raised over \$350,000 to support all of our programs and projects.

The AGF Group Foundation's Benefit Gala

For the 12th consecutive year, the AGF Group Foundation, in collaboration with La Tablée des Chefs, held its FondAcier, Bâisseurs des possibles fundraising event on May 22 at Cirque Éloize. The evening brought guests together for a cocktail reception featuring dishes prepared by Chef Florimond Hannoteau, assisted by students from the École hôtelière de Montréal Calixa-Lavallée. This inspiring event raised \$50,000 for La Tablée des Chefs!

The National Accounts Golf Event - National Bank

On September 8, the sixth annual National Accounts – National Bank Golf Event took place in the enchanting setting of the Club Laval-sur-le-Lac. This highly anticipated event combined networking and fun in a warm and friendly atmosphere. Participants enjoyed an 18-hole round on the Club's superb blue course, with gourmet and refreshing breaks along the way. This memorable day brought together more than 175 participants, raising over \$197,000 for La Tablée des Chefs!

National Bank Charity Golf Classic

On September 22, the second annual National Bank Charity Golf Classic took place at the Weston Golf & Country Club. Participants played the magnificent 18-hole blue course, enjoying gourmet refreshments along the way, before wrapping up the day with a cocktail reception prepared by the club's executive chef. Thanks to the generosity of the 124 guests, nearly \$150,000 was raised.

La Grande Tablée des récoltes

The Grande Tablée des récoltes took place on September 28 at the Mihouli Kiwi Farm, gathering guests for a gourmet brunch in the open fields in support of La Tablée des Chefs. Five renowned Quebec chefs presented a five-course menu, highlighting seasonal local flavours. This warm and welcoming event successfully combined fine dining with a spirit of solidarity in a unique rural setting. In total, \$3,300 was donated to La Tablée des Chefs!

The Prospect Showdown

The Prospect Showdown, organized by the Montreal Canadiens, took place on September 13 and 14 at the Bell Centre. This hockey event brought together hopefuls from the Montreal Canadiens, Ottawa, Toronto, and Winnipeg, and raised \$105,000 for La Tablée des Chefs!



The Grandes Tablées

This fall, under the theme “In Harmony with Our Mission,” Les Grandes Tablées brought together thousands of participants in Ottawa for its very first edition, as well as in Toronto, Quebec City, and Montreal. Together, they raised over \$1.1 million to support our mission!

Partnership Activities

La Tablée des Chefs relies on a network of dedicated partners who share its mission and are committed to supporting it through meaningful initiatives.

Soup’s On!

As food insecurity reaches critical levels and food banks are overwhelmed, La Tablée des Chefs has decided to take action by mobilizing its network of dedicated partners.

In 2025, the organization officially launched “Soup’s On!”, an ambitious and meaningful initiative aimed at preparing millions of packets of ready-to-cook soup to support food banks across the country.

This initiative is a unique team-building experience. All dry ingredients are provided, and employees are invited to assemble soup packets that will then be distributed directly to food banks.

This effort took shape last December at Place Bell, where players and coaches from The Laval Rocket joined the community to prepare 6,500 soup packets for people in need in the region, highlighting the initiative’s scope and potential.

Thanks to the participation of other partners such as Marriott, Guillevin, and Olymel, the initiative has enabled the preparation of 243,090 soup packets, representing 1,458,540 servings, thereby reinforcing companies’ commitment to our joint fight against food insecurity.

La Tablée du Marché

On May 8, 2025, the first edition of La Tablée du Marché took place in the heart of the Grand Marché de Québec, bringing together more than 300 participants to celebrate fine food and solidarity.

This event, the result of a collaboration with the market, featured bites prepared by 12 renowned chefs and students from École Fierbourg, using local ingredients. Guests also participated in exclusive workshops, including the preparation of dehydrated soup packets for community organizations, and were able to take home a floral arrangement as a springtime memento of the evening.

It was, in short, a most enjoyable evening that fostered connections and exchanges among colleagues, friends, and business partners, all united around La Tablée des Chefs’ mission: to feed and educate!

