



2024 IMPACT REPORT



A warm welcome

As I reflect on our 15th birthday year, I am filled with immense pride and gratitude for what we have accomplished together. This has been a remarkable period of growth, innovation and recognition and underscores the power of community dining and FoodCycle's unwavering commitment to tackling food poverty, loneliness and food waste.

In 2024, we opened 20 new projects, which took the total number of community meals to 102 – a significant milestone for the charity. Three of these were in partnership with schools, a vital new initiative that is bringing the joy of community dining to even more families and children.

Our work has not gone unnoticed, and I am delighted to share that FoodCycle was honoured with not one, but two Charity of the Year awards, a testament to the tireless dedication of our volunteers, staff, and supporters who make everything we do possible.

Together, we have achieved so much, but our journey is far from over. Last year saw a 30% increase in people accessing our services and the number of people we serve continues to grow each week.

FoodCycle's community meals foster an environment of togetherness and nourishment, helping to create positive experiences for people while addressing the pressing issues of food insecurity and social isolation.

Looking ahead, we are embracing an ambitious new strategy that places us as firm leaders in the promotion and delivery of community dining. At its core, this strategy prioritizes people-centred growth and will include a renewed focus on our volunteer strategy as well as the introduction of a guest steering group. In addition, we are strengthening the sustainability of our organisation to ensure we can continue to create meaningful impact for years to come.

As you explore this report, I hope you feel as inspired as I do by the stories, data, and insights that capture the heart of FoodCycle. Thank you for being an integral part of FoodCycle's story and for helping us build a more compassionate, connected and sustainable world.

Sophie Tebbetts
Chief Executive



Meet Joe

Joe initially came to FoodCycle's Fishermead project in Milton Keynes as a guest but he enjoyed it so much that, within a few visits, he decided to join the volunteering team.

After his father's passing and being made redundant due to the pandemic, Joe says he found himself in a 'dark place', spiralling into depression, anxiety and loneliness which also led to drug and alcohol misuse.

"Losing my job and my dad really hit me, I ended up abusing substances, not eating, not going out, I wasn't sleeping properly, I was so lonely, I hated the world. I hated everyone to be honest.

I came to a point where I thought I can't keep doing this, I need to do something, I need to get out and that's when I found FoodCycle, the main thing I went to FoodCycle for, other than for food, was just to meet people.

Straight away it was welcoming, warming like, you know. I sat down at the table with strangers, they were at the time, and straight away they just said hi, and we talked, and it just felt welcoming. All the volunteers were very friendly, welcoming and it felt safe, it felt like a safe place. I picked up the good vibes there, I felt, yeah, this is a good place.

It did make me eat more healthier too, I'd got in the habit of eating rubbish food, but this is all vegetarian, and it's really freshly cooked ingredients, so I think that did help me on the journey as well. It's not just about the people there, having something healthy inside is going to make you feel better too.



I went there a couple of times to eat, and then after a few sessions I thought, I want to get more involved with this. So that's when I started volunteering. I remember the first time I volunteered I left with such a buzz, like a high, better than any drug to be honest. Just from the energy off people, and I like helping, I love helping people."

Joe has now spent over 182 hours volunteering with FoodCycle and in 2024 he was awarded The Marsh Awards Regional Volunteer of the Year, after being nominated by his fellow volunteers.



2024 Statistics and Awards

102 communities benefitted from FoodCycle community meals

We saved **320 tonnes** of food from going to waste, which equates to 762,351 portions of food*

We dished up **162,991** community meals**

The food that we saved would have equated to **200,719 kg of CO₂** emissions, had it gone to landfill

20 new projects opened in 2024

8,770 volunteers donated 162,810 hours of their time

277,064 hours spent engaging with our guests

The number of guests eating with us increased by **30%**



Charity of the Year
Third Sector



Charity of the Year
Charity Times



Drummond Community Award
British Nutrition Foundation



Business Hero
Better Hospitality

*equivalent meals, based on the assumption an average meal weighs 420g (FSA 2008).

**A community meal is a two or three-course meal cooked and served by FoodCycle volunteers and eaten by our community of guests and volunteers.

What is community dining?

Community dining is the practice of eating together in a shared space. As social initiatives, community dining projects provide free or low-cost meals within local communities, sometimes using donated or surplus food. They're about more than just food – they're an opportunity to build connections, spark conversations, and strengthen social bonds.

