



EMBARGOED UNTIL 2pm on 14.11.2024

# Celebrating the first anniversary of the Coronation Food Project

We were delighted to join His Majesty The King in South London today to celebrate two birthdays: His Majesty's, and the first year of the Coronation Food Project.

At the event, hosted by our partner The Felix Project, His Majesty spoke to charities who have benefitted from the Coronation Food Project, including those supported by the grants programme, managed by King Charles III Charitable Fund (KCCF). This has so far distributed £715,000 to 33 organisations working to reduce food waste and food insecurity.

Nikki Jeffery, Executive Director of KCCF said:

*It has been a wonderful day celebrating the remarkable achievements of the Coronation Food Project alongside our charity partners. The event had a great energy, reflecting the hard work of so many people united by a shared commitment to repurpose surplus food for social good. It was so inspiring to see such passion and collaboration in action.*

**UKHarvest** is one of the charities who received a Coronation Food Project grant to launch their Grub Club initiative – where 10 primary schools with high levels of pupil premium in West Sussex receive food through UKHarvest's surplus food collections, feeding 40 families per school.

Yvonne Thomson, CEO of UKHarvest, said:

*"Grub Club has been an incredibly impactful and successful project. Last term, UKHarvest were able to distribute over 12 tonnes of rescued surplus food to our schools, the equivalent of more than 28,000 meals. Without the Coronation Food Project funding we would not have been able to facilitate the work we're doing with local school communities through food and education. UKHarvest's regular food donations to 10 primary schools in and around Chichester is raising awareness of the social and environmental impact that food waste is having, and how each household can make a difference."*

Representatives from **East Belfast Mission** also joined us to celebrate. A Coronation Food Project grant is supporting East Belfast Mission's food poverty projects, including a daily community fridge. The Mission is based in an area where over 40% of working age people are economically inactive and struggle to access opportunities. More than 230 people come each week to collect high quality fresh surplus produce provided by a range of supermarkets which would otherwise go to waste.

The community fridge works in tandem with two community pantries in the area and provides fresh food which complements the more traditional community pantry offering of store cupboard essentials. Thanks to our support, the Mission has been able to expand its



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capacity by building a large walk-in fridge, which will enable it to rescue more surplus food and keep it fresh for longer.

Working to support refugee communities, a Coronation Food Project grant is helping **Local Welcome** to use food to bring people together. Facilitated by local volunteer leaders, Local Welcome meals guide participants through simple recipes utilising surplus food, along with a set of questions designed to encourage conversation and build connections and confidence. Since March 2024, Local Welcome has delivered more than 700 meals at 38 events across the UK. 83% of attendees feel more confident after attending a group, and 90% of those who want to improve their English succeed in doing so.

Also being supported is **The Country Food Trust** who provide high-protein nutritious meals to people in need. The Trust accesses raw meat (largely game meat such as venison and pheasant) given by estates, farmers and gamekeepers. They create ambient meals including wild venison bolognese which are then donated to the local area from where the meat originated. They also donate raw meat to community kitchens that can cook onsite. Since 2015, they have distributed nearly 6 million meals to more than 1,500 charities nationwide, including Burngreave Foodbank, who said:

*“Thank you for the delivery of the Free-Range Pheasant Curry; it looks delicious. We’ve seen record numbers coming to us in the last few months. This donation will be such a huge help to us.”*

- ENDS -

## NOTES TO EDITORS

### The Coronation Food Project

**Inspired by His Majesty King Charles III, the Coronation Food Project aims to create a fairer and more sustainable future by:**

- Saving more surplus food
- Supercharging food distribution networks
- Supporting the wider sector with flexible funding

### **Saving more surplus food**

Millions of tonnes of good food go to waste each year while up to 14 million people face food insecurity in the UK. So, our goal is to dramatically increase the amount of surplus food that’s rescued across the country.

We’re galvanising efforts across the supply chain, working with farmers, producers, manufacturers, distributors and supermarkets to save more safe, delicious food.

We won’t beat food poverty through waste reduction alone. But saving food and circulating it through charities and community groups to people in need is a vital place to start. It also has significant social and environmental benefits.



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### **Supercharging UK food distribution networks**

More than 8,000 local charities already rely on surplus food supplies. Many more are on waiting lists, standing ready to accept support. Our goal is to significantly enhance the sector's logistics capacity to redistribute more food more effectively to more communities.

Coronation Food Hubs are a key part of the solution. We aim to create a network of major distribution centres with up to ten Hubs across the UK.

These hubs, along with expanded warehouses, fridges, freezers, vans and drivers, will fast-track the transit of food to communities in need.

