

Foodlink Foundation

Replacing Hunger with a Smile

膳心連基金

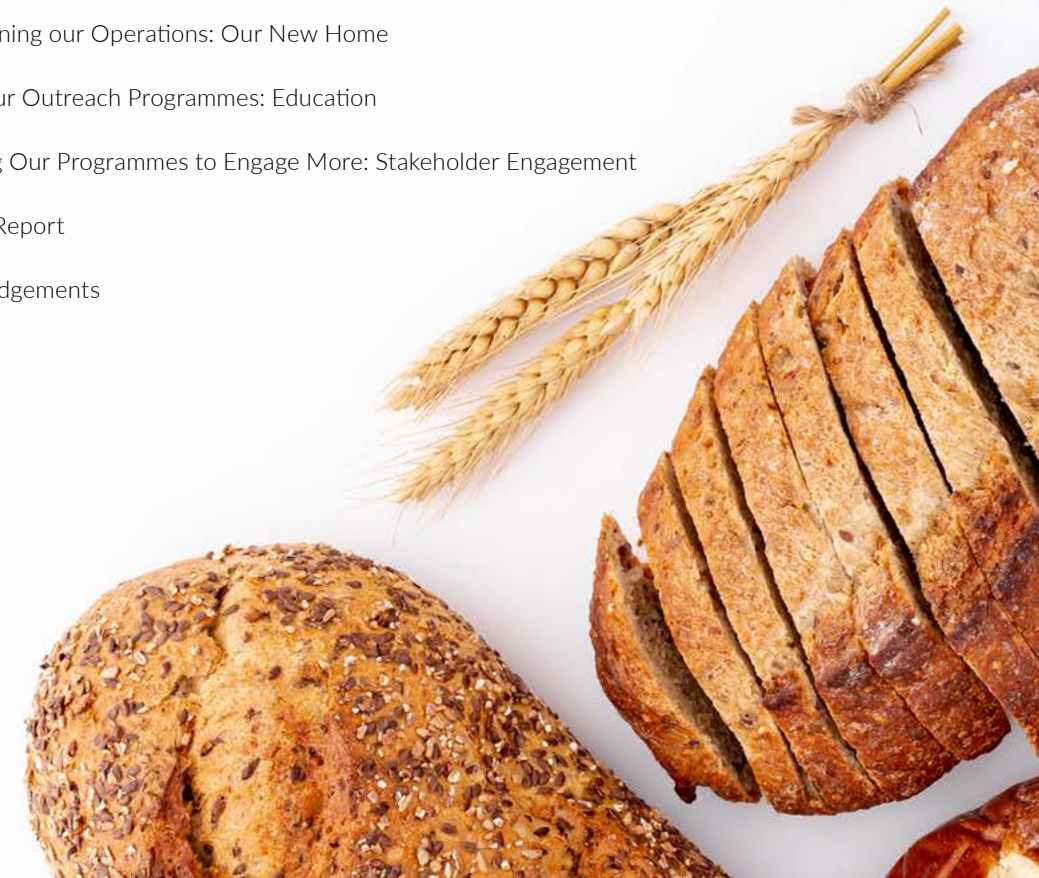
除飢困展歡容

Annual Report 2018 – 2019

年度報告 2018 – 2019

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Message from Executive Director

Sustainability & Food Waste

Ten years ago, touched by the plight of the poor in Hong Kong, Foodlink Foundation was registered as a charity with the goal to bring happiness to the underprivileged through hot meals and the wish that no child in this city should ever go hungry. I cannot believe that ten years has flown by so soon!

What started as a dream has become reality, as each year we have grown our services to deliver meals to our beneficiaries and last year we reached a record delivery of 1.6 million meals, which means that over 4,000 needy individuals did not go hungry every evening. This would not have been possible without the generosity of our donors who provided us with food donations, sponsorship and unceasing support, as well as the efforts of our beneficiary partners and our numerous volunteers who gave us their effort and love unconditionally.

We could not have made this journey without you!

