

17
18

CONTENTS ...

Foreword	4
About Us	6
Highlights of the Year	8
Change @ Foodlink	10
Our Driver's Daily Route	12
The Future Foodlink Kitchen	16
Sustaining Our Business	18
Facts and Finances	24
The Future	28
Donors	
└ Major Food Donors	30
└ Donations & Grants of over \$10,000 or above	32



Cooking class @maison es with
Grand Hyatt Executive Chef, Disney
VoluntEARS and children from Chai
Wan Baptist Church Social Service



FOREWORD

In Hong Kong, many of us enjoy regular hot meals every day, but do you know that there are the less fortunate ones who struggle to get what we take for granted? At Foodlink, our goal is to feed the neglected and the underprivileged by rescuing surplus food from being wasted and turning this into nutritious meals for them. Each week, we rescue an average of 11 tonnes of cooked food, including 12,000 pieces of bread per week which can provide more than 26,000 meals. This achievement would not be possible if it was not for our dedicated staff team and our passionate volunteers.

2017 was a difficult year for us. As a charity, we depend on the goodwill

of others to carry out our mission. We encountered challenges in both our operations and fundraising efforts, but I am pleased to say that we have overcome our adversities and emerged stronger for 2018. Our review of the past 12 months of our financial year reflects the painful but necessary changes that we have had to put in place — a transformational change that would not have been possible without the backing of our partners and donors, and the caring love of our friends and volunteers.

We hope that you will continue to support us in our journey to make Hong Kong a caring and more inclusive society. Join us in our mission to “replacing hunger with a smile”.

ROBIN HWANG
EXECUTIVE DIRECTOR, FOODLINK FOUNDATION

ABOUT US



Meal serving at
J Life Foundation
in Sham Shui Po

Who We Are

Founded in 2001, Foodlink Foundation is a registered Hong Kong charity 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 vision at Foodlink is to ensure that every needy person has access to a hot, healthy meal, every single day. We act as a bridge — a charity dedicated to connecting the supply directly to the demand, as often as possible, by collecting safe-to-eat surplus food from F&B outlets all over the city and delivering to those in need. The benefits are twofold — while reducing hunger we also reduce the pressure on our city's landfills.

What We Do

Food donors and partners are the lifeblood of Foodlink. Our partners are identified and matched according to location and the needs of the nearest recipient charity, thereby reducing transit time and ensuring freshness of the food.

Food partners keep surplus food refrigerated until collection, and strict hygiene and safety procedures are in place at every stage of the process. Scheduled pickups ensure efficiency, organization, and minimal interruption to our partners. The food is then reheated according to stringent standards by each charity's kitchen before feeding those in need.

HIGHLIGHTS OF THE YEAR

In recognition of our efforts in promoting environmental practices and management, the Environmental Campaign Committee (ECC) awarded Foodlink the SMEs – Servicing Industry – Certificate of Merit under the 2017 Hong Kong Awards for Environmental Excellence.

1. Hong Kong Awards for Environmental Excellence Award Ceremony



Recognized achievements include ...

- Formulation of a Best Practice Handbook covering energy efficiency, waste recycling, paper usage and eco-driving, which is also introduced to new staff members during orientation.
- Adoption of efficient transport routes with reference to food donors' and beneficiaries' locations to minimize fuel consumption.
- Education of staff members to practice waste management and clean recycling.
- Promotion of recycling practices via Foodlink's newsletter, Facebook, presentations, and talks to our stakeholders.
- Participation in various environmental training sessions to acquire knowledge on municipal solid waste charging schemes, surplus food, waste management, and climate change.
- Signing the "Food Wise Charter" to demonstrate our commitment to environmental protection.



