

IMPACT REPORT 2023-24



Contents

1. Message from Lucy Danger, CEO
2. Message from Brigit Egan, Chair of Trustees
3. Message from Andy Burnham, Mayor of Greater Manchester
4. Our core aims
5. 2023-24 in numbers
6. 1,929 Tonnes of Food redistributed
7. Message from Ruth Downes, Head of Development
8. The Bread Factory: A Supplier's Story
10. 306 charities helped
11. Who are our CFMS?
12. Westmorland Primary: Feeding Families in the School Community
14. 4.6 million meals provided
15. Message from Derek Shelton, Head of Operations
16. Tameside Meals Project: Meeting the Needs of the Community
18. 21,199 Volunteer hours given
19. Message from Liz Lauder, Head of Volunteering
20. Volunteering & Employability
22. Volunteering at FareShare Plus: Sally's Story
24. Volunteering continued...
25. FareShare Plus
26. Thank you
27. Our supporters

A MESSAGE FROM OUR CEO

Lucy Danger

CHIEF EXECUTIVE



On behalf of our hard working team, I am delighted to present FareShare Greater Manchester's Impact Report. Over the last year, we continued to work tirelessly, rescuing food surplus from industry and redistributing it to our Community Food Members (CFMs), in order to help alleviate food poverty across the city region.

It is plainly wrong that this work is necessary. However, even if there were no food insecurity, few would agree that good food should go to waste. Given the range of factors affecting our industrial food system, consumer behaviours, and the vagaries of our weather, arguably worsening because of climate change, surpluses look bound to continue. Alongside this, the cost of energy means that many people face stark choices when it comes to 'heating or eating', even if they have the skills or motivation to cook from scratch.

EMERGE 3Rs is committed to our partnership with FareShare UK, and proud to run FareShare GM. Through this operation, we believe we have a strategic opportunity to unlock food for good and together work towards our vision of making our world a better place, with our range of amazing sponsors, partners, donors, staff and volunteers.

It has continued to be a challenging time with peaks and troughs in food supply. The profile of the organisational beneficiaries (CFMs) we worked with pre-pandemic has changed as fewer groups cook or cater. Many groups have struggled financially, due to rising costs and fewer grants. The profile of surplus food is also changing and this is an opportunity for the Community, Voluntary and Education Sectors to cook or cater again, feeding more people through canteens, community cafes and creating healthy meals from scratch. Join us in our mission to rescue valuable resources, eat well and improve lives!

BRIGIT EGAN, CHAIR OF TRUSTEES



I am thrilled to have the chance to commend our Impact Report for FareShare Greater Manchester to you. It has been a tough time over the last couple of years with everyone adjusting to the new economic order of things, post Brexit and the pandemic. I hope you will join me in congratulating the whole team on their hard work, the stories and the numbers in this report demonstrate a lasting legacy, and one to build upon as we move forward.

In the last financial year, we were grateful to secure further support from our partners at FSUK, in addition to the amazing food provided to our regional centre, they supported our fuel costs and enabled us to build a 60-pallet freezer, providing the capacity to accept a lot more food for redistribution to our Community Food Members (CFMs). Going forward, we know that our ageing fleet, however well looked after, is now posing challenges which restrict our future growth. This is an excellent opportunity for companies and trusts to sponsor replacement vehicles. Do get in touch with the team!

Corporate Team Cooperation Days continued to be a real bonus, and we are very grateful to all those individuals, and their sponsoring employers, who have worked tirelessly in helping us and by working alongside our regular staff and volunteers, picking, packing and delivering food to our beneficiaries. We now have many corporate supporters who contribute with donations of food, funds, as well as helping with events and expertise. The N. Brown Group have been exceptional in this regard, with multiple individuals fundraising, providing such a strong sense of individual and corporate solidarity with our work. Engagement like this, from organisations and their staff, gives us a real boost and displays positive leadership, in joining the mission to tackle food waste and alleviate poverty. Thank you so much to everyone who has been involved, on behalf of the Board of EMERGE 3Rs.

Brigit Egan

CHAIR OF TRUSTEES

FARESHARE GREATER MANCHESTER

IMPACT REPORT 2023-24

ANDY BURNHAM, MAYOR OF GREATER MANCHESTER



“Food insecurity is a daily challenge facing many households across the Greater Manchester city region. The work being done to alleviate the struggle so many families face when trying to source good quality food by FareShare Greater Manchester is invaluable.”

