Stop Hunger 2019 Activity Report

WE CAN STOP HUNGER

RED #3
Beyond food aid

Volunteering, partnerships and fundraising

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20 Now, it’s time to ask yourself, what can I do too?

A true challenge awaits us.

Today, 821 million people, or about 1 in 9, suffer from hunger. Territorial conflicts of all kinds and climate variability are the main causes. And 2030, the goal set by the UN to eliminate hunger in the world, is getting closer.

Empowering women, a priority

1 How do tribal women use their voices to win the right to speak?
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How should we respond to this emergency? On the ground, of course.

Perhaps also by questioning the assumptions and opinions that can hinder the effectiveness of the actions undertaken and supported by an ever-increasing number of volunteers.

These testimonies show the women and men who commit their time and energy daily, to ensure everyone has enough nutritious food to eat, who fight to give the younger generation access to an education and work on developing sustainable solutions.

This is an inspiration for us all, and a reminder of the urgency and challenges we face, as well as the need to further intensify our efforts.

How can we take a leaf out of their book?
How can we add a drop of equality to a cup of fair-trade coffee?

Elizabeth Nalugemwa grew up on a coffee plantation where her single mother worked for less than a dollar a day to feed her 7 children. In Uganda, “men own the land on which women grow coffee,” explains Elizabeth. This inspired her, at the age of 22, to found Kyaffe Farmers Coffee: an all women associative network promoting 100% women’s fair-trade coffee. Women are trained to produce local, organic and eco-responsible coffee, and work in 6 partner communities. Today, thanks to Kyaffe Farmers, nearly 2,000 Ugandan women are on the road to food security, either in training or already in business. With the Women Stop Hunger Award, 1,500 women will be trained to produce quality, organic fair-trade coffee, and will be better paid ... which will ultimately contribute to the education and health of thousands of children.

Married at 17, Bisto Bai Meravi is raising two children under extremely precarious conditions. Overcoming poverty and social barriers and after being trained in a congregation of nuns, she created an association for literacy and to provide tribal women with work: the Women Multi-Purpose Co-operative Society. Eliminating hunger, empowering women and educating each child to help each family protect their rights, these are the commitments of Bisto Bai. Located in Pandaripathra, a village in central India, the cooperative helps train about 250 women and assists them in raising goats, pigs or fish or with their sales, through microcredits. Together, they prepare the daily meals for 1,500 schoolchildren in the community. An educational vegetable garden feeds 25 families and allows 1,000 people to learn market gardening in order to grow their own vegetable gardens, with surplus production sold on the market. 100 new women have already joined the cooperative, thanks to the financial support from the Stop Hunger Award presented to Bisto Bai.

“Anyone who is needy, illiterate, hungry or uneducated is welcome,” says Bisto Bai. “We just want that no more people in the village remain hungry.”

Can empowering women eliminate hunger in our world?

This year’s recipients include Sister Angélique Namaika, who created Dynamic Women for Peace to support orphans and to educate women; all victims and survivors of the terrorist rebels of the Lord’s Resistance Army (LRA) in the Democratic Republic of the Congo. Elizabeth Nalugemwa empowered Ugandan women to produce quality coffee and to access a market that tailors to men by founding Kyaffe Farmers Coffee. Elizabeth Frank and Gabrielle Wimer creatively combat protein deficiency in Guatemala with their enterprise MealFlour, which uses protein from mealworms that can be easily grown at home. In India, Bisto Bai Meravi overcame poverty, social barriers, and a lack of education and created the Women Multi-Purpose Co-operative Society, which trains and helps women to create their own businesses.

Empowering women is the most direct way to end hunger; women could feed 100 to 150 million more people if they had access to the same resources as men. In addition to long-term partnerships, the Women Stop Hunger Awards were created to empower women through financially supporting local initiatives and co-building programs to help women change their communities. In the past 3 years, we have rewarded 15 women and helped to support their programs for families and their communities.

4 million USD have been invested in programs aiming to empower women who are fighting hunger in their communities.
Stop Hunger’s global network mobilizes to support women empowerment: thanks to calls for local projects, 19 initiatives in 13 countries will be given a 3-year grant that is co-financed by Stop Hunger’s endowment and the local Stop Hunger entity. Some stem from existing partnerships with Stop Hunger who want to go further, others are new initiatives who want to increase their impact: all are incredible projects that are capitalizing on the power of women to end hunger.