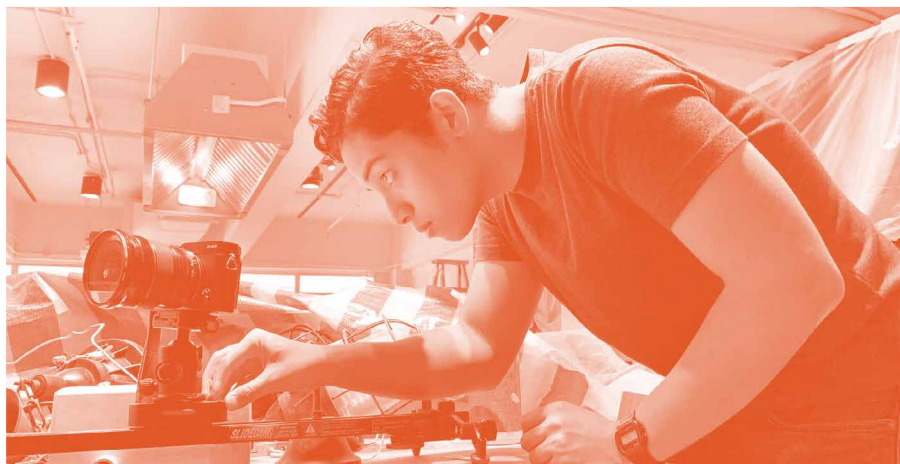
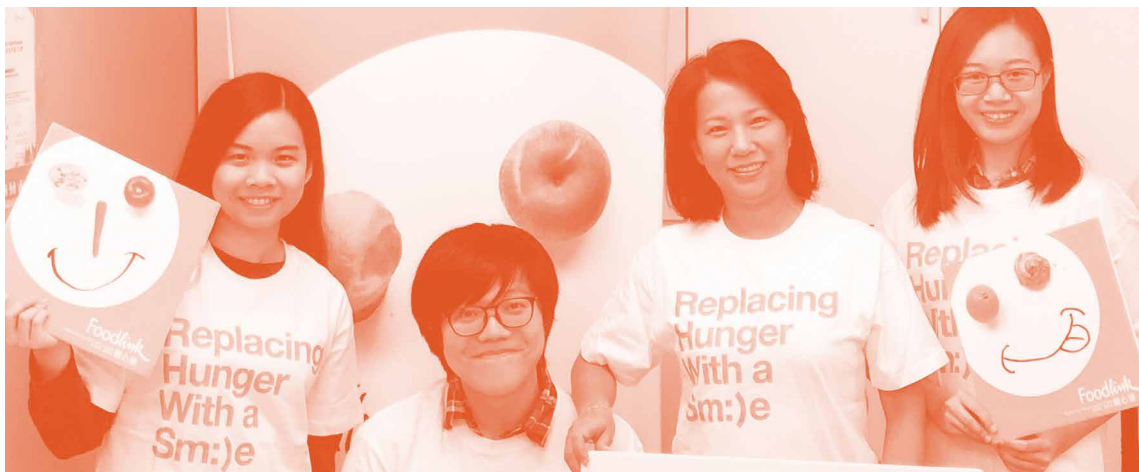
CHANGE @ FOODLINK

People: What is Different?

In 2017-2018, we changed our organization and leadership structure to become more efficient and more effective with our time and limited resources. Our resulting organization now reflects a leaner and cost-effective approach to feeding the needy, with the same level of love and care behind our actions.

Processes: What has Improved?

We have upgraded our vehicle fleet and our office premises to streamline our operations. We now have 7 vehicles to collect and distribute rescued food. We have invested in computer hardware and systems to enable our team to monitor and record data showing our performance. All of this is important to ensure that the tools are ready for to support our mission!

