



ACTIVITY REPORT

EXECUTIVE SUMMARY

JULY 2021 TO JUNE 2022

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After three years of anticipation, reflection, and discussion, we are almost there. We are finally on the verge of realizing our dream of opening a restaurant where refugees with a passion to become chefs will be able to practice their knowledge of world gastronomy and be trained in Swiss standards. AGORA by Cuisine Lab will be a sustainable social restaurant where we put into practice new ways of collaborating, producing and consuming, all in the promotion of the objectives of the sustainable development goals and the Swiss integration agenda.

Our successful fundraising in the last year has seen the association raise over 1.3 million CHF in startup funding to launch AGORA by Cuisine Lab. It will open its doors in October 2022 and in 2023 will be providing training and livelihoods for at least 16 refugees.

The accomplishments go far beyond fundraising and are a testament to the quality of the culinary services the refugee chefs and Cuisine Lab team have designed and executed. We have been so fortunate enough to be sought out by the Swiss Government to provide event and catering services for both the President, Ignazio Cassis, and the Swiss Ambassador to the UN Geneva, Jurg Lauber.

Thinking back to the early days of Cuisine Lab in 2017 and its objective of welcoming refugee populations through cultural events to highlight their gastronomy, we would never have thought that over these years we would organize more than 60 culinary events sharing Afghan, Syrian, Iranian, Sri Lankan and Eritrean cultures with over 5,000 people, and transition towards providing culinary services.

However, Cultural promotion is only a first step towards socio-economic integration into the Geneva community. The second step is of course access to a stable employment. The members of Cuisine Lab have been actively working on the development of solutions that combine commercial and social aspects that would facilitate the employability of refugees in culinary & hospitality industry, and ultimately their autonomy.

Never more has the mission of Cuisine Lab been needed. 2022 saw the horrifying invasion of Ukraine that has placed the global number of displaced at over 100 million. Switzerland has provided refuge to 57,376 Ukrainian refugees, 60% who are of working age, though only 9.4% have employment. With no end to the crisis in sight, Cuisine Lab will focus on expanding its support and ensuring its social and economic integration programs expand to include newly arrived refugees.

We could not be prouder of where we have come from and where we are headed together – cooking with diversity and inclusion. Looking forward to seeing you all at AGORA by Cuisine Lab in the heart of the International City of Geneva.

Warmly,
The Cuisine Lab Team

OUR TIMELINE

Transforming our promising & valued project into a sustainable venture



CUISINE LAB CATERING



Cuisine Lab catering activities have remained the cornerstone of the social and economic integration program of the association. The scale of operations were significantly impacted by the Covid19- pandemic. Cuisine Lab's primary catering clients are International Organizations who host meetings and conferences, most of which were cancelled during the 2020 to mid 2021 period.

A strong return to business as usual and catch-up of postponed meetings has seen the catering operations gradually increase. The number of events organized now surpasses the volume before the pandemic.

Cuisine Lab was selected to cater for several high visibility events attended by renowned individuals. A tremendous honor for all of the team.

March 31st, his excellence the honorable **Ignazio Cassis, President of Switzerland**, requested Cuisine Lab to host the high-level dinner for the **International Cooperation Forum**. The theme of the Forum was "transformational sustainability" and Cuisine Lab delivered the most sustainable meal possible working with local suppliers such as Ferme de Bude, foraging items, using scraps to produce sauces and finishings. (image left)

May 11th, **Swiss Ambassador to the UN, Jürg Lauber**, a cocktail dinner for the **heads of Communication for the UN**, including Assistant Director General, Melissa Flemming.

FUNDRAISING

Cuisine Lab's flagship refugee culinary training restaurant will open in October 2022.

A tremendous team of staff, consultants and, volunteer advisors & members have committed themselves with enthusiasm to see this incredible venture come to fruition through fundraising efforts.

In 2023, the first full cohort of 16 refugees in the catering, kitchen and front of the house operations will be in place.

FUNDRAISING SUCCESS

Efforts have resulted in **100% of the start up costs** of the restaurant covered.

