



edinburgh
FOOD
SOCIAL

IMPACT
REPORT

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Index

- 2. a message from our chair
- 3. our values
- 4. a year in numbers
- 5. our three-course year
- 6. our changing landscape
- 8. the good food apprenticeship
- 10. our team
- 11. our community
- 13. what's on the menu for 2021
- 14. how to support us
- 16. contact us



A MESSAGE FROM OUR CHAIR

This year has been a huge challenge, with unprecedented difficulties for many people on every level - from job security and financial issues to loneliness and isolation. There is more need than ever within our communities to provide ways to tackle the rise in food poverty.

In response to this, we co-founded Food for Good, providing individuals and communities with ready-to-heat food and distributing meals through the first few months of the pandemic. We also began the first full year of our flagship Good Food Apprenticeship - an employability programme enabling young people to create a long term career for themselves in the food industry.

Next year, we will build on both of these initiatives as well as involving the young people we work with in planning our path to tackling food issues in Scotland.

We will begin a pilot program looking at an integrated approach to food education in schools. A new chair will also be joining the EFS board in January, guiding us into an exciting new chapter of our work.

We'd like to say a heartfelt thank you for your support this year and we look forward to updating you on our activities in 2021.

Eleanor Cunningham

Founding Director



OUR VALUES

enhancing lives
and improving
health through
learning about
food

building confidence
by giving people the
skills and resources
to provide for
themselves and their
families

inspiring young
people and offering
a supported and
respected path into
the food industry

nourishing people by
providing easier
access to sources of
good food and
creating a food culture
that supports those
who live in Scotland

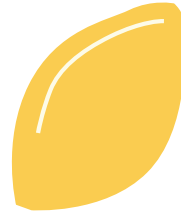




A YEAR IN NUMBERS

27

organisations
and charities we
worked with



6

local
farms
Supported

53

amazing volunteers
donated over

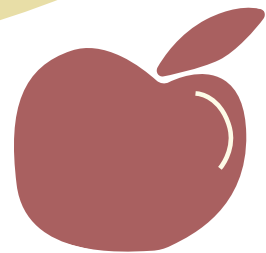
8,500
hours

65,000

meals cooked and distributed
over lock-down

4

local
schools
engaged



3,500

community members
received our meals

over

50

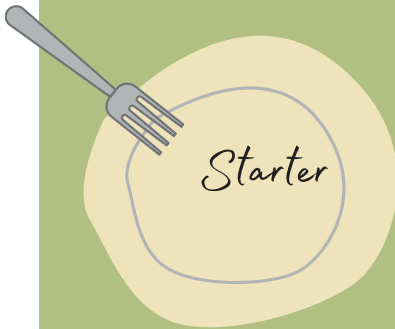
young
people
were
taught
about
food



4

evening
classes and
social
suppers

OUR THREE-COURSE YEAR



In the beginning of 2020 we piloted our 'Good Food Apprenticeship'.

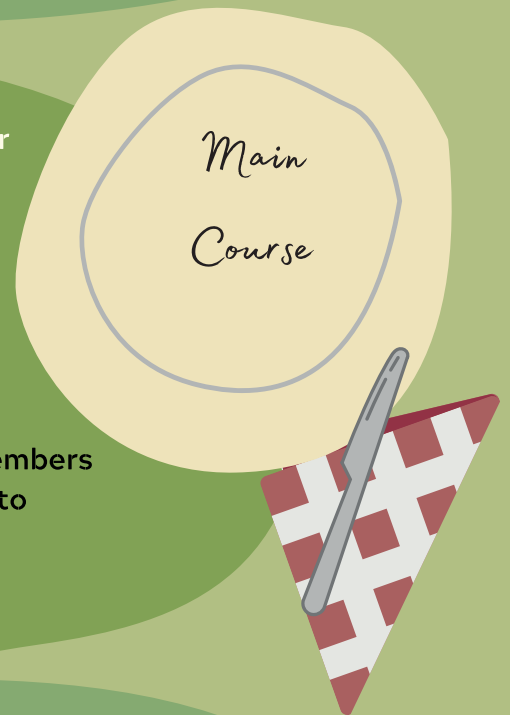
We led a number of cooking workshops, evening masterclasses and social dinners with local suppliers and prominent figures from the food scene.

We also engaged local communities and schools with our 'Food Truck Project'.

When lock-down started in March we founded the 'Food For Good' coalition along with Nourish, Nourishing change, Edinburgh Food Festival and Slow Food Scotland.