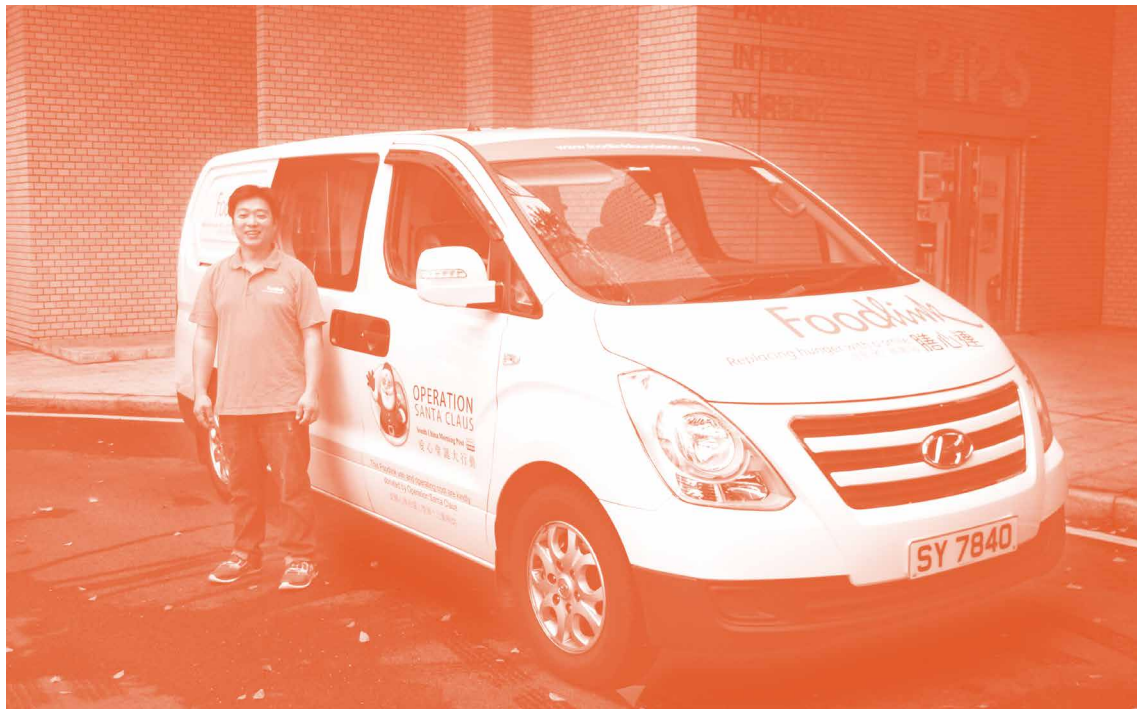


OUR DRIVER'S DAILY ROUTE

Ah Kit is one of our longest service drivers (since 2012) at Foodlink. He works on a tight schedule 5 days a week, daily from 8am to 5pm or beyond till all food is delivered.

Making over 20 regular stops a day to collect and deliver close to 400kg of surplus food, plus additional ad-hoc orders, Ah Kit has to start early to beat the bad traffic on Hong Kong Island, and ensures that his van runs in good condition to safeguard the freshness of food that he brings.

