



Food
for **Soul**

Annual Report

2017

(1 January - 31 December)

Introduction

Food is a powerful tool for change.

It is this statement, made just a few years ago, that led to the eventual creation of Food for Soul. Today, it is this very same belief that inspires us to continue to work with communities all over the world and support them in the fight against food waste and social isolation.

2017 marked our second year of operation for Food for Soul. Although we are a very young NGO, we find ourselves constantly faced with new opportunities (and responsibilities), which will inevitably play a role in shaping our future. As Food for Soul continues to expand and grow in a number of cities we are mindful that, in order to be impactful, we must be sure that we are growing consciously and sustainably.

The inspiration behind our work is not only our mission, but it is shared it with our partners, sponsors, volunteers and with the many professionals who allow our projects to run smoothly and to serve the most vulnerable members of the community. The Refettorios in Milan, Rio and now London, as well as the Social Tables in Bologna and Modena are not only about welcoming guests and serving meals, they are also creating community hubs of culture and inclusion, whose impact can inspire and increase awareness in a growing number of people.

The more we can gather around the same table, the stronger our voice will be.

Together we can make visible the invisible.

Our mission

Food for Soul is a non-profit organisation founded by chef Massimo Bottura and Lara Gilmore to empower communities to fight food waste through social inclusion.

In a world where one third of the food we produce is thrown away while over 800 million people are undernourished, we think of food wastage and food insecurity as two faces of the same problem. Food for Soul was founded in 2016 with the aim of encouraging public, private and non-profit organisations to create and sustain community kitchens around the world, as well as to engage professionals from different fields, including chefs, artists, designers, and food suppliers, to promote an alternative approach to building community projects.

We develop partnerships with different organisations, support them with capacity building and work together to open and manage projects across the world. Each project is different and is shaped on the needs of the local community, developed to be sustainable on a long term, and self-sufficient. Each of them also aims to create an inspiring and vibrant community space open to all.

Through our community kitchens, we want to celebrate the value as well as the potential of what is abandoned, unheeded and discarded.

Our impact

So far, we have:



Cooked 450,000 dishes



Served 150,000 guests



Recovered 45 tonnes of food

Our Approach

Food for Soul is not a charity project; it is a cultural one. We take an alternative approach to building community spaces based on three core principles: Quality of Ideas, Power of Beauty, and Value of Hospitality.

Quality of ideas: Quality is a value that is at heart of each of our projects. For this reason, we involve professionals from different fields who share their creativity, skills and expertise to make our projects impactful and inspiring. With their contribution, we are able to reassess the value of food, people and spaces that have been abandoned and to transform the ordinary into the extraordinary. Meals are made from surplus ingredients that would otherwise go to waste. Markets, supermarkets, producers and suppliers donate perfectly edible, quality food that is transformed into nutritious three-course menus. We aim to unveil the potential of ingredients at every stage of their lifespan. Brownd bananas, overripe tomatoes and stale bread are reintroduced into the food chain - with extra value.

Power of beauty: Beauty is an universal language, whose power can inspire and enact change. By infusing our projects with art and design, we aim to create an environment where not only our guests, but the whole community, can feel valued and welcome. Nourishment is for the body as well as for the soul.

Value of hospitality: Sharing a meal while sitting around the same table is a gesture of inclusion. Meals are cooked with quality ingredients, plated carefully and served to our guests by a dedicated team of volunteers. Tableware is chosen specifically to create a welcoming environment where guests can enjoy their meal and socialise, and where the local community can rediscover the beauty and warmth of hospitality.

Our projects

The word **Refettorio** comes from the Latin *reficere*, meaning 'to re-make', but also 'to restore'. It was originally a place where monks gathered together to share their daily meal. With the help of different partners, we restore and renovate neglected spaces transforming them into inspiring community kitchens, open Monday to Friday, where people in situations of social vulnerability can feel welcome, and where the local community can rediscover the value of the abandoned and the potential behind food surplus. Renowned chefs are also invited to share their creativity and expertise and cook delicious and healthy meals for our guests using surplus ingredients. By doing so, we want to raise awareness on the value of food and on the importance of quality and hospitality to restore dignity.