In 2012, we started our bread programme for our beneficiary partners who could not store food

or did not have kitchen facilities on site. We collaborated with many of the larger local bakery and convenience store chains so that they would donate their unsold bread after closing for redistribution to our partners. However, instead of sending our Foodlink vans to collect the food, our partners sent their own staff or volunteers to the stores for pick up. This has now become the "Bread Run", one of our signature programmes which has become increasingly popular for corporates and members of the public to draw attention to the situation of Hong Kong's poor and the wastage of food that occurs in our city. We have not stopped there.

We have been running community engagement and education programmes since 2016 to spread the word. Through the kindness of sponsors and partners, we have been able to hold events designed to raise awareness and serve our beneficiaries. A year ago, we opened our very own kitchen in Kwun Tong where we can now offer cookery lessons on what to do with surplus food as well as hosting our own events. This has

been a huge step forward for us! This year, 2019, we celebrated our tenth birthday with the inaugural Foodlink Charity Golf Tournament to honour our patrons and supporters. Hot on the heels of the event, we were fortunate to be one of the recipients of the HK Environmental Excellence Silver Award given to leading businesses and organisations. This is a great honour to us and due recognition of the tremendous work of our staff and drivers behind Foodlink.

So much for our first ten years, what will the next ten years hold for us?

The current challenging environment in Hong Kong is posing many obstacles for our work. We hope that the economic and political situation will be resolved in due course so that our operations can continue. It is a time for resilience, which is the theme for our report this year. We must face up to the challenges and strengthen our resolve. Tough times lie ahead, but emerging from the storm, we will be stronger and better - and we will be unrelenting in our mission to put a smile on the face of the hungry!

**Executive Director
Robin Hwang**

Food Waste Facts

Poverty

It is a fact, that despite Hong Kong's reputation as a wealthy and thriving city, the wealth gap is growing between the top and bottom sectors of our society. We have poverty in our midst where parts of our community struggle on less than \$4,000 income a month in one of the world's most expensive cities to live in.

In 2018, Hong Kong recorded 1.4 million people living below the poverty line, where poverty lines for one-person households is \$4,000.

17.5% of Hong Kong children come from poor families.

Over 30% of the city's elderly are poor.

Over 25% of Hong Kong's ethnic minority population live below the poverty line.

Hunger

Hunger is related to poverty.

In Hong Kong 40,000 people cannot afford 3 meals a day.

One of the targets of the 2015 Sustainable Development Goals is to "end hunger and ensure access by all people, in particular the poor and people in vulnerable situations, including infants, to safe, nutritious and sufficient food all year round."

We can do so in the city of Hong Kong. With your help.

About 11,000 tonnes of solid waste is sent to landfills each day. Roughly a third of this amount is food-related waste, much of which is still edible and nutritious.

Foodlink's goal is to divert this usable food resource to feed the needy.

No one should go hungry in Hong Kong.

>\$4,000

Average income a month for a one-person household who lives under the poverty line in Hong Kong

17.5%

Hong Kong children come from poor families

<30%

Hong Kong's elderly are poor

<25%

Hong Kong's ethnic minority population live below the poverty line

1.4 Million

Amount of people who are living under poverty that cannot afford 3 meals a day



Breakfast



Lunch



Dinner

1/3
Solid waste
is food-
related

11,000 Tonnes

Amount of solid waste sent to landfill each day

Who We Are

About Foodlink

Foodlink Foundation is a non-profit organisation in Hong Kong dedicated to fighting hunger, building self-sufficiency, and fostering nutritional wellness among those in need, while simultaneously reducing food wastage in hotels and F&B outlets in Hong Kong.

The beneficiaries of our work are the underprivileged individuals and families, elderly, homeless individuals living in shelters, street-sleepers, migrants, asylum seekers, unemployed etc.

Our model is simple.

As a charity, we rely on food donors and partners.

Our food donors are hotels, clubs and other F&B outlets, where surplus food is unavoidable.

