

Food for thought

A community response to addressing food poverty in London

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Hannah
FEAST!

Executive summary

Between 1 in 3 and 1 in 4 Londoners are living below the poverty line, with a sharp increase in recent years in the number of working families that fall within this category. 700,000 of these people are children.

Food poverty is the household food insecurity that can occur as part of poverty, or when faced with a financial crisis. Families are often forced to make difficult decisions about how financial resources are allocated, which can result in skipped meals. In particular, food poverty is associated with low nutritional content and many negative health consequences.

Despite this, food is in plentiful supply with the volume of food that is produced currently more than enough to feed everyone, but through inefficiencies, a huge amount of edible food is lost to food waste. In 2015, 7.1 million tonnes of food is estimated to have gone to waste in households alone.

However, there are many community-based organisations (CBOs) across London who are using and developing ingenious and resourceful ways to reduce food waste, to repurpose surplus food and to provide nutritious, healthy and reliable sources of food to help feed those experiencing food poverty.

To support these organisations and raise awareness of this issue, we launched the Evening Standard Dispossessed Fund: Food for London initiative in 2016 as part of our long-standing partnership with the newspaper. In partnership with Citi Foundation and D&D London, £678,000 was distributed to 30 organisations across London.

Two years on, we commissioned The Social Innovation Partnership (TSIP) to dig deeper into what is happening at a community level to address these issues and understand the impact of the Food for London initiative. Overall it was found that the benefit of CBOs is that they play a unique role in alleviating the effects of food poverty by offering supportive, welcoming services that provide:

1. Nutrition
2. Wellbeing
3. Social connections

Whilst these services are often extremely enterprising and make use of volunteers and surplus food to have maximum reach whilst keeping costs down, there are real challenges these organisations can face such as distribution and transport, space and storage and sustainable funding. Based on these challenges, the following need to happen:

1. Increase capacity of organisations to receive regular, reliable surplus food
2. Long term investment in CBOs
3. Strengthen logistics – sourcing, distribution and transport

About this report

We commissioned The Social Innovation Partnership (TSIP), a socially-focused consultancy, to dig deeper into what is happening at a community level to address food poverty and understand the impact of the Evening Standard Dispossessed Fund: Food for London initiative.

TSIP conducted 20 interviews with a selection of organisations and experts and analysed a set of impact data collected from 29 community groups with an aim to map their reach and multi-faceted approaches; understand the diverse ways in which they impact food poverty; and gather perspectives on how key funders and supporters in the sector can help shape the future of food surplus and food poverty.

This report explores the most salient points from the original piece of research and TSIP's full evaluation is available as a separate report. Statistics and research were undertaken and written by TSIP and key messages have been written by The London Community Foundation (LCF).

Types of organisations

In this context, people and organisations in the food surplus sector can be divided into three main categories and this report is shaped by interviews held with people from each of these categories. Please see the appendix for a list of all organisations interviewed.

1. Redistribution/linking networks

These organisations have been set up to help move surplus food from one place to another: whether by transporting food from the retailers to community organisations that need them, or by providing a digital resource to help others discover those that could be providing or receiving surplus; a couple sell surplus food products for profit.

2. Community kitchens/educators

Some London charities host meals for their beneficiaries, to provide a social experience, nourishing meals, and an introduction to their other services. Others use surplus food to teach skills in cooking, and efficient food use.

3. Advocates/campaigners

An increasing number of people are involved in campaigning around food surplus – advocating for change around how food is used rather than using surplus food directly themselves.

Among these interviewees, some were supported by the Food for London initiative; these and a further 21 of the grantee organisations were also analysed for their impact data.

Introduction

Food poverty in London

London has higher rates of poverty than other parts of the UK, largely driven by higher housing costs. In 2017, 2.3 million Londoners were living below the poverty line, of these 700,000 were children.¹ Over time, approaches emerged to alleviate the effects of this rising poverty; one of the go-to models is food banks. Traditionally, food banks have provided emergency rations of food to those demonstrating need. Between April and September 2017 the Trussell Trust, a network of food banks, gave out an estimated 58,785 emergency food packages.²

However, while traditional food banks address an immediate need, they can often only deal in non-perishable in-date food such as cans and dry foods. This limits the range of nutritious and healthy foods that their customers can access (i.e., fruits and vegetables, amongst others) – and only partially addresses the challenge of food poverty.