Social Tables are services offered once a week in already existing community spaces, where we invite families and individuals in need to join our table. By involving chefs, food suppliers, artists and designers we want to empower a local network of actors to create an inclusive and conscious community.

During 2017, Food for Soul has continued working alongside its operational partners to sustain and empower the existing projects. At the same time, the organisation has invested its energy and resources to open a new Refettorio and to plan future ones.

Refettorio Felix at St Cuthbert's, London, United Kingdom.



During the London Food Month in June 2017, Food for Soul flew across the English Channel to partner with St Cuthbert's Centre, a charity offering social assistance to people in situations of vulnerability, and The Felix Project, a London-based organisation collecting food surplus from supermarkets across London and delivering it to other charities. Together, we established Refettorio Felix at St Cuthbert's, a community kitchen that offers welcoming lunchtime services to homeless people, rough sleepers and people in situations of social isolation.

From the day of the opening until the end of the London Food Month, guest chefs from all over the world cooked in the kitchen of the Refettorio Felix, putting their knowledge at the service of our guests and helping us raise awareness in the local community on the issues of food waste and social vulnerability. Thrilled about the experiences and eager to give their contribution to our mission, chefs from the UK continue to come once a month, offering to work with the regular kitchen staff to cook nourishing meals for our guests.

Developed by architect Charles Wainright and design studio Studiollse, the dining area was transformed into a bright, comfortable space decorated with plants and quality furniture where the guests can spend a few hours in the company of others and feel welcome. The

space has computers with internet connection, a small library, a living room with a TV, showers and a laundry service. Thanks to St Cuthbert's long experience with social aid, the space of the Refettorio also offers medical and mental health assistance, art classes, an IT course and knitting groups.

By renovating the space, Food for Soul and St Cuthbert's Centre wanted to create a welcoming and functional environment where guests are offered a nourishing lunch service as well as the possibility to engage in a series of different social and cultural activities.

The community space is also used to host events, workshops and activities in order to engage the local community and encourage both social inclusion and healthy food habits. Refettorio Felix at St Cuthbert's is open every day Monday to Friday and is already becoming an established cultural hub for the whole community.

Refettorio Felix at St Cuthbert's

51 Philbeach Gardens, Kensington, London SW5 9EB, United Kingdom

www.refettoriofelix.com



In 2017, we also worked with our operational partners to support and empower the existing projects. Thanks to our work, Refettorio Ambrosiano, Refettorio Gastromotiva, Social Tables Antoniano and Social Tables Ghirlandina continue to welcome guests, recover food surplus and foster social inclusion. By working to make them sustainable, we want all our projects to have a concrete impact and to keep raising awareness on the issues of food waste and social isolation. In particular:

- In 2017, Refettorio Ambrosiano received enough food surplus through its food recovery network to be able to guarantee a regular dinner service for its guests as well as to support other activities in the region, such as Caritas' empori and other community kitchens. This is certainly promising and it's a clear example of the kind of impact that Refettorio Ambrosiano is having, not only on the neighbourhood of Greco Pirelli, but on the whole region.
- In order to share the experience of Refettorio Ambrosiano and the Food for Soul's message more widely, Massimo Bottura published *Bread is Gold*, a collection of over 150 recipes prepared by the chefs who had cooked at Refettorio Ambrosiano in 2015 using surplus ingredients. *Bread is Gold* can be purchased in Italian, English, French, Spanish and Dutch and proceeds will be used to support the opening of new Refettorios and Social Tables.

- 2017 marked an important milestone for the Social Tables Antoniano in their path towards sustainability. Thanks to the support of the Antoniano Onlus, Johnny, one of the guests of the community kitchen, had the opportunity to join an internship programme held by one of the guest chefs who had visited the Social Tables in 2016. Once the internship ended, Johnny was hired by the Antoniano to become the regular chef in charge of the Monday dinner service, to help with the daily lunch service and to bake bread for the guests and the staff. Commenting on the experience, Johnny said: "The staff of the Antoniano and Food for Soul saved my life. In Peru I used to drive cars for a living. Now I am a chef. I would never go back to driving cars even if I was given the chance. The perception I have of myself has changed."

