



Hello Friends,

I hope you are all healthy and safe. This has been the most challenging and the most amazing year. Facing the pandemic has given us the opportunity to be creative and think carefully about how we train our students, why we train our students, and how we serve the community. I am so proud of our staff for their commitment to our students, and all the creative ways they have revised our program to meet this challenging time. In this report we hope you will see all of the innovative ways that they have risen to this moment. As always, thank you for supporting WOW, and for your commitment to investing in our students' bright futures.

With Gratitude.

Julie Stone, Executive Director

OUR MISSION

TO HELP PEOPLE OVERCOME
BARRIERS TO SUSTAINABLE
EMPLOYMENT BY
BUILDING CONFIDENCE
WHILE PROVIDING
RESOURCES AND
CULINARY JOB TRAINING.





OUR TRAINING CENTERS

DENVER

Denver Human Services Castro Building

Our primary training center includes a commercial kitchen, classroom space, career center and a social enterprise cafeteria.

MOBILE CULINARY CLASSROOM Location Varies

Includes a small commercial kitchen and classroom space. We work in partnership with community partners such as the Second Chance Center and Struggle of Love to provide services and training to individuals navigating life after their recent release from incarceration.

CAFÉ UNITED & THE HELPING HEN Mile High United Way

Includes a small commercial kitchen and social enterprise café. Café United has been closed to the public since March of this year due to the Covid-19 pandemic, but is now being used as a commissary kitchen for The Helping Hen food truck, our newest social enterprise that provides advanced training opportunities to our students. Read more about The Helping Hen on page four.

WWW.WORKOPTIONS.ORG

CREATIVE RECRUITING

As we continue to navigate the changing COVID-19 landscape, WOW Recruitment is finding new ways to increase our visibility with prospective students and community partners in the midst of increasingly limited avenues for face-to-face recruitment efforts. The following are just some of the ways we are shifting as we strive to create awareness of, and enrollment in, our culinary job training program:

- Offering Information Sessions via group Zoom and 1-on-1
- Monthly communication updates with community partners and marketing material distribution
- Appreciation gifts to top 20 referral partners
- Coordination with Employment First and Food Bank of the Rockies to distribute our WOW recruitment flyers at food distribution points throughout Denver
- Outdoor tabling with various partners, including at The Helping Hen preview events with our Community Partners
- Recruitment info sticker added to all Emergency Meals







EMERGENCY MEALS

Since the Shelter in Place order in March, **Work Options for Women students have** practiced their new culinary skills by preparing **Emergency Meals for their fellow Coloradans** facing hunger during the pandemic. Currently our WOW training center at the Denver Human Services Building and our Mobile Culinary Classroom are open and training students to become essential workers. Students now get the full culinary training as well as three special certifications for handling food, specifically with Covid-19 in mind. The new twist is that now instead of teaching the student by producing food that is sold in the cafes, they are now practicing their newly acquired culinary skills in the making of over 800 Emergency Meals each week. Students also report feeling a great sense of pride in being able to give back to their community by feeding our neighbors in need.

OVER 64,000
EMERGENCY MEALS
DISTRIBUTED IN 2020

SUPEK OPTIONS HOMEN

2020 SNAPSHOT



AVERAGE GRADUATE WAGE UPON EMPLOYMENT



PERCENTAGE OF ENROLLED STUDENT WHO ACHIEVBED AT LEAST ONE INDUSTRY-RECOGNIZED CERTIFICATION

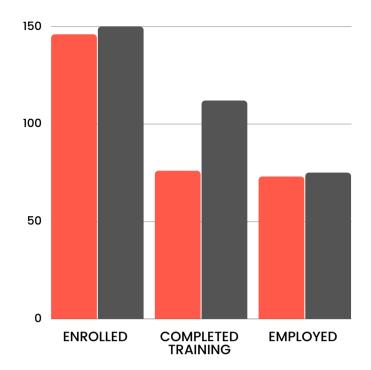


EMPLOYMENT RETENTION OF GRADUATES
AFTER 6 MONTHS

BARRIERS OUR STUDENTS FACE



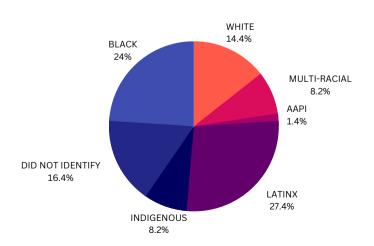
2020 OUTCOMES



2020 OUTCOMES 2020 ANNUAL GOALS



HOW OUR STUDENTS IDENTIFY











This year Work Options for Women launched a food truck, The Helping Hen, to offer advanced training opportunities for our students. The Helping Hen offers 4-6 week paid internships for up to four students at a time who have completed our training program but would benefit the most from the continued experience of a paid internship - those with little or no work experience, those who have been out of the workforce for a while, and those who have recently re-entered the community after incarceration.

These student interns will prepare and sell food to the general public, giving our them the opportunity to practice cash handling, providing customer service, and preparing food for customers in real time. The Helping Hen features the tender, juicy rotisserie roasted chicken you see pictured, as well as a variety of homestyle side dishes that are all made from scratch by student interns. The Helping Hen also offers the Second Helping program – a program created so that our customers can choose to pay it forward and provide a family in need with a delicious rotisserie chicken dinner.

Follow @HelpingHenTruck on Instagram, Facebook or Twitter to get the latest updates and to find out when The Helping Hen will be in your area!

THEHELPINGHEN.COM