Unable to host our events, we repurposed our operation and made connections with local restaurants and other hospitality businesses to provide our community with nourishing, heat at home meals.

We reached a milestone of 65,000 meals distributed to 3,500 members of the community. Once the demand for our service started to diminish, we concentrated our efforts on setting up our new kitchen hub in Castelbrae.



Autumn brought a new start to our apprenticeship.

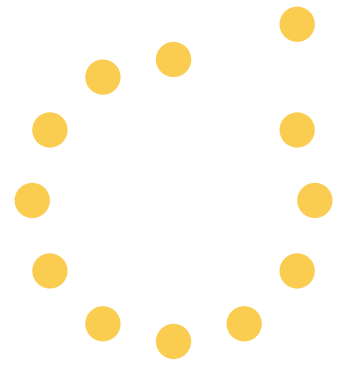
We provided catering for the NHS Scotland and other key organisations that have been serving our community throughout the year.

We have also been proud to showcase and share the fruits of our hard work by selling our homemade products on our website.

The last month of the year we devoted to once again provide our community with nutritious, local food, with 7,500 Christmas meals, cooked by our tutors, students and volunteers.



OUR CHANGING LANDSCAPE: food, coronavirus, and Brexit



Prior to the coronavirus pandemic, a shortage of skilled chefs was a crisis that many people involved in the food and drink sector were engaged with. Many experienced workers had already left the UK, fueled by the uncertain climate ahead of Brexit.

This caused an unsustainable career progression within kitchens, meaning that young inexperienced chefs were running businesses before they were capable of doing so, and contributing to the perception of the food industry as somewhere that people were overworked and underpaid.

Although these issues may not have been solved, they have certainly been superseded by coronavirus, which has undoubtedly changed the face of hospitality for many years to come. This year we have experienced a shortage of jobs in our industry due to both the risks associated to socialising and government restrictions. As a result, many food and drink businesses have not survived its challenges.

However, it has never been more important to educate young people with the skills and knowledge that we share on the Good Food Apprenticeship. Many of the young people that we work with are growing up in a climate of huge uncertainty, with concerns around the political and environmental landscapes. The job market is fast-changing, school leaving dates come around all too quickly and the coronavirus crisis has already had a huge impact on the mental well-being of young people with very few adults or young people able to predict what might face us in either the short, medium or long term future.



During coronavirus, the food landscape has also changed in terms of production and sourcing. Farm shops that once struggled now enjoy lengthy waiting lists and local businesses deliver local food to local people.



Naturally this is a change that many people were keen to see and it has the potential to be one positive of this crisis. Our Good Food Apprenticeship encourages students to slow down and to consider where food comes from, how it is made and how to prepare ingredients with care and respect. Things that we once took for granted (milk, eggs, flour) are explored in detail with stories shared, production methods explored and recipes followed.

This connection has always been vital to us and now, faced with a public who are acutely aware of the fragility of the food system after the pandemic as well as local food systems showing new strength, there has never been a better time to share our passion with our future food professionals. With our commitment to young people and communities as well as local, seasonal food, Edinburgh Food Social worked quickly to establish Food for Good, an emergency pandemic food response which has prepared over 65,000 nutritious meals for Edinburgh's residents during lockdown.

The creation and development of this organisation has not only exposed the fragility of our food systems but has also demonstrated the incredible power of food as a tool to build community resilience and encourage positive social change. It goes without saying that we are extremely excited about the potential of teaching our young people about the power of food so that their dreams are not necessarily of restaurants with white tablecloths and Michelin stars but are of how they can use food for good.

We are incredibly excited about the future of local, sustainable food and hope that you will be able to support us in sharing this passion and vision with Edinburgh's young people, who we think deserve the best that we can give them.

Steve Brown

Head of Food Education

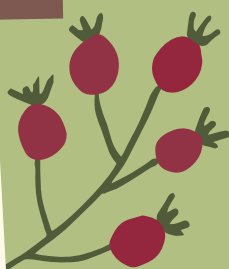


THE GOOD FOOD APPRENTICESHIP



The Good Food Apprenticeship is our flagship project, offering those on special timetables and school leavers an incredible programme of seasonal food inspiration; farm visits, practical cookery skills, chef masterclasses and work placements.

