

Felix

## A MESSAGE FROM OUR

FOUNDER

WE ARE EXCITED
TO SEE HOW THIS
RIGOROUS APPROACH
IS ABLE TO GUIDE OUR
DECISION MAKING
IN THE YEARS AHEAD.





Justin Byam Shaw OBE Founder and Trustee of The Felix Project We have made real progress with our impact measurement this year, charting both the sharply increasing demand for food support in London and how The Felix Project has responded to this evolving crisis. We are excited to see how this rigorous approach is able to guide our decision making in the years ahead.

I have noticed how much more we have been able to do by collaborating with other organisations. In February we welcomed His Majesty the King to our Poplar depot to celebrate a joint project distributing over 800 fridges and freezers to community organisations across the UK. Since the summer, we have been working with the Greater London Authority and the Mayor's Fund for London to deliver an additional 6.9m meals to children across London.

Too often, charity reports get bogged down in technical definitions and language designed to soften the harsh realities of real-world suffering.

I hope you don't mind me reminding you that the phrase 'Food Insecure' includes the thousands of people sleeping rough in London tonight, for whom a hot meal, prepared in our Poplar Kitchen and served in a drop-in centre or night shelter, could be critical.

It includes mothers and fathers across the capital forced to choose whether they or their child should go to bed hungry; children asked to learn on empty stomachs; and adults unable to focus on tackling their mounting debts because they need instead to concentrate on where their next meal will come from. Felix is there to help all these people and more.

Meanwhile 'Food Surplus' includes, for example, thousands of tonnes of UK-grown fruit and vegetables rotting in landfill, where they produce methane, one of the most potent greenhouse gasses.

We are proud to be a leading partner in the Coronation Food Project, and grateful to have a monarch who agrees that countering one urgent problem (food insecurity) by addressing another (food waste) creates an outcome which really does work at scale.

## A MESSAGE FROM OUR

CEO

WE STILL HAVE A GREAT
DEAL TO DO TO CONTINUE
PROGRESS TOWARDS
OUR VISION OF A LONDON
WHERE NO GOOD FOOD
IS WASTED AND NO
ONE GOES HUNGRY.



Charlotte Hill

Charlotte Hill OBE CEO of The Felix Project As we leave 2023 behind us, it's time to look to the future and think about the role The Felix Project will play next. We know we still have a great deal to do to continue progress towards our vision of a London where no good food is wasted and no one goes hungry.

This year will see us build our new strategic plan for 2025 onwards. We will be working with colleagues, volunteers and partners to consider our goals and objectives and what our role is in achieving them. We cannot achieve our vision alone. Embedded in any future plans will be a partnership approach of working alongside others for collective impact.

We are a young organisation but we have amazing connections to hundreds of grassroots community organisations across London, delivering profound social impact and addressing some of society's most pressing needs. We have built a brand and have a reach and influence that we must now use to help achieve our mission.

I also believe we have a responsibility to use research and data to maximise the use of the incredible infrastructure we have built – our four depots, fleet of 45 vehicles and Felix's Kitchen. This is why we will continue to innovate this coming year. We will be piloting a Multibank programme that will see us rescuing other surplus items (such as bedding, toiletries and hygiene products), adding value alongside our food.

2024 will see a move for our south London depot to a new site, which will be a flagship for the Coronation Food Project. And, of course, our focus on health and safety, data security, the highest food hygiene standards, and ensuring Felix is the very best place to work and volunteer will continue.

So, as ever, lots done but lots more to do. And we can't do any of it without you. Thank you for continuing to be on this journey with us.

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# IMPACT JOURNEY

Understanding the difference that The Felix Project makes is vital if we are to evaluate the progress made towards our vision for a London where no good food is wasted and no one goes hungry. Ensuring that we understand and track the impact of our work was identified as a key priority in 2021. Since then, we have created our Theory of Change and have developed an Impact Strategy and Research & Evaluation Policy, as well as an Impact Dashboard which will help us monitor our impact against key indicators in real time.