Spring Break at Place des Arts

From March 5 to 8, Place des Arts invited families to come and have fun with a host of free activities to fully enjoy spring break.

Once again, La Tablée des Chefs hosted a cooking workshop where kids and adults alike prepared bags of pancake mix. These were donated to four local community organizations, and each family received a bag to recreate the recipe themselves. In total, nearly 2,000 bags were distributed, offering a treat to those who need it most.

RAISE AWARENESS

Online presence

Our online platforms remain the cornerstones of our ecosystem, serving as key drivers of engagement and conversion.

The website, a central pillar

A true hub for information and leads, our website generated 143,000 page views and attracted 46,000 active users. The relevance of our content is demonstrated by strong user loyalty, with 88% of traffic coming from organic and direct sources.

Social media: driving engagement

- **Facebook:** Remains our most powerful tool for visibility, with 1.3 million views, 24,000 followers, and over 11,000 clicks on our content.
- **LinkedIn:** A rapidly growing professional platform with nearly 5,900 followers and 141,000 views, reinforcing our role as a trusted opinion source.
- **Instagram:** A visual channel with over 6,400 followers, where our regular posts allow us to reach an engaged and dynamic audience.

A direct and personalized relationship

Thanks to optimized management of our CRM tools (Salesforce and Pardot), we maintain a strong connection with our 13,600 newsletter subscribers, achieving an impressive opening rate of 28%.

Media coverage

2025, a year packed with inspiring projects, generated significant media coverage!

More than 421 mentions were recorded, reaching a total audience of 76.5 million—an increase compared to 2024. Radio emerged as the primary channel for visibility, accounting for 44% of media coverage.

Notably, 52% of mentions explicitly referenced La Tablée des Chefs' mission—a significant increase that confirms the organization's clearer positioning in the media landscape.

Media coverage of La Tablée des Chefs' initiatives was primarily provided by local media (56% of mentions), while media with a broader reach accounted for 43% of mentions. Among the latter are notably La Presse, Radio-Canada, Le Journal de Montréal, and 98.5 FM.

This year, La Tablée des Chefs's visibility was primarily driven by three flagship initiatives: The Solidarity Kitchens - Next Generation Edition, The Kitchen Brigades, and La Grande Marmite!



THANK YOU TO OUR PARTNERS AND DONORS

Driven by shared values, our financial partners enable us to carry out our mission and implement concrete, sustainable initiatives that benefit communities.

ARTISAN CHEFS

A. LASSONDE INC / INDUSTRIES LASSONDE
EMPIRE COMPANY LIMITED - SOBEYS
FÉDÉRATION DES CAISSES DES JARDINS DU QUÉBEC
FONDATION AIR CANADA
FONDATION MARCELLE ET JEAN-COUTU
FONDATION ST-HUBERT
IGA

LES PRODUCTEURS DE LAIT DU QUÉBEC
MINISTÈRE DE L'AGRICULTURE, DES PÊCHERIES ET
DE L'ALIMENTATION
SAPUTO
SAQ
SOLLIO GROUPE COOPÉRATIF
UNILEVER

STARRED CHEFS

BANQUE NATIONALE DU CANADA
BMO
FINANCEMENT AGRICOLE CANADA
FONDATION GROUPE AGF
GUILLEVIN
LE CREUSET
LES EMBALLAGES CARROUSEL

MARRIOTT INTERNATIONAL
OLYMEL
PROGRAMME DE SOUTIEN AUX ORGANISMES
COMMUNAUTAIRES DU MINISTÈRE DE LA SANTÉ
ET DES SERVICES SOCIAUX
RICARDO MÉDIA
SECÉTARIAT À LA JEUNESSE

EXECUTIVE CHEFS

AGT FOODS
BANQUES ALIMENTAIRES DU QUÉBEC
CASCADES
FAVUZZI
FONDATION DES JEUNES DE LA DPJ
FONDATION TELUS
GROUPE LESAGE ET GRENIER DE RBC DOMINION
VALEURS MOBILIÈRES