In São Paulo Brazil, the success of Rooftop Gardens (Horta na Laje) from the Paraisópolis Women’s Association, co-created with Stop Hunger in 2017, led us to support a similar program with another NGO, Centro Social Carisma, in Osasco near São Paulo, trains women in communities in need in hydroponics: a technique of gardening above-ground using a mixture of water and nutrients. The objective is to grow vegetables to improve nutrition and to sell the surplus to increase the family salary. 3,300 people were trained thanks to these two programs, of which over 80% were women. About 21,000 inhabitants will indirectly benefit from Stop Hunger’s support by 2020.

Umgibe Farming Organics is a local and sustainable food system in a network of 56 environmentally friendly farms that empowers women and supports 3,000 families in the villages. Its model consists of above-ground vegetable gardens where organic vegetables grow in recycled bags, with little water. Already a recipient of the Women Stop Hunger Award in 2018, we have continued to help Umgibe, founded by Nonhlanele Joyce, in the development of its Stop Hidden Hunger program to train 500 young female students—dubbed Seedpreneurs (farmer apprentices)—by 2021 in permaculture and to help create shared vegetable gardens at school and at home. This program will allow at least 5,500 people to escape hunger.

What if we planted community gardens to cultivate hope?

In India, half of the population depend on local agriculture, of which 85% is cultivated by small and marginal farmers. To increase their agricultural yield and income, and to protect the environment, pollination by bees is vital. In the villages of the Palghar district of Maharashtra in western India, the non-profit Under the Mango Tree Society is focused on developing bee-keeping while providing kitchen gardens to increase the number of bees, food production, and average household income in the area. Stop Hunger and Sodexo India collaborated with this organization to distribute seeds, saplings and biofertilizer, thus diversifying the gardens of 100 women in 7 villages of the district. Since the area is facing drought, they are also trained in efficient water usage. Thanks to this non-profit, with better pollination, there have been improved harvests of fruits, vegetables and honey, and the surpluses are sold in local markets which feed 500 people and provides them with better living conditions.

Could saving the bees fight hunger?

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On one hand, thousands of volunteers who are searching for opportunities and organizations linked to ending hunger. On the other hand, local NGOs in constant need of help for their food aid projects or skills-based consulting to increase their efficiency. The solution? The Goodness Platform.

Connecting Stop Hunger volunteers with our NGO partners with just a click?

Volunteering is one of the ways that Stop Hunger takes action. To go from 122,000 volunteers today to our 2025 goal of 240,000 in order to increase our local impact on behalf of those in need, one of the solutions is to facilitate contacts between volunteers and associations. This year, Stop Hunger developed the Goodness Platform, which will soon be launched. Employees of Sodexo can use this online solution to search for volunteering opportunities in their region. With nearly 160,000 organizations vetted and approved worldwide, the Benevity program that we use has the largest, most geographically diverse database and is also the most accurate. With multiple and precise research criteria, finding and registering for an opportunity on the site is easy. The platform also offers options to “love” a cause, recommend a new association to be added, register as a group and record one’s volunteer hours!

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That is why Stop Hunger co-created with the NGO World Vision Romania* an economic program of rural entrepreneurship, in line with local traditions. After lengthy consultation with the communes of Pedească and Mihăești, located less than 250 km from Bucharest, two cooperatives were created, with six greenhouses and a cannery. They allow mothers of families living in precarious conditions to grow and sell fresh or canned vegetables and thus earn a living.

The production is concentrated in Pedească, where tomatoes, spinach, salads and peppers are grown, then used to make traditional and fair-trade preserves, sold locally online and in the markets, under the Dar de Gospodar brand (Good produce from the farm).

Currently, eight women work there. Among them, Marinela, Mireia, Ionela, Viorica and Veronica, five mothers aged 27 to 42, were able to create jobs close to home, contribute to their family budget, and be financially independent, while continuing to take care of their children.

Are women the best crop of all?

No matter the country, food is becoming an issue for society - and for civilization tomorrow. Family farming rises as a sustainable solution for food self-sufficiency and women’s empowerment.