What is a FoodCycle community meal?

Cooked by local volunteers, FoodCycle community meals are nutritious, free, open to all, and made from food that would have otherwise gone to waste – helping both people and the planet.

It's not just about what's on the plate. FoodCycle community meals offer a chance to meet new people, chat, make friends and feel part of the local community, reducing social isolation, food poverty, promoting inclusion and encouraging healthier, more sustainable eating habits.

Whether you come as a guest or a volunteer, you'll always find a friendly atmosphere and a sense of belonging.



"FoodCycle is AMAZING - always looking forward to the next meal, being served delicious food, by nice people. Getting to know local community in a relaxed way."



"FoodCycle community has become a weekly schedule where I know fresh and healthy food is waiting for me. On the other hand it provides a warm environment for attending friend network and support from people."

"FoodCycle has improved my mental health. Less hunger, less stress, less worry. Warm routine community meals helps structure the weeks positively. Using food that would have been wasted but eaten instead is also good for morale."



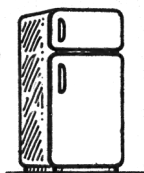
Why FoodCycle community meals are so vital

- More than 1 in 5 people in the UK (21%) are in poverty – that's 14.3 million people. *(Joseph Rowntree Foundation 2025)*
- On average, children consume less than half the recommended amount of fruit and veg but twice the recommended amount of sugar. *(The Food Foundation 2025)*
- Healthier foods are more than twice as expensive per calorie than less healthy foods. *(The Food Foundation 2025)*
- 270,000 older people (aged 65+) in England go a week without speaking to a friend or family member. *(Age UK 2024)*
- Loneliness is linked with increased risk of physical and mental illness, such as coronary heart disease, stroke, dementia and depression. *(Age UK 2024 and DCMS)*
- We need a 20% shift away from both meat and dairy products by 2030 in order for the UK to reach Net Zero. *(The Climate Change Committee)*
- 10.7 million tonnes of food is wasted every year in the UK. *(WRAP)*

Equipment

To cook a healthy and nutritious meal you need access to basic cooking equipment, a luxury that many FoodCycle guests don't have:

29%
don't have access
to a fridge



41%
don't have
an oven



48%
don't have
a hob



36%
don't have a
microwave



21%
don't have
a kettle



Finances

When asked, guests said that they are struggling to:

Manage their household budget 61%

Keep their house warm 95%

Pay rent or mortgage 75%

Afford the food they need 75%



What would you do if FoodCycle didn't exist?

"Would mean less fruit and veg"

"Would skip more meals than I am currently"

"I'd lose happiness, friends and food"

"Empty week... this is the only fixed feature in my life"

Responses taken from the 2024 FoodCycle guest survey.

Your Place at the Table Report

How community dining is having a positive impact on diet, health and the planet

We believe that community dining can create behavioural change, so we commissioned The British Nutrition Foundation to investigate the potential longer-term impact that our meals are having on both people and planet. They conducted a rapid literature review as well as a survey amongst guests and volunteers to form the basis of the report.

Key issues in the UK underscore the critical need for effective interventions to promote healthier eating habits and address the impact of diet on public health.



Key issues for the UK



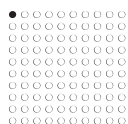
Poor diet accounts for 13% of all deaths (FSA 2022)



Around 1 in 4 adults and 1 in 5 children (ages 10-11) are currently living with obesity and these figures are even higher in more deprived areas (NHS 2023)

£58,000,000,000

Annual cost of obesity is £58 billion (Frontier Economics 2022)



Less than 1% of the population eat a healthy, balanced diet (defined by the Eatwell Guide) (Scheelbeek et al. 2020)

7,200,000 PEOPLE

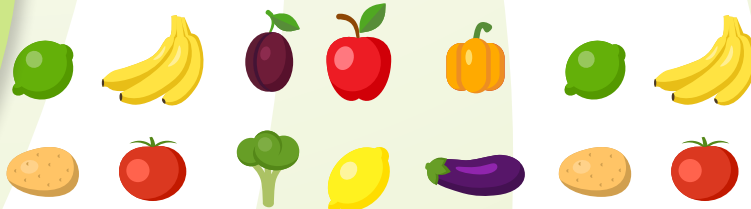
7.2 million people are living in 'food insecure' households, which is linked to diet-related diseases such as obesity, type 2 diabetes and poor mental health (UK Parliament 2024)



Food production contributes 15-30% of total greenhouse gas emissions in the UK and therefore contributes significantly to global warming (BDA 2021)



The literature suggests that community dining increases access to healthy, sustainable meals and promotes positive dietary behaviour changes among guests. The survey then looked into how community meals can encourage guests to try new, healthier and more sustainable foods, leading to lasting impacts beyond the meal setting.



