



Food for Soul

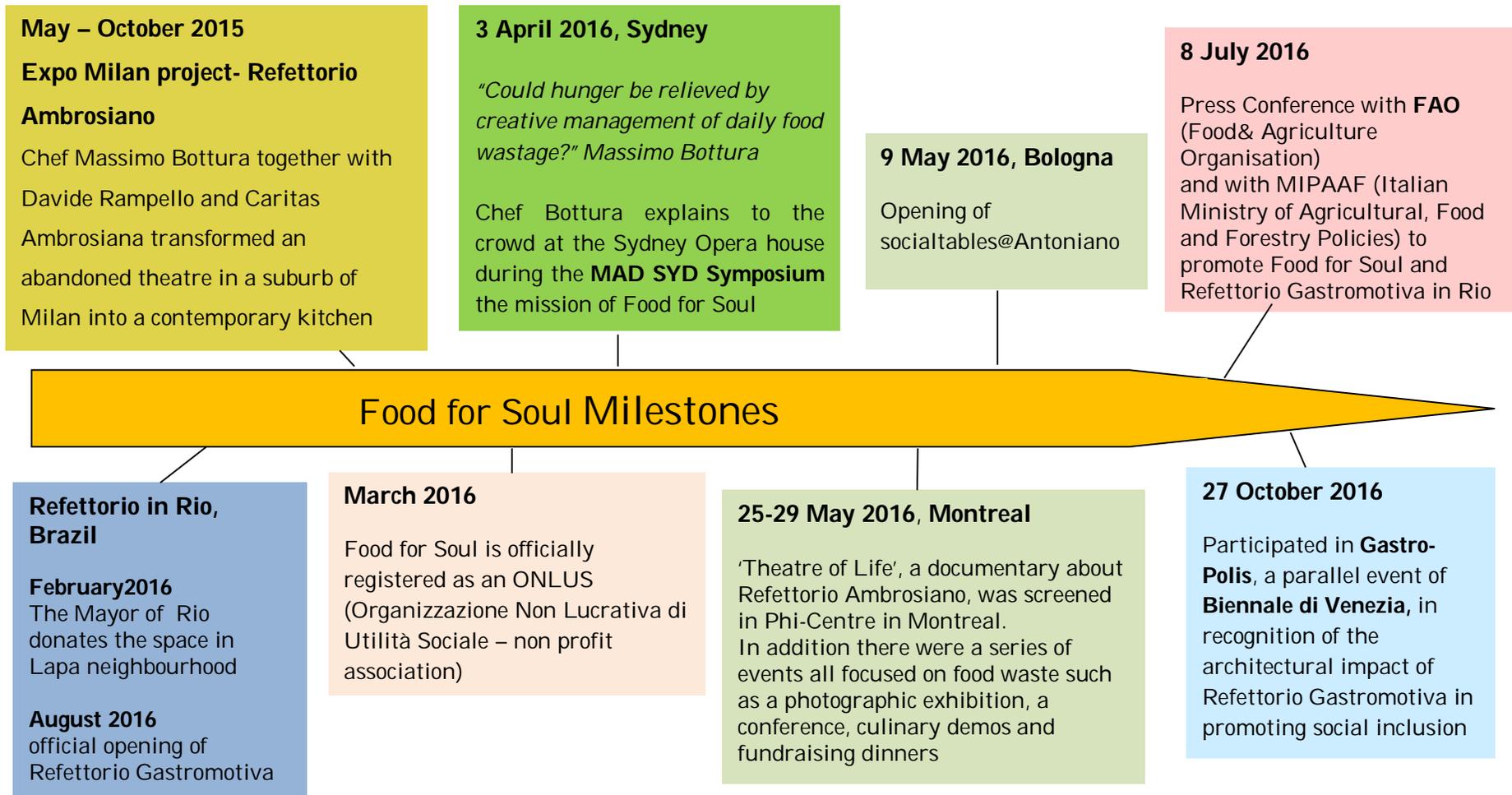
Activity Report

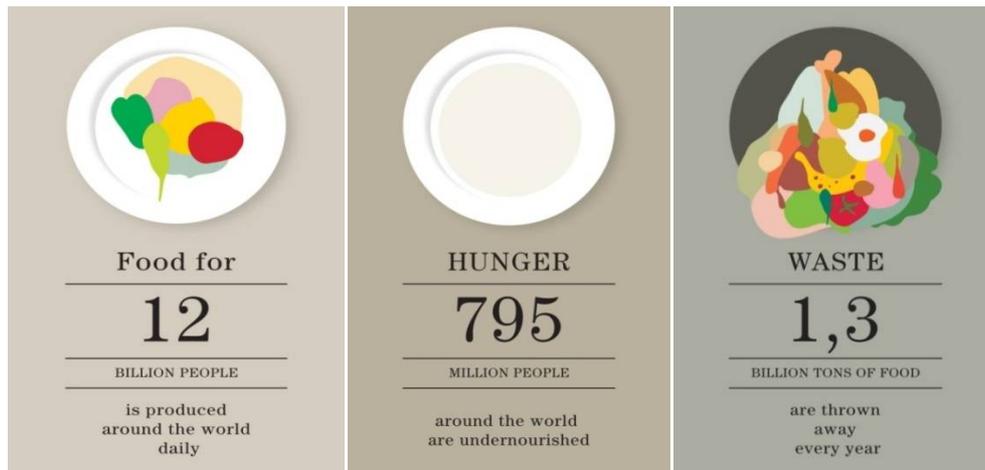
2016



Dear Donor,

We are proud to present you the first Food for Soul Activity Report capturing highlights of our work from March 2016 to now as well as our plans for the future. The aim of the report is to account for our work and more importantly to thank you for being part of Food for Soul!





The mission of Food for Soul starts from the recognition of these issues as two faces of the same coin

"Refettorio" derives from reficere in Latin, that means "to remake" or "to restore".

It is the place where monks used to eat together and share their daily meal.

Going back to the essence of the word, Food for Soul aims to shed light on the issue of food waste and raise awareness on the importance of the full use of food.

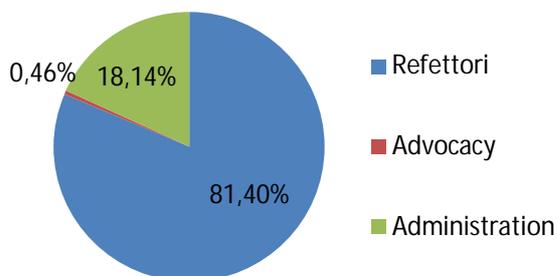
Your support (Financial Statement)

Between March and October 2016, we have received in donations a total income of 311.016 Euros

- We received 298,000Euros from financial corporate partners with whom we strive to keep developing and flourishing our partnerships.
- Our individual donors, who have supported us with 22.016 Euros, are an invaluable pool of supporters internationally that has developed organically predominantly through our call for donations on the website.

We are truly grateful to you that have supported us with your donations and have made the work of Food for Soul so far possible. We appreciate the trust you showed us as a newly established association.

What we've done thanks to your support



In terms of how we use our funds, our commitment to you is to ensure that the vast majority goes to operational purposes ie work in Refettori and advocacy work on food waste.

Despite the fact that as a newly established association we had to cover many 'setting up' business costs, we managed to keep our administration cost at 18% and 82% of our funds went to support our operational work.



HOW WE TRANSFORMED THE SOCIAL FACE OF THE OLYMPICS IN RIO 2016

In partnership with the Brazilian association Gastromotiva, in the run down area of Lapa, we set up Refettorio Gastromotiva in the vibrant neighbourhood of Lapa. From the beginning of the Olympic Games until the end of the Paralympics, together with international chefs and local volunteers we cooked and served nutritional meals to people in socially vulnerable situations.