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*International NGO that helps more than 3.5 million children in nearly 100 countries. In Romania, WV Romania, which has been active for 29 years, has helped more than 350,000 people in need in 200 rural communities.
WFP is the leading humanitarian agency fighting hunger worldwide. Each year it supports about 87 million people in more than 80 countries. While providing life-saving food assistance in emergencies is its priority, WFP also helps impoverished communities build stronger futures through development work and improves year-round access to locally produced nutritious foods. In part, this means WFP operates and supports school cafeterias in dozens of countries, helps farmers improve harvests and find outlets to sell products, and manages voucher-based food assistance programmes. To help strengthen its capabilities and optimize its impact, WFP has partnered with Stop Hunger since 2014. Leveraging the ecosystem of our founding partner, Sodexo, we have built a strong model of public-private partnership that is improving local economies. The socio-economic benefits also include employment and effective partnerships with communities and other organizations... the empowerment of women is our priority.

OUR ROADMAP WITH WFP WORKS IN THREE SECTORS:

#1 School feeding programs. They are part of a virtuous circle of social utility and sustainable development. For the preparation of meals, using fresh local products, improves the health and lives of millions of children. It increases the schooling of girls and alleviates local economies. The socio-economic benefits also include employment and empowerment of women, who prepare school meals, like in Jordan where 60% of the Healthy Kitchen programs are female. To help strengthen WFP’s programs, which reaches over 15 million of the world’s most in need children, in 60 countries, we have created the YEAH! Program. See page 12.

#2 Women empowerment. Educating, training, financing and supporting women is a necessity to create a sustainable food system that can be turned over to governments. Whether supporting the setting of parboiled rice produced locally by 500 women in Senegal or providing training more than 3,500 assistant cooks in Northeast India to ensure the safety of school meals or organizing the purchase of a pilot kitchen in Tunisia, which includes the Rural Women’s Community of the Women’s Community Organizations... empowerment of women is our priority.

#3 Emergency assistance. To help support emergency responses, the Sodexo Benefits and Rewards teams worked with WFP to improve a secure food voucher mechanism that can be used to localize food aid. This resulted in three times faster at a quarter of the cost compared to previous systems. This also enabled a possibility to create a mobile sustainable agricultural system by eliminating all paper transactions of financial flows between governments, humanitarian agencies, agricultural distributors and small producers.

Can we learn to eat well by simply using an app?

WFP’s Nutrifami application is an innovative approach that easily brings good nutrition habits to all. In 2017, Dalphine Sunnaert – Sodexo expert in food safety – completed a Stop Hunger mission in Senegal in the WFP’s school cafeterias. Her recommendations focused on the necessity to reinforce good stock management, hygiene practices and eating habits. Following the success of Nutrifami in Colombia, and Dalphine’s analysis, WFP developed a version of the app for Senegal in June 2018 to strengthen and reinforce the knowledge of cooks and volunteer mothers in the community. Entirely made up of images and games, the training module is accompanied by audio recordings in the local language. It is available on smartphone, computer and tablet, allowing for mobility and autonomous learning. Nutrifami was designed to meet the needs of mothers and schoolchildren, communicating health information on posters throughout the schools.

So far, 472 cooks have been trained through Nutrifami, and it is estimated that in the long term, nearly 40,000 users will be trained and over one million schoolchildren will be better fed. Nutrifami showcases the power and effectiveness of the partnership between Stop Hunger, Sodexo, and WFP.

Is eating safely a child’s play?

Together with Sodexo experts, Stop Hunger contributes to the quality of WFP’s Home Grown School Feeding programme. Recommendations from the Stop Hunger YEAH! Missions (Your Engagement Against Hunger) have been serving to help the WFP craft the Food Quality, Hygiene and Safety & Cooking Manual. Titled “From the School Gates to Children’s Plate: Golden Rules for Safer School Meals”, and published in May 2019, these guidelines will be disseminated in 65 countries that take part in the school feeding initiative. From simple changes, such as washing hands before cooking, to more complex recommendations, like how to tell if an egg is fresh, this manual will guarantee safe and healthy meals and will drastically improve the impact of school meals on education and the lives of children.

“Having Nutrifami application on my phone is very important for me and other cooks too, because it increases our knowledge and allow us to meet hygiene standards in preparing healthy meals... based on what I see and hear.”

Diarry Oumar Sall, one of a school feeding cooks (who earned a certificate after passing the Healthy and Balanced Meal Module).
ANOTHER FUTURE BEING PREPARED IN THE KITCHEN?