Food poverty has a profound effect on a family's ability to afford fresh produce, with consequences for their health and wellbeing. This can result in a negative spiral - long-term malnutrition and poverty has been consistently shown to negatively impact children's cognitive development and cognitive function in the elderly. For adolescents and adults, dietary content can have a profound negative effect on mood. With an estimated 8.4 million people in the UK experiencing food insecurity, this represents an urgent and widespread problem³.

This is particularly the case for the children experiencing 'holiday hunger' over the summer, when they do not receive free school meals. With additional strain put on families to provide extra meals over holidays, other finances are put under pressure; food insecurity and overall poverty are therefore intrinsically and mutually linked. This urgency has led the Mayor's Fund for London to launch Kitchen Social, which aims to feed a minimum of 50,000 children over the holidays by 2020⁴. And, as this reports highlights, they are not alone - communities around London have also developed their unique approaches to addressing food poverty and are seeing incredible results.

Food waste and surplus in London

Food waste happens throughout the food production cycle, an inevitable by-product of food harvesting, transport, and preparation. In an ideal world, the food cycle is as efficient as possible: from processing through to usage, surplus food is minimised or passed along to the next stage.

In practice however, there are inefficiencies and waste at all stages of food processing. In the context of this report, food surplus refers to edible food that is left over or rejected; food waste is spoiled or

¹ London's Poverty Profile 2017, <https://www.trustforlondon.org.uk/publications/londons-poverty-profile-2017/>

² <https://www.trusselltrust.org/2017/11/07/foodbank-demand-soars-across-uk>

³ Taylor, A., & Loopstra, R. (2016). Too poor to eat: Food insecurity in the UK. Food Foundation report <https://foodfoundation.org.uk/wp-content/uploads/2016/07/FoodInsecurityBriefing-May-2016-FINAL.pdf>

⁴ <https://www.mayorsfundforlondon.org.uk/programme/kitchen-social/>

otherwise inedible food, or food surplus that has been discarded and passed beyond humans to compost, recycling, or animals.

With creativity and enterprise, this surplus food can be saved from food waste, and redistributed. Figure 1 below showcases the production cycle, the resulting waste and a range of innovative solutions to address it.

