





I like that we were able to go once a week and learn more about the garden. I thought it was very therapeutic. I felt like it kept me grounded during these hard times. I felt very blessed getting connected to mother nature. I look forward to doing that again next year.

2020 Community Gardener

2020 brought unique challenges to our garden programs as we learned how to provide a community-driven experience while maintaining health and safety for all participants.

For our market garden program Growing Together, we reinvented our sales model, which had typically relied heavily on sales to restaurants. Through support of a longtime participant, we created a new model in which the Food Project purchased the majority of produce grown by Growing Together farmers. This food was distributed as CSA-style shares to members of the local Burmese community who were impacted by COVID-19 diagnoses and job loss.

In our community gardens, we shifted away from individual family plots to communal beds in which all gardeners supported TNFP staff in growing shared crops that were harvested weekly for shares to be distributed to participating families. This model proved so successful that when given the option to go back to family plots in the fall, most families chose to continue participating in our communal approach.

60,284

servings of fruits & vegetables grown in TNFP gardens

U families

participated in community garden programs

91% feel like they belong to a community at the garden

8 Growing Together farmers

collectively earned \$40,296 by selling their organic vegetables

93%

eat more fruits & vegetables because they grow their own

69%

report positive changes in their physical or mental health

FiftyForward is so proud of the food we are able to offer to the older adults we serve through our partnership with TNFP. We love to see the variety of the meals and the use of fresh and flavorful ingredients. These meals brighten our clients' lives.

2020 Meals Partner Fifty Forward







This year brought a great deal of change to our kitchens. Immediately following the tornadoes that devastated our community in March, our kitchens were buzzing with more volunteers than ever before, and in just five weeks we cooked and shared over 12,000 emergency reponse meals for those impacted by the storms.

Not long after, though, we faced the very different challenge of COVID-19 - forcing us to suspend volunteer activities, navigate closure of many partners and reimagine our community meals model to keep our team, partners and meal guests safe and healthy.

215,163

nutritious meals shared with food insecure meal quests

98,351

pounds of food shared, equivalent to an additional 81,959 meals

219,490 pounds of donated and recovered food, valued

at \$643,690

31,000 spent on food from local producers and farmers

Without volunteers, we worked with local commercial kitchens to supplement our own capacity, but today - still without volunteers our kitchens are back to our pre-COVID meals production of roughly 5,000 meals per week.

Throughout this year, we have still felt the support of our community everyday. In 2020 we've recieved more food donations than ever before. The generosity of our farm, restaurant and grocery partners has been incredible, and the number of you who have hosted drives for pantry goods has kept our kitchens supplied all year long. This has allowed us to focus even more of our budgets on supporting local food producers, helping ensure that our local food economy could continue to thrive during an uncertain time.

Meal partner sites

received nourishing meals for their participants

The children were often really excited by the meals. One young boy said he couldn't wait for the 'yummy ness.' It was really adorable.

2020 Meals Partner Project Transformation

In addition to adapting how we prepare our meals, this year we learned new ways to share healthy food. We worked with partners to provide individually-portioned and family-sized meals to meet their changing needs, and we expanded our food sharing initiatives to share an abundance of fresh produce and other types of food coming from our gardens and food donation partners.

Further, as many longtime partners shifted their programs and we took on new partners active in emergency reponse efforts we found ourselves working with more partners than in most years. Some new partnerships were short-term in response to emergency needs, but others have continued and will hopefully become lasting partnerships.

TYPES OF PARTNERS WE SUPPORT



This program has been so vastly impacted by TNFP in such a positive way. Residents don't have to worry about when they're going to have an actual meal. It gives them freedom to spend their minimal income on shampoo or soap or other necessities without compromising on feeding their children healthy foods. Those who work, can pack a lunch instead of spending income on eating out and put it toward their financial goals.

2020 Meals Partner The Mary Parrish Center







100% of partners

say meals are an important source of nutrition for their clients 90% of partners say meals contribute to positive health impacts for their clients

say meals enhance the effectiveness of their programming

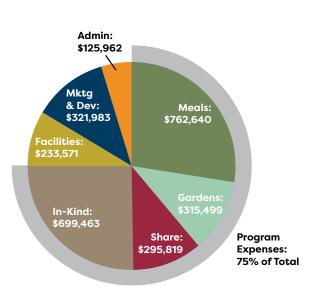
77% of partners say meals create space for social interaction for their clients



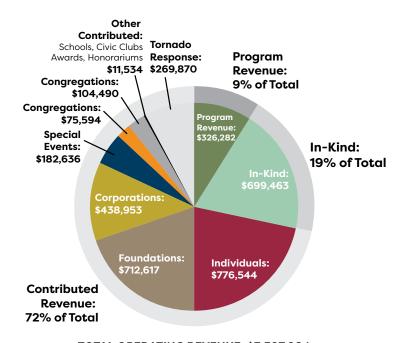
2020 challenged our entire city, but thanks to the support of this amazing community, The Nashville Food Project was able to continue to meet the needs of so many. We have missed the faces of our volunteers and guests in our spaces, but your presence has been felt in so many ways.

Thanks to the generosity of our financial supporters, we ended this year in our strongest financial position yet. This will ensure that no matter what 2021 brings, we will have the resources we need to continue sharing nourishing food throughout our community. Below you will find a summary view of our 2020 financials.

We're also grateful for the spotlight on the impact of our work. In 2020, The Nashville Food Project was featured in Food & Wine, The Tennessean, Nashville Scene, NFocus, Fox 17 and Local Table Magazine!



TOTAL OPERATING EXPENSE: \$2,782,670 Less Depreciation: \$2,567,378



TOTAL OPERATING REVENUE: \$3,597,984

Thank you to our 2020 donors! Please visit thenashvillefoodproject.org/donors for a full list of financial supporters.