Forgotten Foods CIC

‘Pay as you can' meals, from and for the community, made using lost ingredients and whipped up in underused neighbourhood kitchen space, to sustain resilient communities

Our ambition - supporting communities to....

impact cost-of-living, health, climate change, educational attainment, and mental wellbeing by..

providing access to ‘forgotten foods’ that....

enable local communities to....

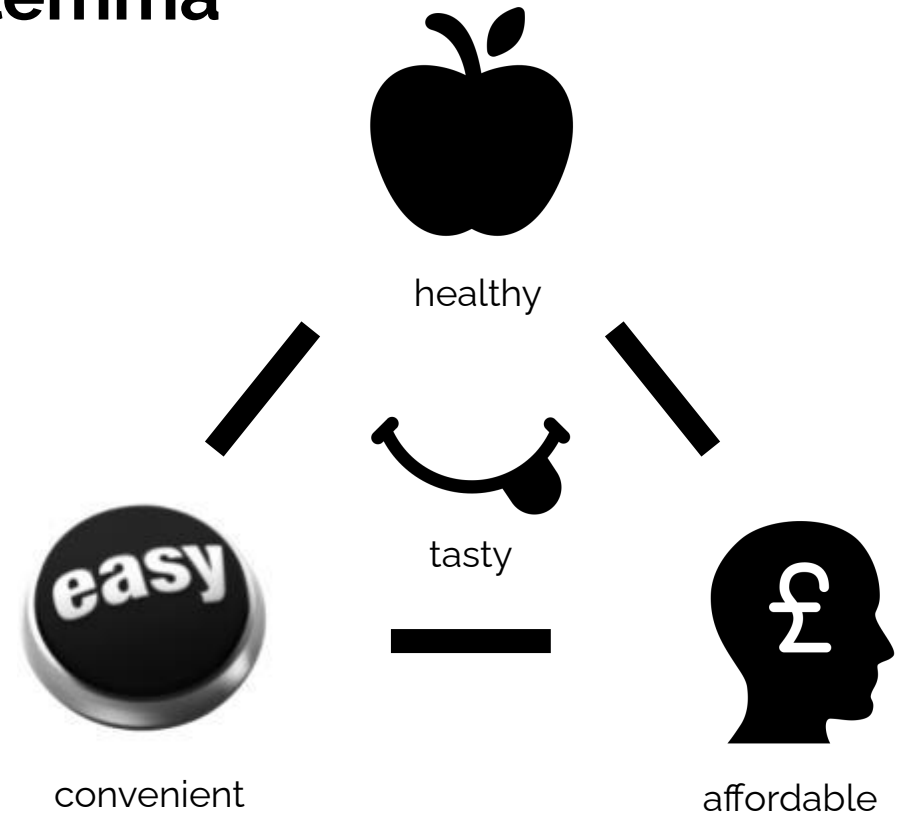
serve healthier meals that fit with poorer families’ complex lives

through a financial self-sustaining social enterprise model

Sustainability by GRACE Communications Foundation and Mother Jones, community & apple by Adrien Coquet all from the Noun Project

Our challenge - the ‘trilemma’

- solving for:
  - healthy
  - affordable
  - convenient
- for the bottom 1/3rd of income



apple by Adrien Coquet, pound by corpus delicti, tasty by Fauzan Adiima all from the Noun Project

Our solution

- former food-system ingredients
- 50% cheaper primary ingredients
- improved resource use

- provides local incomes
- inherently trustworthy
- builds self-efficacy

- local assembly
- limited capex
- greater amortisation for kitchen owner

- generates revenue
- x-subsidisation
- builds community cohesion

apple by Adrien Coquet, pound by corpus delicti, tasty by Fauzan Adiima all from the Noun Project

Making it happen - first prototype

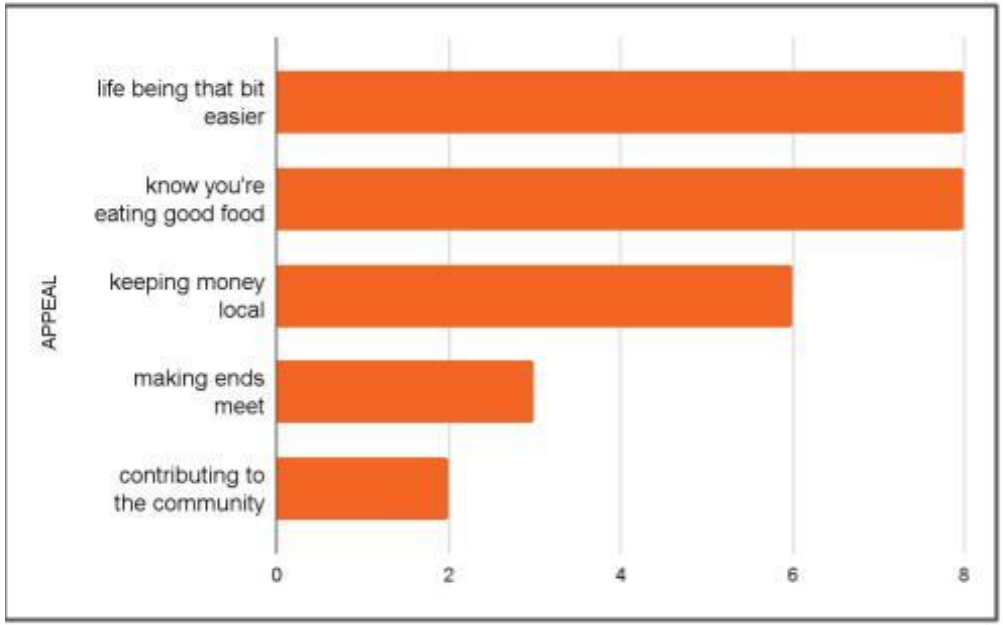
ILFRACOMBE
CHURCH OF ENGLAND
JUNIOR SCHOOL

> It's amazing. Thank you so much. I've had to take on 2 evening jobs to help with the rise of everything and this will really help us. With their clubs and Leahs therapy classes it just takes the stress away a little bit. So thank you.
> *A Mum*

How's it going - primary school click'n'collect

- 188 portions served to 13 families
- ingredients costs
    - cost/ portion - £0.78
- 'pay as you can'
    - revenue/ portion = £1.03
    - x-subsidised = 69%
    - free meals = 31%
- the benefits

What appealed to you most about the service?



The team has the experience

Richard
- food wholesaling - primary sourcing
- food tech platforms - start-up and systems

Fred
- Byron/ Flat Iron - running food service
- development chef - recipe optimisation

Chris
- food marketing - brand & routes to market
- social enterprises - start-up and community action

Next Steps

- roll out
    - whole school service at IJS
- follow on prototypes
    - whole community offering
    - Woolacombe Primary
    - Combe Martin Primary
- central processing kitchen
    - part processed ingredients
    - local assembly

Our Needs

- systems development
    - streamlining our community onboarding & involvement
- school start-up funding
    - £4,650/ school

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say hello@forgottenfoods.org.uk