



# Share #2

**Stop Hunger**\_Newsletter / **February 2016**

everything is  
possible!

Whether taking advantage of a seminar to collect food or funds, organizing a desserts competition and publishing a book sold to benefit an association, to be recognized for one's commitment and to support a food bank... to distribute quality and balanced meals that are unsold to benefit those in need... or create community gardens to grow well, eat well, train and regain one's place in society... for Stop Hunger and its 65,000 volunteers, solutions toward a hunger-free world are infinite.

Clodine Pincemin,  
President, Stop Hunger

## In the news\_

### **FUNDRAISING DINNER MARCH 3, 2016**

Stop Hunger sets a date with over 300 donors and partners for an evening fundraising event at Le Pré Catelan, the jewel of Maison Lenôtre, a Sodexo's Prestige Venues and Events.

### **STOP HUNGER FOUNDATION IN BRAZIL**

Following Belgium, the United States, France, the Netherlands, Peru, Romania and the United Kingdom, Brazil has become the eighth country to create a Stop Hunger Foundation. The goal: to highlight and energize donor generosity by reporting on the donations used to benefit local people suffering from hunger.

### **COMMUNITY GARDENS: between food aid and social ties ..... p. 2**

### **SURPLUS FOOD DONATIONS: a right, a necessity ..... p. 5**

### **VOLUNTEER STORIES: their names are Arie, Claire, Claudia and Nick ..... p. 8**

### **STOP HUNGER IN FIGURES ..... p. 12**



Stop Hunger supports 115 community gardens worldwide, convinced that these collective agriculture sites are a social alternative for families most in need. The ecological gardens also have another advantage: learning how to grow organic food also contributes to healthier eating. In the countryside or in the cities, the gardens represent local agriculture and self-sufficiency, which have experienced a resurgence, including in industrialized countries.

## Good to Know\_

A community garden, what is it?

Communal, collective or shared, rural or urban ... a community garden is managed and cultivated by the inhabitants of a village or neighborhood. Depending on the country, it can be a family or educational project, promote someone's return to society, be adapted or militant. Whatever the name or mission, in this garden, some grow to survive, feed more poor people or have access to fresh and healthy food ... Others are used for training on vegetable gardening, to develop a small local economy, find one's place in society ... In short, it feeds on nature and solidarity.



## Community gardens\_

# Between food aid and social ties

**Latin America concentrates the majority of community gardens supported by Stop Hunger.**

Historically affected by severe poverty, several countries have implemented alternative production methods. A number of collective initiatives based on the

principles of social utility, democratic management and cooperation have emerged as responses to create jobs, develop the work of women and their social position and improve living conditions for the most disadvantaged.



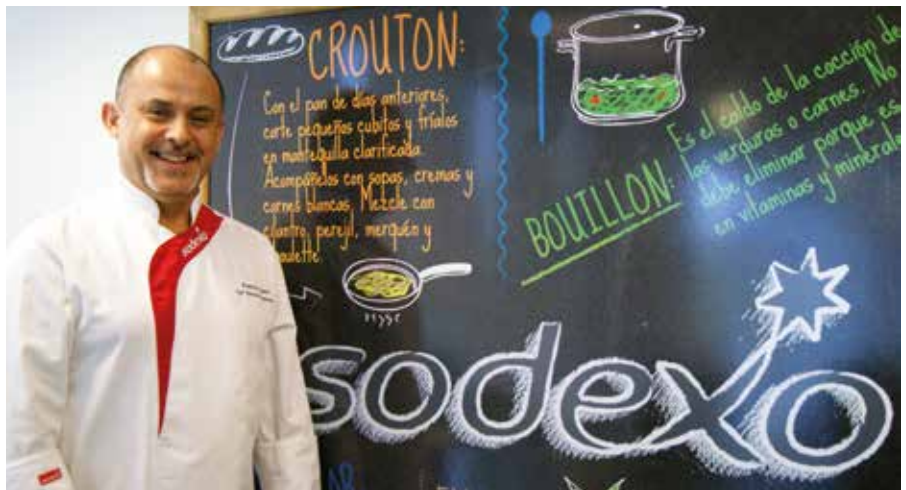
**In Colombia**, for example, as part of Stop Hunger, Sodexo Benefits and Rewards Services financially supports the Granitos de Paz Foundation in Cartagena de Indias. This Foundation contributes to the healthcare, education, training and housing for families in one of the poorest neighborhoods of the northern port city of Colombia, on the Caribbean Sea.