Andy Burnham

MAYOR OF GREATER MANCHESTER

OUR CORE AIMS

FareShare Greater Manchester redistributes surplus food from the UK food industry to frontline charities, schools and community services (VCSE) who are helping people in need. We believe that no good food should go to waste.

Established by EMERGE 3Rs in 2008, FareShare Greater Manchester is a leading member of the nation's longest running food redistribution charity, FareShare. It is one of a network of 29 anchor organisations located across the country who work together with local communities to fight the same two issues: hunger and food waste.

Last year, we redistributed 1,929 tonnes of surplus food which equates to 4.6 million meals provided to 306 charities, schools and community groups across Greater Manchester. In doing so, we saved 1,352 tonnes of CO₂e, the equivalent of the annual carbon footprint of 357 'average' Mancunians*.

- Diverting 1,929 tonnes of food waste from landfill saves 1352 tonnes of CO₂e. This is equivalent to the annual carbon footprint of 357 Greater Manchester residents. It does not include the avoided CO₂e associated with the production and food miles of 'virgin' food products. (Based on UK Government Waste Conversion Factors 2024)



2023 - 24 IN NUMBERS



1,929 tonnes of surplus
food redistributed

4.6 million meals
supplied to those in need



306 community food
members served

21,199 volunteer hours
given



*1,929 tonnes of
food*



RUTH DOWNES, HEAD OF DEVELOPMENT



Just over 374 tonnes was donated by local suppliers, which reached 289 charities and was the equivalent of 890,760 meals. This equates to 19% of the food we redistributed last year.

My role at FareShare Greater Manchester involves building relationships with local manufacturers, suppliers & retailers, to donate any surplus stock that they may have to FareShare. We believe that no good food should go to waste, it should go to those that need it most in our community.

By saving food from going to waste we are also taking care of our environment, reducing CO2 emissions and water. The food goes to those that need it most in our community, and often food is just the start of the story. There are so many wonderful charities across our region doing the most amazing work, and supporting our community. From school breakfast clubs to pensioner community clubs, when you see the children that would not have normally had breakfast eating with their friends & the elderly that could be suffering from isolation getting together and enjoying a meal, you realise how important that food is, and it's just part of a much bigger story. The charities we support offer wrap around service from debt advice, helping people into work, life skills, cooking sessions, computer skills and much more.

We try to make it as easy as possible for suppliers to donate stock. We have a 16 tonne chilled lorry that can take 12 pallets, and Duncan our driver is available 5 days a week to collect at a time convenient to the supplier. We are fortunate to have some wonderful partnerships with food businesses in the Greater Manchester area who recognise the importance of supporting their community. In turn we provide impact reports to them quarterly to support them with their CSR goals and also supported communications and social media activity.

With increased demand for food from our charity partners, as they see more & more people accessing food support for the first time, we are always on the lookout to partner with more suppliers. In addition to food we also take pet food, toiletries and personal care products, these important items help reduce the cost of the weekly shop and relieve some of the pressure from people.

THE BREAD FACTORY: A SUPPLIER'S STORY

"We love giving back in whatever way we can, and knowing we can be part of FareShare's incredible work really makes us feel proud to be Mancunian. Everyone from the bakers to the customer care team gets a sense of pride when they see what their hard work has contributed to, and they can see that they're making a real difference to those around them."

The Bread Factory



The Bread Factory Manchester is an artisan bakery based in Openshaw, just a stone's throw from FareShare Greater Manchester. It has supplied 7.6 tonnes of bread products to us to date which it freshly produces and delivers on a daily basis.

Daryl Ross, Head of Sales explains why the bakery chose to support FareShare Greater Manchester in this way: "Part of our company's ethos is 'community', which includes our team members within the business but of course the community outside our bakeries too. We love giving back in whatever way we can, and knowing we can be part of FareShare's incredible work really makes us feel proud to be Mancunian. Everyone from the bakers to the customer care team gets a sense of pride when they see what their hard work has contributed to, and they can see that they're making a real difference to those around them."