INDUSTRIELLE ALLIANCE
INTELCOM
METRO TO HOME LOGISTICS INC.
NORTERA
PREMIÈRE MOISSON
SOYKEI
TRUDEAU CORPORATION INTERNATIONAL INC
WOHLER

KITCHEN CHEFS

ASSOCIATION DES RESTAURATEURS DU QUÉBEC
BREVILLE
CARIBOU MAGAZINE
COLABOR
COURCHESNE LAROSE
DESTINATION QUÉBEC CITÉ
FONDATION CIBC
FONDATION DE CLAIRE ET JEAN-PIERRE LÉGER
FONDATION FAMILLE GOSSELIN
FONDATION J.A. BOMBARDIER
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LES SOEURS EN VRAC
POWER CORPORATION DU CANADA
RBC FONDATION
ROGERS
SANIMAX
STEFAN LES ALIMENTS FAITA FORGIONE
TACT CONSEIL
TILTON
TOURISME MONTRÉAL
UPA



A STRONG AND COMMITTED ORGANIZATION

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 S.E.C.

Renée Bénard, Secretary
Business Development Manager Canada - Air France

Board Member

Jean-François Archambault
General Director and Founder - La Tablee des Chefs

Catherine Demers Rivard
Consulting Director- Ig2

Geneviève Lafitte
Lawyer, CPA, M. Fisc., Assistant General Director—La Tablee des Chefs

Maryse Landry
Director of Human Resources- Tourisme Montréal

Béatrice Larrivée
Director of Business Development and Strategic Initiatives - 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 - Sobeys