Financial Analysis

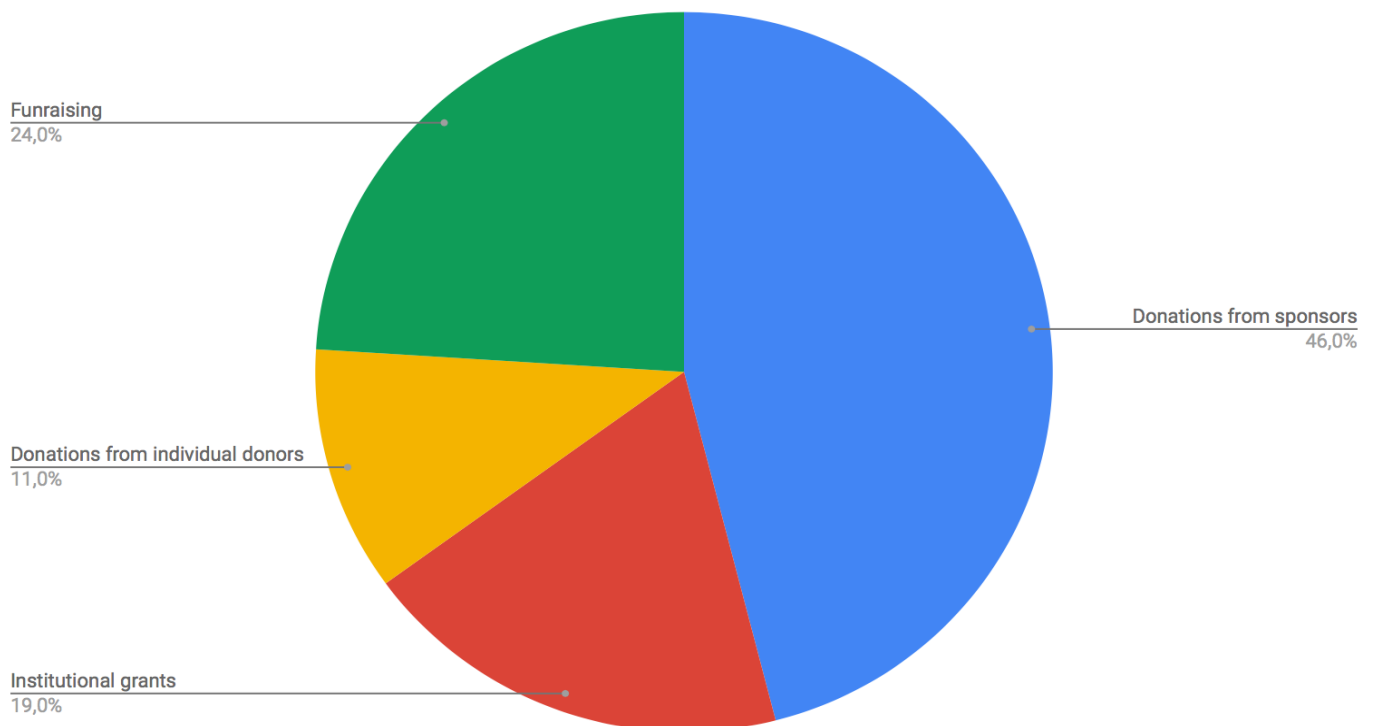
- **Analysis of incomes**

In 2017, we received donations amounting for 734,540 euros, 46% of which from sponsors with whom we continue to collaborate in order to strengthen our partnerships.

In May, Food for Soul received a two-years institutional grant from the Rockefeller Foundation to support Food for Soul's sustainable growth and the expansion in the US.

The number of individual donor has sensibly grown in 2017 showing the growing interest for the work and mission of Food for Soul. Individual donations make up for the 11% of all incomes - its was 7% in 2016.