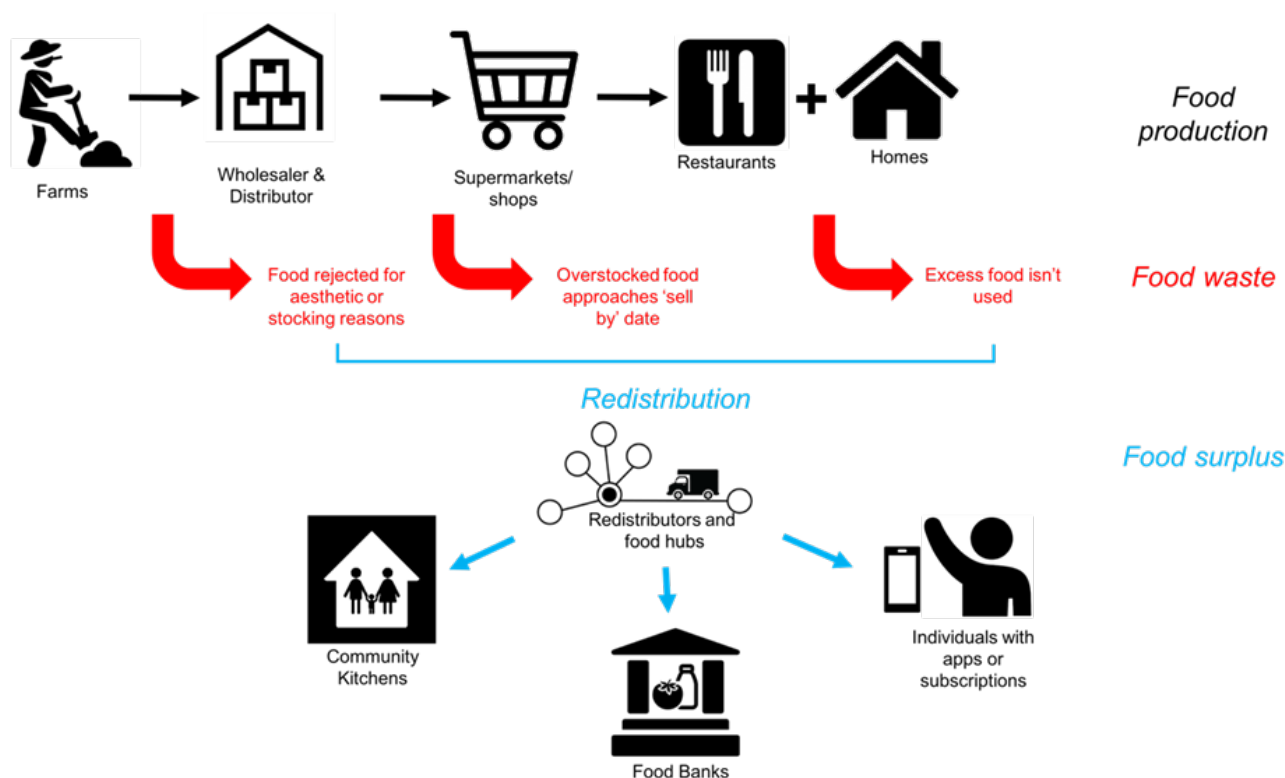


Figure 1: Food waste is generated from each stage of food production, but can be redistributed as food surplus to those needing nutritious food

London is a significant hub of food distribution: representing a large-scale network of supermarkets, restaurants and other retailers who process food; as well as the homes that buy, eat, and discard it. London has a reported 24,360 restaurants⁵ and has seen dramatic increases in chain supermarket stores in the last 20 years.⁶

As such, it is also responsible for a great deal of food surplus and food waste, and remains the centre of the conversation when addressing how to better reduce waste and redistribute food.

“London has been really critical in kicking off what has become a global movement, that was really first sparked [here]. From every corner of London I received incredible offers of support and enthusiastic participation... it was the hospitable environment in London that really made it possible.”

– Tristram Stuart, Feedback

⁵ www.worldcitiesforum.com/data/number-of-restaurants

⁶ www.bbc.co.uk/news/uk-12007835

Research highlights that households are the biggest producers of waste. WRAP, a think-tank and consultant in and around food waste, recently published data that estimates that in 2015, Household Food Waste (HHFW) in the UK totalled 7.1 million tonnes.

Manufacturing also plays a significant part in waste and surplus; it is accountable for 1.85 million tonnes of food waste, 1 million tonnes from hospitality and food service, and 260,000 tonnes from retail/supermarkets⁷. However, FareShare, a major surplus food redistributor, estimates that they only access around 1% of UK surplus food.⁸

An enormous amount of food that could be usefully redistributed, currently isn't – for London in particular, where food poverty levels are so high, this is a key gap to target.

Food poverty and food surplus: the role of redistribution

Although many would stress the importance of reducing food surplus and preventing such inefficiencies in the first place, the current reality of large-scale surplus food and systemic food poverty has led to an urgent focus on redistributing food towards those living in food poverty and the communities that support them. There are many organisations operating in different ways, often hyperlocal groups springing up in response to a specific need they see in the community.

There are five main categories defining how organisations can use, or carry out work relating to, surplus food:

1. **Advocacy/campaigning:** organisations which promote the redistribution of surplus food or ways to reduce food waste;
2. **Education:** teaching children or local families how to cook using surplus food; often coinciding with tips on nutrition, and efficient and creative meal planning;
3. **Surplus collection/distribution:** organisations which coordinate with retail, restaurants or farmers in order to collect surplus food, and transport it to community organisations who request it;
4. **Community kitchens:** Charities and community enterprises who use surplus food to cook and serve food, provided on-site;
5. **Food banks:** emergency food provision is given to registered users who are referred by their GP or other community organisation and can demonstrate financial need. The food was typically either donated by individuals or by retailers and consists of tinned or dried goods that are sent home with the person or family.

Mapping existing initiatives across London

Across London, groups are operating to serve their local communities and address food poverty. Figure 2 on the following page builds on a review of Food for London applicants and grantees, as well as a wider review of the sector, to provide a picture of food surplus and waste initiatives across the city. The focus is mainly occurring in central London, and the larger numbers reside in high-poverty areas like Lambeth,

⁷ <http://www.wrap.org.uk/content/courtauld-2025-baseline-and-restated-household-food-waste-figures>

⁸ <http://www.fstjournal.org/features/28-3/surplus-food>

Southwark, Hackney, Tower Hamlets, and Camden. This poses questions about the need and availability of support in the outer boroughs.