Our partners, usually NGOs, are identified and matched according to location and the needs of the nearest beneficiaries, thereby reducing transit time and ensuring freshness of the food.

We act as a bridge.

We organise scheduled pickups from our food donors and deliver the food to our partners, who keep surplus food refrigerated until collection.

Strict hygiene and safety procedures are in place at every stage of the process.

The food is then reheated to stringent standards by each charity's kitchen before distributing to the needy.



Impact at a Glance

Our Impact



Our Community



Our Engagement



Our Programmes



Hot Food Programme

Our food donors sort the surplus food into sanitised unmarked food containers, which are refrigerated until collection. Our drivers pick up the food according to a predetermined schedule and swiftly deliver the collected food to our partners, where the food is stored, reheated then served on-site to the needy.

Because all the food collected by Foodlink is generously given by our food donors at no cost, the food is also served to the beneficiaries free of charge.



Bread Programme

The Bread Programme is usually recommended for partners who may not have adequate food storage or kitchen facilities on site. We collaborate closely with many of the larger local bakery and convenience store chains so that they donate their unsold bread after closing for redistribution to our partners.

Instead of having the surplus bread delivered directly to our partners by our vans, the partners send their own staff or volunteers to the stores for pick up. Only items which do not require refrigeration and don't contain meat or cream will be donated. The leftover bread is then redistributed to beneficiaries for free.



Banquet Programme

Working with several banqueting houses and hotels, Foodlink collects surplus food from banquets, weddings and other events, and delivers the food to our partners. This food usually comprises the last few dishes—meat, rice and noodles—which are left virtually untouched as guests are full after indulging on earlier dishes.

For banquet pick-up, we coordinate the logistics with all parties before the banquet, deliver sanitized food containers on the day before the banquet, and collect and deliver the food to our partners who distribute the food to the needy.



Trimmings Programme

In hotels, clubs and other F&B outlets, normal cooking operations leave behind a lot of scraps and trimmings that are still perfectly edible because of strict standards regarding the presentation and quality of their dishes.

Our hotel partners kindly donate the trimmings and scraps from their kitchens, which we deliver to our partners, where the trimmings can be used to supplement the meals for the needy or to give cooking a bit of extra flavour. Our partners may also redistribute the trimmings to beneficiaries to bring home for use in their own cooking.



Products Programme

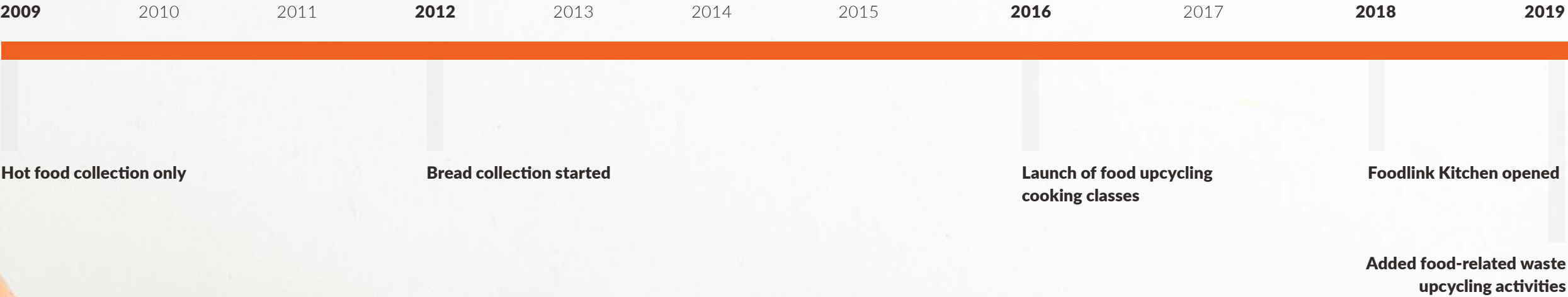
We accept miscellaneous product donations, generously donated to us free of charge by hotels, catering companies, corporates and individuals.