"We love to shout about our work with FareShare so it pushes other companies to do the same, in whatever form they may be able to"

Daryl, The Bread Factory



One of the benefits of sending surplus food to FareShare rather than seeing it going to waste means that food producers are able to deal with food waste in an ethical way. The dual benefits of not discarding edible food to landfill or animal feed while being able to do something beneficial for the community is a win-win situation. Daryl Ross agrees, "We hate food waste! And our bread is so amazing, it's just fantastic to share it with everyone. We have to make excess bread due to our processes, so it helps us keep it out of the bins, and sends it somewhere for good use."

The Bread Factory doesn't just support FareShare Greater Manchester, it has gone on to work with other organisations doing important work in the wider community. "We have recently worked with Booths to contribute 14p to every loaf we sell to them to the charity, 'Cure Leukemia', supplying a dedicated nurse to the North West. We love to shout about our work with FareShare so it pushes other companies to do the same, in whatever form they may be able to," continues Daryl.

She adds that by sending surplus bread our way, it helps the bakery hit its sustainability goals: "It creates less waste for our bakers to take care of, helping to reduce landfill and food recycling, as well as our carbon footprint! FareShare is two minutes' drive from us, so we don't need to travel far to do some good. We are deeply invested in nourishing our communities by providing wholesome, delicious bread that makes a difference.

By supporting FareShare with this regular delivery, The Bread Factory has seen a positive impact on staff morale. Daryl says colleagues are really engaged "they genuinely care about how we help the community and others around us, whether it be Manchester or further afield. It's great to show them what they do, matters."

*306 Community
Food Members
helped*



WHO ARE OUR CFMS?



Our partnerships with VCSE organisations span the entire spectrum of life - from birth to hospice care. The 306 Community Food Members (CFMs or beneficiary organisations) we support represent a diverse array of groups, catering to the needs of the elderly, young families, the BAME community, disabled individuals, and those facing homelessness or other forms of food poverty.

Insight from FareShare UK's Social Return on Investment research demonstrates that ensuring people have access to nourishing food can alleviate long term burdens on healthcare and social services. For every £1 invested in FareShare, we generate £5.72 in social value, with significant additional benefits. Our partner charities affirm that their service users now have greater access to nutritious, affordable meals and the CFMs save up to £7k on average, per year, by accessing the food through us. As a result, these charities are reaching more individuals, by using funds saved from accessing FareShare food to expand their services.

We operated at maximum capacity over the period, with a waiting list of charity groups awaiting our support. Food supply was under pressure with supermarkets and their supply chain working harder than ever to reduce waste and maximise sales to the public, by discounting more short life food. We saw a general trend towards more catering and surplus foodstuffs from manufacturing, providing us with a range of opportunities and issues to work differently with our CFMs and the wider VCSE.

FareShare Greater Manchester CFMs are charged a minimal fee for the food they receive compared to the retail value of the food and the volumes required. In addition to the full food orders from our warehouse, members have access to free surplus food from local supermarkets through the national initiative, **FareShare Go**. This means they can use their funds on other vital services. On average members save £7,900 per year on their food bill.

WESTMORLAND PRIMARY: FEEDING FAMILIES IN THE SCHOOL COMMUNITY

“One child asked for more than one container of food for the rest of his family, he clearly knew that his family struggled managing money. He said ‘When I take this home for tea tonight, Mum will be able to go and get gas this weekend, it ran out on Wednesday’ - his beaming smile told me that he was delighted that he had been able to help feed his family”



FareShare Greater Manchester has been working with Westmorland Primary School in Brinnington since 2020. We support their MORE Food school scheme, offering food support to families.

In February this year, we expanded our partnership through the FareShare Foodies cooking project. The aim of our project is to use surplus catering-sized and frozen foods to cook meals for each child to take home.

In this trial, over four Friday sessions, Westmorland Primary's cook, Sharon Reilly from the Totally Local company prepared 610 meals. These included ten recipes: corned beef hash, katsu sweet chicken curry, vegetable curry, spaghetti carbonara, sweet chilli chicken noodles, sweet and sour chicken, pepperoni noodles in tomato sauce, plant-based tikka curry, chicken in laksa coconut sauce and smoky bean vegetable chilli.