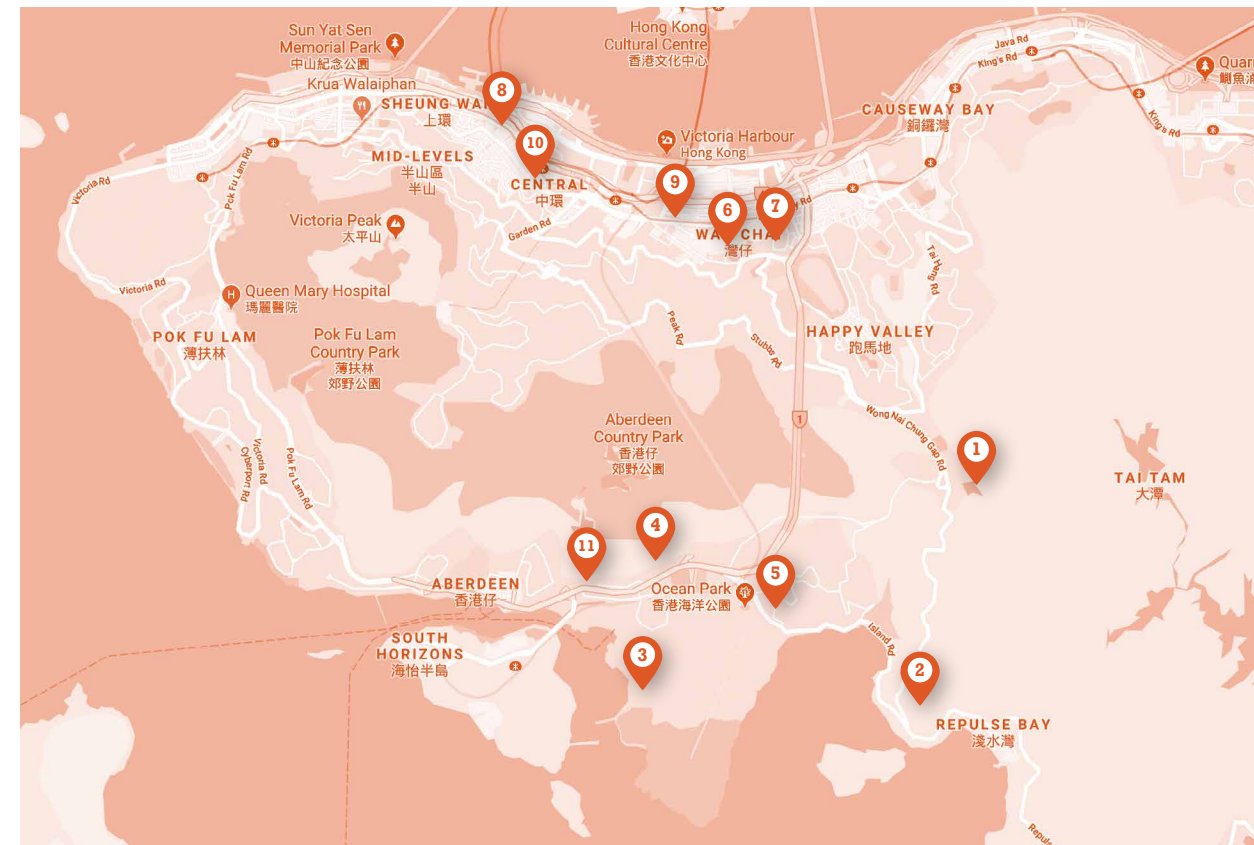
Despite the pressure, Ah Kit finishes work joyfully knowing that he helped to provide 950 meals to the underprivileged.



Ah Kit's Morning Route

Hong Kong Island
8:00AM to 12:00PM

1. Hong Kong Parkview
2. Repulse Bay Limited Staff Club
3. Aberdeen Marina Club
4. L'hotel Island South
5. The Hong Kong Country Club
6. Eric Kayser – Pacific Place 3
7. Eric Kayser – Wan Chai
8. Four Seasons Hotel Hong Kong
9. Street Sleepers' Shelter Society
10. Diocesan Pastoral Centre for Workers
11. New Wine Ministry