Robert Trudeau
Managing Director, Global Corporate Sales - Air Canada

The Team in 2025

Executive Management

Jean-François Archambault
General Director and Founder

Geneviève Lafitte, Lawyer,
CPACGA, M.Fisc.
Assistant General Director

Feed

Lyndsi Daubricourt
Feed Director

Thomas Girard
Feed Team Lead - Deployment

Sara Ménard-Laneville
Feed Team Lead - Community

Eloïse Poncet
Feed Team Lead - Deployment

Jonathan Varin
Solidarity Soups Manager

Kim Bougie
Feed Coordinator

Diarra Fall
Feed Coordinator

Stéphanie Gagné
Feed Coordinator

Diego Garcia Monroy
Feed Coordinator

Elizabeth Guy
Feed Coordinator

Pauline Guiraud
Feed Coordinator

Abigail Jean-Pierre
Feed Coordinator

Tiffany Longuet
Feed Coordinator

César Salamanca León
Transport and Inventory Lead

Véronique Robitaille
Feed Manager

Jérémy Thibert
Feed Coordinator

Educate

Geneviève Massé
Educate Director

Emmanuelle Dubuc-Fortin, Dt.P.
Nutritionist, Educate Team Lead

Isabelle Dumoulin
Educate Team Lead

Alizanne Sévigny, Dt.P.
Nutritionist, Educate Team Lead

Alexandra Morin-Richard, Dt.P.
Nutritionist, Educate Team Lead

Geneviève Binette
Educate Coordinator

Valérie Brosseau
Educate Coordinator

Elise Cléry
Educate Coordinator

Catherine Dery Bruneaux
Educate Coordinator

Fatimatou Diallo
Educate Coordinator

Catherine Dufort
Educate Coordinator and
Graphic Designer

Wanda Kleck
Educate Coordinator

Myriam Laflamme
Educate Coordinator

Marie-Pier Leroux Dt.P.
Educate Coordinator

Viviana Torres Castillo
Educate Coordinator Éduquer

Culinary Schools

Nathalie Pomerleau
Culinary Schools Director

Caroline Giguère
Chef, Culinary School Quebec

Cristel Guérard
Cook

Sylvie-Anne Guertin
Culinary Schools Senior Coordinator

Nancy Lajeunesse
Cook

Martin Leduc
House Chef

Cynthia Sitaras
House Chef

Véronique Paradis
Culinary Schools Coordinator

Administration

Claude Gendron, CPA
Head of Financial Operations

Nancy Duchesne
Accounting Director

Mylène Archambault
Purchasing, sponsorships &
administration support

David Bérard
IT Director

Elaine Boivin
Accounting Technician

Hélène Crête
Accounting Clerk

Lucie Gagnon
Executive Assistant

Karolann Jacques
Accounting Clerk

Éric Lorent
Senior Advisor, Concepts, and
Graphic Design

Michelle Ratelle
Accounts Payable Clerk

Development and Partnerships

Andrée-Anne Proulx
Development and Marketing Director

Rolie Srivastava
Regional Director

Frédérique Caron
Partnership Advisor

Caroline Drisdelle
Advisor, Government,
and Partnership Relations

Eric Hovland
National Programs Manager

Marjorie Lavoie
Office of Project Management,
Director

Joanne Ly
Activations and Sponsorship
Coordinator

Carolyn Novak
Partnership Advisor

Events

Catherine Vallée Grégoire
Senior Production Manager

Tuul Batzaya
Events Project Manager

Mélanie Delisle
Events Project Manager

Amélie Mondor
Events Project Manager

Julie Pilet
Events Project Manager

Communications

Marie-Josée Bougie
Public Relations and
Communications Manager

Rosalie Dion
Digital Communications Specialist

Anne Tessier Bouchard
Communications Advisor

Consultants

Nicolas Archambault
Director and Content Producer

Claude Beausoleil
Ambassador

Claude Colette
Logistics and Infrastructure Consultant

Dominique Larose
Finance Consultant

Marcella De Vincenzo
Human Resources Manager

Yvon Tremblay
Executive Chef



Appendix 1

La Tablée des Chefs in France

Our mission and programs across borders

Feed and educate. This mission has been at the heart of all of La Tablée des Chefs' programs and projects since 2002, and for several years now, it has expanded beyond borders to reach France with great success.

In 2025, La Tablée des Chefs France has every reason to be proud of all the work it has accomplished and the success it has achieved.

Here is a breakdown of its impact this year:

Feed Department

- 15,000 meal portions distributed to 90 food aid organizations
- 3,000 students from 74 culinary schools participated

Educate Department

Kitchen Brigades :

- 7 participating schools
- 371 culinary workshops held
- 528 young people were reached, thanks to the dedication of 37 volunteer chefs

Cook Up Your Future:

- 23 participating centers
- 93 culinary workshops held
- 701 young people supported, with the participation of 27 volunteer chefs

Fundraising

- 450 guests gathered for the La Grande Tablée charity dinner, featuring a menu created by a prestigious all-female culinary team, raising €178,000 for the association.

Appendix 2

**LA TABLÉE DES CHEFS
FINANCIAL STATEMENTS
DECEMBER 31, 2025**

**LA TABLÉE DES CHEFS
FINANCIAL STATEMENTS
DECEMBER 31, 2025**

SUMMARY

Independent Auditor's Report	1 - 3
Statement of Operations	4 - 5
Changes in Net Assets	6
Balance Sheet	7
Statement of Cash Flows	8
Notes to Financial Statements	9 - 16

INDEPENDENT AUDITOR'S REPORT

To the Directors 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, 2025, 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, 2025, 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, 2025 and December 31, 2024, current assets as at December 31, 2025 and December 31, 2024 and net assets as at January 1st, 2024 and 2023 and December 31, 2025 and 2024.

We therefore expressed a qualified audit opinion on the financial statements for the year ended December 31, 2025, 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.

- Conclude on the appropriateness of management's use of the going concern basis of accounting and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the Organization's ability to continue as a going concern. If we conclude that a material uncertainty exists, we are required to draw attention in our auditor's report to the related disclosures in the financial statements or, if such disclosures are inadequate, to modify our opinion. Our conclusions are based on the audit evidence obtained up to the date of our auditor's report. However, future events or conditions may cause the Organization to cease to continue as a going concern.
- Evaluate the overall presentation, structure and content of the financial statements, including the disclosures, and whether the financial statements represent the underlying transactions and events in a manner that achieves fair presentation.