Sharon Reilly, Westmorland Primary School's cook said "With the backing of Totally Local, the company I work for, I really enjoyed creating meals for the Westmorland school community. The food from FareShare was exceptional quality. It made it a pleasure to prepare these meals."

A member of staff at Westmorland Primary described their experience: "One child asked for more than one container of food for the rest of his family. He clearly knew that his family struggled managing money. He said: 'When I take this home for tea tonight, Mum will be able to go and get gas this weekend. It ran out on Wednesday.' His beaming smile told me that he was delighted to have been able to help feed his family."

Martin Henderson, Headteacher at Westmorland Primary School, says the partnership has had many benefits. "It was an amazing project to get involved with alongside FareShare Greater Manchester. Working on this initiative allowed me to understand more fully how much even the youngest children think about, and indeed worry about where the next meal might come from. Over more than 20 years as Headteacher here at Westmorland Primary, I had not realised how much the children understood about food costs and budgeting."

Feedback from families benefiting from the project has been positive. One parent said, "My son ate foods that he would never try at home - it's a great project." Another said "Thanks to everyone at FareShare and those that donate to FareShare for making this project happen. I hope it will continue."

*4.6 million
meals provided*



DEREK SHELTON, HEAD OF OPERATIONS



Running a FareShare Regional Centre presents a range of unique challenges, totally unlike a commercial food operation. At FareShare, the inputs of food and labour present multiple ‘unknowns’ and variables. In addition to our small, hardworking staff team, we rely on an amazing army of volunteers, creating rota variations. Likewise, the food supply, which is kindly donated, is hugely variable, by the very nature of ‘surplus’. What type of food will arrive, when and how much, is loosely predictable at best. No matter what, FSGM receives food, often very short-dated, we organise it swiftly and efficiently, redistributing it to our CFMs, day in day out, 6 days a week, 52 weeks a year.

Our highly skilled office team, together with dedicated allocation volunteers, work exceptionally hard to share the food available fairly, across our community partner organisations, every week, with the key aim, to satisfy the needs of the end users. Marrying supply and demand, with the resources we have available on any given day, is a constant challenge.

Food Safety, Health & Safety and a positive people culture are the fundamental pillars by which we achieve all of this and which we work hard to maintain and continuously improve, to protect and support everyone involved. I am delighted to report that, yet again, we achieved Gold Standard in our annual external audits.

Andy Brown deserves a special mention for diligently working with the whole EMERGE collective, including FSGM, to raise our safety standards. Many congratulations to him on passing his NEBOSH Qualification too.

TAMESIDE MEALS PROJECT: MEETING THE NEEDS OF THE COMMUNITY



Hot meals go a long way. It may be the only hot meal they get that day and we do whatever we can to make it nutritious”
Kala Mandviwala, Tameside Meals Project

Each week, Kala Mandviwala from Tameside Meals Project comes to our Manchester warehouse. Kala buys supplies for her team of volunteers to cook up to 200 meals for those in need.

Tameside Meals Project started during Covid in August 2021 and was meant to be a six-month-long project. It's continued thanks to the support of Tameside Borough Council allowing Kala and her team to prepare the meals in the kitchen at Hyde Town Hall. Each week, the volunteers cook up several different dishes using the ingredients from FareShare Greater Manchester.

Kala says the meals may be the only hot food the recipients get that day and there's a real need. She gets her food from FareShare Greater Manchester as the ingredients are traceable. The meals they produce adhere to strict food safety regulations.

“Without FareShare, I wouldn’t be able to do this project and make it last as long as I have. The staff at FareShare really look after me. They help me plan and think ahead so I’m able to use lots of surplus that FareShare has.” Kala Mandviwala, Tameside Meals Project

“The partnership with Kala is vital for us. Rather than just offering some dried produce and cans we are able to offer a fresh meal to people and it means the world. We collect from here on a Tuesday and we’re able to give the meals out on a Wednesday morning. Some people have literally been in tears, tears of relief, tears of joy because they’re able to provide their children with a hot meal that evening.” Andy Chadwick, Tameside East Food Bank at Reach Church, Stalybridge



Kala and her team produce meals to high hygiene standards, ensuring balanced nutrition with carbohydrates, protein and several vegetables in each portion. They prepare these meals in the kitchen at Hyde Town Hall every Tuesday, supported by the generosity of Tameside Borough Council. The meals then go to local charities and community groups who distribute them to those in need.