Ah Kit's Afternoon Route

Hong Kong Island
12:00PM to 5:00PM

1. Sift Patisserie

2. Novotel Century Hong Kong

3. Mandarin Oriental, Hong Kong

4. The Hong Kong Club

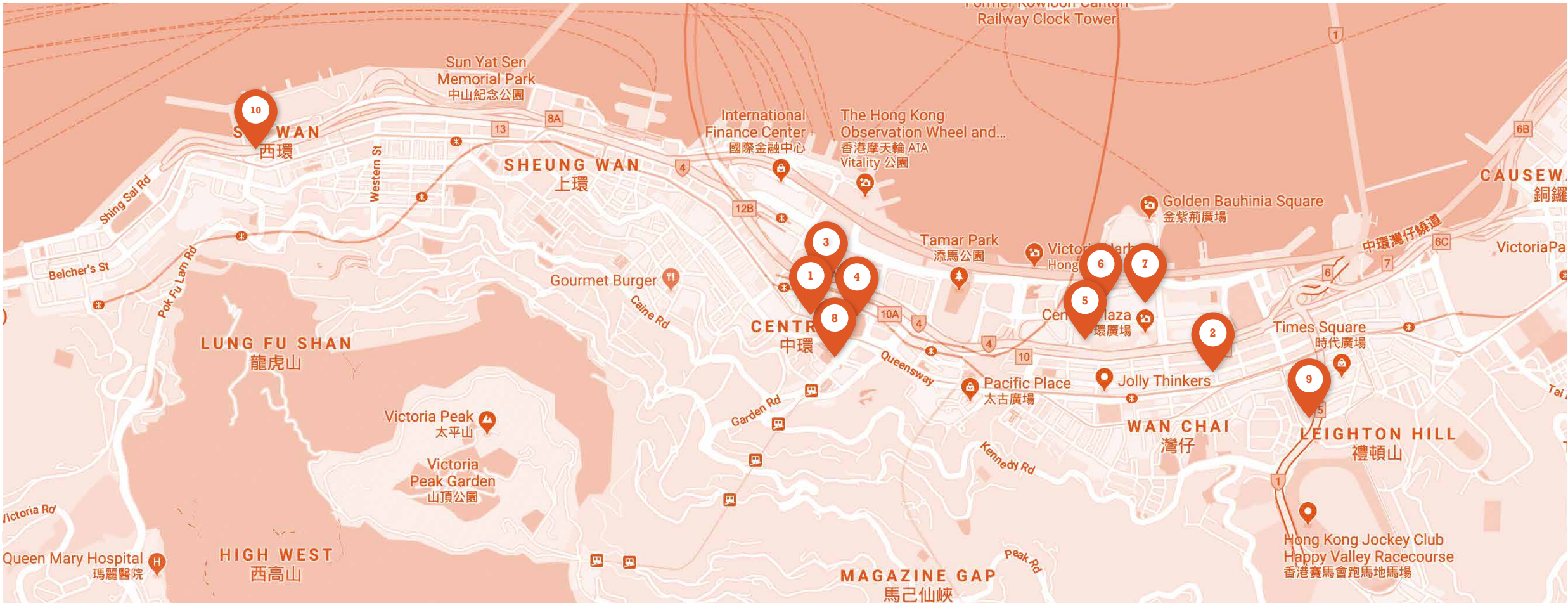
5. The Harbourview
6. Grand Hyatt Hong Kong

7. Renaissance Hong Kong Harbour View

8. Bloomberg L.P.

9. Best Western Causeway Bay

10. St. Barnabas Society and Home



THE FUTURE FOODLINK KITCHEN

The prestigious Hong Kong University of Science and Technology MBA course challenges its students to work with an NGO each year in teams to compete for the annual Yeh Family Philanthropy award of \$250,000. Foodlink was selected as one of the NGOs by the university and our stellar team of students successfully presented our business case on our behalf to a highly critical

panel of judges for our eligibility to win the award. We are pleased to announce that we were the proud recipients of the 2017-18 Yeh Family Philanthropy.

The monetary prize will be used to finance our much-needed kitchen where we will be able to host more corporate events as well as reaching out to the underprivileged.

**Thank you to our
incredible team of
students!**

**Susana Soo
Winnie Mak
Mariano G.Villarreal
Jackie Zhang
Lawrence Lau
Tokay Zeynalov
Michelle Queiroz
Lucy Choi**

(from left to right)





1. Ms Coco Lee confirmed a deal @Bloomberg Tradebook Charity Day

2. A group of Girl Guides showed their big hearts as Bread Runners

3. Bread rescued from being dumped to landfill



2.



3.

SUSTAINING OUR BUSINESS

FOOD RESCUE

The Bread Run is Foodlink's signature activity. Corporate volunteers are invited to collect spare bread from our food partners, Maxim's, Arome Bakeries and Maison Eric Kayser at individual branches across Hong Kong within one evening. The bread is brought back to our office where our team sorts out deliveries to our beneficiaries.

A shout of thanks to our volunteers from AIG, Hong Kong Disneyland, Ralph Lauren and Bloomberg.

World Food Day, a day for celebrating food, occurs on October 16th each year. Our team together with staff from Ralph Lauren

volunteered as Zero Hunger Runners this year, collecting surplus food at several points from Admiralty to Sai Wan, and delivered it directly to our beneficiaries. The contributions from our food donors, AquaGreen. Maison Eric Kayser and Island Shangri-La Hong Kong are highly appreciated.

