



Better Food FOUNDATION 2025 Annual Report



LETTER FROM THE EXECUTIVE DIRECTOR

Dear Supporters and Partners,

In 2025, Animal Charity Evaluators selected the Better Food Foundation as one of just ten organizations to review and validated what our partners have seen for years: the plant-based defaults strategy is working at scale **and transforming meals across hundreds of institutions**. Cass Sunstein, the father of nudge theory, joined our Board of Advisors in Fall 2025 and called our work on defaults “the champion” among behavioral science approaches to climate and food.

Our investment in training is paying off, too. 100+ students across five continents, trained through our DefaultVeg Internship, achieved 49 campus food transformations across 24 schools—from removing plant-milk upcharges at Emory and Howard to launching default oat milk pilots at UC Davis, UCLA, UBC, and Duke Kunshan in China, to transforming menus at a residential care facility in Dominica. Our new Shifting Food Norms webinar series reached over 1,000 viewers, and 4,300 food system professionals engaged with our conference presentations, nudge workshops, and online trainings.

But 2025 was also the year we began saying more loudly what has always been true: **we do more than run programs. We are building the movement that programs like ours need to change our entire food system**. Over the past nine years, we have raised more than \$3 million for partner organizations, served as fiscal sponsor for cutting-edge projects with breakthrough potential, and helped launch independent organizations—Greener by Default, the Center for Jewish Food Ethics, CreatureKind, and others—that now carry forward work they started under our roof or with our support.

We won't achieve a plant-centered food system using only the strategies and capacity we already have. Now that we have strategies like plant-based defaults that we know are effective and scalable, it's time to scale up our ambition. When we put out a call for food advocates to join our Plant-Based NGO Network, we hoped for 20 participants. **In 2025, we welcomed over 120 professional advocates from more than 30 organizations, and more in 2026**. The bet we're making now is that a well-organized, well-trained movement, equipped with research-backed strategies from behavioral science and beyond, will be far more impactful than the sum of its parts.

This report covers three programs, each equipping and empowering a movement that can reshape food norms across every institution and community in our food system:

- 1) Transforming Food in Higher Education
- 2) Training Climate Leaders and Professional Advocates
- 3) Equipping the Plant-Based NGO Network

None of it would be possible without the donors, partners, interns, faculty, and advisors who believed in these strategies during their formative stage. What you'll read here is, in a real sense, your work too.

With deepest gratitude,



Jennifer Channin, Executive Director



OUR VISION & THEORY OF CHANGE

Food connects us all. What's served in cafeterias, hospitals, faith communities, coffee shops, and events shapes what people expect, enjoy, value, and ask for.

We envision a thriving world where plant-based food is the norm.

The most powerful ways to shape food norms are through community institutions where people encounter food every day and through the stories told about it.

WE DO THIS IN 3 WAYS:

1) WE CHANGE HOW FOOD IS SERVED

Plant-based defaults and other behavioral-science-backed nudges make plant-based foods the easiest and most desirable choice. When Sodexo made plant-based default stations standard in its university dining program, uptake of plant-based meals rose from 31% to 81.5%—while retaining choice. BFF spent five years developing and testing this strategy. Today, we equip students, food system professionals, and advocates to use these techniques across the foodservice settings and communities that feed people every day.

2) WE CHANGE THE NARRATIVE

The stories we tell about food—from menus to our digital screens—profoundly shape what people believe is "normal." We flip tired narratives about plant-based food by lifting up success stories that show plant-rich dining can be easy, delicious, popular, and good for a thriving food system.

We train the storytellers—content creators, writers, menu developers, and food system leaders—in behavioral science techniques to normalize plant-rich eating.

3) WE EQUIP THE CHANGEMAKERS

We are building a movement to scale this work far beyond what any single organization could achieve. Through our training programs—the DefaultVeg Internship, Nudge Trainings, Shifting Food Norms Series, and tailored workshops for professionals who influence our food system—we equip changemakers with the knowledge and skills to reshape food in their communities.

The Plant-Based NGO Network builds the collective capacity for food system advocates to scale this work together.