We communicate with those charged with governance regarding, among other matters, the planned scope and timing of the audit and significant audit findings, including any significant deficiencies in internal control that we identify during our audit.



Brossard
April 28, 2026

¹ By CPA auditor, public accountancy permit No. A147067

LA TABLÉE DES CHEFS
STATEMENT OF OPERATIONS

YEAR ENDED DECEMBER 31, 2025

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	2025	2024
	\$	\$
PRODUCTS		
Donations and sponsorships from companies, organizations and individuals	3,496,033	2,467,689
Cooking activities	2,971,407	2,498,295
Subsidies (Note 9)	2,505,164	2,269,401
Financing activities	1,943,647	1,706,781
Donations in the form of supplies and services	266,992	333,911
Interest income	81,084	162,633
Licence fee	7,791	11,629
Amortization of deferred contributions related to fixed assets (Note 8)	14,244	28,610
Amortization of deferred contributions	13,219	17,188
	<u>11,299,581</u>	<u>9,496,137</u>

ADMINISTRATIVE EXPENSES

Salaries and benefits	4,549,032	3,634,121
Food and kitchen accessories	1,982,139	1,701,826
Trainer fees	1,175,298	1,062,349
Professional and consulting fees	645,519	529,190
Office and computer expenses (Note 11)	462,749	503,382
Service fees	407,548	339,863
Printing costs	310,167	241,544
Donations in the form of food, supplies or services	266,992	333,911
Rent	194,100	80,175
Graphic and audiovisual production costs	139,339	89,542
Travel fees	116,145	87,365
Room rental	111,241	93,467
Tax adjustments from previous years	109,610	-
Exhibition and publicity	96,066	85,952
Uniforms and laundry	88,635	93,552
Purchase of prizes and gifts	58,208	41,296
Insurance	50,900	41,102
Equipment rental	48,876	34,964
Maintenance and repairs - Premises and equipment	37,900	43,402
Storage fees	32,803	37,163
Donations to recognized donors	32,403	81,959
Energy	30,470	25,307
Representation	21,861	13,822
Freight costs	21,596	18,279
Rolling stock expenses	16,308	20,929
Balance to carry forward	11,005,905	9,234,462

LA TABLÉE DES CHEFS
STATEMENT OF OPERATIONS

YEAR ENDED DECEMBER 31, 2025

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	2025	2024
	\$	\$
Balance carried forward	11,005,905	9,234,462
Associations, taxes and dues	13,104	13,344
Telecommunications	10,171	13,799
Bad debt	6,864	56,325
Financial fees	36,941	7,896
Loss on write-off of advances to a private company	20,000	30,000
Amortization of fixed assets	110,596	109,629
	<u>11,203,581</u>	<u>9,465,455</u>
EXCESS OF REVENUES OVER EXPENSES	<u>96,000</u>	<u>30,682</u>

LA TABLÉE DES CHEFS
 CHANGES IN NET ASSETS
 YEAR ENDED DECEMBER 31, 2025

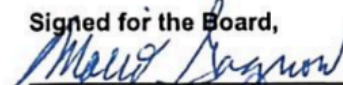
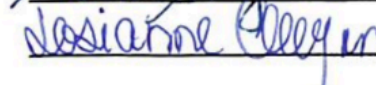
6

	Community infrastructure fund \$	Sustaina- bility fund \$	Special Projects \$	Emergency Fund \$	Invested in fixed assets \$	Unaffected \$	2025 Total \$	2024 Total \$
BALANCE, BEGINNING OF YEAR	450,000	450,000	100,000	1,000,000	348,790	1,308,124	3,656,914	3,626,232
EXCESS OF REVENUES OVER EXPENSES	-	-	-	-	(96,352)	192,352	96,000	30,682
ACQUISITION OF FIXED ASSETS	-	-	-	-	168,105	(168,105)	-	-
BALANCE, END OF YEAR	450,000	450,000	100,000	1,000,000	420,543	1,332,371	3,752,914	3,656,914