Raw rice is often too heavy for elderly to carry home, and most of the elderly we serve cannot consume an entire bag before the contents expire. Thanks to our volunteers, we break down big bags into smaller packs for distribution. Our two great partners, AIG and Bloomberg continuously send us teams each year to carry out this important task.

SERVICES IN KIND

From charity sales to yoga classes, we make sure that the public know about our work. Special thanks to Kalacove Rooftop Republic Urban Farming Lan Kwai Fong HK, SpiceBox Organics, the Iyengar Yoga Centre of Hong Kong, Lemon Drop Studio and Hong Kong Disneyland for “Marvel 10K Weekend - Presented by AIA Vitality -Leadership 3K” for their support and generous sponsorship.

Ms Coco Lee, our Foodlink celebrity, took time out of her busy schedule to support us on Bloomberg’s TradeBook Day event, which is dedicated to raising funds for selected charities. Coco sat at the trading desk and was speaking in person to donors over the phone. What a great surprise for the lucky callers! Thank you Coco, you are wonderful!



1. Grand Hyatt Executive Chinese Chef, Li Shu Tim, teaching the kids how to make delicious spaghetti

2. Our perfect Mom & Daughter Disney VoluntEARS joined forces to rescue bread



OUTREACH

Ever wondered what it would be like to be lonely when you are old? Foodlink reaches out to the elderly to make them still feel loved. Our big thanks to Grand Hyatt Hong Kong, Cornell University Alumni Club, W Hong Kong, New World Millennium HK Hotel, Michael Kors, Bloomberg, Artistes Fund for Charities and YWCA for spending time to touch the lives of these gentle folks who helped make Hong Kong what it is today.

Christmas can be tough if you are a child and poor. Thank you, Disney for organising a wonderful party for our young friends and donating presents. We continued spreading festive cheer by teaming up with a volunteer team of moms and kids to organize a Christmas Party at Saint Barnabas’ Society and Home, where the kids sang Christmas carols and we gave out gift bags donated by TVB to the needy.

EDUCATION

Education on food is important to understand the related issues.

Sponsored by Ralph Lauren, Annie Ma, a qualified nutritionist & certified holistic health practitioner, hosted a talk on “Stress Nutrition” to share how stress affects our health, stress triggering foods, and stress buster foods and supplements. We also reached out to HKUST via the kind services of Gerhard Passrugger, Executive Chef of Grand Hyatt Hong Kong to share his insights and experiences in food recycling to brief students on sustainability in the hospitality industry. We would also like to take the opportunity to thank the English Schools Foundation for inviting us to present our work to over 100 students in order for them to have a better understanding of Hong Kong’s food waste issue.

Let’s all partake to thrive for a better community!

COOKING

We organize cooking classes to show how rescued food can be transformed into nutritious meals. We are grateful to Chef Tony Wong of Patisserie Tony Wong, JCI Yuen Long, German Pool HK, Chef Mike Cecil Lo and Tiffany, Givo and the Bon Appetit Cooking Studio for collaborating with us to host and run classes for our beneficiaries.



1. Grand Hyatt's Executive Chef, Gerhard Passrugger, and his team, sharing their insights on food waste recycling with students of HKUST



2. Ralph Lauren's Zero Hunger Runners rescuing food on World Food Day

3. A big thanks to Ryan Sonson, Executive Chef of New World Millennium Hong Kong Hotel, and his team for making a super delicious Ginseng Soup for the elderly @St Joseph's Home of the Elderly

