

FoodCycle is a multi-award winning charity that combines volunteers, surplus food and spare kitchen spaces to create nutritious meals for people at risk from food poverty.

What we do:

Reduce food poverty

By increasing the access and availability of nourishing food to marginalised groups.

Reduce food waste

By collecting surplus food from food retailers and cooking these into nutritious meals.

Empower people

By giving volunteers the skills and means to support those in need in their communities. They also learn how to cook great meals!

Build Communities

By uniting local communities over a shared problem and helping them to create a shared solution.

Why we do it:

Food Poverty

- 4 million people are affected by food poverty in the UK.
- Food poverty is defined as the inability to have a balanced diet due to lack of access, income or knowledge.
- Bapen estimates that Malnutrition costs the NHS approximately £13 billion a year

Food Waste

- It is estimated that 25% of most food waste can be reclaimed to be used in cooking.
- In the food retail industry alone, that's 400,000 tons of food that can be reclaimed each year!

Unemployment

- Over 2.4 million people in the UK are currently searching for work, including just under 1 million 16-25 year olds
- These people need opportunities to develop skills and show leadership while they look for jobs

Our Model Works!

FoodCycle was founded in September 2008. Since we starting in cooking in May 2009 we have:

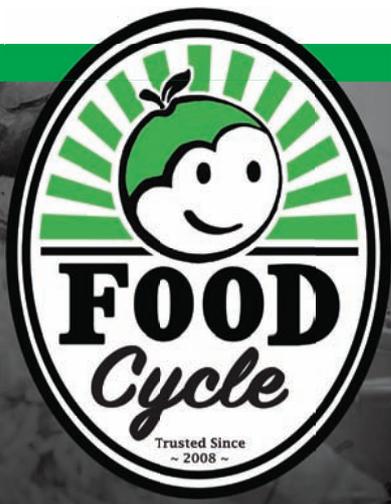
Served 17,000 meals!

Reclaimed 11,600 kilos of surplus food!

Created 12,600 hours of volunteering opportunities!



“FoodCycle is doing something very special - helping communities where money is tight by using fresh food that would otherwise be thrown away to create beautiful, nutritious meals” **Jamie Oliver**



Many of us know there is food waste and poverty in the UK. The question is, what to do about it? That's where FoodCycle comes in. We have two operating models: the Hubs and Community Cafes.

In August 2010 we had 5 hubs up and running. Now we have 12 hubs and 2 community café!

The Hubs

For the hubs we round up a band of passionate people in a local community, train them and give them the tools and support for them to set up a FoodCycle hub. This includes finding the key ingredients of a hub, which are:

- Surplus food
- A free kitchen space
- Extra volunteers
- Beneficiaries to serve the meals to (refugees, homeless people, low income families, older people and many others). FoodCycle Central then provides ongoing support, food safety training, insurance, help with local fundraising and cooking skills.

Cafes

FoodCycle also runs two Community Cafés that sell nutritious, affordable food to the community and provide volunteers with valuable cooking skills and experience in hospitality.



FoodCycle's turnover for 2009-2010 was £118,000. Our turnover for the year ending August 2011 is estimated to be £200,000. We are growing fast. Come join us on this exciting journey!



“A simple but brilliant idea. Food poverty and food waste is a significant issue in this country and FoodCycle has come up with an innovative and life-changing solution.” **David Cameron, Prime Minister**