Figure 2: Distribution of surplus food organisations across London boroughs

Community impact on food poverty: a unique role

The Evening Standard Dispossessed Fund: Food for London initiative, launched in 2016, provided support to groups and charities working in the capital who are turning edible food surplus into a social solution. Organisations could apply for between £1,000 and £20,000 and £678,000 in total was distributed to 30 organisations across London.

Organisations that were studied were characterised by being London-based, community-supporting, and mostly small and grassroots groups. The average income of the 30 organisations who received funding was just under £200,000. These organisations, who work locally, are often a first point of contact and

are a powerful mechanism to reach people most in need. They work tirelessly, often on a voluntary basis, providing support to the local community.

Though they serve a range of functions in handling surplus food, it is evident that these small organisations are using food surplus in enterprising ways to address food poverty and rather than reducing food poverty, they play a unique role in alleviating the impact of food poverty on wellbeing, in reducing the stigma and providing an inviting environment where they feel respected. Ultimately, communities and vulnerable people benefit together through shared activities, preparing and serving surplus food, and the social ties and support networks that come hand in hand.

“There’s one thing that unites everyone, and that’s food. You put great food on the table, and it brings everyone together. We’ve got a Jewish community there, a Muslim community, LGBT – we have a complete mixed room of all sorts of people, and the common talking place is the food. It brings everyone together, and we all talk about and address our issues.”

-Mumtaz Ghaffar, The Real Junk Food Project

They do this by providing support in three key areas:

1. Nutrition: they address food poverty by providing healthy nutritious meals to those who otherwise may not be able to cook, who cannot afford fresh food or who eat cheap, unhealthy food. Food banks are not usually able to provide this fresh, often more expensive and more nutritious, food.

2. Wellbeing: they reach and benefit people who otherwise are isolated and often suffering from not only food poverty but also many complex associated issues such as ill mental health, lack of job prospects and high levels of inactivity.

3. Social connections: they connect and bring people together and increase cohesion and social impact.

1. Nutrition

All the organisations TSIP spoke to work towards providing surplus food to their service users. Their feedback was that there is often a surprising level of demand for surplus food in London, with a total of 47,857 people being fed with surplus food via Food for London funds. It should be noted that the vast majority of this number were from the organisation Community Food Enterprise who had wide-scale impact through redistributing to charities that use surplus food and scaling up their reach.

These organisations provided meals that included fresh food, like vegetables and fruit, which is something individuals visiting food banks often wouldn’t be able to obtain. Access to fresh and nutritional food is important as an unhealthy diet can negatively affect many aspects of an individual’s health and wellbeing. Some of the organisations also taught clients how to cook more nutritious food, allowing them to bring these skills home with them.

“For people who are homeless, this might be the only hot meal they can get and ensures they are fed well”
– Barons Court Project

For many, in fact, there was clear impact not only through the sheer numbers of people fed, but also through the personal impact that they had on people for whom a hot nutritious meal may be a rare occurrence:

“Several times when people come to the lunch they have said to us that they haven’t eaten for days”
– St Michael and All Angels

2. Increased physical and mental wellbeing

Despite food provision being the key element of many of these community groups – they also provide an opportunity to reach people and impact them beyond their immediate nutritional needs. For example, many beneficiaries highlight increases in their wellbeing through mental, physical or emotional health. In addition, a common trend saw beneficiaries and volunteers alike benefit from surplus food activities with improved wellbeing, mental health and confidence:

“People are saying they feel more connected to their community and are happy to be making a contribution. This in turn will increase their self-esteem and possibly set them on a more positive pathway”
– Antwerp Arms Association

An additional benefit of these local projects is in the referrals to advice and guidance services. This increases the likelihood of individuals accessing much needed support services.

