



LITTLE TIDBITS OF SECOND HELPINGS NEWS

## INTERVIEW WITH NEW CEO, LINDA BROADFOOT

In August, Second Helpings announced the appointment of the organization's next CEO, Linda Broadfoot, who starts October 11.

Linda most recently served as Director of Indy Parks and Recreation for 5.5 years. As a part of Mayor Hogsett's cabinet, Linda was successful in securing a crucial increase in the Indy Parks operating budget of 23% and an unprecedented additional capital investment of over \$100M.

Linda's appointment coincides with the departure of Jennifer Vigran, who's retiring after serving the organization for 20 years – beginning as a volunteer in 2001 and as CEO since 2010.

Before she officially joins the team, get to know Linda in her own words!

### What initially drew you to the position?

I have admired the work and team of Second Helpings for years. The innovative mission, forward-thinking team, attention-grabbing events, and the way that the organization has cultivated many types of wonderful community leaders are all amazing. And the ways the team uses that support and creativity to transform the lives of many members of our community is truly incredible and something I felt like I really needed to be a part of.

### Why are you passionate about Second Helpings' mission and programs?

I've spent my whole career striving to transform lives through some kind of service, and at the heart of it, I've felt compelled to do whatever I can to make a difference in my city. And the more experiences I have, the more I appreciate the interconnectedness between the various forces within our community and how important it is to think holistically. By eliminating food waste, serving the most vulnerable members of our community, and providing incredible workforce opportunities, Second Helpings is key to fostering a healthy and thriving city.

As the Director of Indy Parks, my appreciation for the work of Second Helpings grew exponentially. As we all rallied together in 2020, I was so proud to personally hand out take-away meals to the hundreds of people driving through the pantry at Windsor Village Park. Seeing the importance of the meals from Second Helpings in such an up-close way really had an impact on me.

FALL 2021

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*Linda and her husband love hiking and spending time outdoors. Here they are on the historic Pennsy Trail on Indy's east side.*

### How would you describe yourself as a leader?

I approach leadership in an egalitarian way. I have an open door policy, and I believe that everyone in the room has something valuable to contribute. I am quite informal, and I am typically 100% myself (for better or worse!) no matter what room I'm in. I love to be surrounded by smart and creative people, and I seek out folks to fill in whatever gaps I may bring to the table.

I think the last 18 months have made me a more empathetic leader, seeing and seeking to understand my colleagues as they brought their whole selves and everything they may be experiencing in the world to work with them.

### What's your favorite thing about Indianapolis?

As cliché as it is, that big city / small town thing is real. Since coming to Butler as an undergrad I've felt like I've had access to most amenities I want or need, while also seeing someone I know everywhere I go. It's a place where you can make a difference, and you can have access to leaders in our community and can build your connections and network from the ground up, regardless of where you come from.

### What are you most excited about with this new position?

I'm so grateful for this opportunity to serve my community in this way, and I'm so excited to be a part of something truly special. The staff, board, and volunteers are all so amazing. I know that I'm joining a great team. The vibe of Second Helpings has been apparent from the outside looking in for as long as I remember, and I'm thrilled to get to be a part of it. I look forward to being a proud advocate and voice for the mission, and I'm honored to help shape what the future holds for this amazing place.

## SECOND HELPINGS EXPANDS HUNGER RELIEF PROGRAM

It's a busy season at Second Helpings as the organization expands the Hunger Relief program in response to the need for food remaining above pre-pandemic levels.

When the Coronavirus reached central Indiana, Second Helpings saw many regular agency partners – afterschool programs, senior centers, and others – abruptly close their doors. Those organizations were quickly replaced by new partners – low-income senior housing, food distribution programs, and more. Second Helpings addressed the additional challenges presented by the pandemic by preparing take-home meals. At the peak of the first wave of COVID, Second Helpings delivered more than 50,000 meals weekly, twice its normal operating capacity.

While Second Helpings expected the “reopening” of programs that were closed for 16 months, the fact that new partnerships developed over the past year are continuing has significant ramifications for Second Helpings.



*Social distancing continues to be enforced at Second Helpings, but it does limit currently available space for meal preparation.*

Second Helpings moved forward with a stabilization plan this summer to ensure the organization can produce the number of meals still needed for partner agencies that have joined since COVID and those that have been long-standing partners.

### The stabilization plan includes:

- **Identifying new COVID-19 relief agency partners** that will continue to have long-term needs for Second Helpings meals.
- **Phase-out satellite kitchen operations** and incorporate ongoing needs into Second Helpings' regular Hunger Relief operations.
- **Facility improvements** to add an additional flexible food prep area, add refrigeration capacity to accommodate more meals, and construction of a storage building to replace storage and parking space lost to the expanded food prep areas.
- **Expanded volunteer recruitment efforts.** The need for volunteers is greater than ever. If you aren't already a Second Helpings volunteer, please consider joining us and share volunteer opportunities at Second Helpings with friends and colleagues.
- **Added staff** in Food Rescue and Hunger Relief programs to address higher food production volumes.

The Hunger Relief program's onsite operations currently produce 22,000 meals a week. Through this stabilization plan and with these improvements, estimates are that output could be increased by as much as 6,500 meals a week, or 30%.