These products include canned or packaged food items that are still safe to eat as well as non-edible products, such as furniture, refrigerators, clothes and stationery etc.

All donated products are checked to ensure that they are in good condition. They are then sorted and delivered to our partners according to their needs and the needs of their service beneficiaries.

A Short History of Foodlink

The Growth of Foodlink



10th Anniversary Celebrations



Inaugural Annual Charity Golf Tournament

The inaugural golf tournament kicked off at the Hong Kong Golf Club on 25 January, 2019 where the Foodlink team, including Chairlady Mrs Wendy Kwok, Founder Mrs Vanessa Hwang, Vice Chairlady Ms Ella Lau and Executive Director Ms Robin Hwang were joined by over 90 golfers. The fete was also honoured by the presence of celebrity golfers including former Miss Hong Kong and professional golfer Ms Olivia Cheng, former Miss Hong Kong Ms Ellen Wong and Ms Yvonne Lam.

Participating teams competed for the Walter Kwok Family Cup, which paid tribute to the late Mr Walter Kwok.

"Love Food, No Waste" Colouring Competition

Over 200 little friends of Foodlink joined our colouring competition to promote "love food, no waste". Three winners stood out from all the other works because of their creativity. Work of winners, including the champion Yong Sheng's work, was displayed at the Community Art Gallery of MTR Lam Tin station.

Disneyland Trip

100 underprivileged kids helped us celebrate our tenth birthday at Hong Kong Disneyland. It was a great outing for them, as many of them have never been on a trip before.

Foodlink's first ten years have yielded astonishing progress.

Building Resilience

Hong Kong is currently facing severe economic and political challenges. In this uncertain time, there is no smooth path ahead for Foodlink. Sadly, the plight of the poor and underprivileged is exacerbated by this situation which makes Foodlink's work even more essential.

To continue serving our communities, Foodlink has to build resilience to cope with the problems that lie ahead.

The last year has been one of preparing for challenges.

We have:

- Strengthened our operations
- Enhanced our programmes to engage more stakeholders
- Reinforced our partnerships



Strengthening Our Operations

Our New Home

In 2018, Foodlink was selected as the winning entry in a competition organised by the HKUST MBA Business School for its innovative and impactful social business model. The prize money donated by the Yeh Foundation formed the basis of a commercial decision to move from our office in Sheung Wan to a kitchen in Kwun Tong.

Thus, our new home was born.

The Foodlink kitchen serves as an office for our staff as well as boasting kitchen facilities and dining areas that can accommodate 20-30 people comfortably. It has become a hub for our activities and a place where we can educate, show, engage and serve the public, our partners and our beneficiaries.

Scan the QR code or visit this link to see our kitchen.



<https://youtu.be/AF7XXAnczCo>



1. Kitchen opening cocktail party; 2. Bread run with students of HKBU; 3. Serving meals for the elderly; 4. Engaging volunteers to make festive food for underprivileged kids; 5. Cooking class with kids;

Scaling Our Outreach Programmes

Education

Education is so important to shape young minds.

We have now developed a more comprehensive education program for students as well as different stakeholders.

We are proud of our community space and we hope that this will be our bedrock for years to come!



1. Present at St. Paul's School(Lam Tin); 2. Marriott Cluster Meeting (Present to executive chefs of Marriott Group); 3. North Point Methodist Primary School; 4. ESF Agent of Change, presented to 90 international school students

Enhancing Our Programmes to Engage More

Stakeholder Engagement

Who are our stakeholders?

Partners, donors, beneficiaries, companies, schools, other agencies, and many more.

Part of resilience building is to establish a robust ecosystem of stakeholders who we interact with and at the same time who will support us when times are both good and bad.

We have designed our outreach programmes to be more impactful and innovative so that we can capture many diverse groups and encourage them to be part of Foodlink's journey.



Tea party at ZS Hospitality Group's restaurant for kids and seniors.



Dragon Boat Festival Party with elderly. The Royal Garden Hotel, Saint Honore Cake Shop and Sino Group generously donated rice dumplings to the elderly.