"Nudges like plant-based defaults bypass the false dichotomy of individual versus government intervention. The power of medium-sized entities—a business, a local government, a university, a community entity—is actually one of the most powerful places to create change."

— Jennifer Channin, quoted in Sentient Media, 2025

2025 BY THE NUMBERS

109

DefaultVeg Interns trained
across

5

continents

49

Student-led food transformations
achieved at

24

universities by
our 2025 interns

100+

Plant-Based NGO Network
Members, from

40+

organizations

4.3K+

Professionals engaged
through conferences,
summits, workshops, and
online trainings

1064

People attended live
webinars or viewed the
recordings of our NEW
Shifting Food Norms Series



**“The Better
Food
Foundation's
work in
promoting
defaults,
that's the
champion.”**

— **Cass Sunstein**,
author of *Nudge*,
BFF Board of Advisors

ANIMAL CHARITY EVALUATORS

In 2025, the Better Food Foundation was one of only ten organizations selected for review by Animal Charity Evaluators.



16.2M+

meals
impacted per year

500+

institutions adopted
plant-based defaults to date

40

member organizations
in their NGO network

6,500

people reached annually
through climate events and reports

ACE's rigorous analysis of our Transforming Food in Higher Education program validated what our partners have long seen on the ground: **plant-based defaults achieve measurable, cost-effective reductions in animal product consumption at scale.**

ACE's validation of our strategy's impact matters. It also tells only part of the story. Today, BFF is the trainer, the scaler, and the movement builder for the plant-based defaults strategy, and we use different metrics to evaluate our impact now than we did when we were implementing pilots in institutions.

#1: TRANSFORMING FOOD IN HIGHER EDUCATION

Higher education shapes the next generation's food culture

Transforming Food in Higher Education is BFF's longest-running program and our largest in terms of both budget and impact.

In 2025, we equipped changemakers across every layer of the campus food system—from students and faculty to sustainability directors, dining staff, and auxiliary service leaders—to remake the campus dining experience. This year, we relaunched and expanded our student training, introducing new, improved online educational tools to provide a richer learning experience for more students than ever before.

2025 AT A GLANCE

- **100+ DefaultVeg Interns** trained on 5 continents
- **49 student-led campus food transformations**
- **1,177 faculty and staff contacts** gathered by student research
- **375 students educated** about plant-based nudges in the In-Classroom Curriculum
- **9 Presentations** for university sustainability and dining professional conferences



**IN DOMINICA**

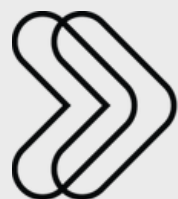
INTRODUCED A 100% PLANT-BASED MENU FOR SENIOR RESIDENTS

“I partnered with New Age Residential Care Home to introduce plant-based meals for senior residents with conditions like diabetes and hypertension.

My existing relationship with the founder made collaboration easier, while strong communication and outreach skills helped me engage stakeholders and gain support.”

MILLICENT TANDOH,
DEFAULTVEG INTERN

DEFAULTVEG INTERNSHIP PROGRAM



DefaultVeg

A Better Food Foundation Initiative

In early 2025, we launched the new DefaultVeg Internship Program, with three cohorts to test and iterate on the new student model. The Spring cohort welcomed 14 students, followed by 24 summer interns, and, most recently, 65 students in the Fall 2025–Spring 2026 full academic-year cohort.

Based on feedback, we've chosen a two-semester model, which gives students the time and space they need to learn behavioral science strategies and advocacy skills and to champion lasting changes in campus dining halls, coffee shops, and catered events and meetings.



-Tia Akiki, DefaultVeg Intern



UCLA Students enjoying a plant-based default menu at a campus sustainability event, by student Sarajeet Dosanjh

DEFAULTVEG INTERNS DELIVER TWO KINDS OF IMPACT

First, they research their campus food system to support both their own projects and the larger advocacy movement's work.

This year, students identified 1,177 new faculty and staff contacts to support campus food transformation.

