



The Chef Ann Foundation (CAF) was founded in 2009 by Ann Cooper, an internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children. Chef Ann's vision was to create an organization that helps schools take action so that every child has daily access to fresh, healthy food. Today, CAF carries out that vision by supporting school districts nationwide with the tools, training, resources and funding schools need to create healthier food and redefine lunchroom environments.

Board of Directors

Our diverse board supports the growth of our foundation by offering guidance in key areas, including marketing, innovation, operations and finance. Our board includes the following individuals:



Chef Ann Cooper, CAF Founder

Chef Ann Cooper is a celebrated author, chef, educator and enduring advocate for better food for all children. A graduate of the Culinary Institute of America, Ann has been a chef for more than 40 years, with nearly 20 of those years in school food programs. She currently serves as the food services director for the Boulder Valley School District. Known as the "Renegade Lunch Lady", Ann has been honored by The National Resources Defense Council, selected as a Kellogg Food and Society Policy Fellow, and awarded an honorary doctorate from SUNY Cobleskill for her work. In 2016, Ann was named "One of the Top 50 Food Activists" by the Academy of Culinary Nutrition. In 2009, Ann founded CAF to focus on solutions to the school food crisis. CAF provides tools, training, resources and funding to support schools transitioning to scratch-cooked meals made with whole, healthy food.



Amy Shipley, Managing Director/Partner at Sterling Rice Group

With more than 20 years of experience, Amy is a global food-marketing specialist with a flair and passion for developing dynamic communication programs and culinary experiences for some of the nation's most prestigious brands, restaurant chains, and U.S. commodities. Her relationships in the close-knit food community run deep, including media, agricultural and culinary thought leaders, chefs, food scientists, and retailers. Most recently, Amy developed SRG STREETDive, a proprietary culinary immersion and ideation think tank for food professionals and their customers, designed to identify new trends from a street view and stimulate fresh thinking in R&D.



Emily Friedberg, VP of Global Indirect Sales & Account Management at Fastly

Emily Friedberg helps organizations leverage their ability to market and to increase brand awareness by harnessing the power of technology. She drives development in the product-marketing arena by utilizing a macro-level systems approach coupled with the ability to translate complex concepts into micro-level details, resulting in sustainable/systemic and effective programs. By building strong partnerships, she continues to refine her expertise in product marketing with an acute focus on data-driven results and efficiencies. Prior to moving her focus to smaller technology start-ups, Emily spent 14 years working in large technology companies like Giveo Software, Troppus Software Corporation and Level 3 Communications. She has been and continues to be dedicated to creating excellent customer experiences and exceeding customers' expectations.



Patrick O'Kelly, CPA at Cahill O'Kelly and Associates

Since 1981, Pat has been a Certified Public Accountant and principal of Cahill O'Kelly and Associates in Boulder, Colo. Pat is one of the owners of Planet Bluegrass, a world-class Colorado music festival hosted annually in Telluride.



Helene York, Head of Social and Environmental Responsibility at Guckenheimer

Helene York has been a supply chain nudge for more than 15 years with two companies, and several divisions, of global contract food companies. She currently serves as Head of Social and Environmental Responsibility for ISS Guckenheimer, after 18 months with that company as Chief Procurement Officer. She has built supply chains for slavery-free tomatoes, sockeye salmon trim, humanely-raised poultry, chocolate processed at origin, and generally doesn't take 'no' for an answer, prodding supply chain partners to do more. She is an adjunct faculty member at both the Haas School of Business at U.C. Berkeley and the Food Business School of the Culinary Institute of America teaching students how to build sustainable supply chains, and preparing for the challenges they will encounter. Her past board leadership positions include FishChoice, a B2B platform for sustainable seafood purchasing, and Humane Farm Animal Care, which runs the Certified Humane® assessment program. Helene earned her AB from Harvard College and MBA in Strategy from Yale. She resides in Northern California.



Maria Emmer-Aanes, VP of Marketing & Sales at Numi Organic Tea

Maria Emmer-Aanes is a veteran with two decades of experience driving growth revenue and profits by connecting consumer products to their markets. Having honed her expertise at industry leaders like Target and Grey Advertising, Maria shifted her focus to natural, organic and sustainable offerings, directing the marketing efforts for Great Harvest Bread Company, Nature's Path Foods, Litehouse Foods and now Numi Organic Tea. As vice president of marketing and sales at Numi Organic Tea, Maria leverages her experience in natural and conventional grocery to help the brand reach a wider audiences in more meaningful ways, directing innovative approaches that integrate all sales, marketing, social media, branding, ecommerce, packaging and sustainability efforts.



Mark Law, Chief Operating Officer at New Seasons Market

Mark oversees New Seasons Market's store operations, merchandising and store development teams. Formerly a regional vice president for Whole Foods, Mark brings extensive experience in natural and organic grocery. Mark's work at Whole Foods included a wide range of positions in marketing, merchandising and operations leadership. Mark brings a seasoned, grounded and hands-on approach to store operations and merchandising. In addition to serving on the CAF board, Mark also currently serves on the board of directors for Urban Gleaners based in Portland, Ore., and The Chef Ann Foundation based in Boulder, Colo.



Karen Trilevsky, Founder of FullBloom Baking Company

Karen Trilevsky has promoted social responsibility, sustainability, positive impact, and entrepreneurship for more than 20 years. She created FullBloom Baking Company, a fast-growing company with more than 250 employees, based on the belief that a business can lead the way to: better communities, harmony with the environment, and a better life for workers. Her delicious, naturally-made products and celebrated 95,000 square foot Platinum LEED-certified baking facility helped her partner with well-respected companies including Starbucks, Jamba Juice, Trader Joes and Whole Foods. In 2012, Karen was recognized as a Champion of Change by President Barack Obama for her work demonstrating that corporate and environmental leadership makes sense, both for business and for American communities.



Tom Spier, Founder/ Managing Partner at Boulder Food Group

Tom Spier is the founder and managing Partner of Boulder Food Group. Tom previously co-founded EVOL Foods and was the COO of Bear Naked Granola during its rapid expansion. Under Tom's management, both EVOL and Bear Naked were successfully sold to public companies. Additionally, Tom proudly serves on two food focused non-profit boards, the Growe Foundation and Organic Voices (Just Label It).

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