“... it brings people in, and once they’re here, we’ve got our other services, including health, art club, sewing club, drama ... the provision of food goes along with it”
– Sarah Hughes, Notre Dame RC

“Mind are specialists in dealing with people with mental health [problems] – we’re specialists in providing people with a fantastic meal. It’s a brilliant partnership, the Wednesday meal in Islington, because we bring in people who might not access mental health services because of the stigma associated with it”
- Mary McGrath, FoodCycle

3. Creating connections and community

From a wider lens, food surplus organisations can have an even broader effect within communities themselves, who benefit from increased cohesion thanks to surplus food initiatives.

Food has a unique role in communities and human socialisation, and has deep anthropological roots in bringing groups of people together. Unlike food banks, where parcels of dry goods are sent home with the recipient, surplus food and initiatives revolve around meals. Even though food banks are invaluable, and staff and volunteers are trained and supportive, the nature of the system requires clients to demonstrate their need, which can be humiliating in front of children and others. Shared meals and gatherings, however, enable people to come together without the stigma that can be attached to food banks or other donated goods services.

“They tell us the reason they like Olio, is because they get access to free high quality food in an anonymous way – no stigma attached, don’t have to go to the GP and ask for referral to a food bank – for many people that’s a prohibitive barrier to getting help when they need it”

– Saasha Celestial-One, Olio

“We are tackling food waste and being smart about it. We’ve tried to remove stigma, provide the resource. People don’t want handouts – you don’t need to judge anyone, but you can see what kind of picture is happening here. We do not work in any sort of way as a food bank – there you’ve got to prove how poor you are, and your children are watching that, we don’t want that. It’s a more positive thing than a negative.”

– Mumtaz Ghaffar, The Real Junk Food Project

One key finding is that most organisations that set up their ventures as social gathering places experienced larger than expected numbers of people attending regular social activities, and/or were more engaged with social networks and support. Moreover, food surplus initiatives can further strengthen beneficiaries’ community networks, noting peoples’ increased participation in community activities, including for those who had never done so before.

Food or cooking education groups also see significant impact resulting from their activities. Their work provides a valuable opportunity for people to gather, to socialise and network, and to share their interests, skills and talents. The impact is also long lasting.

“A surprising outcome we experienced was in the way certain parents sought the sociability and interactivity of the sessions for their kids; more so than cooking education. Due to time constraints resulting from balancing work and family, some haven't yet been able to cook all meals at home. But they have attended many of the sessions simply because they get to spend time with their children and at the same time learn useful tips and recipes that they prepare at home if they have time.”
– Eat Club

“[We're] providing a community setting, a means to be social and interact with the community. A lot of the guys want to share their poetry, they want to perform, one guy got on the guitar, one guy donated a piece of art...”
– Hannah Style, FEAST!

This is particularly relevant for those who are vulnerable and isolated, such as the homeless, the elderly, and/or the disabled.

“We were really born out of food waste ... but as the organisation has grown and developed, we recognise that the impact we really make is because it's a community meal where people gather every week at the same time in the same location, we really build community and this is hugely important for people who are experiencing hunger or who may be experiencing loneliness – something like 64% of our guests live alone, this might be the only meal that they would have in a week with other people”
– Mary McGrath, FoodCycle

“The Community Kitchen has helped to reduce food poverty in the community, whilst ensuring that food waste is reclaimed and used to alleviate hunger. But more importantly, the service has provided a community space that overcomes social isolation amongst some of the marginalised including the street homeless, elderly and disabled, without restricting ourselves to a particular social group. We often receive guests who are not in financial difficulty, but who want to be part of the community. As a result, new friendships have emerged that cut across cultural barriers in a way that respects people of different backgrounds and assures them that they do not need to compromise on any of their beliefs or values”
– Sufra – NW London

The simple act of sharing food – even if not the meal, together – promotes community cohesion and reciprocity. In Olio's model, an interpersonal food sharing app, food redistribution is unique in that it operates on a small scale within a community, with one person or family arranging to receive specific items of food, often from another individual or family that lives locally:

"... Then what happens is you meet the neighbour, and you realise that this person who you might not ever have crossed paths with in your community has a clean house, is friendly, cares about the same things that you do – and you have the joy of connecting with another human ... so you have that positive neighbour to neighbour experience ... If you've extracted value from the community as an ecosystem, after a while as a human you feel the need to reciprocate and give back"

– Saasha Celestial-One, Olio co-founder

Interestingly, experts point a specific social pull around food itself – that, beyond other shared spaces or activities, preparing and sharing food creates a meaningful and celebratory bond within communities.