Second, interns plan and carry out projects to implement plant-based defaults and nudges in campus cafes, catered events, departmental policies, and dining halls. In 2025, DefaultVeg Interns and partner-organization fellows achieved tangible changes to food systems across 32 campuses on 5 continents.

STUDENTS DRIVING CHANGE ON CAMPUSES

Success stories from the 2025 DefaultVeg Interns

At CUNY's Hunter College—a public institution serving a student body that's older, more racially diverse, and more commuter-heavy than most DefaultVeg campuses—a team of three interns persuaded three academic departments to implement all five of our recommended behavioral nudges. They hosted two vegan cookie-tasting events that drew hundreds of students across campus, who provided positive feedback on adding more plant-based food to the dining hall. In April, they hosted a plant-based food festival attended by over 200 students.

Their story shows what DefaultVeg looks like when it scales through a team rather than a single advocate, in a public university context.



SCRIPPS COLLEGE
PILOTED A 100% PLANT-BASED MENU FOR SCRIPPS SUSTAINABILITY SUMMIT



"I secured a 100% plant-based menu at my school's spring Sustainability Summit. I also led a conversation around how the dining halls could increase their offerings of plant-based options."

HOPE DRACSETH,
DEFAULT VEG INTERN

ADRIANA PETRIZZO
HOSTED AN EDUCATIONAL TABLE AT
Yale University



Adriana hosted an educational table at Yale University's Student Environmental Coalition's Earth Day celebration to collect signatures for her letter of support, urging the dining halls to implement various plant-based nudge initiatives.

LA CAL STATE LA
ADOPTED A PLANT-BASED DEFAULT MENU FOR THE NUTRITIONAL SCIENCE DEPARTMENT'S HONORS GRADUATION CELEBRATION



Susan's work shows how we can lead by example, transforming university event celebrations into opportunities to implement sustainable nutrition practices.

SUSAN OSEGUERA,
BFF INTERN & NEW ROOTS INSTITUTE FELLOW

EVE DOUGLAS
HOSTED AN EDUCATIONAL TABLE AT
ST. MARY'S COLLEGE OF MARYLAND



Eve from St. Mary's College hosted a table at the Bottom County Festival with lemonade, plant-based desserts, and recipe handouts to gain support for her plant-based default desserts initiative. She collected signatures for her letter of support, calling on the dining halls to implement plant-based default desserts.

SYDNEY CHOI
LAUNCHED AN OAT MILK SURCHARGE REMOVAL FOR EARTH DAY AT
ASUCLA ASSOCIATED STUDENTS UCLA



Sydney successfully persuaded UCLA's Associated Students Department (ASUCLA) to launch an oat milk surcharge removal pilot at student-run cafes in celebration of Earth Day.

SARAHJEET DOSANJH,
PLANT FUTURES FELLOW

UCLA
IMPLEMENTED A PLANT-BASED DEFAULT MENU AT UCLA CAMPUS SUSTAINABILITY EVENT



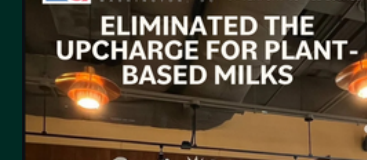
"The UCLA Networking Mixer included a catered dinner by Beyond Meat and UCLA Dining. The dinner was plant-based by default, with only 4 out of the 119 registrations requesting a meat option. Most meals served were plant-based!"

OLA CZARTOYJSKA
HOSTED VEGFEST AT
ESF State University of New York College of Environmental Science and Forestry



Ola hosted a Vegfest in celebration of Earth Month at the SUNY College of Environmental Science and Forestry. The event included a panel discussion featuring two professors discussing food justice and food systems. There were info tables from local organizations and catered food from local plant-based businesses.

AMERICAN UNIVERSITY
DAVENPORT COFFEE LOUNGE
ELIMINATED THE UPCHARGE FOR PLANT-BASED MILKS



After months of strategic conversations with campus dining services, Rebecca Zewdie and Sophie Cazares convinced the popular Davenport Coffee Lounge, known to students as "The Dav," to eliminate the upcharge for plant-based milks.