Report Findings

The findings suggest that community dining provides a stable, dependable, inclusive and dignified service that supports both physical and financial access to food, helping to meet dietary needs and empowering communities to play an active role in their wellbeing.



Following the Eatwell Guide or other healthier plant-rich dietary patterns can significantly reduce environmental impact.



Positive social interactions around food can lead to healthier, more sustainable food choices and improved overall wellbeing.



71% of FoodCycle guests said they have tried or bought fruit or vegetables that they wouldn't normally eat as well as increasing the variety of these choices.



70% of FoodCycle guests reported positively changing their eating habits since attending the community meals



Over 50% of FoodCycle guests report eating more plant sources of protein, including pulses like kidney beans, chickpeas and lentils.



49% of FoodCycle guests report eating less sweets/sugary foods.

The report was commissioned by FoodCycle, written by the British Nutrition Foundation and funded by Danone UK & Ireland.

[Read the full report](#)



School Programme

2024 saw the launch of FoodCycle community meals in partnership with schools, providing evening meals for pupils and their families.

Working in partnership with Ark Academies, these projects are now operational in three locations across London - Ark John Archer Primary Academy in Clapham, Ark Globe Academy in Elephant and Castle and Ark White City Primary Academy.

Following the success of this programme and with funding from Sainsbury's Nourish the Nation programme, in partnership with Comic Relief, we will be opening in more schools across the country in 2025.

Glenn Prior, Principal at Ark John Archer Primary Academy said:

"The FoodCycle community meals help address needs in an inclusive way and have created a sense of belonging. We've seen children grow in confidence and families strengthen their ties to the school and to one another. It's great for us to know at the end everyone has eaten a nutritious meal and helped save food waste too."



3 school projects

2,633 (two-course) meals served

5 tonnes of surplus food saved

76% of guests said they waste less food

89% have tried new foods

55% said their children have become more adventurous with food

75% feel more connected to their child's school



Dionne

Dionne is a regular guest at FoodCycle's meals at Ark John Archer Primary Academy. She attends with her three children, daughters Kamiyah aged 3, and Zaniyah, aged 9, and son Javaræ, aged 10.

Dionne works two part-time jobs to provide for her family. She says the meals help with their weekly budget, and have given her recipe ideas to try at home like dairy-free lasagna.

"I'm a prime example of the mothers who need this. I've got two part-time jobs, but this helps out during the week. At least you know when you're budgeting for everything else, we've got a delicious healthy meal coming. It's always yummy, and it's introduced us to lots of things that I would never have thought of, such as vegetable lasagne.

I'm not the type of person that you think might need to ask for help but I've been in a unfortunate financial situation which means things are tight at the moment and I have a duty of care to my children to make sure they eat and I want them to eat well. Coming to FoodCycle has really helped with that. My kids really look forward to it. It's something that they love, and they know that they're going to be doing every Wednesday. It's a bit of a routine now for us, so it's nice.

The staff and volunteers are so friendly, they are always so welcoming, they always make sure you're OK, they offer you a hot drink when you come in. It's a nice, pleasant experience to want to keep coming back to."

Meet our guests



Younis

Younis is a regular guest at all three of FoodCycle's community meals in Wales. He first attended a meal in 2021 and has become a self-proclaimed food critic, scoring each dish out of ten and he's always encouraging others to come along to the meals.

"The first time I went to FoodCycle Newport, I had the soup, and wow, it was a 10 out of 10! Honestly, you'd pay £15 for something like that at a restaurant. I knew straight away this was something special.

Since then, I've been encouraging people to join. FoodCycle brings people together from all backgrounds: homeless, elderly, working, or struggling with mental health. Everyone's welcome, and the volunteers treat you with so much kindness. It's that community feeling that makes it such a special place.

