FOOD FOR 1,000,000 MEALS A YEAR



FARESHARE SOUTH WEST IMPACT REPORT 2019

2019

SUMMARY FROM THE (EO

In 2019, we went above and beyond anything our small charity has ever done before.

The baseline of our mission objective as an independent part of the FareShare network is to save surplus food and deliver it to people in need. We could stop at shifting food, but we know that when distributed strategically and innovatively, our surplus food has the power to do so much more.

Working in close partnership with hundreds of local organisations, in 2019 we created new ways of getting our food direct to those most in need- like our Pantry model, delivering food into spaces where families in crisis can access affordable, fresh groceries without needing a food bank referral.

We used every square inch of our Bristol warehouse to maximum potential, doubling the number of organisations we support in the last 18 months. With cuts being made to charities and vital services across the region, now more than ever we have a responsibility to use surplus food as a force for good.

As of December 2019, we are now delivering food for over 1 million meals every year.

While this is a huge milestone we intend to celebrate, we know it is a small part of the picture when it comes to surplus food and food poverty.



2020 will bring about big change, unlock new sources of surplus food, extend our mission and reach new communities in the South West. As we significantly increase our impact, we need support from our community now more than ever.

Without FareShare South West in 2019:

- Tens of thousands of meals for South West children at risk of hunger over the summer holidays would not have been served.
- Surplus food for 17,250 meals for Bristol people who are facing homelessness or loneliness at Christmas would not have been delivered.
- The 262 charities, schools and community groups we support each week would have spent an extra £2 million of their precious budgets on food and extra support services.
- And over 550 tonnes per year of surplus food would have gone to waste, producing over 250 tonnes of CO2, while thousands in the region struggle to eat.

WHAT WE DO









We save surplus food from across the food industry

Our volunteers pick, pack and sort it

We deliver it across the South West

To charities
working with
thousands of
vulnerable people

The problem

In the UK, 1.9 million tonnes of food goes to waste every year¹. 250,000 tonnes of food that goes to waste is still edible, and could be saved². That's enough for 650 million meals!

Meanwhile, over 8 million people in the UK struggle to access a balanced diet. In Bristol alone, 14% of the population are income deprived, and one in five children are at risk of experiencing hunger.

We believe no good food should go to waste. We take surplus food from the food industry and deliver it to organisations working with some of the most vulnerable in our communities.

Our food gets transformed into nutritious meals. Those meals...

fuel learning, feed families in crisis, strengthen communities, support those facing homelessness, tackle loneliness- and much more.

The solution

¹ Figures from WRAP, Quantification of food surplus, 2016.

² Figures from WRAP, Surplus food redistribution in the UK 2015-2017, 2018

551 TONNES OF FOOD SAVED IN 2019

OUR FOOD

Every working day, FareShare South West redistributes over two tonnes of surplus food from our warehouse, and another 603 tonnes through connecting local charities with end-of-day supermarket surplus. That's more than a family of five would eat in an entire year, saved from waste each day!

The world of surplus food is a baffling one. How could hundreds of thousands of tonnes of good food be wasted, while people struggle to eat? For those who don't work in the food industry, here's a quick fire Q&A with Charlie Mason, Operations Manager at FareShare South West:

Where does FareShare South West food come from?

The food in our warehouse comes from over 500 different suppliers. The vast majority hasn't even reached the supermarket. We get food from the big depots and well-known brands, but also from manufacturers, distribution companies and growers.

What about food from supermarkets?

Alongside working to capture wholesale surplus food, we connect South West charities to their local supermarket, too so they can pick up end-of-day surplus food as well as their weekly delivery!

Why is it classed as waste? Is there anything wrong with the food?

It's not classed as waste at the point we receive it - merely as unwanted or short-dated surplus. It only becomes 'waste' if it's wasted! All food that leaves our warehouse is in-date, though it might be short-dated. We get food that is over produced, over-ordered, or mis-labelled...Imagine a typical weekend in August- an unforeseen downpour could mean that barbequeues across the country are called off, but the burgers, hot dogs etc have been produced long before.

What happens to all that in-date surplus?

We can save it, and redistribute it to frontline organisations working with vulnerable people!

How can I help?