SOPHIE CAZARES & REBECCA ZEWDIE,
BFF & NEW ROOTS INSTITUTE FELLOWS

UC San Diego
PILOTED PLANT-BASED FOOD DEFAULTS & NUDGES AT 2 CAMPUS CATERED EVENTS



ed with UCSD's Sociology and Latin Studies department to pilot plant-based nudges at 2 catered events: cology Colloquium and the Latin

Berkeley UNIVERSITY OF CALIFORNIA
SERVED A PLANT-BASED BY DEFAULT MENU AT A MAJOR CAMPUS EVENT



Sitara Sriram Meg DeMarsh Steven Feng

Three Plant Futures & UC Berkeley Haas MBA students successfully advocated for the RBFC

GIANNA IMPARATO
HOSTED AN EDUCATIONAL TABLE AT
RAMAPO COLLEGE OF NEW JERSEY



Gianna hosted an educational table at Ramapo College's Earth Day Fair, featuring information

Pomona College
INCREASED PROPORTION OF PLANT-BASED FOOD SERVED IN CAMPUS DINING
And Developed the Pomona College Food Plan



"By working directly with the Sustainability Office to embed

STUDENT-LED CHANGE ACROSS 29 CAMPUSES

DefaultVeg internship projects mapped across the U.S., Canada, and international settings. These projects were initiated by students in 2025. And many of the campus projects have carried over into 2026.

University of British Columbia, Canada

UC Davis

Cal Poly SLO

UCLA

Otis College of Art & Design

Cal State University, Los Angeles

Cal Poly Pomona

Pomona College

Scripps College

UC San Diego

Kent State University

Binghamton University

Hunter College (CUNY)

New York University

Ramapo College

Howard University

St. Mary's College of Maryland

American University

University of Virginia

Madison Thayer
NC State University

Emory University

University of Georgia, Robinson

Houston Community Climate
Summit

Texas State University

INTERNATIONAL SCHOOLS:

Duke Kunshan University (China) Qingdao Institute of Bioenergy and Bioprocess Technology (China) American Canadian School of Medicine (Dominica) Kigali Independent University (Rwanda) Monash University (Australia)

SHIFTING THE PROFESSIONAL CULTURE OF HIGHER LEARNING

When a student campaigner hits a roadblock on campus, it is often because the professionals who run campus food have not been trained to see plant-rich dining as part of their mission. **We train them to associate plant-rich dining with institutional excellence.**

IN 2025, WE ORGANIZED WORKSHOPS FOR SEVERAL OF THE MOST INFLUENTIAL PROFESSIONAL COMMUNITIES FOR UNIVERSITY FOOD SYSTEMS.

- **AASHE** (Association for the Advancement of Sustainability in Higher Education) in-person learning lab on sustainable food and nudges, networking event with the Plant-Based NGO Network.
- **AASHE online** AASHE virtual workshop about the ecosystem of plant-based NGOs.
- **NACAS C3X** (National Association of College Auxiliary Services) panel on plant-rich dining solutions (see right).
- **Second Nature Summit** presentation on sustainable university dining.

Through the Plant-Based NGO Network, we coordinated with other groups engaging higher education to speak with a more effective message as a movement. We've organized shared conference tabling, joint presentations, and shared post-conference analyses with the network and contributed resources and strategic knowledge to the new NACAS Plant-Rich Dining program.



Left to Right: Jennifer Channin, Daniel Armitage, Keith Soster

FACULTY ENGAGEMENT

More than 50 faculty and staff members working on plant-forward food on their own campuses have joined our online network. BFF informs them about webinars, research, and advocacy opportunities, and they help disseminate information about our work to students.

SERVICE LEARNING CURRICULUM

Piloted at the University of Toronto, Ramapo College, St. Mary's College of Maryland, and the University of San Diego, this in-class teaching program combines behavioral science training, a campus food-systems research project, a hands-on menu redesign activity, and direct outreach to university dining leaders. An improved 2025-26 version, delivered through the Circle platform with videos, shared data entry, and a design-thinking workshop on reimagining campus food, is rolling out in 2026.