I don't have a fridge, so eating fresh food is a real challenge for me. FoodCycle has helped me eat healthily every week, which I wouldn't have been able to do otherwise. With food prices going up, it's been a lifeline for my budget too."

Julie

Julie from Sutton-in-Ashfield has been coming to her local FoodCycle meal since it opened in 2022. Following a knee replacement and a cancer diagnosis she was unable to continue working and she now relies on FoodCycle and a local foodbank to provide most of her weekly food.

"I've been coming for a couple of years now. Somebody mentioned it to me and I thought I can't go there, I'm not homeless, I've got my own house. But they said anyone can go, and so I went and it was good.

It's just nice to look forward to having something to eat with other people, it's a hot meal I don't have to cook or eat on my own. It's good for your mental health because it's a place where you can meet people and have a nice meal too. It's like going out. I've met some good friends there."



91% have met people from different backgrounds

83% feel happier after attending a FoodCycle meal

78% feel less lonely

73% say that eating at FoodCycle makes them feel like they are making a positive impact on the environment

76% eat more fruit and vegetables

"Since my husband passed away I feel very lonely. Thanks to FoodCycle I have more contact with other people and can eat meal with others and not alone."

"FoodCycle is an amazing charity. They have introduced me to foods I haven't tried before and have given me the lots of fruit and vegetables. I eat very well. Thanks again for looking after me."

"FoodCycle is a safe place to go and enjoy warmth and healthy food in a non-judgemental environment."

Meet our volunteers

Joan

Joan has been volunteering at FoodCycle Breckon Hill in Middlesbrough for three years and has served almost 400 volunteering hours. A friendly, caring and welcoming volunteer, Joan is described as the 'life and soul' of the project and is lovingly referred to as 'Nan' by the team.

“I was there from day one at FoodCycle Breckon Hill. All the volunteers, from those in the kitchen, to the hosting team and the team leaders, they’re all absolute treasures.

It's great to know you are helping to stop this food going to landfill. If we weren't cooking a meal with it, that would all go to waste. When you've got people who might be hungry or lonely, or have problems with addiction or homelessness, it's just so nice to see that it's going to feed people.

I think it makes a great deal of difference to the people who come. We have a lot of the same people who come nearly all the time, so we get to know them and their families. Sometimes it maybe the best meal they have in the week.

I'm 82 now and volunteering helps keep my mind active, I get a great deal of satisfaction doing it and it's keeping me young."

**Asli**

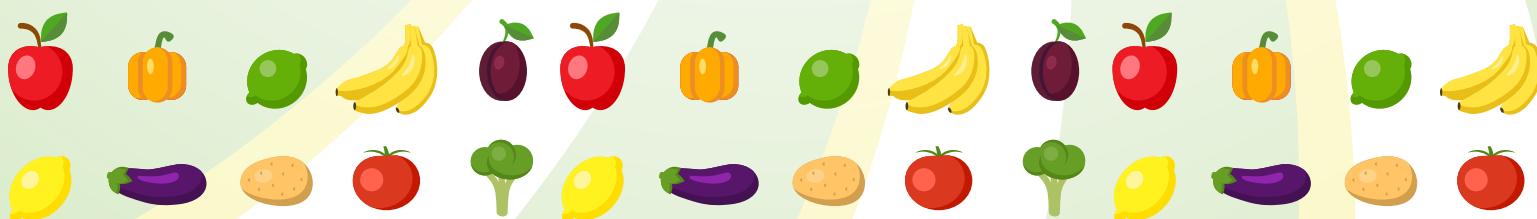
Asli, a teacher at Ark Globe Academy was really excited when she heard that FoodCycle was coming to her school.

“Ever since I first heard of it, I’ve been obsessed with FoodCycle! I just love the idea that we can make food out of what’s given to us, and share it with the community.

There is real struggle in this area and parents openly do tell us about it. When this project came along there were so many families who were interested.

You can see the families that are coming consistently every week, and we do have children that struggle eating at home, because of the cost of living crisis. But when they're here, they're just so happy that they get to eat hot meals and experience new foods.

It's so emotional. That these children have never tried some foods is really shocking to me. I feel so proud and so happy that I'm part of this, so we can give them the opportunity to try new foods."