ADDITIONAL FUNDRAISING REQUIRED FOR CUISINE LAB IN 2022, 360'000 CHF

Operating Costs for first 4 months	200 000 CHF
Terrace garden	40 000 CHF
Social programs	120 000 CHF

LOTIERIE ROMANDE	467'500
FONDATION GENEVOISE	100'000
FONDATION KADO	50'000
PRIVATE COMPANY	25'000
FONDATION SANDOZ	30'000
GINNOVE (VILLE DE GENÈVE)	20'000
FONDATION MEYINOISE	20'000
ERNST GOHNER	50'000
SIG IMPACT CROWDFUNDING	32'000
ANONYMOUS FOUNDATION	18'200
TERRA & CASA	490'000
TOTAL COLLECTED	1'302'700 CHF



Gala Fundraiser

World renowned chef Thomas Frebel joined Saba Temelso, Talal Rankousi, Gaayathri Sivathasam, and Sajad Fotuhi in the kitchen of La Vie des Champs to prepare a fundraising cocktail dinatoire. Over 100 guests joined the event and were met with a Sri Lankan blessing ceremony, tasted foods from the chefs' countries of origin, and were serenaded by the sounds of a professional opera singer. A silent auction awarded winners with dinners for eight at their home prepared by Thomas and the Cuisine Lab chefs. The night opened with remarkable and touching words from Alfonso Gomez, Administrative Counsellor, of the City of Geneva.

The SIG Impact Crowdfunding Campaign

In May, SIG Impact supported Cuisine Lab to design and run a crowdfunding campaign to finance its sustainability initiatives. The campaign launched in the Jardin des Nations with an apero and the opportunity to meet the chefs and taste some of the rewards you could receive when a donation was made. The goal of 32,000 CHF was met. These funds will help create a series of courses and workshops introducing refugees and the community to the principles of sustainability, nutrition, waste reduction and energy saving. It will ensure farm to table menu design at AGORA and will give the opportunity for the chefs to learn about agriculture and engage in the farming process with Geneve Cultive.