ACADEMIC PARTNERSHIP

Our partnership with the University of San Diego Center for Food Systems Transformation extends our reach in the academy. In 2025, the Center co-hosted a webinar with Rev. Dr. Christopher Carter and anchored our joint programming at AASHE and other professional conferences. We are also partnering with USD sociologist Dr. Julia Cantzler to roll out a "Student Food Choices Survey" to dozens of universities (via our DefaultVeg interns and New Roots Fellows) to demonstrate student demand for plant-based food across the country.



Left to Right: Founder of NewShift, Brenda Sanders, at our Plant-Based NGO Network AASHE booth. Jennifer Channin, Kenzie Bushman, and Jessica Cohen, exhibiting at NACAS C3X.

#2: TRAINING CLIMATE LEADERS & PROFESSIONAL COMMUNITIES

Our second-largest program equips professionals with the knowledge and skills to transform how food is served and talked about in their fields.

In 2025, we focused on climate and sustainability leaders, leveraging the shift in the environmental sector, which is finally paying more attention to food's role in the climate crisis and ecological harm to the planet.

Through a combination of online trainings and webinars, live events, and fun experiences, such as the Oat Milk by Default Coffee Bars at sustainability events, we're demonstrating that a plant-forward food system is an achievable climate solution! Partners included: Hollywood Climate Summit, Grist, LA & San Diego Climate Weeks.



In 2025, BFF directly engaged more than **2,500 sustainability professionals, food-systems advocates, and policy stakeholders** through our Shifting Food Norms webinar series, Nudge Training workshops, climate event programming, and policy testimony.

For example, at NY Climate Week, we partnered with Grist and journalist Michael Grunwald.



SHIFTING FOOD NORMS WEBINAR SERIES



In 2025, we launched the **Shifting Food Norms webinar series**, starting with three high-profile conversations. Since the series launched in October, they've been viewed online more than 1,000 times.

Each webinar features the latest behavioral science knowledge and thought leadership on how food norms actually change.

“Norms are everything. If people learn that there's an emerging norm in favor of plant-based consumption, the data shows it can fuel and energize the growth of a larger norm.”

— Cass Sunstein

Nudging Climate Action with Cass Sunstein

In October, BFF's Executive Director Jennifer Channin sat down with Cass Sunstein, Harvard Law professor, father of nudge theory, and co-author of *Nudge*, for a conversation on dietary choices, food narratives, and climate responsibility. Sunstein described BFF's defaults work as “the champion” among behavioral approaches, made the case that shame fails as a climate intervention while nudges succeed, and shared his own discovery that pluralistic ignorance is one of the biggest forces—and opportunities—in food advocacy. The conversation drew 121 live attendees and has been viewed an additional 315 times on YouTube.



“Food is so tied to who we are...Reminding people that our food choices have necessarily had to evolve, but they still are a part of who we are, and they tell a longer story.”

— Rev. Dr. Christopher Carter

Appetite for Change with Dr. Sophie Attwood

Also in October, BFF hosted Dr. Sophie Attwood—Cambridge-trained behavioral scientist and founder of Behavior Global—for a deep-dive session on the psychology of eating. Attwood explored how habits, defaults, values, and identities shape food choices, and which narratives move people toward plant-based dining. The session drew 72 live attendees and has been viewed an additional 373 times on YouTube.



How Religion, Race & Identity Influence Food Choices with Rev. Dr. Christopher Carter

In December, co-hosted with the University of San Diego Center for Food Systems Transformation, Jennifer Channin was in conversation with Rev. Dr. Christopher Carter, author of *Spirit of Soul Food: Race, Religion, & Food Justice*. Carter's work examines how Black and Christian identities can both challenge and empower plant-based eating, framing cultural identity as a catalyst rather than an obstacle to plant-forward food systems. The session drew 49 live attendees with an additional 134 views on YouTube to date.

PROGRAM 3: EQUIPPING THE PLANT-BASED NGO NETWORK

Plant-based nudges are now shared strategy across the diet change movement. That didn't happen by accident. From the start, our scaling plan has been to train other organizations to adopt the approach and adapt it to their own sectors, regions, and communities.