Nour Alkouri arrived in France from Syria five years ago with her husband and son. Nour is a volunteer. Previously a beneficiary of Restos du Cœur, our partner in France for 15 years, Nour is one of seven recent women graduates hired by Sodexo, following a qualifying kitchen training course, created with Restos’ training organization, the Tremplins du Cœur.

Having a job is a first step to moving forward. With the Tremplins du Cœur and Sodexo, Stop Hunger opened a door for me. I’m looking ahead and feeling positive. I want to learn and, little by little, go further."

When did you join the Sodexo restaurant team at the Crédit Agricole site in the rue de Vaugirard in Paris?
I signed my permanent contract last March. I am part of a team of 16 people. At first, I prepared the starters, then went on to prepare and serve the hot dishes. I have contact with our guests, something that I like very much. Even if I do not speak French very well, people appreciate my efforts. They listen to me and correct me with a smile. I like what I do. I have a real full-time job, a salary and can help my family.

You did the same job in Syria?
No, I was a medical biologist for 20 years. I studied and worked in Syria, Lebanon and Saudi Arabia. Then we decided to come to France. I did not want to go back to school and get an equivalent degree because it would take too long.

Why France in particular?
To give a future to my son. In Lebanon, he was educated in a school where he learned French. He speaks it fluently. In France, school, health and access to care are rights. We are protected. We are treated as people, without regard to our nationality or our situation. From the first day, the French state has helped us. This is far from the case everywhere. Today, my son is 20, a naturalized French citizen and does not see himself living anywhere else. He is studying to become a doctor. I can also apply for naturalization, thanks to my new job.

When and how were you offered this training to prepare the Professional Qualification Certificate for Kitchen Clerks?
It was at a meeting with my husband, who was already in training with the Tremplins du Cœur. So, I said yes. The training occurred in several stages over eight months, including three weeks of practical application at the Sodexo restaurant on the Georges Pompidou European Hospital site. After that, I was on a four-month fixed-term contract before being hired permanently at the Crédit Agricole restaurant.

What did this course, diploma and work bring you?
A stable life and the opportunity to become French. I hope I want to share my experience with Stop Hunger and the Restos du Cœur and my job at Sodexo to encourage other women to participate and overcome their difficulties. I’ve kept in touch with my fellow students and we created a WhatsApp group to talk with each other and share photos!

Do you know that another certification program is already underway?
No, but I think that would be great. I wish good luck to all those women for their training and certification and I hope they will succeed!
Public-private, professional-personal — are these new frontiers to overcome for greater solidarity?

For three years, 63 experts from Sodexo, our founding partner, have performed 367 days of solidarity missions, organized by Stop Hunger, in Africa, Asia, the Middle East and Latin America. They have put their skills to use in school feeding programs, working directly with WFP** and the GoodPlanet Foundation***, as well as indirectly with local governments. A look back on one year of missions.

** Your Engagement Against Hunger
*** Foundation, created by photographer and director Yann Arthus-Bertrand, who implements field projects on behalf of the planet and its inhabitants.

Bhutan
June 2019
ABDURRAHMAAN MUHAMMAD, Assistant General Manager, Kitchen Design and Build - India
MISSION > Analyze 25 sensitive points in order to standardize the kitchens of 440 schools, and their food spaces and storage conditions to ensure food safety.

“All of the meetings, visits, analyses and recommendations were made with the health of the children in mind. This is the goal and purpose of this mission.”

Benin
October 2018
CYRILLE BERTRAND, Regional Purchasing Manager - France
MISSION > Propose ways to increase and optimize local purchases from small farmers, by improving quality, hygiene and food security standards in 3,800 schools with 700,000 students.

Example of a recommendation: create a school geolocation map. See interview on page 17.

Bolivia
November 2018
STÉPHANE CHAMPAGNE, CEO of Energy and Resources - Brazil
MISSION > Assess food safety aspects of facilities, preparation practices and menus serving 40,000 schoolchildren. Contribute to the development of the “Golden Rules for Safer School Meals” manual by making 30 recommendations to improve the facilities and train cooks on safety and hygiene standards.