4. A Por Por from South Kwai Chung Social Service brought home a goody bag filled with food

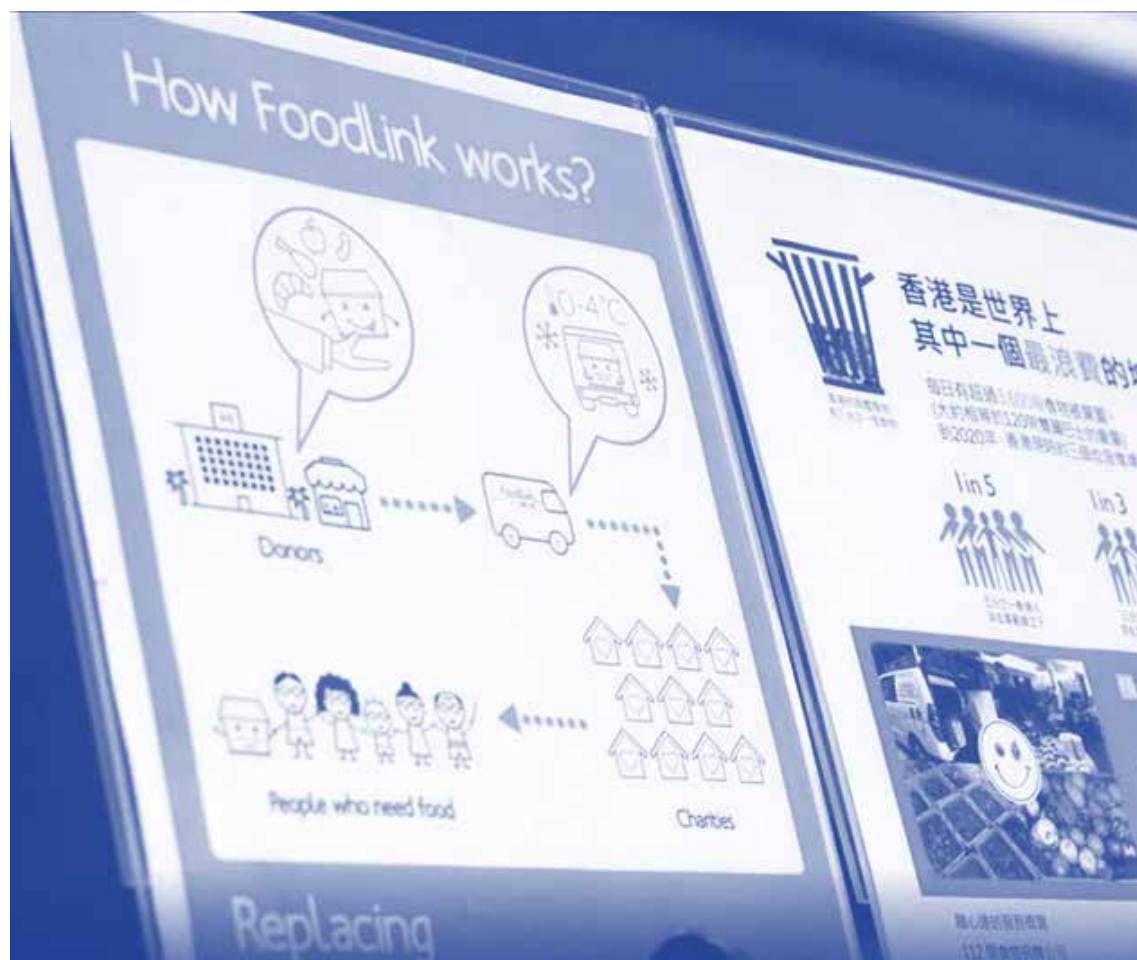


FACTS AND FINANCES

THE ORGANIZATION

11	10	104	101
Full-Time Staff	Volunteers	Donors	Beneficiaries

Every week, we collected **11 tonnes of food** and served **26,000 meals**.



49%

CORPORATE
\$2,476,000

3%

FUNDRAISING
ACTIVITIES
\$128,000

7%

INDIVIDUALS
\$362,800

41%

FOUNDATION
\$2,097,000

INCOME

TOTAL
\$5,063,800



PROJECT
\$1,449,600
39%

ADMINISTRATIVE
\$205,800
6%

DEVELOPMENT
\$109,000
3%

PROGRAM
\$1,935,400
52%

EXPENSES

TOTAL
\$3,699,800



THE FUTURE

OUR NEXT STEPS



1. Bringing food and happiness to kids at a ZS Hospitality Group sponsored party

2. Wishful Tree which is filled with wishes of 50 children to help others



Whilst 2017-2018 has been a challenging year, we have managed to resolve our adversities and at the same time emerge stronger and better. But that does not mean we can stand still. Our future depends on accomplishing the following strategic goals:

Financially, we need to raise more funds and seek new patrons to secure more reserves to ensure the sustainability of our operations. To achieve this, we must design and implement new and innovative programmes to meet the expectations of our partner organizations and individual supporters.