As part of our Impact Strategy, we have worked on several evaluations, to help better understand the impact of our work. We have:

- Conducted in-depth interviews with the community organisations we serve, with most interviewees commenting that our food provision is 'both more varied and of a higher quality overall than that provided elsewhere'
- Evaluated our Felix Food Fight programme, finding that 88% of schools are able to build stronger relationships with families as a result of receiving Felix food
- Evaluated our pilot Kitchen Employability
   Scheme, noting its 'very high success rate',
   whilst also making recommendations for future development
- Carried out research into the surplus food supply landscape, reaching the conclusion that suppliers value the environmental and social impact of our work equally.

We have also carried out our **first extensive survey of community organisations**, which revealed many new insights, including that:

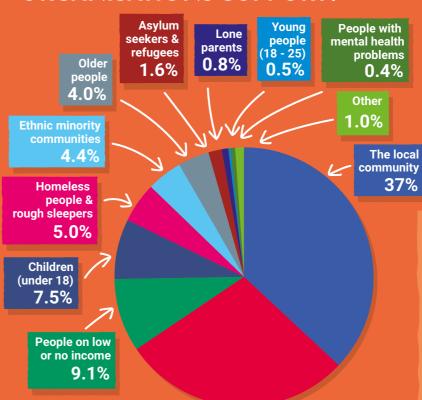
- 53% of our community organisations have seen an increase in people in full-time employment seeking food support
- **89%** are expecting **demand for food** to continue to **rise in the next 12 months.**

In answer to our internal survey, **76% of staff** said working at Felix has led them to **change their behaviours** around food waste issues.

Together, these findings have helped us evaluate the impact we are having on the dual problems of food waste and food insecurity in London.

We are excited to share our learnings with you and hope to take you with us on the next step of our impact journey.

## WHO DO OUR COMMUNITY ORGANISATIONS SUPPORT?



85% OF COMMUNITY ORGANISATIONS SAY RECEIVING FOOD FROM FELIX ENABLES THEM TO MAKE MORE OF A DIFFERENCE IN THEIR COMMUNITY





Carbon footprint
of rescued
food = 20,000
return flights
to NYC

**Families with** 

children

28.6%

50% OF FOOD IS DELIVERED TO COMMUNITY ORGANISATIONS IN THE TOP 1/5 MOST DEPRIVED NEIGHBOURHOODS

## OUR THEORY OF CHANGE

## Felix

#### Inputs

- Suppliers & Surplus Food
- Volunteers
- Staff & Trustees
- Depots & Vans
- Kitchen & Equipment
- **Community Organisations**
- Income & In-kind Support
- Equipment & Technology
- Knowledge & Expertise
- Culture & Values
- **Brand & Reputation**
- **Networks Around London**

NEED: Community organisations (COs) across London need more food to support vulnerable communities

#### **Activities**

#### Food Rescue

- Food Preparation **Distribution**
- Education Wider Influence

- Acquire food from suppliers
- Engage with new suppliers
- Manage existing partnerships
- Ensure food safety compliance
- Sort and store incoming food
- Prepare Felix's Kitchen Meals
- Deliver food via:
  - chiller vans
  - electric vehicles
- walking and cycling
- Manage CO relationships
- Manage fleet and depots
- Communicate extent of food waste and insecurity • Educate children in schools Involve volunteers through
- Engage partners to create change

first-hand experience

MISSION: Rescue good food from becoming waste and divert it to people most in need

VISION:

A London where no good food is wasted, and no one goes hungry

#### **Outputs**

- Weight of food rescued (tonnes)
- Total value of food rescued Number of active suppliers
- Food delivered (meal equivalents)
- Kitchen meals cooked and delivered
- Estimated value to each CO
- Number of active COs
- Number of active schools
- Volunteers:
- total number
- of which Group Volunteers
- hours volunteered
- Number of schools delivering sessions

#### Outcomes

- Higher % of edible food rescued
- Less greenhouse gas (GHG) embedded in wasted food
- Less GHG emitted from landfill
- Higher quality, healthier and more varied food delivered
- COs engage more individuals and make more difference in communities
- COs make greater savings
- More food delivered to most deprived areas

