



Uniting children and communities through our passion to create holistic food systems

## Mission Overview

Our purpose is to create a sustainable local food ecosystem that allows children and communities to live a life integrated with health and wellness.

Key components include:

- **Food System Expansion:** bringing together local farmers, the Mon County Center, Huntington Central Kitchen, and Healthy Kids Inc. to create a sustainable, food-preservation business model supporting schools in the year-long use of local produce.
- **Nutrition Programs:** providing child-focused nutrition education through interactive “Food Adventures” and community engagement activities that promote a healthier school environment.
- **Cooking Programs:** curating experiences with volunteers, interns, and community members so they can see the intricacies involved in a from-scratch kitchen that uses locally grown produce
- **Workforce Development Program:** Training participants in culinary arts, nutrition, and agriculture, highlighting the full local food system from seed to table.

## Proven Results

Our various initiatives around food access, education, and training have positively impacted our kids and local communities

- 20,000+** Meals sent to feed underserved WV counties
- 2,100+** Medically-tailored meals given to patients
- 2,000+** Meals served daily
- 21** Childcare + recovery centers served

*\*These figures represent our organization's holistic work across all programs.*

## Support our Mission!

Scan the QR code to make a direct donation.



## Impact Areas



### Food Expansion

Project Healthy Kids is working with diverse partners to create tangible shifts in the local food system. Working with these partners allows us to reach more communities with healthy and fresh meals.



### Nutrition

Awareness creates personal growth and expansion. The more we know and understand, the more likely we are to make healthier choices. Through education, we can build healthier communities



### Workforce Development

Participants in our workforce program receive paid on-the-job training to learn the ins and outs of working in a commercial kitchen, preparing healthy and fresh meals for our communities.