One of the beneficiaries of the Tameside Meals Project is Tameside East Foodbank at Reach Church in Millbrook, Stalybridge. The church set up the foodbank after learning that local residents were walking as far as Ashton to collect emergency food parcels. As Andy Chadwick from the church says, “if someone can’t afford food, they can’t afford the bus fare or taxi fare to go and collect it”.

Other charity partners receiving meals include those serving the elderly, families and vulnerable young people. Kala says sometimes social workers will pop into the kitchen and ask for meals for their vulnerable clients. Wherever possible, she helps them out, catering to their dietary requirements.



Currently, Kala funds the Tameside Meals Project herself after the initial funding to source the food ran out. She’s applying for new funding in order to continue this much needed service into the future.

21,199
volunteer hours
given



LIZ LAUDER, HEAD OF VOLUNTEERING



Our volunteers are involved every working day whether through routine periods or at times of crisis such as during Covid or during the Christmas period when demand increases as family budgets are stretched to the limit. We have volunteers from all walks of life and skillsets but the common concerns that unite us are tackling food insecurity and reducing waste.

Volunteers enable FareShare to deliver our food redistribution service. We appreciate their commitment and help. Many in our teams have volunteered for over three years so their knowledge and skills are invaluable. Volunteers grow in confidence, completing tasks they would not normally attempt and taking on new responsibilities. We see leadership development, as volunteers involved start to make positive change for others and themselves.

Their skills and qualities have been recognised, for example one of our teams being the recipient of the FareShare network Volunteer Awards 2023 for Teamwork and Leadership in Volunteering, in addition to recognising individual volunteers for roles in the Highly Commended categories. In 2023-2024, our volunteers gave an astonishing 21,199 hours across all our seven core roles. Collectively they gave around 1,800 hours of their time to FareShare each month. This equates to nearly 11 full-time equivalent (FTE) roles!

We actively encourage regular feedback from volunteers and our annual survey enables us to have insight into what impact is created, in practice.

In the December 2023 volunteer survey, the highest responses from volunteers' motivation, was being to help tackle food waste (75%) whilst helping tackle food insecurity (60%) was next highest. A sense of accomplishment rated 55%. We place a strong emphasis on supporting volunteers and promoting an environment where all can thrive.

VOLUNTEERING & EMPLOYABILITY



Whether looking for employment, hoping to gain new skills or build upon experience, the EMERGE Give & Gain employability programme is here to help participants become 'job ready'. It's a free work experience and skills training programme in warehouse and logistics at FareShare.

Through our volunteering and employability we support people from all backgrounds, many of whom face barriers to employments. We help them uncover skills which may previously have gone unused or uncovered. We also help people who've been long term sick regain a sense of motivation and purpose through training and work experience.

The programme is open to people who have been out of work for some time and are keen to move towards or into employment. It's 15 hours a week for 8 weeks. During 2023-24 there were 117 people engaged on the programme.

Not everyone enjoys learning in a classroom. Our training is a blend of gaining practical skills 'on-the-job' and e-learning. Employability skills are developed through small group workshops and one-to-one support sessions. Job search skills are covered with support to give CVs a boost, refresh application and interview skills.

Volunteers are supported by qualified and experienced staff in gaining work skills and all the while helping FareShare redistribute much needed food to our partner charities and community groups across Greater Manchester.

On completion of the 8 week programme, learners may be able to apply for free FLT training, the offer is limited and is ideal progression for someone looking to be an FLT operator. Usually after gaining the licence, volunteers stay on at FareShare whilst job seeking in order to gain more experience of FLT driving and to gain a reference.

Benefits of Give & Gain:

- *Gives valuable work experience*
- *Improving teamwork skills*
- *Learning at your own pace*
- *Gaining accredited training/qualifications*
- *Producing a stand out CV*
- *Gaining a professional reference*
- *Moving closer to paid work*



In addition, progression routes to employment are supported with help from FareShare UK by developing employer partnerships. Our first hiring event was through the employer partnership with Nando's, following a discovery session and interviews, 6 volunteers gained part-time employment.