Increased awareness among:

staff

COs

volunteers

suppliers

#### **Long-term Impact**

The negative effects of food waste on the environment are reduced

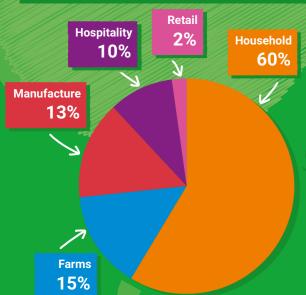
Community Organisations are better able to support vulnerable communities

Society is more waste and food insecurity

willing to address issues around food

### LONDON'S FOOD WASTE PROBLEM

FOOD WASTE BY SECTOR'



THE UK WASTES 10.7 MILLION **TONNES** 

OF FOOD A YEAR<sup>2</sup> - ENOUGH TO FILL WEMBLEY STADIUM 10 TIMES

WASTED FOOD ACCOUNTS FOR 8-OF ALL GREENHOUSE **GAS EMISSIONS**<sup>3</sup>

FOOD WASTE IS REDISTRIBUTED

**INEDIBLE EDIBLE** REDISTRIBUTED

### **LONDON'S** FOOD INSECURITY **PROBLEM**

100,000 LONDON FAMILIES HAVE LESS THAN £3 A DAY TO SPEND ON FOOD

PROPORTION OF **CHILDREN** WHO HAVE **EXPERIENCED FOOD INSECURITY** IN THE LAST MONTH<sup>6</sup>

25% 40% LONDON UK

THE COST OF LIVING IN LONDON HAS GONE

LAST THREE YEARS

#### ETHNIC MINORITY **HOUSEHOLDS**<sup>8</sup>

ARE **TWICE** AS LIKELY TO EXPERIENCE

## PEOPLE WITH

ARE **FIVE TIMES** AS LIKELY TO EXPERIENCE

FOOD INSECURITY

# FOOD RESCUE

Folix

Felix is agile and can turn things around quickly. There's someone in every area of the business that can help us.

Abbie Mines
Sustainability Manager
Ocado Retail

We like what you're doing and what you're trying to achieve. And if we can assist and help, it makes us feel a lot better about what we're doing! I like the feel of the people that I've met and dealt with. It seems like one big happy family.

Keith Ward Chairman, Western International Market Tenants' Association

2023 brought exciting opportunities for us to rescue surplus food from new sources. Since July, we've had a base at Western International Market, a major wholesale market near Heathrow, where we have been sorting and redistributing fresh produce every morning. The market has risen rapidly to become one of our biggest suppliers in only five months. Harvest time found us at H.E. Hall & Son's farm in Kent, where teams of volunteers worked to pick surplus apples, pears and plums, totalling an incredible 100 tonnes, 30 tonnes of which has been turned into juice.

Elsewhere, the distribution of over 800 fridges and freezers as part of The Freezer Project supported by His Majesty The King has enabled us to increase volumes by extending the life of rescued food, particularly when faced with seasonal gluts.

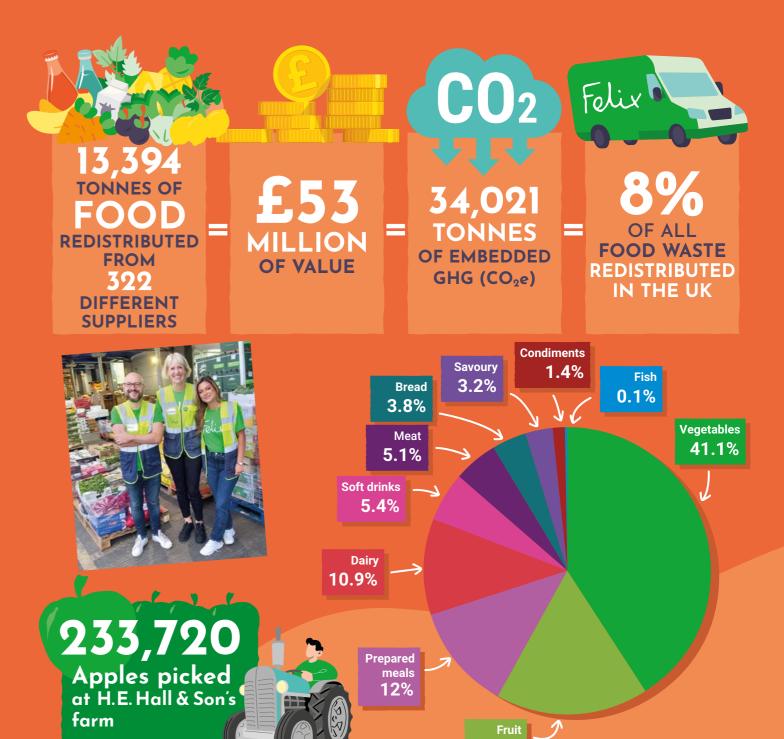
We would like to thank all of our food supply partners who have contributed to such an impactful year, including FareShare UK.

