

PRESS RELEASE 10th September 2018



## **Crowdfunder to launch Manchester's first waste food catering social enterprise launched 3rd September!!!**

**\*\*New operation in South Manchester will see the social enterprise double the amount of food waste intercepted\*\***

**\*\*Range of "Sustainable Catering Packages" launched for businesses\*\***

Open Kitchen MCR will be our city's first ever waste food catering social enterprise, offering a range of outside catering services, all using food that would otherwise go to waste, including hot meals, buffets, canapés and much more. The new venture aims to offer sustainable, low carbon, quality catering services to corporate and private clients, while working with community and charity partners to continue to offer access to not just enough food, but great food, to everyone who wants or needs it, regardless of income. The team hopes to double the amount of food that they can stop from going to waste with this new venture, further helping to lower our city's carbon footprint.

The core of the project's mission remains the same – rescue food that would otherwise go to waste, transform it into beautiful meals and dishes, and support everyone in our city in accessing great food. But that mission is evolving. The team are amazingly proud of having opened and operated Manchester's first waste food pay-as-you-feel restaurant for a year, and are ready to do more! The new venture will use a different type of economic sharing model. Rather than pay-as-you-feel, which operated at the restaurant, the new venture will offer a range of pricing packages that will mean corporate customers will subsidise work with community and charity partners. So, companies and individuals who choose Open Kitchen MCR's catering service will not only be choosing a sustainable option, they will also be supporting Manchester communities.

Manchester's first waste food pay-as-you-feel restaurant was open for 50 weeks, and in that time stopped 34,339 kilos (or just over 34 metric tonnes) of food from going to waste, and served 29,128 meals to people from all walks of life across our city.

## **The Crowdfunder**

The social enterprise has secured a site, and as ever are stamping out waste, upcycling, making do and mending where ever they can. The project will take on a disused commercial kitchen and bringing it back into action. The crowdfunder will raise £50,000 to fix up a large commercial kitchen, replace some pieces of kit, buy smaller equipment needed to run a catering business, and get some education, engagement and marketing materials designed and made..... and they need your help to do it!!

<https://www.crowdfunder.co.uk/openkitchenmcr>

## **Rewards for Corporate and Organisation supporters**

Real Junk Food Manchester have developed a range of “Sustainable Catering Packages” to allow businesses and organisations across Greater Manchester to support the set up of the new social enterprise venture, by pre-ordering their catering service. The project will offer a huge range of catering options including canapés, buffets, fine dining events and more, all created using 100% food that would have gone to waste.

It's not necessary to have dates and numbers worked out, the packages can be used like vouchers or credit for either a single event, or a series of smaller events or meetings. Bespoke catering packages can be created on request, and a wide range of dietary requirements are catered for. The catering packages can be purchased directly through the Crowdfunder page via debit or credit card. Other payment options, invoices and receipts can be easily arranged. For further information contact Corin Bell - [corin@realjunkfoodmanchester.co.uk](mailto:corin@realjunkfoodmanchester.co.uk) or 07912509665.

Details of Sustainable Catering Packages can be found here - <https://www.realjunkfoodmanchester.co.uk/wp-content/uploads/2018/09/OpenKitchenMcr-CateringRewards.pdf>

## **The Mission: Why take the plunge into catering?**

### **Lowering our city's carbon footprint;**

Opening a new larger venture will allow us to rescue even more food from being wasted! For every tonne of food that we stop from going to landfill, we stop 4.2 tonnes of CO2e from being emitted. Food waste rotting in landfill releases huge amounts of methane, which is 25 times worse for climate change than carbon dioxide. The lowest carbon, most sustainable thing we can do with food that will otherwise go to waste is put it in a belly, not a bin.

A recent study by the UN FAO showed that the carbon footprint of wasted food currently stands at 3.3 gigatonnes, which means that if food waste was a country, it would be the 3rd highest carbon emitter on the planet after the US and china!

**Helping businesses and organisations to lower their carbon footprint;**

The catering offer from Open Kitchen MCR will be unique in our city and will be the lowest carbon, most sustainable catering it's possible to order! By offering this service we will be able to help more businesses and organisations in Manchester and beyond to lower their carbon footprints and make more sustainable choices around food.

**Supporting vulnerable people across the city;**

We have LOVED running the Real Junk Food Manchester restaurant, but are very aware that not everyone can get into the city centre. By starting a catering social enterprise we will be able to produce more meals, and work with charity and community partners to provide more meals to more people across the city.

**Supporting more people to access training and to get back into work;**

Over the last year running the restaurant, and for 18 months before that as a pop-up operation, we have worked with literally hundreds of volunteers. Working in a fixed location in our city centre restaurant has allowed more people to come and volunteer with us, and has allowed us to start to work with support organisations from around the city-region to offer volunteer placements. We have become aware that we are in a unique position to offer vocational training and back to work support. We want to build on this and offer more structured training and support to people who are struggling to find work. We believe that we can help more people to train, learn new skills, build confidence and find work in the food, drink and hospitality sector.

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**For more information contact Corin Bell - Director, Real Junk Food Manchester. email: [corin@realjunkfoodmanchester.co.uk](mailto:corin@realjunkfoodmanchester.co.uk), tel: 07912 509 665**