In 2025, we launched the **Plant-Based (PB) NGO Network**: the movement's hub for advocates working to normalize plant-based food in institutional foodservice. Today, it connects **30 nonprofit organizations and more than 150 advocates**, shifting menus at

universities, cities, corporations, venues, coffee shops, and community events.

Members meet in sector-specific working groups, contribute tools their peers can reuse, and report back on what's working on the ground. That exchange means that strategies refined within the network are multiplied across dozens of organizations and the institutions they reach. What began as a response to member requests is now one of the movement's most active spaces for shared learning, and the clearest proof that our strategies scale far and wide without us.

Plant-Based NGO Network



animal
EQUALITY



Bite
Building
Impact
Through
Eaters



COMPASSION
in world farming



GREENER BY
DEFAULT



GRØNN
FRAMTID



plant
futures



UPGRADE
DINING

VEGAN
HOSPITALITY

VEGANUARY



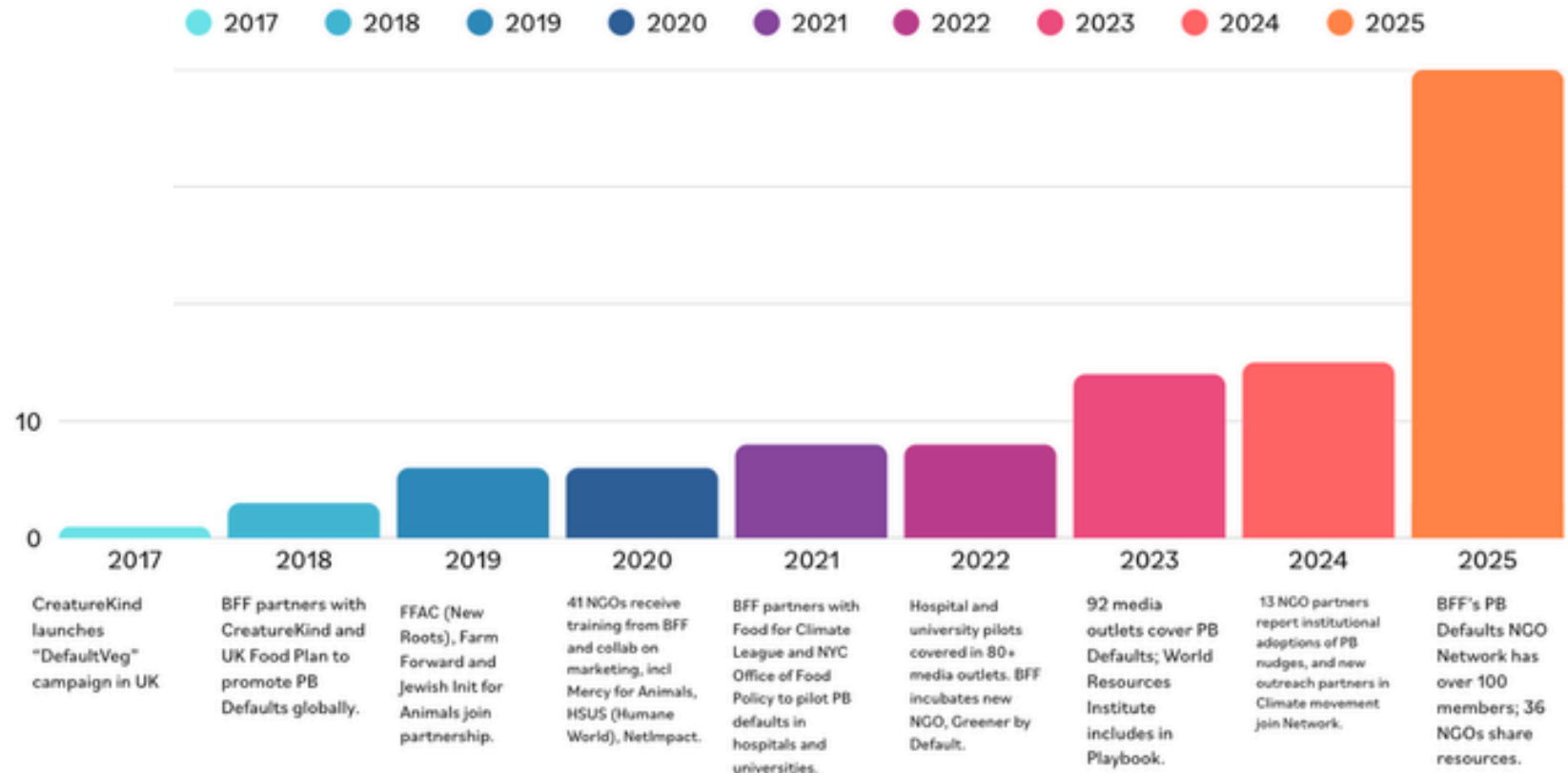
IMPACT GREATER THAN THE SUM OF OUR PARTS