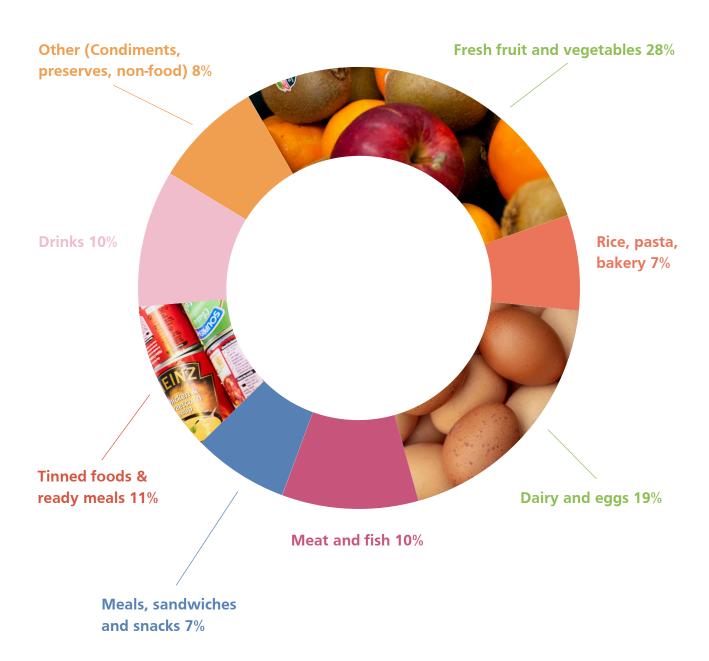
As we grow, we're calling on South West food companies to join us in ensuring no good food goes to waste.



Do you know a South West food company?

We want to talk to them about their surplus! Get in touch at info@faresharesouthwest.org.uk to find out how we can work together.

WHAT FOOD TYPES DO WE DELIVER TO THE ORGANISATIONS WE SUPPORT?



In September 2019, thanks to funding from The John James Bristol Foundation, we installed a new walk-in chiller. This TRIPLED the amount of high value, high nutrition and high carbon footprint chilled surplus foods we are able to distribute!



272

non profit organisations received weekly food from FareShare South West

100

children's holiday projects received food over the summer holidays

839

organisations collect extra food straight from the supermarket

Where does our food get delivered each week?

In 2019, we supported 100 new organisations with a weekly food supply for thousands of people in need- from school breakfast clubs to homeless shelters to community cafes.

We worked more strategically than ever before, prioritising key issues and delivering food into hard-to-reach geographical areas.



WHO EATS FOOD FROM FARESHARE SOUTH WEST?

In 2019, 1 million meals were served up using our food







Every meal makes a difference to someone in our community

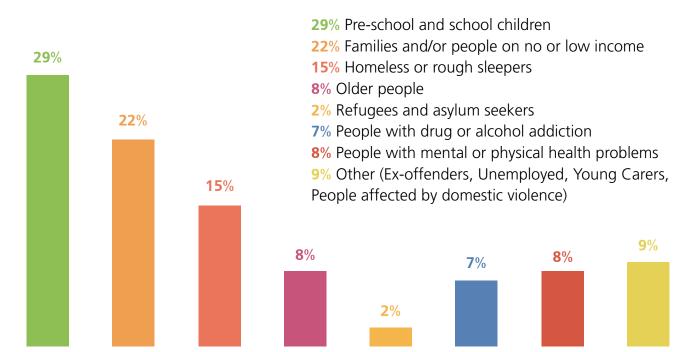






Every single meal enabled matters to us

So, who ate FareShare South West food in 2019?



154 ACTIVE VOLUNTEERS

Volunteers drive change at FareShare South West. They run the show in the warehouse, doing everything from picking food orders to delivering food in the vans.

OVER 20,000 VOLUNTEER HOURS GIVEN IN 2019

Without volunteers, the whole process would stop. Our vans wouldn't deliver around the region, our chiller would be empty of saved surplus food and the non-profit organisations we support would be spending more of their precious budgets on retail-priced food.



"It's all there in front of you and some days it's ike... wow. Like, 200 legs of lamb that would have gone in the bin if it wasn't for me, packing it into an order now. Next week, someone's popped in talking to you about how they had a roast for the homeless charity they work in that wouldn't have happened otherwise."

Kaz, Monday evening volunteer

"I've always hated wasting food on a personal level, and it's great to be part of an organisation that saves some of the horrendous industry wastage AND puts it to good use to provide meals for people."

Hilary Cooling, Retired NHS Doctor, Driver and cycling volunteer

"When you give a person a sense of belonging, that person begins to believe in themselves. That's what FareShare South West gave me."

Matt Merrett, warehouse volunteer





We need people who care to join our Bristol family

Give one afternoon, one day, or one evening a week. We need regular, committed volunteers to join our people-powered movement.