DBS Bank celebrated its golden jubilee with 50 children from Foodlink's partner organizations.

DBS is a regular partner of Foodlink for events like the Bread Run and food workshops.



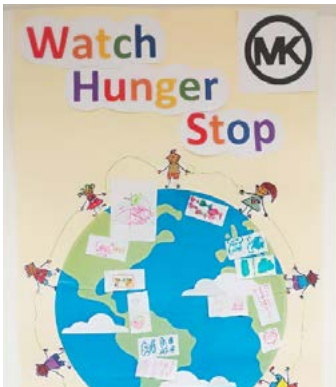
Read & Cooking@ Miele cooking class with volunteers from Pernod Ricard and our little chefs!



Mid-Autumn Fun Cooking Workshop with Hong Kong Red Cross Hospital Schools



Rice packing session with Freshfields Bruckhaus Deringer and Bank of America Merrill Lynch



Michael Kors Kids Party to celebrate World Food Day with children from Benji's Centre.



Cooking Workshop using surplus food and limited ingredients with young staff from Arup




Financial Report

Total Income \$7,400,340

	Corporate	HK\$1,084,834
	Fundraising activities	HK\$2,417,647
	Individuals	HK\$737,351
	Foundation	HK\$3,160,508

Total Expenses \$ 4,924,200

	Project	HK\$1,703,562
	Administrative	HK\$381,699
	Development	HK\$552,885
	Program	HK\$2,286,054

Acknowledgements

Major Food Donors

- AIA Staff Cafeteria
- 7-Eleven
- AquaGreen
- Australian International School Hong Kong Canteen
- Best Western Hotel Causeway Bay
- Bloomberg LP
- Canadian International School Canteen
- Central and Western District Saint Anthony's School
- Circle K
- Citi Tower Staff Canteen
- City Garden Hotel Hong Kong
- Classic Fine Foods
- Compass Group
- Conrad Hong Kong
- Cordis, Hong Kong
- Courtyard by Marriott Hong Kong
- Courtyard by Marriott Sha Tin
- Deutsche Bank Staff Canteen
- EAST Hong Kong
- Eaton, Hong Kong
- ETAK International
- Four Seasons Hotel Hong Kong
- Gateway, Hong Kong
- Gloucester Luk Kwok Hong Kong
- Gold Coast Hotel
- Gold Coast Yacht Country Club
- Goldman Sachs
- Grand City Hotel Hong Kong
- Grand Hyatt Hong Kong
- Hoixe Cake Shop
- Homie Cookies
- Hong Kong Academy
- Hong Kong Adventist Hospital
- Hong Kong Club
- Hong Kong Disneyland Resort
- Hong Kong Parkview
- Hotel ICON
- Hotel Jen Hong Kong
- HSBC Staff Canteen
- Hyatt Regency Hong Kong, Sha Tin
- Hyatt Regency Hong Kong, Tsim Sha Tsui
- Independent Schools Foundation Academy Canteen
- InterContinental Grand Stanford Hong Kong
- InterContinental Hong Kong
- International Christian School Canteen
- Island Pacific Hotel Hong Kong
- Island Shangri-La Hong Kong
- Italian Tomato
- JW Marriott Hotel Hong Kong
- Kee Wah Bakery
- Kellett School (Kowloon Bay) Canteen
- Kerry Hotel, Hong Kong
- King George V School Canteen
- Kowloon Shangri-La Hong Kong
- Lactalis Hong Kong
- Le Méridien Cyberport
- L'hotel Causeway Bay Harbour View
- L'hotel élan
- L'hotel Island South
- L'hotel Nina Et Convention Centre
- Li Po Chun United World
- College of Hong Kong Canteen
- Maison Eric Kayser Hong Kong
- Mandarin Oriental Hong Kong
- Marco Polo Hongkong Hotel
- Mark & Spencer
- Maxim's Group
- Morgan Stanley Staff Canteen
- New World Millennium Hong Kong Hotel
- Novotel Century Hong Kong
- Novotel Citygate Hong Kong
- Novotel Hong Kong Nathan Road Kowloon
- Pentahotel Hong Kong, Kowloon
- Prince, Hong Kong
- Ramada Hong Kong Harbour View (Former Best Western Hotel Harbour View)
- Regal Airport Hotel
- Regal Hongkong Hotel
- Regal Kowloon Hotel
- Regal Riverside Hotel
- Renaissance Harbour View Hotel Hong Kong
- Repulse Bay Company Limited
- Royal Hong Kong Yacht Club
- Saint Honore Cake Shop
- Sheraton Hong Kong Hotel & Towers
- Sift Desserts
- Singapore International School Hong Kong Canteen
- Sodexo (HK)
- South Island School
- Stamford American International School
- Star Cruises (Hong Kong)
- The Aberdeen Marina Club
- The Charterhouse Causeway Bay Hong Kong
- The Cityview
- The Emperor Hotel
- The Foreign Correspondents' Club, Hong Kong
- The French International School of HK
- The Harbourview
- The Hong Kong Country Club
- The Langham Hong Kong
- The Mira Hong Kong
- The Murray, Hong Kong, a Niccolo Hotel
- The Peninsula Hong Kong
- The Ritz-Carlton, Hong Kong
- The Royal Garden
- The Royal Pacific Hotel and Towers
- UBS
- W Hong Kong
- West Island School
- Yamazaki Bakery
- YMCA of Hong Kong Christian College (Tung Chung)