LA TABLÉE DES CHEFS
 BALANCE SHEET
 DECEMBER 31, 2025

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	2025 \$	2024 \$
ASSETS		
CURRENT ASSETS		
Cash	2,403,968	4,575,499
Accounts receivable and contributions receivable (Note 3)	2,496,878	1,290,910
Inventory (Note 4)	315,995	433,169
Prepaid expenses	233,418	65,441
	5,450,259	6,365,019
FIXED ASSETS (Note 5)	447,444	389,935
PREPAID RENT	450,000	468,750
	6,347,703	7,223,704
LIABILITIES		
CURRENT LIABILITIES		
Accounts payable (Note 6)	493,077	509,485
Income received in advance	304,250	251,750
Deferred contributions (Note 7)	1,367,560	2,764,410
	2,164,887	3,525,645
DEFERRED CONTRIBUTIONS RELATED TO FIXED ASSETS (Note 8)	429,902	41,145
	2,594,789	3,566,790
NET ASSETS		
COMMUNITY INFRASTRUCTURE FUND	450,000	450,000
SUSTAINABILITY FUND	450,000	450,000
SPECIAL PROJECTS	100,000	100,000
EMERGENCY FUND	1,000,000	1,000,000
INVESTED IN FIXED ASSETS	420,543	348,790
UNAFFECTED	1,332,371	1,308,124
	3,752,914	3,656,914
	6,347,703	7,223,704

Signed for the Board,
 Director
 Director

LA TABLÉE DES CHEFS

STATEMENT OF CASH FLOWS

YEAR ENDED DECEMBER 31, 2025

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	2025 \$	2024 \$
OPERATING ACTIVITIES		
Excess of revenues over expenses	96,000	30,682
Non-cash items:		
Amortization of fixed assets	110,596	109,629
Amortization of deferred contributions	(13,219)	(17,188)
Amortization of deferred contributions related to fixed assets	(14,244)	(28,610)
Prepaid rents	18,750	31,250
Loss on write-off of advances to a private company	20,000	30,000
	<u>217,883</u>	<u>155,763</u>
Net change in non-cash items related to operating activities:		
Accounts receivable and contributions receivable	(1,225,968)	148,783
Inventory	117,174	50,255
Prepaid expenses and deposits	(167,977)	(33,953)
Prepaid rents	-	(200,000)
Accounts payable	(16,408)	(62,826)
Income received in advance	52,500	(170,917)
Deferred contributions	(1,383,631)	1,317,346
	<u>(2,406,427)</u>	<u>1,204,451</u>
INVESTING ACTIVITIES		
Change in advances to a private company	-	(50,000)
Acquisition of fixed assets	(168,105)	(139,632)
Collection of short-term investments	-	1,010,404
	<u>(168,105)</u>	<u>820,772</u>
FINANCING ACTIVITY		
Increase in deferred contributions related to fixed assets	403,001	-
INCREASE (DECREASE) IN CASH	(2,171,531)	2,025,223
CASH, BEGINNING OF YEAR	4,575,499	2,550,276
CASH, END OF YEAR	2,403,968	4,575,499

LA TABLÉE DES CHEFS

NOTES TO FINANCIAL STATEMENTS

DECEMBER 31, 2025

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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 fluctuate frequently from being positive to overdrawn.

FINANCIAL INSTRUMENTS

Initial measurement

The Organization initially measures its financial assets and liabilities originated or exchanged in arm's length transactions at fair value.

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 and accounts receivable and contributions receivable, with the exception of taxes on commercial transactions

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 income. 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 income.

INVENTORY

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

FIXED ASSETS

Fixed assets are accounted for at cost. Amortization is calculated on their estimated useful lives using the following methods, rates and 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 et 10 years

2. SIGNIFICANT ACCOUNTING POLICIES (continued)

IMPAIRMENT OF LONG-LIVED ASSETS

Fixed assets are tested for recoverability whenever events or changes in circumstances indicate that their carrying amount may not be recoverable. An impairment loss is recognized when the carrying amount of the asset exceeds the sum of the undiscounted cash flows resulting from its use and eventual disposition. The impairment loss is measured as the amount by which the carrying amount of the long-lived asset exceeds its fair value.