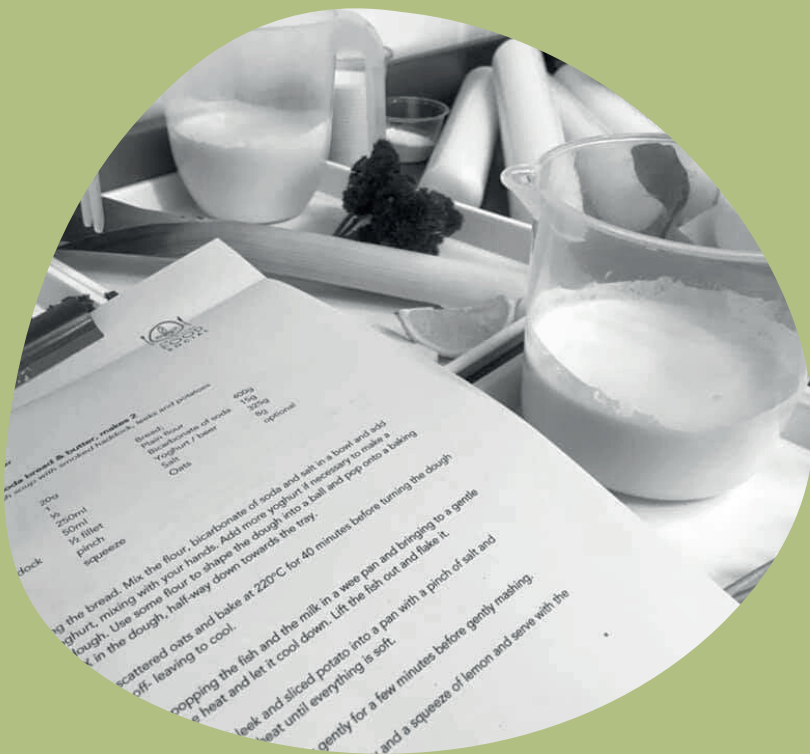
At a time where everything is in question, Edinburgh Food Social aims to offer its students security, stability and the promise of an education that will include skills which are not only useful for life but can be used across the world in thousands of unique career settings.



The first three months consist of cooking foundation skills with Steve and the EFS team.

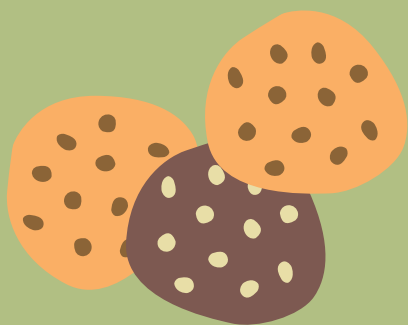
After that, each student chooses four of the local businesses we partnered with to gain experience the world of work.

These include local restaurants, events companies, bakeries and cafes.



These businesses have been hand-picked by the team at Edinburgh Food Social as they represent the highest standards of food production, sourcing and care for their teams.

The final 3 months of the apprenticeship sees each student choosing the business that they feel most aligned with, working towards full time employment.



OUR TEAM



board of directors

This year, we strengthened our Board to ten members, ensuring that we enjoy a broad base of skills, experience and understanding of each element of our work. Within the board, we are delighted to benefit from a deep understanding of Business Management, Strategy, Food, Finance, Funding, Marketing and Education.

The board meet regularly to guide Edinburgh Food Social and to help ensure ongoing sustainability and good practice. The board are supported by Zsofia Molnar, whose notes are exemplary.

*Steve, our
Head of Food
Education*



staff

This year has seen an increase in our staff, offering part-time positions to Kirsty Haigh (our brilliant tutor and funding coordinator), Marilyn Harkes (the amazing leader of our retail and catering operations) and Ale Gonzales (our awesome cook).

Steve Brown continues in his role of Head of Food Education into 2021.

We are also proud to have supported a number of displaced chefs, both through our work with Food for Good and Edinburgh Food Social.

volunteers

Outside of our core team, we are also exceptionally lucky to be supported by a small but growing team of volunteers - one of whom, Franz D'Angelo, has dedicated much of his time to helping compile this annual report.



OUR COMMUNITY MAKES OUR WORK POSSIBLE



One of the most important things to come out of this year has been the galvanisation of community groups, charities and organisations in supporting those in need.

We would like to say a huge thank you to Nick, Malin, Ali, Abie, Peter, Simon and Alex for their unwavering dedication to the three pillars of community, dignity and sustainability that Food for Good represented, as well as the over 50 cooks, drivers and logistics wizards that allowed our operation to prepare over 65,000 meals for those in need.