These improvements address Second Helpings' near-term capacity needs. Developed in advance of CEO Jennifer Vigran's retirement this fall, it also allows the Board and our new CEO, Linda Broadfoot, time to evaluate and plan for the future.

## VOLUNTEERS RECIEVE TIME, TALENT, AND TREASURE AWARD

Second Helpings' *Time, Talent, and Treasure Award* is given to volunteers and supporters for their extraordinary support of our mission. It is not awarded every year, but over the last twelve months, two volunteers earned this special honor.



*Members of the Tonic Ball Committee and Second Helpings' Development team hopped on a Zoom call to surprise Matt Mays with the 2020 Time, Talent, and Treasure Award. Thanks to Matt's wife Laura for hiding the award until the call began!*

### 2020 Time, Talent, and Treasure Award Winner: Matt Mays

While we couldn't gather in person, we still surprised Tonic Ball Committee member Matt Mays with the 2020 Time, Talent, and Treasure Award!

If you enjoyed the 2020 Tonic Ball concert, you have Matt to thank. His dedication and technical expertise is what made the concert so incredible, and we couldn't have put on the show without him.

Over his 20-year career as a producer, director, and writer, Matt has won three national Emmy Awards and has worked on a variety of media across different industries.

In addition to these many talents, Matt also has a passion for music. He first connected with Second Helpings through Tonic Ball in 2006 as a musician at the event. He has been a member of the Tonic Ball Committee since 2010, and chaired it from 2012-2017.

Thank you for all you do to keep the party to #FeedIndy going, Matt!





*Volunteer Nick Taylor received the 2021 Time, Talent, and Treasure Award for his invaluable management advice as Second Helpings' leadership navigated the COVID-19 pandemic.*

## 2021 Time, Talent, and Treasure Award Winner: *Nick Taylor*

In July, we surprised longtime volunteer Nick Taylor, with the 2021 Time, Talent, and Treasure Award!

Nick, the Managing Partner at netlogx, started volunteering in 2017. With Nick's expertise as a management consultant, he's provided invaluable advice to Second Helpings leadership as we've navigated the changes brought on by the COVID-19 pandemic over the last year.

Nick volunteers three mornings a week as a Driver, delivering meals across our community to #FeedIndy, and has given over 700 hours of his time to our mission. He was also elected to the Second Helpings Advisory Council in June.

**Thank you for all the many ways you have served this organization, Nick. We are truly grateful for your commitment and compassion!**

## CONTINUING EDUCATION PROGRAM TAKES CULINARY JOB TRAINING GRADUATES TO THE NEXT LEVEL

While COVID-19 certainly created challenges for the Culinary Job Training (CJT) program, our students, and the food service industry, Second Helpings' Executive Chef Kathy Jones has found a bright side.

The technology the CJT team adopted last year has made it possible to meet a goal they've had for years – to offer continuing education for program graduates.

"We've always wanted to offer something to help our graduates get to the next level in their careers – whatever that might be," says Jones.

Providing lectures, readings, and assignments in Google Classroom to be done remotely frees up time in class to devote to practical lessons and exams.

The first continuing education class, Advanced Knife Skills, began in August. "Knife Skills was an obvious first class," Jones explains. "When I talk to other Chefs, knife skills are always something employers look for, and they're important in every step of your career."

This evening course is offered for two hours each week, for five weeks. Jones reviews the knife skills taught in the CJT program and offers that next level of instruction – garnish cuts, meat carving, deboning chicken, fish cuts, and more.

"It's not just about how pretty your cuts are," Jones explains. "The technique, the science of it, matters too; if you cut every piece the same size and shape, they'll cook the same."

With social distancing requirements in the kitchen, continuing education classes are offered for five students at a time. When the first class was announced, it filled up – with a waitlist – on the first day.

So, what's next? The CJT team plans to offer another round of Advanced Knife Skills, and then offer classes that count towards the national Manage First certification, which includes topics like customer service, food service costs, nutrition, and human resources.

When students first graduate from the CJT program, they are ready for above entry-level positions – prep cook or line cook. As they grow, Jones explains, graduates may want to advance or change directions in their career, to lead line cook, sous chef, or work in the front of the house. Along with growing into positions that match their interests – higher-level positions offer pay increases, too.

As with all other Culinary Job Training offerings, this program is free for graduates to attend, thanks to generous supporters like you.

And just like with the main program, graduates are "here to learn," Jones says. "If they already knew how to do *x*, *y*, or *z*, they'd be off getting paid to do it. This program is about educating and preparing people to be self-sufficient and support their families."

With this new program off to a strong start, Jones says,

**"Now, the sky's the limit."**



*CJT graduates practice their garnish cuts during the first offering of the advanced knife skills course.*



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## JOIN US IN THE KITCHEN!

Do you have some free time to #FeedIndy? Second Helpings needs additional volunteers in our Hunger Relief kitchen to help make the 4,500+ meals our team prepares every day.

There are opportunities available throughout the week (and evening and Saturday shifts as well), and no prior kitchen experience is required.

Scan the code to sign up at [secondhelpings.org/volunteer](http://secondhelpings.org/volunteer).



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