More than **80 chefs** - both international and Brazilian chefs from fine dining to gastronomic social projects – joined us



Approximately **500 volunteers** took part, including the gold medallist Kayla Harrison, Yolande Mabika from the Refugee Team and Birgit Skarstein from the Paralympics



More than **6 tons** of ingredients were recovered



More than **3.000 meals – 9.000** courses were served free of charge



More than **700 hits** on national and international media – TV, magazines, websites, newspapers and radio.
A press conference in the Olympic official media centre

| AREAS of CHANGE: | HOW WE ACHIEVE THEM: |
|--|---|
| AWARENESS ABOUT FOOD SURPLUS | ✓ We hold training courses, workshops, production and tasting events using food surplus in our learning centre. |
| ENGAGEMENT OF THE HOSPITALITY AND GASTRONOMY SECTOR | ✓ Chefs, culinary students and trainees prepare meals using food surplus (ex-ingredients that are close to the expiration date or outside the market standards) and serve underprivileged communities. |
| ENGAGEMENT OF THE DESIGN AND ART SECTOR | <ul style="list-style-type: none"> ✓ Wood tables and stools designed by Campana Brothers ✓ Metro Architect designed the building ✓ Vik Muniz, JR and Pas Schaefer donated artwork |
| EDUCATION ABOUT NUTRITIONAL VALUES | <ul style="list-style-type: none"> ✓ We run workshops in our learning centre and public schools, involving public administrators, parents, students, NGOs. ✓ We promote healthier habits and nutritional consciousness. |
| TRAINING FOR EMPLOYMENT | ✓ Vocational training programs for the hospitality market are integrated in the learning centre (based on the Gastromotiva methodology) |

Since May 2016 we are working with Antoniano Onlus in Bologna to reconstruct their soup kitchen and to put together a dinner service suitable for families in need, through the project of socialtables@Antoniano.

In collaboration with Chef to Chef association of Emilia Romagna and our food technical partners in the area, we have been able to offer an invaluable weekly experience to families and kids.



What we have achieved so far:



25 nights of dinner service



26 families (living in the threshold of poverty) are part of the family dinner service



More than **28** chefs from Emilia Romagna involved



Approximately **62** volunteers took part



More than **1.250 meals – 5.000** courses were served free of charge



Organised first fundraising dinner to support renovation

| AREAS of CHANGE: | HOW WE ACHIEVE THEM: |
|--|---|
| AWARENESS ABOUT FOOD SURPLUS | <ul style="list-style-type: none"> ✓ A strong experiential approach towards education and raising awareness on minimising food waste ✓ We are collecting the recipes by the chefs involved and will use them to create cookbooks and run educational workshops. |
| ENGAGEMENT OF THE HOSPITALITY AND GASTRONOMY SECTOR | <ul style="list-style-type: none"> ✓ Chefs and trainees prepare meals using food surplus (ex: ingredients that are close to the expiration date or outside the market standards) and serve families and children |
| ENGAGEMENT OF THE DESIGN AND ART SECTOR | <ul style="list-style-type: none"> ✓ Renovation of space by Studio Lucchi & Biserni ✓ Redesigned the space with new lighting, wood panels and fresh paint ✓ Tables and chairs designed by Francesco Faccin and produced by Slow Wood |



Future plans....

Great opportunities and ideas lay ahead for the remaining of 2016 and beyond. In November 2016 we plan the opening of socialtables@Ghirlandina in Modena. For 2017 we are exploring proposals and opportunities for projects in London, Turin, Los Angeles, New York, Paris, Berlin and various other places. We are also planning to expand our work incapacity building for various stakeholders, including primary and secondary school children, with hands on programmes that educate them about reducing food waste and the importance of social inclusion.

We would be happy to discuss ways of continuing and strengthening our collaboration in support of our work for 2017 and beyond.

Modena, 2 November 2016

The Board of Directors

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