Your level of organisation is frankly far in excess of anything I've seen anywhere else.
The efficiency of everybody at every stage of this as we've gone through the production cycle has been brilliant.

Peter Hall Farm Owner, H.E. Hall & Son

YOUR SURPLUS CAN FEED LONDON SIGN UP AS A SUPPLIER





### FOOD PREPARATION AND DISTRIBUTION KITCHEN COMMUNITY ENGAGEMENT

We began this year with one mission in mind: to increase the number of meals we could send out, in order to meet ever-increasing demand. We are proud to be producing more meals than ever before, regularly breaking our own records. In March, we made over 5,000 meals in a day for the first time and in October we set a new monthly record, producing 103,620 meals.

The year's highlights have included celebrating our second anniversary, being broadcast on the BBC twice, and catering for Felix events from the Santa Stair Climb to volunteer parties. In November, we underwent a refurbishment project, leaving us ready to hit the ground running in 2024. Watch this space!

2023 has been another busy year for the Community Engagement Team. As well as continuing to work with over a thousand community organisations across all 32 boroughs, we have expanded our Felix Food Fight programme, which now provides food to over 170 schools.

The year started with us offering over 800 fridges and freezers to our network as well as to others across the UK. In April, funded by the Mayor of London, we stepped up our delivery of meals to vulnerable families during the school holidays and expanded our weekend operations. During the summer school holidays alone we delivered over 3.6 million meals to children and families across London.

In October, we carried out our first in-depth survey of our community organisations, which has given us unprecedented insight into both the impact Felix food has for our network and the challenges they face. In the last year, 90% of our community organisations have seen increased demand for food, with more than half reporting they have seen more people in full-time employment seeking food support. It's clear that our work is more needed than ever.

In 2024, we are looking forward to further expanding our provision to families and children, as well as supporting the incredibly diverse grassroots community organisations that provide a vital lifeline for so many Londoners.

Thanks to the quality and volume of food, we are now able to provide consistent weekly assistance to over 1,000 people. Your steadfast support has enabled us to divert the majority of our spending into our wider services. Thank you for helping us to transform so many lives, and for enabling an ever-increasing number of people to move beyond the need for emergency food support. **Lewisham Donation Hub** 



Our school community relies on the food that Felix supplies. It's also a way of engaging with our families and giving us an opportunity to identify some families that may need further support. It's bringing our school community together.

**Woodside Primary School** 

You get lots of good, healthy stuff like fruit and vegetables and then other things too. It's not always enough to make lots of meals but it helps and it means I have to buy less from the shops. I am very grateful for Felix's help and thank God it's here when I need it.