CLOUD COMPUTING AGREEMENTS

When entering into a cloud computing agreement with a supplier, the Organization allocates the consideration for the agreement to all significant separable components based on their specific selling price. Expenditures on fixed assets and rights to use fixed assets are accounted for in accordance with the accounting policies applicable to these items. To account for expenses related to these agreements that fall within the scope of AcG-20, Accounting Treatment of Cloud Computing Agreements, the Organization has elected to apply the simplification measure. These expenses are therefore treated as relating to the provision of services and recognized as an expenses when the organization receives the services in question. These expenses are presented under "Office and computer expenses" in the statement of operations. The Organization recognizes a prepayment as an asset when services are paid for before they are received. Expenses related to implementation activities are expensed as incurred.

3. ACCOUNTS RECEIVABLE AND CONTRIBUTIONS RECEIVABLE

	2025	2024
	\$	\$
Customers	634,095	794,569
Provision for bad debts	(57,197)	(99,396)
	576,898	695,173
Donations and sponsorships	573,901	341,249
Taxes on commercial transactions	54,435	102,488
Subsidies	1,291,644	132,000
Advances to a private company, non-interest bearing	-	20,000
	2,496,878	1,290,910

LA TABLÉE DES CHEFS
NOTES TO FINANCIAL STATEMENTS
DECEMBER 31, 2025

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4. INVENTORY

	2025 \$	2024 \$
Gift boxes, recipe books and solidarity cards	132,525	85,113
Gift certificates	<u>183,470</u>	<u>348,056</u>
	<u>315,995</u>	<u>433,169</u>

5. FIXED ASSETS

	2025			2024
	Cost \$	Accumulated amortization \$	Net book value \$	Net book value \$
Furniture and equipment	513,534	239,716	273,818	186,608
Computer equipment	353,890	290,179	63,711	50,305
Rolling stock	45,236	12,880	32,356	40,445
Leasehold improvements	<u>377,854</u>	<u>300,295</u>	<u>77,559</u>	<u>112,577</u>
	<u>1,290,514</u>	<u>843,070</u>	<u>447,444</u>	<u>389,935</u>

6. ACCOUNTS PAYABLE

	2025 \$	2024 \$
Accounts payable and accrued liabilities	253,054	343,288
Salaries and vacations	<u>240,023</u>	<u>166,197</u>
	<u>493,077</u>	<u>509,485</u>

LA TABLÉE DES CHEFS
NOTES TO FINANCIAL STATEMENTS
DECEMBER 31, 2025

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7. DEFERRED CONTRIBUTIONS

	2025				
	Beginning balance \$	Received during the year \$	Recognized as revenue \$	Reclassifi- cation in accounts payable \$	Ending balance \$
MAPAQ	602,959	1,315,252	(1,910,711)	-	7,500
Brigades Culinaires	272,519	1,121,000	(1,099,515)	-	294,004
Gift certificates	2,154	-	-	-	2,154
Grande Marmite	22,065	-	(22,065)	-	-
Cuisines Solidaires	457,409	212,000	(468,757)	-	200,652
Ministry of Health and Social Services	4,377	-	(4,377)	-	-
Cuisine Ton Avenir	437,994	537,500	(704,907)	-	270,587
Food recovery	654,881	265,000	(646,881)	-	273,000
Rent - Laval	52,240	-	(27,170)	-	25,070
Others	<u>257,812</u>	<u>50,000</u>	<u>(13,219)</u>	<u>-</u>	<u>294,593</u>
	<u>2,764,410</u>	<u>3,500,752</u>	<u>(4,897,602)</u>	<u>-</u>	<u>1,367,560</u>
	2024				
	Beginning balance \$	Received during the year \$	Recognized as revenue \$	Reclassifi- cation in accounts payable \$	Ending balance \$
MAPAQ	300,000	2,000,000	(1,863,292)	166,251	602,959
Brigades Culinaires	560,095	810,178	(1,097,754)	-	272,519
Gift certificates	2,601	-	(447)	-	2,154
Grande Marmite	-	22,065	-	-	22,065
Cuisines Solidaires	82,078	462,000	(86,669)	-	457,409
Ministry of Health and Social Services	4,377	-	-	-	4,377
Cuisine Ton Avenir	138,744	811,473	(512,223)	-	437,994
Food recovery	43,989	974,033	(363,141)	-	654,881
Rent - Laval	275,000	-	(17,188)	-	257,812
Others	<u>57,368</u>	<u>9,999</u>	<u>(15,127)</u>	<u>-</u>	<u>52,240</u>
	<u>1,464,252</u>	<u>5,089,748</u>	<u>(3,955,841)</u>	<u>166,251</u>	<u>2,764,410</u>