Incomes 2017



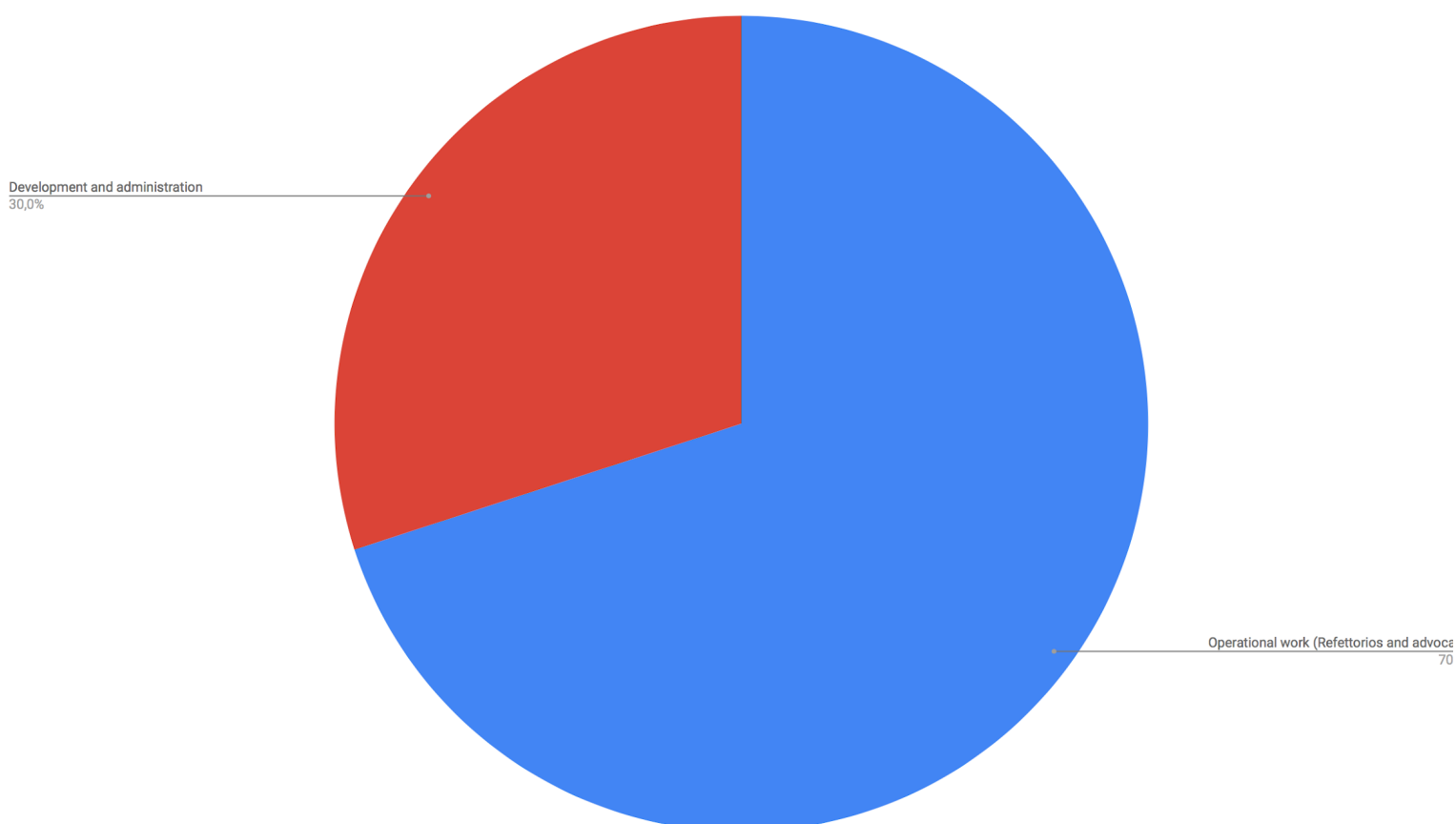
- **Analysis of outcomes**

In 2017, the total outcomes amounted to 365,536 euros, about 30% more than the previous year, a significant increase due to the growth of our operations.

70% of all our incomes were allocated for the development of key working areas such as the opening of new Refettorios and advocacy activities on the issues of food waste and social isolation. About 70% of those funds were allocated for the opening of Refettorio Felix in June 2017.

We see great opportunities ahead: In March 2018, Food for Soul is planning to open Refettorio Paris while we continue to explore opportunities for other projects in Naples, Montreal, Thessaloniki, Turin, the US and Burkina Faso. The funds available in the organisation's accounts will be used to support the opening of new projects and to strengthen and empower the existing ones.