"Food is so deeply rooted in all human societies, universally so ... it speaks to humanity's use of food to build community, often between strangers... our ability to bring people around food in a celebratory way is a huge tool for community building"

– Tristram Stuart

Organisations using food surplus provide essential services in addressing food poverty, whether through the direct provision of hot nutritious meals, or in making it possible through transportation or resource linking. It's important to remember and value the effect that these initiatives have beyond alleviating food insecurity – gathering to prepare and/or eat meals provides rippling effects on skills for volunteers, social events and opportunities to gather in a positive environment, and strengthened community ties, with access to support services where needed. Food, and the rituals of mealtime, have a powerful positive effect for people - especially the vulnerable.

Key challenges

Despite the clear benefits CBOs bring, it is evident that there are some key, common barriers to delivering their essential services. These include:

1. Distribution and transport

Even with available surplus food, there is an unquestionable challenge around access, and ways of getting the (often perishable) food where there is demand; this is particularly the case for small, local organisations:

“One of the things we’ve always struggled with is transport - [supermarkets say] ‘We have the food here but you have to come and get it’. That can be difficult!”

– Nic Walsh, Equal People Mencap

“As we are a small organisation with only one car and two potential drivers and the food needed collecting at various times and storing in appropriate conditions and supplies would change from week to week, it was hard to establish an effective system”

– May Project Gardens

This is, of course, well understood by organisations who are redistributing the goods like the Felix Project:

“We have enough food to feed the world right now, but it’s a question of distribution”

- Mary Powys, The Felix Project

There are also concerns about the behavioural effects of forcing food redistribution, and instituting hard targets; firstly, that the burden of food disposal may simply fall to charities:

“At a local level, stating to supermarkets that they have to donate all surplus food could mean that charities are unable to reject it if unsuitable – it’s important that we can reject it as much as accept it, we have had instances where supermarkets have said ‘if you don’t take all of this surplus you’re getting none of it, you can’t pick and choose’ and we don’t really want to be taking mouldy stuff along with stuff that hasn’t perished – the law could be interpreted incorrectly if we were forcing supermarkets down that avenue where they have to redistribute every single piece of surplus that they have”

– Mary McGrath, Food Cycle

2. Space and storage

Having previously highlighted the benefits of cooking and serving nutritious community meals, this also comes with additional requirements around space and utensils. In London in particular, finding a venue with sufficient space is a challenge:

“There were no specific operational challenges other than limitations of our physical space, which is now making it difficult to expand the service”

- Sufra - NW London

“One of the main, very stressful challenges was the space itself. We struggled with the basics e.g. lack of cooking equipment, a constantly leaking roof, poor storage, rodents, lack of refrigeration. For a month we ran the cafe without hot water, the heating is inadequate for winter...”

- Loughborough Junction Action Group

Refrigeration and storage is also a particularly vital need for fresh surplus food, but carries space and cost issues:

“There can be an offer from Nando’s etc. for loads of chicken, but we’ve got no storage for it!”

– Nic Walsh, Equal People Mencap

3. Core costs and staffing

Many of these frontline organisations operate on low budgets and struggle for sustainable financial help to cover things such as staffing costs and funds for storing and refrigerating donated goods. Heavily relying on grants and donations to cover their operating costs, or to kickstart ambitious new initiatives to reach their communities, these grants are often small and typically go towards projects costs.

Recommendations

Moving forward, there is a need for the following:

1. Increased capacity of organisations to receive regular, reliable surplus food

Many organisations would be able to handle more surplus food if they had the storage or serving space or had access to a redistribution transport system such as vans or bikes. This also includes things like fridges, booking systems and staff to cook.

2. Long term investment in community-based organisations

In order to support organisations address the issues they see locally, it is important to make a commitment to invest in them in the long term. Investing in multi-year funding and core costs, including staffing costs, is vital in creating organisational sustainability to achieve more impact. Organisations will also be able to build their networks – both with supplies of free fresh food, but also to refer to other services such as mental health services.

3. Strengthening logistics - sourcing, distribution and transport

It is important to ensure there is a reliable and accessible means for organisations to source surplus food. There is no lack of food, but it is important to get the food to the right place. It is also key to create a strategic response based on a mapping of need and provision rather than where a depot might be located.