Chandana and Dan

Food has a magical way of bringing people together, and for FoodCycle volunteers Dan and Chandana, what started as a shared passion for cooking turned into something even more special.

The couple first met while volunteering at FoodCycle Thornton Heath. Dan was particularly impressed when Chandana effortlessly whipped up a five-spiced parsnip dish without a recipe. Inspired by her skills, he asked her out for a coffee. One date led to another, and now they're planning their wedding.

Dan says "I've never been interested in dating apps and whilst I wasn't actively using volunteering to meet someone, it had crossed my mind that I could meet someone. Being around people who have similar interests, you'd hope that might happen."

The kitchen has become a huge part of their relationship. "At FoodCycle, you have to work as a team and cook to a deadline. That's really helped us when we're making meals for friends and family." Chandana says.



Regional volunteers of the year

In 2024, we teamed up with The Marsh Charitable Trust for the first time to recognise our incredible volunteers. We received over 80 nominations which were then shortlisted to 12 regional winners.

The 2024 winners are:

Chris Sim (North & West London)

Christina Raeuber (Yorkshire & The Humber)

Daniel Priestly (Wales)

Erica Thompson (North West)

Jason Ferguson (East Midlands)

Joan Graves (North East)

Joe Ward (East of England)

Katherine Kilfedder (East London)

Lucy Pike (South East)

Marie Mardenborough (West Midlands)

Sam Bellas (South London)

Scott Shepherd (South West)



A year of celebrations

Volunteers, supporters and employees came together to mark 15 years of FoodCycle community meals.



FoodCycle's founder Kelvin Chung visited the community meal in Islington, London, along with his family. He got stuck in, helping in the kitchen as well as enjoying a delicious meal and conversation with guests.



FoodCycle employees were pitted against each other to see who could raise the most in 15 days. Initiatives included car washing, craft making, cake baking and a live online cooking demonstration.



The celebrations continued at our **regional volunteer days** held in London, Manchester, Birmingham and Bristol. Alongside a day of skill sharing, a delicious lunch and meeting fellow volunteers, the teams were also treated to a big birthday quiz and cake.



Many of the **community meals** marked the occasion with special activities, including birthday themed meals, quiz's and raffles. ProCook's food expert and Great British Bake Off star helped by baking a showstopper cake that was shared with 70 guests and volunteers at FoodCycle Luton.



We also teamed up with sandwich supremo, Max Halley who was not only given the honorary title of FoodCycle's **Chief Sandwich Officer** but also created a limited edition sandwich, sold in his London restaurant.



Our supporters

Danone UK & Ireland

FoodCycle's partnership with Danone went from strength to strength. As well as providing a financial donation, they have also supported special projects such as funding the 'Your Place at the Table' report, holding a 'Data for Good Day' to analyse our guest survey results and treating FoodCycle volunteers to a day out at Wimbledon. Employees have really embraced the partnership with many of them signing up to volunteer at FoodCycle's community meals, as well as taking part in a range of fundraising activities including the London Landmarks Half Marathon and festive challenges.



Quorn Foods

It was another busy year for FoodCycle's partnership with Quorn Foods. Alongside financial support, the company donated Quorn products and vouchers to be used at FoodCycle community meals. Employees regularly volunteer at Projects and we even welcomed their Executive team to our meal at Leeds Seacroft.

Just Eat

Just Eat employees continued their support for FoodCycle through volunteering and fundraising, this included a team completing a 137 mile cycle challenge between their London and Bristol offices. Just Eat couriers also stepped in to collect surplus food from local suppliers and deliver these to FoodCycle Projects in the North East during December.



Compass Group

The Compass Group Foundation continued to provide funding to support volunteer training and development as well as hosting and supporting some of our volunteer celebration events. Employees have been volunteering at FoodCycle's community meals and their chefs hosted an evening of cooking demonstrations and workshops for Project Leaders in the West Midlands.

Bel UK

Bel UK selected FoodCycle as their charity partner for a second year in 2024. As well as financial support, the company's brand, Boursin, supported by opening their 'Care-staurant', a festive pop-up dining experience with celebrity chef, Jon Watts.



ProCook

Having selected FoodCycle as their Charity of the Year, ProCook have shown their support by volunteering, fundraising and introducing checkout donations in store.