AGORA

by Cuisine Lab



PROJECT MANAGEMENT

Francesca Onorati
Cuisine Lab Advisory Board / RTS

Sarah Hoibak
Cuisine Lab

CONSTRUCTION

Bonnard & Woeffray
Architect

Ginox Kitchen

Irbis Coordination

Steiner Developer

PARTNERSHIPS

Boza Séry-Kore
Cuisine Lab

Fitore Pula
Cuisine Lab

Daniel Stein
Cuisine Lab

SOCIAL MEDIA

Jett Da Silva
Cuisine Lab

Studio Maga
Web design

NUTRITION & SUSTAINABILITY

Ana Gerlin Hernandez
Bonilla Mabeck
Cuisine Lab

INTERIOR DESIGN & BRANDING

BUREAU
Interior design

Georges Torbey
Graphic design

FUNDRAISING

Daniel Stein
Cuisine Lab

Boza Sery-Kore
Cuisine Lab

Sarah Hoibak
Cuisine Lab

Abena Lauber
A Community

AGORA

MENU ENGINEERING

David Amy
& AGORA chefs
Cuisine Lab

Thomas Frebel
Cuisine Lab Advisory Board / Noma

TRAINING

Katherine de Fontaine
Cuisine Lab Advisory Board / HAT

Student business project
EHL

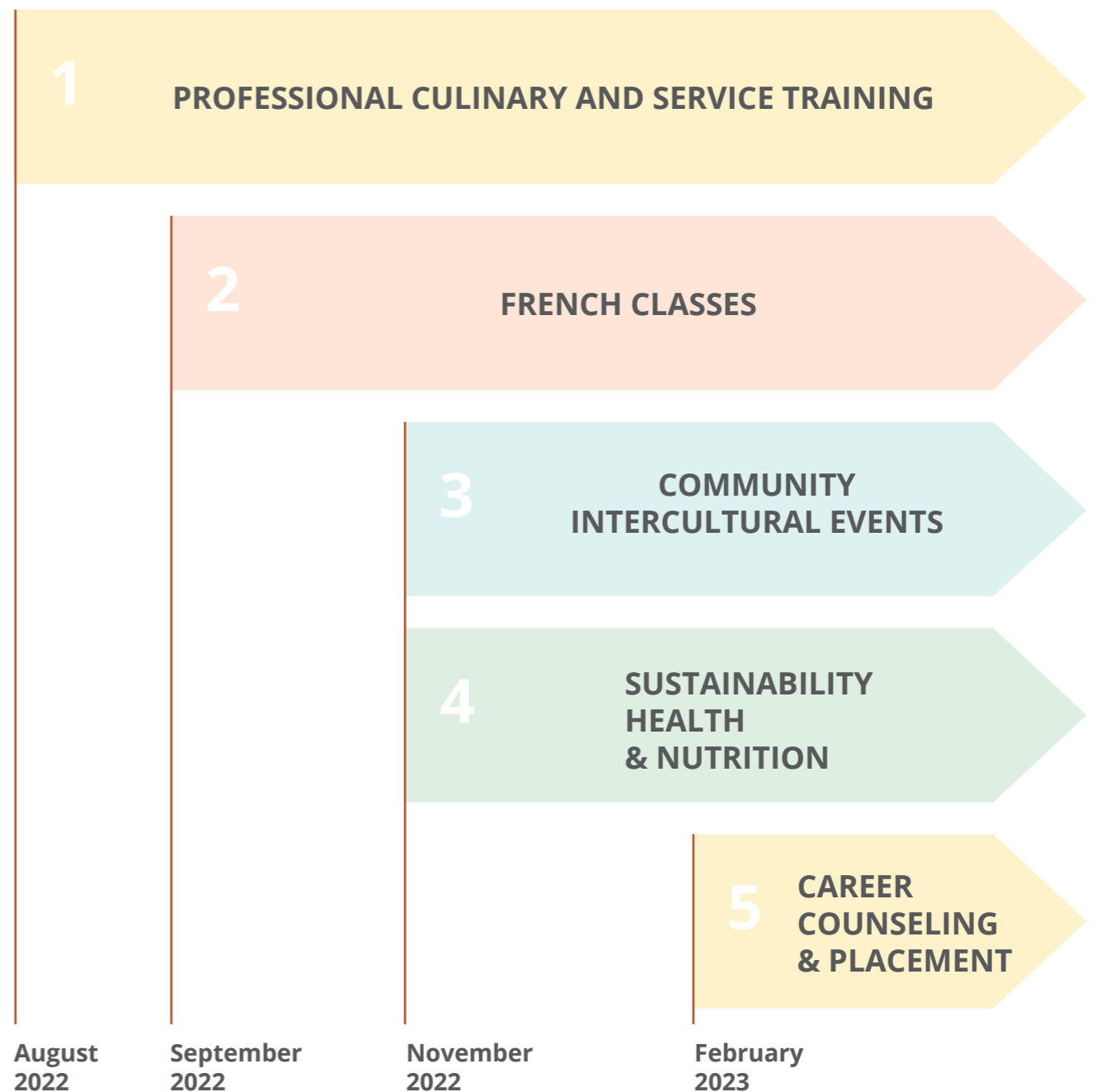
Nello Russo
Cuisine Lab

THE SOCIAL PROGRAM

Five social programs are housed at AGORA by Cuisine Lab.

The objective is to provide a holistic solution that tackles obstacles that impede the refugee population from achieving sustainable social and economic inclusion.

- 1 PROFESSIONAL CULINARY & SERVICE TRAINING**
 80% achieve AFP or acquire certificate at the end of the training
- 2 FRENCH CLASSES**
 80% B1+ Level achieved. Courses tailored to Culinary field
- 3 COMMUNITY INTERCULTURAL EVENTS**
 12+ events/year with 1000 people (including 500 refugees)
- 4 SUSTAINABILITY, HEALTH & NUTRITION**
 80% acquire and apply sustainability and nutrition principles in their daily operations in the kitchen at AGORA and Catering
- 5 CAREER COUNSELING & PLACEMENT**
 80% of refugee students are employed or pursue further studies at the end of training



NEW TEAM MEMBERS

THE COMMITTEE



Viktoriya Oberson
Comittee Treasurer
Finance Manager at the Norwegian
Refugee Council