Congo (Democratic Republic)
July 2019
CHRISTELLE MFUFU, Project Manager for Stop Hunger’s “Goodness Platform”
MISSION > Conduct an inventory to establish a permaculture farm in Maluku, near Kinshasa, to contribute to the food supply for the local community with its 150,000 inhabitants, boost the employment of young people and women, and train the farmers of tomorrow.

“It’s an extraordinary human experience! I felt useful knowing that this project has already made a group of women independent and that whole families depend on it. I am proud to be a part of this in the land of my ancestors.”
**Ethiopia**

*November 2018*

**Pascale Antonus, Director of Hygiene, Food Safety and Environment**

**Mission:** Improve the quality and food safety of a school food program serving 400,000 schoolchildren to contribute to their health and education at 2.5 million children. Example of a recommendation: set up a “pitchfork-to-fork” supply model for each school.

“We needed to create a new model... When the private sector, governments and the World Food Programme work together, the potential is huge! We can change things!”

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**Tunisia**

*November 2018*

**François-Xavier Violette, Regional Purchasing Manager - France**

**Mission:** After a first mission at the end of 2016 for the installation of a central kitchen and the organization of supplies, the goal was to evaluate the system put in place by the Tunisian Ministry of Education, and to make recommendations to strengthen and effectively manage food stocks at a lower cost. Example of a recommendation: computerization of the supply chain to increase reliability, and to optimize and evaluate purchases.

“Once again, I was able to bring my expertise in a context totally different from my everyday life... and give further meaning to my job at Sodexo.”

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**Guatemala**

*November 2018 & July 2019*

**Mayra Barerra, Director of Purchasing**

**Mission:** Propose ways to increase by 50% the supply of fresh and local products from family farmers and optimize the storage and transportation to schools. This pilot program is part of a school food program law to ensure the health and education of 2.5 million children. Example of a recommendation: set up a “pitchfork-to-fork” supply model for each school.

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**Rwanda**

*December 2018*

**Ineke Vreugdenhil, Supply Management Project Manager - Benelux**

**Mission:** To improve the diversity and nutritional balance of meals for 44,000 schoolchildren in 49 schools and involve local communities and small producers in school food programs. Example of a recommendation: set up a customized fresh food supply model by region/department.

“WFP is doing a great job against hunger and the school food program is a real success in supporting children’s schooling. The challenge is all the more important given the demographic and economic growth.”

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**Tunisia**

*November 2018*

**Craig Cunningham, Health, Safety and Environment, Executive - Dubai**

**Mission:** Audit the supply chain and make quality and food safety recommendations for 370,000 children in 1,400 schools and 14 regions, such as: washing children’s hands with running water or weekly quality control of inventory. In the long term, train the cooks in food hygiene and cafeteria management, to enable them to find a job.

“I had a fantastic experience and tried to bring inexpensive and quick win solutions to address real challenges on the ground in a region where the people have so little.”

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**Namibia**

*July 2019*

**François-Xavier Violette, Regional Purchasing Manager - France**

**Mission:** After installing bioclimatic solar greenhouses with the GoodPlanet Foundation, share good practices on food safety, conservation and preparation of fresh vegetables to preserve their nutritional qualities and guarantee 1,000 students a healthy and balanced diet throughout the year.

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**Ladakh**

*September 2018*

**Navin Khadilkar, Corporate Chef - Johnson Vaz, Assistant General Manager, Kitchen Design and Build - Snowel Dsouza, Health, Safety and Environment Manager - India**

**Context:** At 3,500 m altitude and temperatures of -25°C in the Himalayas, fruits and vegetables do not grow. Composed only of rice and cereals, the meals of school children are monotonous and not very nutritious.

**Mission:** After installing bioclimatic solar greenhouses with the GoodPlanet Foundation, share good practices on food safety, conservation and preparation of fresh vegetables to preserve their nutritional qualities and guarantee 1,000 students a healthy and balanced diet throughout the year.
WIDE ANGLE INTERVIEW

According to interview by Camille Marc -
Admical Association for the Promotion
and Development of Patronage

Thanks to this skills-based
volunteering, I have a fresh
perspective on Sodexo’s business
and our contribution to food issues
around the world.

How did the Stop Hunger mission with the
World Food Programme (WFP) of Cyrille
Bertrand, Sodexo Regional Purchasing
Manager in France, prove to be a life lesson?

What was your skills-based volunteer
mission?