By the end of 2025,
The PB NGO Network
reached:

- 120 advocates across 40 plant-based organizations
- Sector-specific Working Groups: Higher Education, City Policy, Corp Engagement, and Events.
- Members across the United States, Canada, Latin America, and Europe, with regional and local expertise
- More than 40 NGOs reported securing plant-based default adoptions in their sectors

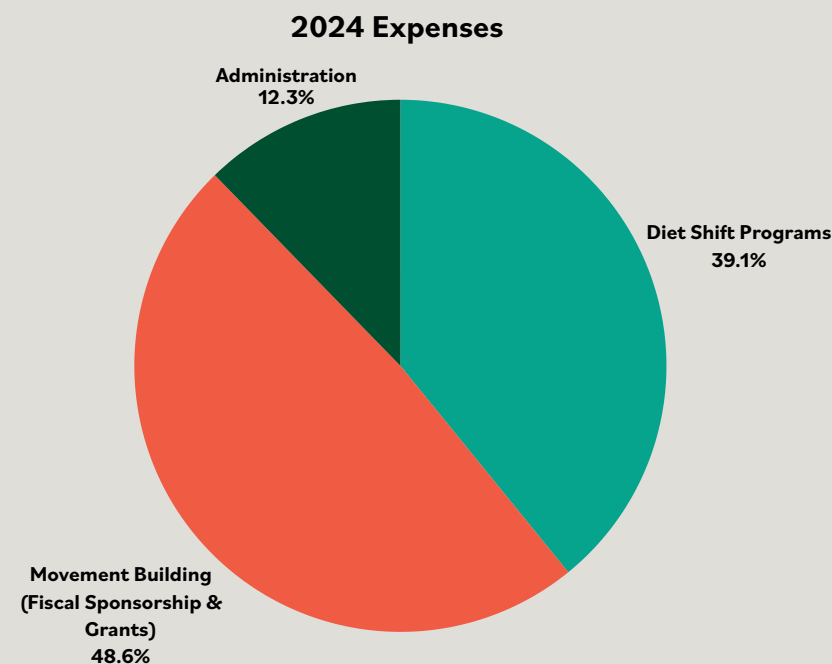
of Orgs Advocating for Plant-Based Defaults

Better Food Foundation Partnerships 2017-2025



FINANCIAL SUMMARY

BFF DIET SHIFT PROGRAMS	\$360,000
Transforming Food in Higher Education	\$215,000
Influencing Professional Communities	\$106,000
Plant-Based NGO Network	\$39,000
MOVEMENT BUILDING (FISCAL SPONSORSHIPS, GRANTS)	\$447,000
Fiscal Sponsorships	\$245,000
Outgoing Grants (Educational and Faith Based Partnerships)	\$73,000
Incubation (Aquaculture Accountability Project)	\$129,000
ADMINISTRATION	\$113,000
Operations	\$77,000
Fundraising	\$36,000
Total	\$920,000



A NOTE TO FUNDERS

BFF runs lean because our impact is amplified through collaboration, but we are seeking funding to scale it. The work described in this report and the work we are planning for 2026 and beyond depend on the trust and partnership of donors like you.

If you want to support our work, we would welcome the opportunity to speak with you.



LOOKING AHEAD...