Acknowledgements

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- Chan Yat Sing Charles
- Chen Wen Nen Benny
- Cheok Ho Fung
- Chi Won Yoon
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- Chung Kwok Keung Peter
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- Collyer Logistics South China Limited
- CSI Property Services Limited
- Daniel Lee Plastic Surgery Centre Limited
- DBS Bank (Hong Kong) Ltd
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- Environment and Conservation Fund
- Fok Ying Tung Foundation Limited
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- Freshfield Bruckhaus Deringer
- Friends of Asia Holdings Limited
- Fubon Bank Hong Kong Limited
- Genting Corporate Services (HK) Limited
- Goldman Sachs (Asia) L.L.C.
- Hang Seng Bank
- Hanspeter Kerner (Collyer)
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- Ho Mark Ming
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- Hong Kong Parkview Management Services Limited
- Hong Kong Red Cross Hospital Schools
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- Keith Mok
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- KPMG Foundation Ltd
- Lai Fung Holdings Ltd
- Lai Sun Development Company Limited
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- Lam Sui Kei Stephen
- Lam Timothy Junior
- Lee Chi Chung Harvey
- Lee Yiu Chee Eugenia
- Leung Tsz Sheung Carmen
- Leung Wai Cheung
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- Mingly Corporation
- Netherlands Hong Kong Business Association
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- Ove Arup & Partners Hong Kong Ltd
- Parkview (T16) Limited
- Pernod Ricard Hong Kong Limited
- Philip Kan
- Physical Health Centre Hong Kong Ltd
- Sanny Hung
- Shell Electric Holdings Limited
- Shirley Chiu
- Siu Tze Hing Noreen
- Siu Yik Tung Jamie
- Soo Hung Leung Lincoln
- Spirits Culture Limited
- Superl Holdings Limited
- Tay Liam Wee
- The Church of Jesus Christ of Latter-day Saints Hong Kong Limited
- The Hong Kong Jockey Club Charities Trust
- The Royal Garden
- The Wintred Ho Charitable Foundation
- Tibet Water Resources Ltd
- Tien Puk Sun, Michael
- Tsui Wai Hung
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- United Overseas Bank Limited Hong Kong
- Vision Credit Limited (Lawrence Ma)
- Walter Kwok Foundation Limited
- Wong Kwok Ching Jamee
- Wong Wai Chuen
- Yeung Hoi Sing Sonny
- Yeung Po Lam Terry
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