



UGK COMMUNITY FIRST

Impact overview





OUR IMPACT

Over **1 million**
meals served
since 2020

200+ families
reached with nutrition
education classes

Thousands of
individuals served
each year

Our mission

FOOD & NUTRITIONAL SECURITY

Provide fresh, nutritious, and culturally relevant food to underserved communities.

EDUCATE AND HEAL

Educate families on healthy eating habits and provide culturally sensitive recipes. Offer educational resources and health-related wraparound services. Focus on improving outcomes for those experiencing heart disease, diabetes, and obesity.

STRENGTHEN THE COMMUNITY

Connect and strengthen community partnerships to provide wrap-around health services, and support resiliency in our local economy. Provide workforce development opportunities to strengthen financial independence and have the community working for the community.

OUR PROGRAMS



FUTURE FOODIES

Guided by UGK Culinary Director and Hell's Kitchen Season 20 finalist Steve Glenn, Future Foodies partners with the USDA and local childcares to provide flavorful, nutritious meals crafted with high-quality ingredients to Richmond's youth. We prioritize approachable recipes children are familiar with or excited by, and adapt our menus to match the needs of those we serve.



OUR PROGRAMS



FROM *Scratch*

UGK-CF From Scratch is our scratch-cooking program providing fresh, tailored meals to families, seniors, and individuals with disabilities or dietary needs. We prioritize quality ingredients and personalized nutrition. Our proudest partnership, SOAR365, brings these meals daily to Camp Baker for summer camps and weekend respite care – ensuring every guest is nourished, year-round.



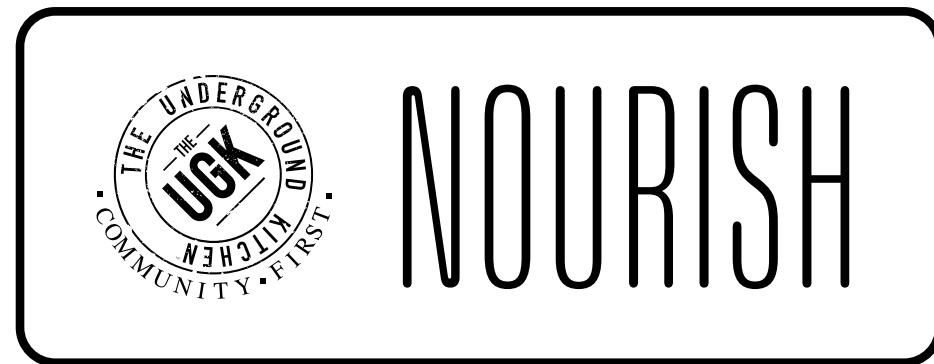
OUR PROGRAMS



Smart Soul Food offers weekly Thursday classes, with separate sessions for seniors and families, each accommodating up to 50 participants. Attendees receive health screenings, referrals to essential partners, a food bundle with pre-portioned ingredients to recreate the dishes learned, and a handy booklet with resource information, nutrition label guidance, and recipe cards for each meal covered.



OUR PROGRAMS



The UGK-CF Nourish food hub is a nutrition security and food relief initiative providing no-cost, culturally relevant healthy foods to underserved Richmond residents. This initiative prioritizes dignity and choice, ensuring that individuals facing food insecurity receive not just baseline food relief but the opportunity to make informed, healthy decisions and take charge of their own well-being. The Food Hub will also connect recipients to educational resources and wraparound services from our community partners, addressing broader socioeconomic determinants of health.



OUR PROGRAMS

WORKFORCE DEVELOPMENT

UGK Community First partners with OCWB and Virginia Career Works on a growing workforce development program that has launched the careers of over a dozen employees through our From Scratch and Future Foodies initiatives. Participants gain experience in business administration and culinary arts under the guidance of UGK-CF Culinary Director and Hell's Kitchen finalist Steve Glenn.

We're expanding these opportunities to offer even broader training across our programs. By hiring directly from the communities we serve, we build relevance, foster financial independence, and strengthen Richmond's local economy.

OUR PARTNERS





LEARN MORE

www.ugkcommunityfirst.org