*“The gardens contribute to food security and the environment. For those who grow the fruits they sell to hotels and restaurants in Cartagena, they represent a source of income,”* says Elena Mogollon, president of Granitos de Paz.

*“The backyards of houses, formerly fallow orchards are today fertile.”*

In three years, the share of community gardens supported by Stop Hunger has increased fivefold, generating additional income of € 16,000 (\$ 17,450) and helping 250 disadvantaged individuals.

**In Chile**, in the suburbs of Santiago, at the SOS Madreselvas Village - one of the 14 NGO SOS Children's Villages in Chile - a small community vegetable farm has been working for a year, in collaboration with three agronomists from Catholic University. Fourteen mothers received training and a diploma on organic growing techniques, producing fresh vegetables, organic herbs and medicinal plants



► **Francisco LAYERA**, Sodexo Chef in Chile

to feed and care for 60 children and their families.

*“Through this project, we are showing that a small urban farming production is possible, with a positive impact on the environment, and that we can take advantage of crop biodiversity with fresh seasonal products to ensure balanced food assistance to the families who produce them,”* said the supervisor of Corporate Responsibility for Sodexo in Chile.

Children also take cooking classes with Chef Francisco Layera:

*“When cooking with young people the basil they have grown, we have learned a lot from each other such as respect, recognition and the fun of making a recipe oneself to share together as a family. They were delighted to prepare pesto with basil for pasta dishes.”*



## Did you know?\_

The first “community gardens” were created in New York

in the 1970s as part of an ecological citizens movement: reinvesting in vacant lots and industrial wastelands to bring nature to the city. Since then, the phenomenon has become widespread, including in Berlin, Montreal, Tokyo and Paris. Today, more than shared gardens, urban farms are sprouting around the world in the face of economic crisis: Detroit in the U.S. has the largest such project in the world. In Cuba, urban agriculture is even part of the official policy.



**In Peru**, growing well to eat well and to be able to generate income is the triple objective of developing community gardens in schools and in remote countryside at an altitude of 4,000 meters. The results are significant: in two years, over 12,500 students and their parents and nearly 400 teachers attended educational workshops on nutrition and organic gardening. In addition, 100 farmers received training to develop good agricultural and business practices and improve their eating habits. In one year, they produced more than 29 tons of vegetables as food and were able to increase their income by more than 20% in selling surplus produce on the markets.

**In Brazil**, with Stop Hunger, Sodexo Benefits and Rewards Services grants scholarships to underprivileged students from the School of Agricultural and Veterinary Sciences of Jaboticabal and Botucatu, northwest of Sao Paulo. In return, they maintain campus vegetable gardens that, in three years, have produced more than 190 tons of fresh vegetables (tomatoes, lettuce, cabbage, eggplant ...) donated to eight NGOs to feed 500 people.

Stop Hunger supports other community gardens in the U.S., Spain, the United Kingdom and France, including with Restos du Cœur in Montreuil (see box below).



**"JARDIN DU CŒUR" IN MONTREUIL**

## A GOOD HARVEST FOR 2015

Vegetables produced naturally blocks away in an urban vegetable garden are distributed by Restos du Cœur of Montreuil and funded by Stop Hunger, through its donors, including 260,000 consumers.

In one year, this urban farm and its 10 employees being prepared for workforce integration have produced nearly three tons of vegetables.