### **Supporting the wider sector with flexible funding**

We're here to complement, not compete with, the amazing efforts of other organisations working to reduce food insecurity. Our goal is to drive innovation, collaboration and expansion to feed more people in need.

Through King Charles III Charitable Fund, we are providing flexible grants and seed funding to inspire, empower and enable community groups to find new ways to support people most in need.

### **Working in Partnership**

The Coronation Food Project seeks to tackle food waste and food insecurity across all four nations of the United Kingdom. We want to support the amazing efforts of many organisations, large and small, working to reduce food waste and food insecurity. To support this, we are working in partnership with FareShare and The Felix Project along with other charities and community groups.

### **Partners**

Inspired by His Majesty King Charles III.

Coordinated by King Charles III Charitable Fund.

In partnership with the FareShare network including the Felix Project.

### **King Charles III Charitable Fund**

Founded in 1979 by King Charles III and inspired by the values of harmony and sustainability, the Fund's mission is to transform lives and build sustainable communities.

The Fund supports charitable interests through its grant making programmes and subsidiary charities. We are committed to helping people and communities to change the world around them, creating lasting improvements to people's lives and a sustainable future for all.

Over the past 45 years our grants have supported a wide range of good causes in the UK and overseas across our six funding themes: Environment, Countryside, Social Inclusion, Health and Wellbeing, Heritage and Conservation and Education.



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Through our subsidiary charities and initiatives such as the Coronation Food Project, the Fund also acts an incubator and catalyst, helping big ideas to grow and deliver impact.

## **FareShare**

FareShare is the UK's largest charity using the power of food to bring positive change to people and communities.

FareShare is strengthening communities across the UK by redistributing food to over 8,000 charities and community groups that help tackle the root causes of poverty and provide vital community services.

We take food that would go to waste and redistribute it to communities that bring people together and use it for good. In every region of the UK, FareShare empowers communities through food to make a positive difference in people's lives.

FareShare is supporting over one million people across the UK to have better access to nutritious food, form stronger connections and improve their health and wellbeing.

FareShare, with its expertise of redistributing surplus food and supporting charities across the UK will be collaborating with the food industry and across the food supply chain to use surplus and/or donated resources to produce essential food products to help front line charities and communities tackle food insecurity.

## **The Felix Project**

The Felix Project is London's largest food redistribution charity. Started in 2016, its vision is a London where no good food is wasted, and no Londoner goes hungry. It works with hundreds of suppliers across the food industry, including supermarkets, wholesalers, farms and restaurants to rescue high quality surplus food, that cannot be sold and would otherwise go to waste. The food is sorted at one of four depots in North, South, East and West London or sent to Felix's Kitchen, which uses it to cook around 5,000 nutritious meals every day.

Each week Felix delivers to more than 1,000 community organisations, such as food banks, homeless shelters and primary schools. These incredible places work on the frontline to feed people who are experiencing hunger and cannot afford to regularly buy the food they need.

## **Statistics**

### **Key Statistics**

- 1 in 5 people in the UK are experiencing food insecurity – that's up to 14 million people, including 4 million children. Food insecurity is defined as not having sufficient food to facilitate an active and healthy lifestyle.
- Around 12 million tonnes of food go to waste in the UK each year. Six million tonnes are wasted in households. Six million tonnes are lost in the supply chain with just over three million of this being edible.
- 7 billion meals worth of good-to-eat food goes to waste in the UK food industry every year.



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- Wasted food is responsible for up to 10% of global greenhouse gas emissions.

#### **From King Charles III Charitable Fund**

- We support more than 150 organisations each year with grants totalling more than £5m.
- We have invested more than £100m in charitable causes since 1979.

#### **From FareShare:**

- Over 8,000 charities and community groups receive food from FareShare.
- 1m people are supported by FareShare.
- FareShare redistributes the equivalent of 4 meals every second.
- Over 80% of people feel more connected and eat healthier with FareShare's support.
- Every £1 invested in FareShare creates nearly £13 in social value for the UK.

#### **From the Felix Project:**

- In 2023 The Felix Project distributed the equivalent of 32 million meals to community organisations across London.
- New data released in October 2024 showed that:
  - 56% of working families have had to turn to a food support service to help them feed their families;
  - 20% of working families have been forced to access a food support service for the first time in the last 12 months due to the rising cost of living;
  - 1 in 4 working families regularly struggle to afford to feed their families;
  - 1 in 7 of those struggles on a daily basis;
  - 14% have just under £20 a week for food, after bills – that's less than £3 a day for breakfast lunch and dinner.