THE ADVISORY BOARD



Amanda Wassmer-Bulgin
Head of wine at Quellenhof
Bad Ragaz



Jean-Pierre Boissonnas
Social Investor & Private Banker

THE EMPLOYEES



Aniello Russo
Director Culinary Program



David Amy
Head Chef



Boza Sery-Kore
Director of Cuisine Lab



Georigia Al Zahr
Assistant Catering

PARTNERS

DEVELOPMENT OF THE RESTAURANT AND TRAINING



MIGRANTS AND REFUGEES SUPPORT



Hospice général

découvrir

Genève roule!
VÉLO & INSERTION



ALTER START
FOOD

SUSTAINABILITY



SOCIAL GASTRONOMY



MATER
CUCINA
DEMOCRATICA

BALANCE SHEET

	2021 (CHF)	2020 (CHF)
Assets		
Current Assets		
Cash and cash equivalents		
BCGE Bank Account	582 653	12 409
Petty cash	834	937
Total Cash and cash equivalents	583 487	13 345
Accounts Receivable	220	–
Security Deposits	21 692	–
Total Current Assets	605 399	13 345
Long-term assets		
Fixed Assets		
Office Equipment	180	180
Accumulated depreciation on Office Equipment	116	80
Total Office Equipment	63	99
Cooking Equipment	756	556
Accumulated depreciation on Cooking Equipment	384	232
Total Cooking Equipment	373	324
Total Fixed Assets	436	423
Total long-term assets	436	423
Total Assets	605 835	13 768
Liabilities and shareholder's equity		
Current liabilities:		
Accounts payable	6 225	1 500
Accrued liabilities	10 000	–
Chefs Fund Liability	10 285	–
Payroll Liabilities	5 695	–
Foundation/Corporate Grants & Donations Liability	561 361	–
Total current liabilities	593 566	1 500
Shareholders' equity:		
Net Income	–	6 096
Retained Earnings	12 268	18 365
Total shareholders' equity	12 268	12 269
Total liabilities and equity	605 835	13 769

PROFIT & LOSS

	2021 (CHF)	2020 (CHF)
Grants & Donations		
Foundation/Corporate Grants & Donations - Restricted (Received)	565 188	
Foundation/Corporate Grants & Donations - Restricted (Unspent)	561 361	
Net Foundation/Corporate Grants & Donations	3 827	–
Private Individuals - Fundraising events surplus	3 195	–
Private Individuals Donations - Other	9 687	1250
Total Grants & Donations	16 710	1 250
Revenue		
Revenues - Fundraising events	30 515	–
Revenues - Catering Events	25 243	4 560
Revenues - Other Income	–	7 464
Total Revenue	55 758	12 024
Total Income	72 467	13 274
Cost of Sales		
Food costs	9 115	828
Consumable items - Plates/Cutlery/Cups	1 157	–
Decoration & Guest Supply	3 233	–
Auction Dinner accruals	10 000	–
Total Consumables	23 506	828
Wages	5 695	–
Volunteer chefs	10 285	2 800
Subcontractors/temporary employees	2 288	–
Total Personnel	18 268	2 800
Total Cost of Sales	41 773	3 628
Gross Profit (excluding Grants & Donations)	13 985	8 396
Gross Profit	30 694	9 646
Expenses		
Consulting Fees	9 564	–
General Administrative Expenses	–	5 659
Other Operating Expenses	–	4 937
Marketing - Printing & design	4 283	4 306
Marketing - Photography & Video	1 100	–

Marketing - Advertisements	1 000	–
Travel & Transportation	2 907	–
Equipment Rental	2 099	–
Meals & Entertainment	2 069	–
Rent & Lease	1 557	–
Insurance Expense	743	–
Bank charges	530	–
Cleaning Services	500	–
Other costs employees (training, residence / work permits, recruitment, ...)	162	395
Office Expenses	135	–
Telephone and Internet	51	–
Total Expenses	26 701	15 296
Other Expenses		
Refugee support expenses	2 209	–
Depreciation	187	147
Other Fees	17	–
Total Other Expenses	2 413	147
Taxes paid	1 580	299
Net Surplus / (Deficit)	0	6 096

IN THE MEDIA



Cook and savor to integrate the refugees

A restaurant like no other hopes to open in December. The dishes will be concocted by people who have obtained asylum, who will ultimately aim for federal certification.

<https://www.20min.ch/fr/story/cuisiner-et-deguster-pour-integrer-des-refugies474030548360->



Standing with Refugees: Cuisine Lab

(...) we did want to mark the occasion by launching a series of articles highlighting local actors helping refugees: Standing with Refugees. For our sixth article we met with Sarah Hoibak and Gaayathri Sathasivam, co-founder and chef, respectively, at Cuisine Lab, a social-minded company which provides catering services and employs passionate refugee chefs

<https://www.letemps.ch/lifestyle/geneve-cuisine-outil-dintegration-refugies>

LE TEMPS

In Geneva, cooking as a tool for integrating refugees

Next spring, Agora, a multicultural restaurant, will open in the Nations district of Geneva. A project to discover and support, during a pop-up associating refugee chefs with the star chef Thomas Frebel.

<https://www.unrefugees.ch/en/news/standing-refugees-cuisine-lab>



Tables that bring people together land in French-speaking Switzerland

(...) Another project in the making, other restaurants, the one that refugees are preparing to open in June in the Nations district.

(...) There is the language barrier but when it comes to cooking we don't need to talk a lot

<https://www.rts.ch/play/tv/redirect/detail/12899588>

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