*"We are in an integration project, acting through an economy of mutual support. Each employee has his own professional project and the goal is to find a permanent job,"* says Bruno Doisy, technical supervisor to the "Jardin du Cœur".

*"What I like is that we are striking a double blow: the production of vegetables from the farm is returned to the distribution center ... where it puts seasonal vegetables with incomparable flavor on a child's plate, that's a winning combination."*





*“To feed more than 9 billion people in 35 years, we must start by avoiding waste,”* says Guillaume Garot, former French Minister for food and agriculture in defending his anti-waste law.

## Surplus food donations\_

# A right, a necessity

With this new law, passed during COP 21, France is a pioneer and the leader among European countries committing to stop waste. Currently before the Senate, this law will enable actions by all parties. It consolidates partnerships while also reinforcing existing good practices, such as the donation of surplus - or “unsold” - food.

This is particularly true for Sodexo Education in France, which donated 10,000 meals in eight months to Food Banks. At the origin of the action was Stop Hunger, working through agreements signed with the French Federation of Food Banks and Restos du Cœur.

### Reduce food waste in foodservices: one challenge, two complementary ways.

- First, it is about avoiding leftovers. How? In schools, for example, it means reviewing with local authorities and educational institutions the serving amounts that correspond to the appetites of children, who also provide their opinions in tasting new recipes. It also involves teaching students that wasting less food means feeding more people and reducing pollution on the planet.

- The other way is to donate meals that have been prepared but are unsold due to unexpected events such as heavy snow blocking school transport or a flu epidemic.

This solidarity initiative is already at work in five central kitchens. **Ultimately, Sodexo’s national network of kitchens should be able to provide 500,000 meals.**



Driven by Stop Hunger, this food aid based on the donation of Sodexo’s surplus food is carried out in compliance with strict quality and hygiene standards, with the support of two major government-approved association partners: the Food Banks and Restos du Cœur.





► Center: **Geneviève PUPIL**, President of the Nancy Region Food Bank, Eastern France

### Donating unsold food in practice

In Nancy, Genevieve Pupil, president of the Food Bank explains: *“Every morning one of the food bank contributors checks with the central kitchen on the number of meals available. At 1:00 p.m., they collect the surplus in a refrigerated truck and deliver the meals to the associations who distribute them in turn to families in need. Recipients benefit from meals prepared and packed by professional chefs, not just surplus foodstuffs. The children of these families in need therefore benefit from quality, balanced menus,”* concludes Genevieve Pupil.

## 1/3 of food ends up as waste in the garbage,

or 1.3 billion tons. Avoiding this would allow 795 million people suffering from hunger worldwide to be fed.

Food waste, as measured in 2011 by the United Nations Food and Agriculture Organization (FAO), has an impact on climate, water, land and biodiversity. It is the third largest polluter in the world after the U.S. and China and represents nearly 30% of global agricultural land.

## FOOD DONATIONS WITHOUT BORDERS ...



In the U.S., Sodexo Stop Hunger Foundation has partnerships with student-led non-profits, like Food Recovery Network and The Campus Kitchens Project that spearhead food recovery efforts on Sodexo-supported campuses. Nationwide, all Sodexo food service establishments are encouraged to divert surplus food by donating to local charities to help feed those most in need.

In the United Kingdom, the Sodexo Stop Hunger Foundation supports FareShare, a member of the worldwide network of food banks. In Italy, Stop Hunger's actions resulted in the donation of 25,000 meals to Siticibo, an association linked to Italian Food Banks.



**stop  
hunger**

20 YEARS OF COMMITMENT

# Food donations versus food waste: 4 truths

## 1 - Foodservices wastes less.

In France, foodservices companies account for 14% of food waste, compared with nearly 40% by families; each of them wastes an average of 20 kg of food per year.

## 2 - Associations are active, supported by the government.

In 2013, the French government launched the national pact to fight food waste, with measures seeking to cut food waste in half by 2025. On the ground, a number of associations have developed a culture and experience in the fight against food waste. The Food Banks and Restos du Cœur, for example, have been active for 30 years, helping to feed 4 million people in 2015.