The strategies that will define diet-change advocacy in the next decade are being shaped right now. In 2026, BFF is investing in efforts that accelerate that development. We are coordinating the movement, training the storytellers, and building the infrastructure that spreads successful plant-based strategies across institutions and communities worldwide.

To do this, we are deepening our work in two ways:

NARRATIVE CHANGE TO SHIFT FOOD NORMS

Changing what people eat starts with changing what people expect. That's the work of narrative—and it's where culture shifts.

In 2026, BFF is connecting our three programs via a single, coordinated narrative change strategy. The DefaultVeg Internship Program, our climate leader engagement work, and the Plant-Based NGO Network will operate as one aligned force, delivering a consistent message: **plant-based food is the normal, expected way people eat.**

That strategy has three engines. We'll deliver behavioral-science-backed messaging that reaches people where they already are. We'll train professional storytellers and food system leaders with the tools to carry that message into their own institutions and communities. And we'll give every graduate of that training a home inside the Better Food Community, an online hub where the momentum doesn't stop when the training ends.

The story of plant-based food as the norm is already being written. BFF is making sure the right people know how to tell it.

SCALING PLANT-BASED NUDGE STRATEGIES ACROSS THE MOVEMENT

Plant-based defaults are no longer a single organization's strategy—they're incorporated into the campaigns and actions of dozens of organizations across sectors and continents. This nascent movement has grown because of our investment in training and outreach, but leveraging its power to achieve systemic change will require coordination.

That's BFF's role. Building on the organic successes of the Plant-Based NGO Network, our goal is to serve as the organizing force behind this growing network, building and sharing the tools NGOs need to move faster, deepening shared infrastructure, aligning strategy across sectors, and ensuring that promising initiatives get the resources and support they need to succeed.

The vision is a world where plant-based food is the default, not the exception, in every institution and food service setting that serves people.

Achieving this vision will require resources—but this is the kind of investment that catalyzes greater growth and mobilizes future support.

The Better Food Foundation runs on the trust, partnerships, and generosity of a community far larger than our small team. To everyone listed and unlisted who supported our mission in 2025, THANK YOU!

DONORS

Aceso Foundation
Janet Barnes
April Beresford
Nicole Brodeur and Alex Payne
Kenzie Bushman
Laura Lee Cascada
Craigslist Charitable Fund
Brennan Dawson
Educational Foundation of America
Alice Marie Giordano
Ben Goldsmith
Good Chaos
Michael Green
Greenbaum Foundation
GSLW Fund
Cornelia Herschel
Christopher Higham
Chris Karcher
Diana Lin
Laura Long
Rebecca McDougale

Dee Dee McKee
Morgan McLoughlin
Leila Midelfort
Dr. Marcia Miller
Sara Murray
Unny Nambudiripad
Dave Rolsky
Jhujan Roma
Bernadette Session
Stray Dog Institute
Summerlee Foundation
Narendra Tarikere
Narendra Tarikere
Ethan Terrill
Sherry Weiland
World Centric

BOARD OF ADVISORS

Cass Sunstein
Brenda Sanders
Rob Morasco
Kathryn Gillespie

BOARD OF DIRECTORS

Dr. Aaron Gross
Benjamin Goldsmith
Dee Dee McKee, Esq.
Rabbi Melissa Hoffman
Dr. Matthew Halteman

STAFF TEAM

Jennifer Channin
Juli Schulz
Laura Cascada
Unny Nambudiripad
John Millspaugh
Kenzie Bushman
Jessica Cohen

CONSULTANTS, VOLUNTEERS, INTERNS

Eric Arellano
Stephen Black
Carousel
Balsamine Chen
Björn Jóhann Ólafsson
Jane Felice



Better Food
FOUNDATION

CONTACT

Better Food Foundation

www.betterfoodfoundation.org

PO Box 1510, Julian, CA 92036

info@betterfoodfoundation.org

EIN: 81-4537521

Jennifer Channin, Executive Director,
jennifer@betterfoodfoundation.org

Unny Nambudiripad, Director of Movement
Building, unny@betterfoodfoundation.org.



**DOWNLOAD
THE REPORT**