I left for two weeks in Benin in October 2018, supported by
Stop Hunger and the teams of the World Food Programme, to
work on the issues of school meals’ food safety and the estab-
lishment of local procurement for schools. WFP supports the
government school feeding program in 3,800 public primary
schools, representing at least 700,000 students. We know that
children are more likely to go to school knowing that they will
be provided food there.

During the 15 days, I participated in meetings with various
local government bodies, I visited schools to understand the
reality in the field and I talked with cooks, some of whom are
volunteer mothers, parents of students and representatives of
local producers. My role was to do an analysis, structure ac-
tions to respond to the needs and make my recommendations
to optimize the system.

For example, I thought of a geolocation map of schools to bet-
ter identify their needs based on what they have and especially
what they do not have, and to see how best to supply them
with the support of local producers. I also advocated for a mi-
cro-credit system for local production, free mandatory medical
visits for volunteer cooks and visits by health professionals to
schools rather than the other way around.

How did the Stop Hunger mission with the
World Food Programme (WFP) of Cyrille
Bertrand, Sodexo Regional Purchasing
Manager in France, prove to be a life lesson?

One of my colleagues in Lyon had already gone on a mission
to Tunisia. So, I quickly volunteered. I had already lived in West
Africa and I wanted to bring my experience to these countries.
I had various phone appointments with the teams of Stop
Hunger and WFP to prepare the mission and be trained on
the risks. Once there, I was always accompanied by local
WFP teams.

What did it mean for you?

First of all, I learned a lot. I did not know about the schools
and I was amazed at how they operated. I must say that I
was impressed by all the people who do so much with so
little money!

Some difficulties must be considered in the context of local con-
ditions. Whereas in France we have to manage a delivery of
30g chicken drumsticks in a 110g container, in Benin they feed
300 children using just a large pot and three pieces of wood!
They also have problems of management that we do not know,
such as the scarcity of water which may require a 4-km walk in
some villages! I have also really become aware of the issues of
waste in our countries, even though actions are being taken to
end this. More generally, this mission has changed my vision
and my thoughts on our business in France. Thanks to the skills-
based volunteering experience, I have a new perspective on
the profession and our contribution to food issues around the
world.

It has also affected my personal life. My daughter took my role
as an example in her final year of BSc in a simulation at a UN
assembly. It is a great source of pride for me to have shared
this intense experience and its teachings with my loved ones.

Why would you recommend skills-based
volunteering to your colleagues?

This mission was an extraordinary human experience! In my
team, we are well-organized and my colleagues supported me
on my mission. All were very touched in seeing the impact we
could have by extending our business. I hope some will give
this experience a try soon!
That’s the potential impact created by Sodexo’s Volunteering Policy, which offers every employee a paid day per year to volunteer on behalf of Stop Hunger, local communities and people in need. This policy is part of Sodexo’s network: family members and friends, consumers, clients and suppliers. Extraordinarily, we have also recruited football fans! For the second year in a row, Brazil mobilized the public of 5 national championship football teams and rallied 19,000 additional volunteers! This is proof that volunteering is one of the strengths of this dynamic ecosystem, united and committed against hunger. This year, thanks to this global mobilization in 38 countries, Stop Hunger has distributed 863,000 meals and raised 198,000 USD of which 100% are donated to activities and associations that want to help those most in need to permanently escape hunger.

Every year, the commitment and desire to help those most in need in local communities brings together the ecosystem of Sodexo – our founding partner – around its employees. Three-quarters of these volunteers are part of Sodexo’s network: family members and friends, consumers, clients and suppliers. Extraordinarily, we have also recruited football fans! For the second year in a row, Brazil mobilized the public of 5 national championship football teams and rallied 19,000 additional volunteers! This is proof that volunteering is one of the strengths of this dynamic ecosystem, united and committed against hunger. This year, thanks to this global mobilization in 38 countries, Stop Hunger has distributed 863,000 meals and raised 198,000 USD of which 100% are donated to activities and associations that want to help those most in need to permanently escape hunger.

What does 470,000 days of volunteering to serve others look like?

That’s the potential impact created by Sodexo’s Volunteering Policy, which offers every employee a paid day per year to volunteer on behalf of Stop Hunger, local communities and people in need. With hands-on or skills-based volunteering, for example, volunteers can either harvest and distribute fresh vegetables to the beneficiaries of a nonprofit, or share their skills to strengthen the expertise and effectiveness of an association, like a supply chain expert helping to set up the food distribution center of an NGO.