## 3 - Collecting and distributing food for thousands requires planning.

New official measures also mean new donors and increased food donations. A strengthened organization is needed for collection and storage, with more logistical and human resources, more drivers and more qualified people, whether volunteers or not, to sort and distribute food and safe meals to those in need ... It is for their logistics capacity to collect and store food and their guarantees of quality, hygiene and food safety that the Federation of Food Banks and the Heart Eating were among the approved associations chosen as partners by Stop Hunger and Sodexo.

## 4 - The right to safe, quality meals.

The associations are responsible for the unsold meals they distribute from the moment they are removed from the kitchens. Storage conditions must be respected throughout the supply chain. The Federation of Food Banks is a training body on food safety: 3,500 volunteers or employees are trained annually.

In France...

**4 million**  
people received food from Food Banks  
and Restos du Cœur in 2015.

**3,500** volunteers  
or employees are trained annually  
by the Federation of Food Banks.



**stop  
hunger**

20 YEARS OF COMMITMENT





## Volunteer stories\_

# 1. Solidarity takes the cake!

We know: the kitchen is a place of fun, sharing, conviviality ... it's a time for a feast and also to enjoy one another's company. To gather, bring, create or reinforce links, to have fun and to give... is there anything better than the kitchen? Faced with the need to unify the teams from 17 Sodexo-Elsan<sup>1</sup> sites across the west of France and bring them together around a common project, Claire Tumelin and her team of site managers had the naturally delicious and generous idea to create a desserts competition and edit them into a book. The icing on the cake: proceeds from the "Dessert Inspirations" books go to benefit Restos du Cœur.

### **Dessert Inspirations: between team spirit and solidarity**

**First step:** create a dynamic and make people want to give the best of themselves. In every team, we cooked up something special and demonstrated culinary skills, creating several desserts, all taste-tested in a spirit of conviviality. Then, everyone voted for their favorite recipes.

**Second stage:** 17 sites = 35 desserts were collected in a book appropriately named "Dessert Inspirations" and illustrated with photos: desserts, teams, first names of everyone, seniority, location and numerical presentation of the site.

**Third step:** we print nearly 900 copies, which are sold in part to the teams at the Elsan clinics and those around them. The collection target: € 2,000 donated to Restos du Cœur, specifically to three Jardins du Cœur located in the department of Loiret (45).

**Result:** contribution to current investments of the three gardens to improve working conditions and reception for employees preparing to re-enter society.

### **An initiative that does much good**

How to work together and carry out a common project? How to express one's know-how in cooking? How to recognize the talent of each employee and make them proud of it? How to gather to give certainty to be part of a community ... a company, a region, a commitment? Finally, how to have fun and give enjoyment... Carried out by a Sodexo team, the book "Dessert Inspirations" was able to meet these challenges, plus another: to contribute to the integration of disadvantaged people who produce fresh and healthy fruits and vegetables locally to feed other people in need. One of the key issues of Stop Hunger.

## 60 employees

The three Jardins du Cœur, near Orleans, host and train 60 employees each year. Following this training, about two thirds of the employees find work or support to achieve their personal goals. The other third go further in the training.

## 40 tons

out 40 tons of vegetables (2014) is fully distributed in 13 Restos du Cœur distribution centers in the Loiret district (45).

<sup>1</sup> ELSAN is the second largest private hospital group in France, created from the merger between Védici and Vitalia in November 2015. It has 80 healthcare facilities.