Some young people are further from the job market because of disability or family circumstances. Gaining work experience can prove as valuable as awards or certificates. The programme supported 9 volunteers with additional needs & in the category of NEET (not in employment, education or training).

We understand the importance of building strong relationships with local employers, with their involvement in Give & Gain, we can share news of job vacancies.

To find out more about what opportunities are available now, please contact Liz or Leena 0161 223 8200 (option 6) or email: liz@emergemanchester.co.uk

My experience with FareShare has been nothing short of amazing. Everyone I met & worked with was very welcoming & made me feel very comfortable. I learnt a lot about new things & even more about myself. It is an experience I would not trade for the world."
- Daisy

"I quite like picking & collecting, as it keeps me busy and it's interesting to see the different products that come in every week. I also like that there are always new things to learn and try out. I'm learning more about the importance of working as a team plus some office related & communication skills"
- Thais

VOLUNTEERING AT FARESHARE PLUS: SALLY'S STORY



"You hear about food insecurity and food poverty on the news and you read the statistics, but to meet these organisations and hear about the amazing work they are doing it makes you see it for real. This volunteering role keeps me grounded. I can go home after a day's work and can have a bath and there's food in the cupboard, not everyone is as fortunate as that."
Sally, FareShare Plus Volunteer

Sally has been volunteering for FareShare Greater Manchester for more than 3 ½ years after retiring from her job as a primary school headteacher. After taking a month off immediately following her retirement, Sally says she was looking for a new purpose and that she wanted to give something back.

As a teacher, Sally saw the impact of food insecurity and poverty on, not only the children, but the parents too. Her school's policy was that no child should begin the school day without food, it provided wraparound care with breakfast and afterschool clubs. As a 'Green Flag School' it followed environmental guidelines for reuse and recycling (food waste being one of those issues). Pupils visited FareShare Greater Manchester on a school trip to look at the redistribution of surplus food and other operations at FareShare Greater Manchester, EMERGE Recycling and Touch Wood.

“I love meeting people, chatting to the charities and organisations who come to FareShare Plus to collect the food. They come from all walks of life and from different backgrounds. It’s fascinating to hear about the work they are all doing within their own communities. You only hear about the big charities on the news - but the work the grassroots charities are doing is so important.” - Sally

Retiring in the middle of the pandemic, Sally felt that by volunteering for FareShareGM she could do something positive. Knowing how hard it can be to enlist the help of volunteers in schools, she imagined it was hard for charities and other organisations too. Sally came and met our head of volunteering Liz, and says on the first day she knew ‘I need to do this!’

Sally believes it was only natural that she should become a volunteer for FareShare Greater Manchester because we share the same ethos of supporting families and the wider community, combatting food waste, and education.

Sally’s previous teaching and management skills have been transferable to her current role in FareShare Plus but, in any case all volunteers are given full training before they begin. This includes a range of different subjects such as food safety, manual handling and other aspects involved in the role. Sally says the encouragement volunteers are given is brilliant, “lots of volunteers go on to secure paid roles both at EMERGE, FareShare and elsewhere, it helps improve your CV and really boosts your confidence - many people come to volunteer after being out of work for a time and it can be a stepping stone to something else”.

Another benefit to the role for Sally was physical, ‘My fitness levels went up - volunteering here two days a week meant I didn’t need to go to the gym!’ She also says it puts a lot of things into perspective for her, ‘You hear about food insecurity and food poverty on the news and you read the statistics, but to meet these organisations and hear about the amazing work they are doing it makes you see it for real. This volunteering role keeps me grounded. I can go home after a day’s work and can have a bath and there’s food in the cupboard, not everyone is as fortunate as that.’



"I was quite low in confidence before starting at EMERGE and found it quite tough to adapt, but after a while, I really adapted to the role." C

"I really enjoyed working at FareShare... This whole experience was very good for my mental health. Special thanks to Andy! Always there to help me and guide me through everything". K

"My role certainly developed. I worked in various departments with varying roles, sharpened and learned new skills" AN

FARESHARE PLUS



“It’s like a little family thanks to the support of the amazing team of FareShare volunteers who are so passionate about our mission” -Karina Tiplady, Membership Coordinator

In 2020, we established our FareShare Plus model. Since then, we have distributed ‘surplus surplus’ food and non-food items which came into operation at Maynard House via a separate small warehouse within our compound. The aim of the model is to significantly reduce the amount of food that we waste as part of our operation, and importantly, it helps us to support more charities and get more food to those that need it most, on a more ad hoc basis.