We will engage further with our corporate partners through quality corporate engagement activities to help them fulfill their social responsibility obligations and to become leaders in their communities and in doing so, we can achieve common goals together.

Education on food resources is paramount in our work. We will reach out to the younger generations to discourage food wastage and

promote good eating habits and, at the same time, make them aware of the physical and social challenges that the underprivileged face in Hong Kong.

We will continue to ascertain food safety and apply stringent standards to maintain freshness of our food collection. We will expand our food rescue operations to untapped markets, such as cruise ship liners, and public and private institutions such as schools and centres.

We will apply technology to enhance efficiency and productivity in our work through automation of data collection processes and the adoption of a more user friendly website platform that interested parties can readily access to see what we are doing and to join in our activities..

Lastly, our team continues to grow from strength to strength. We will maintain this trend by enhancing staff training and job enrichment to establish a strong cohesive team and to nurture top-class performers for our organization.

MAJOR FOOD DONORS

7-Eleven Hong Kong
 AIA Staff Cafeteria
 Arome Bakery
 Australian International School Hong Kong Canteen
 Best Western Hotel Causeway Bay
 Best Western Hotel Harbour View
 Bloomberg
 Canadian International School Canteen
 Central and Western District Saint Anthony's School
 Circle K Hong Kong
 Citi Tower Staff Canteen
 City Garden Hotel Hong Kong
 Classic Fine Foods
 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 Limited
 Four Seasons Hotel Hong Kong
 Gateway, Hong Kong
 Gloucester Luk Kwok Hong Kong
 Gold Coast Hotel
 Gold Coast Yacht Country Club
 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 Hong Kong
 International Christian School Canteen
 Island Pacific Hotel Hong Kong
 Island School
 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 Limited
 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
 Lidl Hong Kong Limited
 Maison Eric Kayser Hong Kong
 Mandarin Oriental Hong Kong
 Marco Polo Hongkong Hotel
 Marks and Spencer
 Maxim's Cakes
 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
 Regal Airport Hotel
 Regal Hongkong Hotel
 Regal Kowloon Hotel
 Regal Riverside Hotel
 Renaissance College
 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 Bakery
 Singapore International School Hong Kong Canteen
 South Island School
 Stamford American International School
 The Aberdeen Marina Club
 The Charterhouse Causeway Bay Hong Kong
 The Cityview
 The French International School of HK
 The Harbourview
 The Hong Kong Country Club
 The Langham Hong Kong
 The Mira Hong Kong
 The Peninsula Hong Kong
 The Ritz-Carlton, Hong Kong
 The Royal Garden
 The Royal Pacific Hotel and Towers
 W Hong Kong
 West Island School
 Yamazaki Baking Co. Ltd.
 YMCA of Hong Kong Christian College (Tung Chung)

DONATIONS & GRANTS OF OVER \$10,000

Aberdeen Marina Holdings Ltd
Bloomberg LP
Bull Capital Partners (Hong Kong)
Limited
Collyer Logistics South China Limited
Deliveroo Hong Kong Limited
Dr Kelvin K Chan
Edrington Hong Kong Limited
Environment and Conservation Fund
Fok Ying Tung Foundation
Goldman Sachs International Matching
Gift Program
Hongkong International Theme Parks
Limited
Kai Feng Ceilia Ng
Keith Mok
Koo Schmidt Beverly Ganning
Mission Possible Foundation Limited
National Philanthropic Trust
Niko Company Limited
Ralph Lauren Hong Kong
Schroder Investment Management
Superl Holdings Ltd
The Yeh Family Philanthropy Limited
Wong, Raymond K J
Zhelun Li
ZS Hospitality Management Limited