A heartfelt thank you also to Brenda Black and the team at Edinburgh Community Food and Bidy Kelly at Fresh Start for being inspirational figures in Edinburgh's third sector and providing an ear during lock-down and beyond.





A huge thank you also to the countless suppliers and friends that have supported us during 2020 including:
Craigies Farm, Twelve Triangles, Supernature,
Peelham Farm, Dunns Foods, Victor and Carina
Contini, Paul and Lisa Wedgwood, Hector MacRae,
Shona Sutherland, Nikki Welch,
Richard at l'Art du Vin, Belhaven Smokehouse,
Edinburgh Larder, Union of Genius, Appetite Direct,
Edinburgh School of Food & Wine, Erskine Stewart's Melville
Schools, Campbells Prime Meat, the Mousetrap,
Total Produce and Charles Stamper.

The wonderful teams in the schools with whom we work
including Ross, Laura and Morven (at Gracemount School),
Norma, Stewart and John (at Castlebrae High),
and Linda and Cat (at Portobello High);
as well as the teams at WHEC and Leith Primary
- keep up the excellent work!

A very special thanks goes to
Fraser, Kirsty, Lyndsey, Douglas, Sylvia
and the entire team at Angels with Bagpipes,
who have supported Edinburgh Food Social
for more than a year now and for whom
nothing is too much trouble.





WHAT'S ON THE MENU FOR 2021

education

develop and deliver a lighter programme to ensure that no young people slip through the cracks of education

work with Castlebrae Community High School to develop a pilot for an integrated approach to food in schools

create and chair a group of food and education professionals to inspire change in the Curriculum for Excellence in Scotland

community meals

work with local community to develop, fund and deliver a regular provision of ready to heat meals to support those living in financial and food poverty

youth engagement

continue to offer employment opportunities to young people where possible

build and nurture a Youth Forum composed of past students to guide our future projects

carve out an Ambassador position with roles, responsibilities and rewards

fundraising

further development of our fundraising dinners, involving young people in their creation and delivery

enrichment of our retail and catering offering with a renewed commitment to support the local and the sustainable



HOW TO SUPPORT US

buy from us

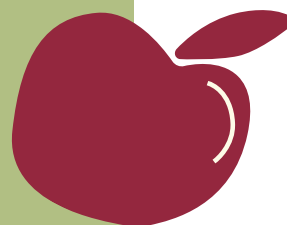
visit our online shop to explore our range of seasonal gins, hampers and homemade products made either by us or our local foodie friends

edinburghfoodsocial.org/shop

volunteer

we are always on the lookout for amazing people, from fundraising to cooking, from admin stuff to events ambassadoring, contact us to find out how you can support us

hello@edinburghfoodsocial.org



donate

donate any amount through our website or our crowdfunder page to help us give good, local food to good, local folk

[www.crowdfunder.co.uk/
edinburgh-food-social--community-christmas](http://www.crowdfunder.co.uk/edinburgh-food-social--community-christmas)

edinburghfoodsocal.org/support-us

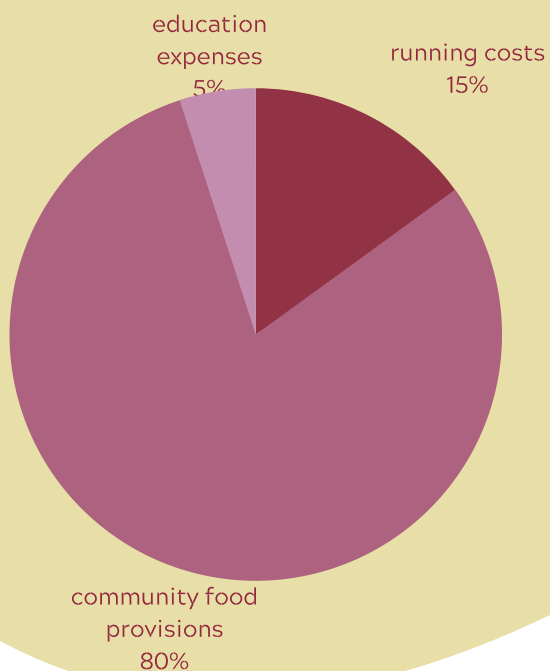


At the time of writing, we have received over

£140,000

worth of donations and funds.

We are happy to report that the bulk this amount helped nourishing the community during such a challenging time.



CONTACT US



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SOCIAL

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WE TRUST