Conclusion

Local community groups using surplus food are distinct from traditional food banks. CBOs have an important role and a wide reach in that they:

- **Provide nutritious food:** surplus food, by its nature, is often perishable – fresh food that is nearing the end of its usability, or that grew in a wonky shape. The fast redistribution and use of this surplus food provides nutritious fruit and vegetables that are almost never available at food banks.
- **Save food from landfill:** perishable food is, by definition, more likely to be disposed of than long-life food items, since there is a narrower window for consumption (both in terms of food safety, and also judgements based on aesthetics).
- **Are a dignified source for those in food poverty:** the necessity of ‘saving’ food, and presentation of surplus food initiatives as creative solutions to food waste, provide families in food poverty with more dignity in sourcing much-needed fresh food than food banks, and the stigma that can be attached to using them.
- **Provide social environments in the community:** handling fresh surplus food is an activity in itself, whether in the cooking or communal eating, and provides a meaningful social dynamic beyond being a recipient of charity and walking away with a bag of dry goods.

There is a distinct need for community-oriented surplus food initiatives, which serve an important role in not only providing food but increasing health and wellbeing in families and their communities. Their local knowledge, relationships with local retail and positions of trust within the community make them well placed to swiftly divert food to where it is needed; though not without its associated challenges.

Food poverty is a reality for a large number of Londoners and represents a crisis in health and welfare that needs urgent attention. Food surplus is an important resource to fill this emergency gap, and to save food from being wasted in an inefficient system. In using surplus food, charities and other organisations have a unique opportunity to celebrate food within communities, in atmospheres that emphasise commonality, cohesion, and a shared purpose in 'rescuing' food. Many organisations go out of their way to emphasise the care that needs to be taken when discussing surplus food in light of food poverty – seeing surplus food as a 'solution' to food poverty undermines the focus that should be paid to tackling the underlying causes of poverty. In essence, food surplus can and *should* be used to tackle existing food poverty, but dialogue around food poverty needs to be very carefully framed

Ultimately, CBOs play a vital role in addressing food poverty through this positive lens: rather than a focus on need and poverty, CBOs bring people together, they reduce barriers and stigma and provide access to healthy nutritious meals with a focus on shared enthusiasm and community value.

Appendix

This report is shaped by interviews held with a variety of organisations and people in the food surplus sector and include:

Redistribution/linking networks

FareShare – UK food redistribution network

Karma – London app connecting people to discounted surplus meals from restaurants

Neighbourly – online platform connecting food surplus with those who need it

Oddbox – Small business selling ‘wonky’ produce otherwise destined for landfill

Olio – community app connecting people to neighbours with surplus food

Plan Zheroes – Redistributors collecting surplus food from markets. This organisations was funded through the Food for London initiative.

Snact – small business using fruit pulp surplus to create fruit leather snacks

The Felix Foundation – Redistributors transporting surplus food from retail to charities. This organisation was funded through the Food for London initiative.

The Trussell Trust – UK network of food banks

Community kitchens/educators

All the below organisations were funded through the Food for London initiative.

Antwerp Arms Association – Tottenham pub serving surplus food to the vulnerable

Barons Court Project – Charity providing support for the vulnerable, including cooking skills and communal meals

Eat Club – London charity teaching food skills to young people and parents

Equal People Mencap – Disability charity using surplus food to teach cooking skills

FEAST! – Use surplus food to feed vulnerable adults in North London

FoodCycle – UK community meal providers

Loughborough Junction Action Group – Community café using surplus food

May Project Gardens – London social enterprise supporting sustainable living

Notre Dame Refugee Centre – London centre providing support and surplus food meals to refugees

St Michael and All Angels – West London church providing surplus food meals

Sufra – NW London – Poverty charity with a community kitchen providing meals

The Real Junk Food Project – UK network of pay as you feel community cafes

Weavers Adventure Playground – Bethnal Green children’s community centre serving surplus food community feasts

Advocates/campaigners

Hubbub – Environmental campaign charity, providing tips for food habits

Feedback – Global food waste campaigners

The Food Foundation – London-based independent think tank for food

The London Food Board – Board advising the Mayor on food issues for Londoners

This is Rubbish CIC – UK campaign organisation tackling food waste. This organisation was funded through the Food for London initiative.