Calastone

Calastone continued their support by taking part in several Food Invention Challenges, raising funds as well as sponsoring our World Food Day Dinner.



Other corporate support:

FoodCycle won the \$75,000 top prize in Janus Henderson Investors' Charity Challenge, thanks to employee and FoodCycle Project Leader Bruno Bachelez. Fortem Capital supported through its Charity Flight Night darts event, while Pen Underwriting and Protiviti, both charity partners, raised funds. Seep donated eco-cleaning tools nationwide, and Copper Chimney restaurant encouraged customer donations, matched by the Mithu Chanrai Homeless Project.



World Food Day dinner

We held a wonderful dinner at the exclusive Italian Embassy to mark World Food Day in October, with an exquisite menu created by FoodCycle patron, Danilo Cortellini and his team. With a silent auction hosted by food broadcaster, Nigel Barden, the evening was attended by supporters and corporate partners, raising over £24,000.

Community fundraising

The FoodCycle Finsbury Park Project Leader team teamed up with renowned chef Dina Macki to host a Middle Eastern Feast fundraising dinner at the Project in September, raising over £2,000.



Ashliegh Lovett, a Project Leader at FoodCycle Salford, was a fundraising whizz, organising a delicious afternoon tea, quizzes and more, raising a fabulous £3,000.

Christmas saw volunteers collecting donations at London Paddington and Manchester Picadilly railway stations, whilst the FoodCycle Bath team held a stall at the Bath Christmas Market which raised over £660 from sales of their festive gingerbread people and lucky dip.



Challenge events

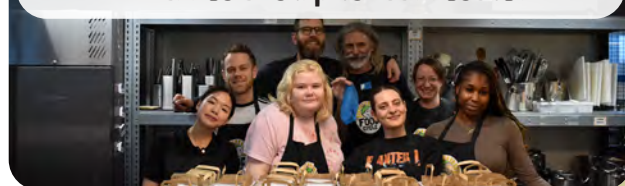
Volunteers, supporters and corporate partners took on a series of physical challenges including runs, swims and cycles, with the London Landmarks Half Marathon, Ride London, Hackney Half and Manchester Marathon continuing to be popular choices.



Food Invention Challenges

Our unique team-building activity gives companies the opportunity to spend a morning or afternoon turning surplus food into three-course meals which are then donated to local community organisations. In 2024, across our London and Birmingham venues, we had 31 companies take part, including Goldman Sachs, Wild Cosmetics and Norton Rose Fulbright and we also launched our first festive themed sessions.

470 participants
1,100 three-course meals cooked
1.5 tonnes of surplus food rescued



FoodCycle shop

2024 saw the launch of our first ever merchandise line which includes reusable produce bags, caps, tea towels and tote bags.

Some of the merchandise features designs that have been generously donated to FoodCycle by the illustrators Tess Smith-Roberts, Rosie Pink and Ruby Taylor. More items and designs will be added as the range grows, prices start from just £4.50.



[See the shop](#)

Sustainable Development Goals

FoodCycle's community meals are delivering against six of The United Nations' Sustainable Development Goals (SDGs), a set of 17 goals created to help end poverty, protect the planet and ensure prosperity for all.



No Poverty

End poverty in all its forms everywhere



Zero Hunger

End hunger, achieve food security and improved nutrition and promote sustainable agriculture



Good Health and Well-being

Ensure healthy lives and promote well-being for all at all ages everywhere



Reduced Inequalities

End poverty in all its forms everywhere



Responsible Consumption and Production

Ensure sustainable consumption and production patterns

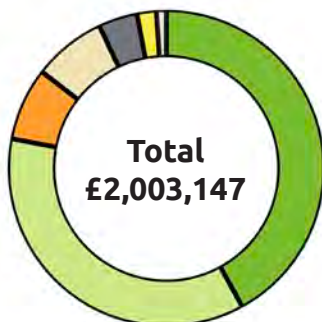


Climate Action

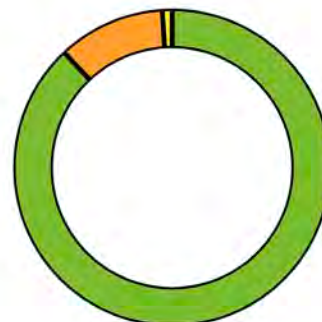
Take urgent action to combat climate change and its impacts

Income

- 42%** Grants
- 46%** Corporate
- 7.5%** Trading
- 7.5%** Individual Giving
- 4%** Gift in Kind
- 2%** Other
- 1%** Community



Where your money goes



- 88%** Charitable Activities
- 11%** Fundraising
- 1%** Governance

Vision

To make food poverty, loneliness and food waste a thing of the past for every community.