► **Claire TUMELIN**  
Healthcare regional manager,  
Sodexo France

*"I've been involved with associations since I was a student. At the time, I created an association and raised money to help renovate the community garden of a center for children suffering from polio in India. These funds were also used to purchase rehabilitation equipment... As a Sodexo employee, I participated for three years in the organization of the national Stop Hunger Servathon food drive at Group headquarters. For two years, I've also sponsored two children in Laos and Cambodia via the association Enfants du Mékong. The monthly donations are used to pay for their school supplies, their outfits and their transport so that they can go to school, to later find a job and limit the risks of exclusion and poverty."*



## They said it ...\_

*"The initial idea is great and the result is great. Congratulations to the whole team! I've tested a few recipes and we had a feast."*

**Caroline LUDWIG**, Purchasing Management Control Manager, ELSAN

*"I discovered 'Dessert Inspirations,' which is a beautiful umbrella initiative with great results. We need to ensure these beautiful ideas are widely known."*

**Bruno BERTRAND**, Purchasing Director, ELSAN

## Volunteer stories\_

# 2. A beautiful story of helping

*"I met Monin, a two year's old little boy at the 'Hogar de las Bienaventuranzas', a shelter located in the south of Lima, Peru. The shelter hosts dozens of homeless children seriously ill and mentally or physically disabled. One of their priorities is feed balanced and nutritional meals.*

*Once a month, I visit Monin, whose real name is Leo Francisco Buenaventura San Ramon. He found a family and a home that provides him care, education and specially love and a sense of identity. Nowadays Monin is gaining weight and getting healthy, I am very happy to be part of his life. During the last Stop Hunger Servathon, I led the team of Sodexo volunteers to visit the shelter. We enjoyed our visit spending time with the children and cooking their lunch. Two tons of food was donated by our volunteers. I was lucky to be one of the five winners of the Stop Hunger Good Stories 2015 Contest, I dedicate the prize, USD 1,000, to Monin and his home."*



► **Claudia LUCIONI**  
Quality manager,  
Sodexo Peru



**stop  
hunger**

20 YEARS OF COMMITMENT

## Volunteer stories\_

# 3. Mobilizing Stop Hunger volunteers



► **Arie BALL**  
VP, Talent Acquisition, Sodexo U.S.A.

What if every important Sodexo meeting, international conference or general shareholders meeting was an opportunity to mobilize people around Stop Hunger? The initiative of **Arie Ball, VP, Talent Acquisition, Sodexo U.S.A.** is exemplary: *"Our annual national conference was not only an opportunity to organize a raffle and raise enough money to provide 22,500 meals for the Backpack Program, but also to recruit 100 participants and turn them into volunteers to sort more than 12 tons of food!"*

Transformed into volunteers for a day, whether Sodexo employees or recruited partners, each volunteer sorted, labeled, and packed backpacks full of food for underprivileged children. Arie and her force of volunteers gave 300 hours to Second Harvest Food Bank (SHFB) in Nashville, Tennessee during Sodexo's global month of service, and especially during the Stop Hunger Servathon event in 2015. As a member of the country's largest food bank network, Feeding America, SHFB helped deliver more than 24 million meals with the support of 450 associations in 2015.





## Testimonial\_

# Improving the lives of people in need is the right thing to do

Nick Rapis is the Sodexo general manager at Mercy Regional Medical Center in Lorain, Ohio (U.S.), located on the south shore of Lake Erie between Detroit and Cleveland. Nick is a Stop Hunger volunteer and Hero of Everyday Life – an award given annually by the Sodexo Stop Hunger Foundation to honor Sodexo employees for their commitment to the fight against hunger. For over 12 years, Nick has been organizing food drives and fundraisers for Second Harvest Food Bank of North Central Ohio<sup>1</sup> and the Salvation Army.

Growing up, volunteering was a family affair, *“Mom never understood why or how so many kids go hungry in our world. She volunteered at the local shelters in East Cleveland and my sisters and I would help. Believe it or not, this is a big reason I became a chef. My dad worked at General Motors but also had a restaurant and would always take care of the hungry. Because food is essential. I followed his example ... I love cooking for others and to see them smile.”*

Nick also started a community garden at the Medical Center. In the summer, he gives cooking lessons to neighborhood children along with healthy recipes to help improve eating habits and prevent obesity. The children then return home with produce from the garden.