Outcomes 2017



Our partners

Food for Soul relies on the generosity and support of companies and foundations who help us empower our existing projects, develop new ones and grow sustainably as an organisation.

Official Partner

GRUNDIG

Grundig has been Food for Soul's official partner for three consecutive years supporting our work and mission since the beginning. Through its [Respect Food](#) campaign, the company has been raising awareness on food waste by offering consumers practical ideas and solutions to tackle it. We are proud to share the same passion and to stand side by side in the fight against food waste. Grundig has also been providing appliances to meet the needs of our Refettorios and Social Tables.

Sponsors



Sustainers

MONOGRANO
F E L I C E T T I

Technical Partners



With support from:



A special acknowledgement to the following companies for their support:

Alessi, Artek, Artemide, Artifort, Ferrari Trento, Forbo, Icons of Denmark, Larusi, London Linen Group, Mylands, Mutina, Peanut Vendor, Riva 1920, San Pellegrino, SCP, VG&P (Very Good & Proper), Vitra.

Looking forward

Refettorio Paris

Throughout 2017, Food for Soul has collaborated with Le Foyer de la Madeleine, a Parisian social restaurant running inexpensive lunch services, to open its third major international project. Thanks to this exciting joint venture, on 15 March 2018 Refettorio Paris will open its doors in the crypt of the Church of La Madeleine, a place of significant historical value in the heart of Paris.

Refettorio Paris is not a charity project, it's a cultural one. For this reason, artists, architects and designers have been working together to transform the restaurant Le Foyer de la Madeleine into an even more engaging and inspiring space. French artists JR and Prune Nourry, internationally known for their multi-disciplinary installations in public spaces all over the world, have created installations specifically for this site. In the months and years to come they will also invite other artists to contribute to the history and life of Refettorio Paris, starting with young Afghan artist Kubra Khademi. Renowned for using recycled materials to create their projects, architect Nicola Delon, co-founder of Encore Heureux, and designer Ramy Fischler, founder of the agency RF Studio, have applied the same philosophy to the renovation of Refettorio Paris.

Chefs from Paris, France and around the world have been invited by Massimo Bottura to prepare healthy and delicious meals with surplus ingredients provided by Carrefour, the Banque Alimentaire and Phenix, a young social entrepreneurship tackling food waste by serving as a link between large supermarkets and various charitable associations. Every night from Monday to Friday, a team of volunteers will welcome guests, mostly refugees, homeless, rough sleepers and people in situations of social vulnerability, and serve them dinner directly at the table. Refettorio Paris aims to serve 100 meals a day using about 130 kg of recovered food.

Expansion in the US

With the support of the Rockefeller Foundation, Food for Soul is excited to expand our Refettorios to the United States. With the guidance of the Rockefeller Foundation, we have developed a new, sustainable expansion process that will involve local community projects scouts. With our consultants we have identified six key areas of interest in the United States in which to pilot this exercise. The identified cities are San Francisco/Oakland, California, Chicago, Illinois, Denver, Colorado, Bronx/Harlem, New York, DC/Baltimore, Maryland, and New Orleans, Louisiana. Our scouts have been hired and come from varying backgrounds and expertise, making up a dynamic group who will help shape unique Refettorios that will

expand and improve the Food for Soul network. The scouting exercise will kick off mid-April and will end 10 weeks later, with the hopes that in August, we will have both a sustainable expansions process that can be applied to all of our projects, and an idea of where and with whom we will be opening the first Refettorios in the USA.

Learning Network

In order to help our operational partners to strengthen their activities and find sustainable ways to grow and support their operations, Food for Soul has decided to invest time and resources in the creation and development of a Learning Network of Partners. The Learning Network will not only facilitate relationships between Food for Soul and its partners, but it will allow them to communicate more easily with each other, sharing information and exchanging experiences. In order to do this, we have focused on two main activities:

- We grew our staff adding a new member to the team to support this new area of work.
- We organised the first Learning Network Meeting in Milan on 13-14 December. Both the partners and the Food for Soul's staff greatly appreciated the meeting, which allowed us get to know each other better, to understand our strengths and how to use them to support the other projects, and to find out more about the challenges that each project is facing and how to overcome them by working together. The meeting, which was held at Refettorio Ambrosiano, was facilitated by a consulting group called IOD Parc.