Mission

Week in, week out, we nourish the hungry and lonely in our communities with delicious meals and great conversation, using food which would otherwise go to waste.

Aims



Connect communities



Support mental health, wellbeing and reduce loneliness



Nourish the hungry



Promote sustainability



Inspire change



What's next?

As we enter 2025, we are embarking on the roll out of our next three-year strategy. After a long period of rapid growth we now shift our focus to ensure that we are deepening our impact, doing more to meet our guests' needs and creating a sustainable future.

FoodCycle's strategic goals 2025–2027

Be recognised as leaders in community dining

We'll do this by delivering our meals to the highest standards, sharing stories from our guests and volunteers as well as reporting on and highlighting how community dining creates a positive impact on both people and planet.

Strengthen our sustainability

Reduce our environmental impact through the promotion of sustainable diets and improved operational practices, as well as building diverse funding streams to support all our services.

Focus on people-centred growth

Setting up steering groups and listening sessions to understand our guests' and volunteers' needs so that we can deepen support and impact, expand services into new areas.

Support more families and children

Expanding the school programme into new regions and continuing to support the children and families at our existing community meals.

Get involved!

Volunteer

FoodCycle's community meals wouldn't run without our amazing volunteers, get in on the action and sign up to cook, host or help collect surplus food.

[Sign Up](#)



Corporate support

Whether you're a big or small organisation, we'd love to see how we could work together, from awareness campaigns, corporate volunteering, cause related marketing, taking part in a Food Invention Challenge or pro-bono skills support - we've got plenty of ideas to help you support communities across the UK.

[Find out more](#)



Fundraise

There are loads of ways you can fundraise, from hosting dinner parties and picnics to running a marathon or swimming the channel. Arranging an event is fun and easy and we're here to support you.

[Find out more](#)



Events



The Big Give

April, June and December



The Big Lunch

June



World Food Day

October



Thank you

With many thanks to all our supporters during 2024, including:

Corporates

Bel UK, Calastone, Compass Group, Copper Chimney, Danone UK & Ireland, Fortem Capital, Hotpoint, Janus Henderson Global Investors, Just Eat, ProCook, Quorn Foods, Utilita Giving.

Trusts and Foundations

Acts20:35, Adint Charitable Trust, The City Bridge Trust, The Dulverton Trust, The Evan Cornish Foundation, The Eveson Trust, The Fishmongers Company, Garfield Weston Foundation, Hodge Foundation, Julia and Hans Rausing Trust, Moondance Foundation, Newby Trust, Rothschild Foundation, Sir James Knott Trust, Sutton Coldfield Charitable Trust, UK Government's Community Organisations Cost of Living Fund delivered by The National Lottery Community Fund, Zurich Community Trust.

Food Suppliers

Aldi, Asda, Better Food, Booker Wholesale, Birmingham Wholesale Market, City Harvest, Co-op, DONs, Exeter Food Action, GAIL's, Lidl, Makro, M&S, Morrisons, Oddbox, Riverford Organic Farmers, Sainsbury's, Tesco, The Big Difference, The Bread and Butter Thing, The Felix Project, Waitrose and all our local independent retailers.

And a special thank you to all the other amazing companies, trusts, individuals, independent shops, restaurants, chefs and organisations across the country who have either made a donation, donated food or staff time – there are just too many of you to fit on to the page.

FoodCycle are also a part of, or working closely with, the following networks and membership organisations - Eating Better, Future Food Movement, UK Food and Drink Pact, WRAP and the XCESS group.

NOURISHING COMMUNITIES WITH FOOD AND CONVERSATION



 /foodcycle

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in foodcycle

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www.foodcycle.org.uk

FoodCycle is a company limited by guarantee (number 7101349)
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New Covent Garden Market, London, SW8 5EL