The model works using a booking system that allows two charities to visit the warehouse to collect every thirty minutes. Once on site, charity members are taken around the warehouse by a volunteer or staff member to choose from the items available, including our large surplus fridge and freezer. Items are charged by weight at 19p or 31p per Kilogram and we offer deals such as ‘buy-1-get-1-free’ to ensure waste is minimised.

The model has allowed us to build closer relationships with the charities we work with, as they visit us face-to-face frequently (e.g. weekly or fortnightly). It has also helped us to further understand the needs of the charities and how we can work together to address those needs.

Last year, the FareShare Plus team redistributed 491.3 tonnes of surplus food to 106 frontline charities and community groups. That works out as the equivalent of 1.1 million meals.

Karina Tiplady, our Membership & Information Coordinator, describes the FareShare Plus model as ‘surplus surplus with a smile’, “Supporting the charities at FareShare Plus allows us to get to know more about the people our groups are supporting, events they are hosting and to meet with the volunteers and staff in person that do the amazing work on the frontline. It’s like a little family thanks to the support of the amazing team of FareShare volunteers who are so passionate about our mission. And no weather stops us! We are able to share food ideas, recipes and encourage charities to try different foods to try with their beneficiaries that they may not have tried before.”

THANK YOU



A massive thank you to everyone who has contributed time, food and resources, including financial contributions and donations in kind, to FareShare Greater Manchester, brought to you by EMERGE 3Rs.

We are extremely grateful to all our amazing volunteers, who diligently help pick, pack, deliver, clean and organise the food, along with our fantastic, dedicated staff team. We are thrilled to have our efforts boosted by corporate teams who also make a wonderful contribution to this busy operation. Thanks too, to our steadfast Board of Trustees.

Without the incredible food generously donated to FareShare by food companies, retailers and manufacturers, and the much-needed funds given to help us keep the lights on by individuals, families, companies and trusts, the operation would be a non-starter.

Furthermore, we could not do all this work without our CFMs (Community Food Partners), who patiently accept the ups and downs of the food supply and the operational challenges we face daily, and work with us in spite of it all, to help people in our wider communities, to address food insecurity and ultimately improve lives.

OUR SUPPORTERS

Our local suppliers

Best Logistics
Bidfood
Co-Op
Cranswick
Costco
Destiny Foods
Dominoes Netball Team
Dunsters Farm
Extons Cheese
Fairway GB

General Mills
Gousto
Great Bear
Greencore
GXO
Hartshead Meats
Hovis
Kellanova
Lineage Logistics
Martin Brower

Muller
Parfetts
Roberts Bakery
Selfridges
Tesco
The Bread Factory
The Green Group
Warburtons
Westmill
Wrights

Supporters

The Albert Gubay Foundation
Amazon UK Services
Auto Trader
Barclays Match Fund
Beatrice Laing Trust
Better Giving
The Big Give
The Big Trust
The Broome Family Charitable Trust
Caesarstone (UK) Ltd
Cargill
Castlefield Fund
CDL
Charities Trust
Chillag Family Trust
Chubb
The Clothworkers Charitable Trust
The Duchy of Lancaster
Dunsters Farm

Enterprise
Enterprise RAC UK Ltd.
FareShare UK
Forrester Family Trust
Garfield Weston/Pilotlight
Hedley Foundation
The Hobson Charity
HMRC Gift Aid
HSBC
JD Williams
Human Race Ltd
Lee Bakirgian Family Trust
Ludlow Trust
Manchester Grammar School
Miss Edith Mary Sage Charitable Trust
NatWest Group
N Brown
Rachel Charitable Trust
RBS

Red Eye Intl.
Rothschild Foundation
Sage
Salford Community CCF23
Salford CVS
Seetec
Selfridges
Souter Charitable Trust
Tesco
TFGM
TNLCF COL Fund
The Trafford Centre
The TUUT Charitable Trust
The Zochonis Charitable Trust
WO Street Foundation
World Food Event
The Yorkshire Building Society
Zedra Trust
& many more