Participants at the meeting suggested the need to develop a series of tools to facilitate communications between members of the Learning Network, including the development of an online platform to share information, content, suggestions and updates. The platform will also facilitate communications from a linguistic point of view thanks to the possibility to use simultaneous translation softwares. It was also discussed the possibility to hold an annual meeting, like the one organised in Milan, to allow partners to meet in person and have face-to-face conversations about the topics and issues that will emerge on the platform.

In 2018, we will focus on strengthening the Network and on deepening our understanding of the needs of each one of our operational partners, with the aim of creating an international network of actors, who share our mission and principles, and who can work independently and sustainably.

Impact research

Our rapid development as an organisation, the decision to grow our staff and the strengthening of the existing projects, are important accomplishments for a young organisation like us. Determined to take more opportunities as they come and to develop more projects, we have decided, with the support of the consulting group IOD Parc, to conduct an impact research in order to understand the impact that each project, and Food for Soul as an organisation, are having.

The impact research, which will result in a comprehensive report by IOD Parc with a list of recommendations for the future, will include testimonies and experiences from all the actors involved in the planning and maintenance of the different projects: volunteers, chefs, operational partners, designers, architect, artists and suppliers. The qualitative and quantitative analysis of the data collected will be the starting point for Food for Soul to plan a sustainable development.

Acknowledgments

Thank you to those who have been by our side in 2017, working with us and supporting our mission. It's been an incredible year, full of changes, projects and new ideas. We are grateful to those who continue to believe in the mission of Food for Soul and who are eager to contribute to building a world where food waste and social vulnerability are a thing of the past. We are thrilled at the idea of working with you all to make it happen.

The Food for Soul team

Modena

31 January 2018

The board:

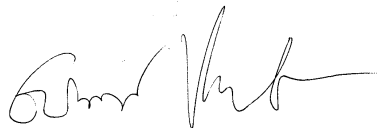
President: Lara Gilmore



Vice President: Massimo Bottura



General Secretary: Enrico Vignoli



ASSOCIAZIONE FOOD FOR SOUL

RENDICONTO ECONOMICO FINANZIARIO

AL 31 DICEMBRE 2017

ENTRATE	IN EURO
<u>Attività Istituzionale non profit</u>	
Conferimento Soci Fondatori	€ 10.000,00
Donazioni, liberalità	€ 734.540,00
Raccolte Pubbliche di fondi	€ 0,00
Totale Entrate attiv. Ist. Non profit	€ 744.540,00
<u>Attività commerciale</u>	
descrizione A	€ 0,00
descrizione B	€ 0,00
Totale entrate attività commerciale	€ 0,00
TOTALE GENERALE ENTRATE	€ 744.540,00

USCITE	IN EURO
<u>Attività Istituzionale non profit</u>	
Spese amministrative	€ 31.523,01
Informazione e divulgazione scientifica	€ 0,00
Retribuzioni - costi dipendenti e lav. occasionali	€ 92.521,97
Altri costi relativi gestione non profit	€ 31.912,92
Uscite inerenti attività non profit - costruzione refettori	€ 209.578,83
Totale uscite attività istituzionale	€ 365.536,73
<u>Attività commerciale</u>	
descrizione A	€ 0,00
descrizione B	€ 0,00
Totale uscite attività commerciale	€ 0,00

TOTALE GENERALE USCITE	€ 365.536,73
<i>di cui da pagare</i>	<i>€ 14.815,21</i>
Avanzo (Disavanzo) dell'attività istituzionale	€ 379.003,27
Avanzo (Disavanzo) dell'attività commerciale	€ 0,00
Avanzo (Disavanzo) complessivo	€ 379.003,27

<u>Così rappresentato</u>	
Cassa contanti	€ 187,27
Bper Ag. 1 Modena	€ 393.631,21
Debiti da regolare	€ 14.815,21
Avanzo (disavanzo) economico-finanziario	€ 379.003,27

Il presidente

Il tesoriere

La Gilin