> Abby, guest at St Stephen's Pantry HLP



9 OUT OF 10 ARE ABLE TO **ENGAGE MORE INDIVIDUALS AS** A RESULT OF RECEIVING FOOD

AVERAGE SAVING OF £349 PER WEEK, WHICH CAN BE SPENT ON IMPROVING SERVICES

OUR IMPACT ON COMMUNITY

**ORGANISATIONS** 





84% of organisations use 90% OR MORE OF THE FOOD

> mul 1111

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75% OF PARENTS SAY RECEIVING **FELIX FOOD GIVES THEIR FAMILY** A HEALTHIER AND MORE **VARIED DIET** 





# EDUCATION AND WIDER INFLUENCE

Receiving food from
The Felix Project helps
us to highlight
environmental issues.
The Margins Project



As London's largest food redistribution charity, The Felix Project uses its influence to connect people, share ideas, champion best practices and raise awareness of the dual issues of food waste and food poverty.

In media appearances, we have highlighted how the cost-of-living crisis is affecting hundreds of thousands of Londoners, at the same time that we're throwing away 10.7 million tonnes of food as a country each year, with huge environmental consequences. We advocate for sustainable and dignified forms of food aid like pantries, co-ops, and affordable food clubs. Beyond this, we collaborate with housing associations and other charities to support marginalised groups like the homeless, refugees, and ethnic minority communities.

#### CORPORATE CARBON FOOTPRINT

Since 2021 The Felix Project has been measuring its carbon footprint. We have looked at emissions from both incoming and outgoing deliveries, as well as measuring our utilities, emissions from commuting, purchased goods and more.

After two years of benchmarking, we are now working across the departments to see how we can reduce our negative environmental impact. We are at the start of this journey but are working hard to manage our emissions and are proud of our progress in this area.



WORKING WITH FELIX HAS MADE ME MORE AWARE OF THE ENVIRONMENTAL IMPACTS OF FOOD WASTE

91% 75% SCHOOLS HAVE DOWNLOADER EDUCATIONAL RESOURCES FOR CLASSROOM SESSIONS



Staff

Suppliers

Community organisations

Charlotte used her appearance on Newsnight to highlight the extent of food insecurity in London, saying, "Key workers are telling us they're having to skip meals to feed their children".

1.

# VOLUNTEERING

May and June were tricky with my chemotherapy treatment but I got back on my feet in July and did four days' volunteering in Poplar. I enjoyed the whole experience of being a Warehouse Assistant and Co-driver, and met some fantastic people - both employees and volunteers. I really felt and saw the benefit of what we were doing.

Thank you so much for allowing us to help on the day! The staff at Poplar were so friendly and accommodating and it was great to understand the cause and work with other volunteers.

**ITV Plc** 

We welcome all Londoners to volunteer their time with Felix. Whatever your background or situation, there is always a place for you here!

From picking fruit to packing crates, driving vans to deliveries by bike, volunteers are the lifeblood of our operations. This year, 15,000 different people volunteered with us, including 9,000 group volunteers from 289 organisations – a testament to the many brilliant organisations across London who are serious about giving back.

There are now more different ways than ever before to volunteer with Felix, including more opportunities to volunteer in the evenings and at weekends. We have recently launched a new Green Scheme in Canary Wharf, where volunteers can complete simple A-to-B routes by foot or by bike, helping to deliver over 1,000 meals every week.

We offer all volunteers:

- Flexible shifts with no minimum commitment
- Training and support from our team of volunteer managers, and socials to say thank you!

to make even more improvements so

that more volunteers get the best possible

experience helping us at The Felix Project.

Unique experiences of large-scale food production and commercial kitchens.





# 15,000 VOLUNTEERS GIVING OVER 150,000 HOURS OF THEIR TIME

It was such an eye-opening afternoon and really gave us a first-hand insight into the scale of food waste and food poverty in London, and how vital your work is. It was also the most immediate sense of value many of us have had in volunteering, knowing the deliveries and meals we prepared will be used within 24 hours. Tideway



AVERAGE GROUP VOLUNTEER EXPERIENCE RATING



Andy

## REVIEW OF 2023 PHOTOS OF EVENTS

THROUGHOUT THE YEAR

















in charities softball cup



Volunteers at H.E. Hall & Son's Farm

### **SEPTEMBER**





Team Felix at Santa Stair Climb

### OCTOBER



**DECEMBER** 



## JOIN US IN THE FIGHT AGAINST FOOD WASTE AND HUNGER

**DONATE HERE** 













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