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8. DEFERRED CONTRIBUTIONS RELATED TO FIXED ASSETS

Deferred contributions related to fixed assets include the net book value of contributed fixed assets received and deferred contributions received for the acquisition of fixed assets.

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

	2025	2024
	\$	\$
Expenses		
Kitchen equipment	37,660	37,660
Computer equipment	8,547	8,547
Leasehold improvements	99,543	99,543
Office supplies	11,345	11,345
Rolling stock	17,499	17,499
Fixed assets not acquired (Adoncour Kitchen)	403,001	-
Accumulated amortization	<u>(147,693)</u>	<u>(133,449)</u>
	<u>429,902</u>	<u>41,145</u>

As of December 31, 2025, the Organization has not yet acquired any fixed assets related to the Adoncour kitchen. Therefore, no amount related to this asset has been recorded as an acquisition of fixed assets in the financial statements.

9. SUBSIDIES

	2025	2024
	\$	\$
Provincial government grants		
Ministère des Affaires Municipales (MAM)	67,873	8,475
Ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec (MAPAQ)	1,910,711	1,863,292
CISSS Montérégie-Centre (PSOC)	152,690	100,285
Secrétariat à la jeunesse (SAJ)	171,079	153,021
Société Québécoise de récupération et de recyclage	-	132,378
Ministère de l'éducation du Québec (MEQ)	166,684	-
Emploi Québec	21,439	-
ESSOR	11,176	-
Others	3,512	-
Federal government grants		
Canada Summer Jobs wage	<u>-</u>	<u>11,950</u>
	<u>2,505,164</u>	<u>2,269,401</u>

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10. COMMITMENTS

The Organization rents premises under leases expiring between May 2026 and June 2038. Future minimum leases payments total \$735,510 and the approximate payments to be made over the next few years are as follows:

	\$
2026	166,343
2027	166,875
2028	167,424
2029	117,141
2030	<u>117,727</u>
	<u>735,510</u>

In addition, the Organization leases a commercial space to the Grand Marché de Québec under a lease that expires in December 2028. The Organization uses this space to manage activities and events requested by sub-tenants. Under the terms of this lease, the Organization is committed to paying 50% of its sublease revenues.

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. 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, 2026 and includes a five-year renewal clause effective June 1, 2026.

11. CLOUD COMPUTING AGREEMENTS

The amount expensed under these agreements is \$207,663 in 2025 (\$203,992 in 2024).

12. FINANCIAL INSTRUMENTS

FINANCIAL RISKS

The significant risks arising from financial instruments to which the Organization is exposed as at December 31, 2025 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 accounts receivable and contributions receivable.

During the year, the Organization's exposure to credit risk changed compared with the previous year due to an increase in accounts receivable and contributions receivable.

12. FINANCIAL INSTRUMENTS (continued)

CREDIT RISK (continued)

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.

In the case of grants receivable, the Organization assesses the amounts receivable on an ongoing basis, based on amounts it is virtually certain to receive based on their estimated realizable value.

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.

La Tablēe des Chefs

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