To register your interest in becoming a volunteer driver or driver's mate, please complete the online form at faresharesouthwest.org.uk/volunteer

ON AVERAGE, 1 IN 5 CHILDREN ARE AT RISK OF HUNGER IN BRISTOL, BATH & NORTH EAST SOMERSET.

21% OF BRISTOL CHILDREN COME FROM INCOME DEPRIVED FAMILIES.



We want to deliver food into every moment of the year, week or day where a South West child could be at risk of hunger.

Breakfast Clubs

No Child Should go to school hungry.

65 schools in areas of high deprivation use our food to make Breakfast Club the place to be in the mornings- fresh weekly deliveries of everything from pineapples to granola to fresh bread can transform a vulnerable child's morning and make sure they start the day fuelled for learning.

"He didn't used to eat before school. There was always a drama and I could never afford food like this. With Breakfast Club, I get time to eat with them. The teachers have noticed a difference- he got Class Celebrity last week and he's never got that before."

Jodie, mum at Barton Hill Breakfast Club

Holiday Projects

No Child Should go hungry over the holidays. When school term stops, so do Free School Meals. The summer holidays saw a colossal, city-wide effort to get food for 70,000 meals to children's projects, working closely with Feeding Bristol.

No family should go without fresh food. Pantries are shop-like setups where families can access fresh, affordable groceries, without a foodbank referral. In 2019 we delivered food into the first seven Pantries, working with Family Action, Bristol

"This feels like a miracle; I left home with nothing and no money and now I'm taking so much lovely food home".

Children's Centres and Feeding Bristol.

Pantry member at Mercy in Action, Bath

Community Food

Pantry Schemes

No community should be without food support. We work with organisations across communities to provide a joined-up approach to tackling childhood hunger.



OUR APPROACH

We know we can't tackle these issues alone.

We are partnership-led, working collaboratively with hundreds of front line organisations who serve our food to vulnerable children and know exactly which families are most in need of support.

By building local partnerships and coalitions of schools, children's projects, community organisations and local authority, we can start to build a picture of the gaps in food support.

SUPPORT

With greater need, our fundraising challenge increased and the response has been resounding.

#ActiveAteBristol

To raise vital funds to support our work tackling child hunger over the summer holidays, Bristol's food scene stepped up to support us. BOX-E and Hart's Bakery held incredible pop-up fundraiser events, and 12 restaurants and cafes added a donation to their bills, creating a Foodie Trail across the city!



The Big Breakfast 2019

In October, the city's chefs got behind FareShare South West again with the Big Breakfast campaign, highlighting the importance of free-to-all breakfast clubs in schools. In just one week 22 events took place, with top chefs cooking breakfast with children in 20 different schools!

A Comedy First

In a first, our warehouse was used as a comedy venue for two consecutive nights in November, thanks to Mark Olver who ran very special Belly Laughs events. Towers of surplus food were cleared and replaced with 150 people laughing, eating and drinking to fundraise for our charity- with Jon Richardson and Angela Barnes headlining!



A HUG AND A WARM MEAL FOR EVERYONE AT BRISTOL COMMUNITY CAFÉS

Michelle and her mother Gill are two extraordinary women. A few years ago, they decided to make change happen in their local community, and started a mission to end the loneliness and isolation in the area, which was becoming a growing issue for so many elderly and vulnerable people.

Since we started providing Community Cafés with a weekly supply of food, they have been able to use it to improve the service they offer, and reinvest the money saved back into their cafes.

"FareShare food means we can produce hot meals for everyone, and have extra treats as well"

"It's nice to come and talk to people in person. I could easily go a very long time without seeing anybody, if it wasn't for this."

Mike, regular at Community Cafe

Michelle tells us:

"We'll use anything and turn it into something. We've had lovely dinners like liver and onions, shepherd's pie, traditional stuff.

One week we got a huge shoulder of lamb so we had a huge roast dinner-everyone thought that was amazing as it's not something they'd normally have.

The food from FareShare South West means we can produce hot meals for everyone and charge very little- and still have money for extra treats and special foods."



Michelle collects food along with a hug from Nev from our Warehouse Team!



















GET INVOLVED



DONATE:

Become a regular supporter and support us to do more



SPREAD THE WORD:

Help tell the word about our mission!



Join our Food Hero family



Go one step further to make more possible







Stav in touch:

www.faresharesouthwest.org.uk info@faresharesouthwest.org.uk

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