Asked why he volunteers, Nick responds, *“To make a difference in the lives of those in need; it’s the right thing to do and what I was meant to do. I am so fortunate to be with Sodexo at Mercy Hospital; both are believers in improving quality of life. For others who may hesitate to volunteer to help people most in need, I would say*

*‘Get involved, the need has never been greater. Take advantage of your opportunity to make a difference in the lives of the poor and underserved. You’ll be glad you did.’ ”*



► **Nick RAPITIS**

“Hero of Everyday Life” and Sodexo general manager

In the U.S., as in France, Stop Hunger holds an annual dinner at which employees are recognized for their commitment to fighting hunger. They are given funds to be donated to the nonprofit of their choice.

<sup>1</sup> Member of North America’s largest food bank network, Feeding America



**stop  
hunger**

20 YEARS OF COMMITMENT

# STOP HUNGER News

## Europe\_

### EMERGENCY ASSISTANCE FOR REFUGEES

In France last September, Sodexo made a commitment - alongside Total, Air Liquide and Michelin and as part of a framework established by the government - to help refugees through tangible actions related to its area of activities, know-how and expertise and the operational resources available to the Group.

With Stop Hunger, Sodexo decided to respond to the emergency by providing 100,000 meals, 80,000 through the Red Cross, and 20,000 through Restos du Cœur. At the end of January, more than 12,000 meals had already been served to welcome migrants and others supported by these two associations, including at the Red Cross center of Jouy-sur-Morin, near Coulommiers on the outskirts of Paris, and Restos du Cœur of Le Mans in western France.

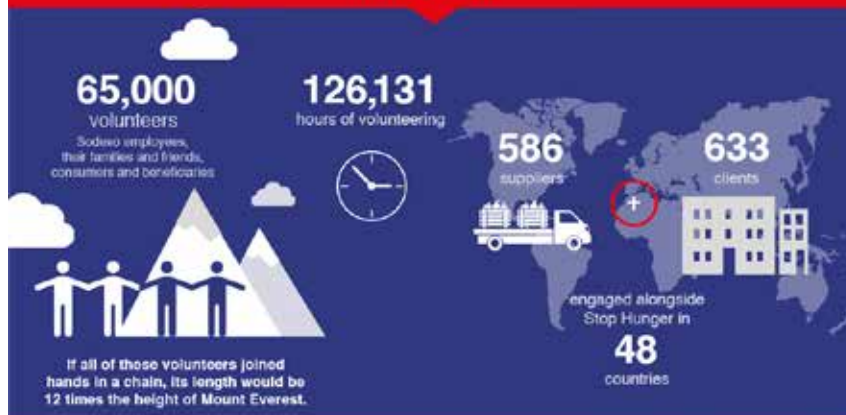
Other European countries are also involved:

- In **Germany**, Sodexo partnered with Deutsche Taffeln, the German equivalent of Food Banks with which it has conducted operations for several years.
- In the **UK**, a donation campaign was launched in mid-September to benefit the World Food Programme, Stop Hunger's global partner, to help finance Syrian refugee camps.
- In **Belgium, Finland, Sweden and Slovenia**, drives were organized by Sodexo teams for food, clothing and basic necessities. Calls for volunteers were also held.

Sodexo is also working on actions with clients in Germany and Sweden.

## STOP HUNGER IN FIGURES IN 2015

### ENGAGE



### INNOVATE



### SHARE



THANK YOU TO ALL VOLUNTEERS,  
DONORS AND PARTNERS!

All donations finance actions to fight hunger. Stop Hunger's administrative costs are paid by Sodexo, which supports our nonprofit organization.

More: [www.stop-hunger.org](http://www.stop-hunger.org)  
Contact:  
Stop Hunger - 255 quai de la Bataille de Stalingrad,  
92866 Issy-les-Moulineaux cedex 9, France  
Tel.: +33 (0)1 57 75 80 46  
[contact.group@stop-hunger.org](mailto:contact.group@stop-hunger.org)



stop  
hunger

20 YEARS OF COMMITMENT