To support this policy in a practical way, we’ve put volunteering online; we will provide Sodexo employees with the ‘Stop Hunger Goodness Platform’ to allow them to find volunteering opportunities in their area. A pilot version will soon be launched in the U.S., the UK and Belgium.

Can we take a leaf out of their look?

A small revolution is in progress in Phnom Penh. The Happy Chandara campus and its 1,400 girls are forerunners of the vision to feed humanity. Supported by Stop Hunger, reasonable and sustainable family farming is progressing towards self-sufficiency and a bright future.

“The soil is the wealth of humanity,” could be the motto of this pilot school, created by the association Toutes à l’école. It educates, feeds and cares for 1,400 young girls aged 6 and older, who are among those most in need. As a partner for the past three years, we have helped to create vegetable gardens in permaculture with a donation of US $ 115,000. The portion of organic fruits and vegetables on the school’s menus has doubled to reach 60%, with an eventual goal of reaching 85% by adding the harvest of local farmers. In addition to serving healthy and balanced meals to children and promoting self-sufficiency, these vegetable gardens provide a means for training schoolgirls and their parents as well as local farmers in sustainable agricultural techniques. Four 2018 graduates in agronomy have already become apprentices while younger students go from theory to practice by working on cultivating 12 vegetable squares. As for the local farmers, they receive seeds and equipment and earn revenue by selling their crops at the boarding school. A virtuous circle to make this site, which had been damaged by pesticides, a rich, healthy and fertile soil, and bring a steady income to the hundreds of farmers who are part of the cooperative. Tomorrow, Happy Chandara is planning to host a training center organized around a model farm and to create a certified organic label.
WHY DO WE VOLUNTEER?

The science behind why people help others

Chris Jarvis is co-founder and Chief Strategy Officer of Realized Worth, which focuses on the design and implementation of employee-led volunteering and giving programs. He works with companies around the world to help mobilize employees to make meaningful contributions in their communities.

Where does the human impulse to help others come from?

There are two main reward systems that drive us to help: pleasure and pain. The pleasure is similar to a “runner’s high,” in which endorphins are released in the brain during an activity that involves significant physical exertion like running. These endorphins make us feel good. Scientific testing has shown that a similar chemical reaction is triggered in the brain when we voluntarily do something good for another person. There is a caveat, however. We need to understand how what we’re doing is helping and also see the face of or picture the human being helped.

The other reason we volunteer is because we see someone else in pain. We have neurons inside our brains, called “mirror neurons,” that don’t differentiate between the pain we’re experiencing and that being experienced by someone else. We need to stop the pain we see because we experience it as our own. This is what we know as empathy and it makes us feel that we need to step in to stop the pain of others. But, we feel this empathy most strongly with people we perceive as being similar to ourselves, that are part of our “in-group.”

How is this reflected in volunteering?

We are less likely to help others who we perceive as being very different from us. All of us are susceptible to “implicit” bias, meaning a subconscious preference for—or aversion to—a person or group of people that affects our understanding and behaviors. Studies show that our immediate, involuntary reaction toward people experiencing homelessness is suspicion, aversion and dehumanization. We don’t share their experience; thus, we lack empathy toward them and are less likely to volunteer to help them. It’s the main reason why there is slavery or hunger or oppression in the world; we allow it.

This is a significant challenge to overcome. Knowing about it doesn’t mean we can simply change it. The nature of implicit bias is such that you cannot subjectively be aware of when it’s influencing you. The good news is, the human species is capable of rewiring our brains when we have new experiences; what we call “neuroplasticity.” Volunteering is one way of changing the unconscious stereotypes we may have about people who seem different from us.

What role does corporate volunteering play?

Corporate volunteering is seen as the safest place to have an experience with people who are unlike us, an “out-group.” It provides employees with opportunities to connect and gain empathy with others, creating a nonthreatening space in which we can challenge preconceived notions about people and issues that may seem different to us. And, by increasing the employees’ proximity to the beneficiaries of their actions and showing how they are making a difference, it reinforces the inclination that is biologically built into us to want to help others.

“Increasing employee volunteers’ proximity to the beneficiaries of their actions and showing how they are making a difference reinforces our natural inclination to want to help others.”
Are American schools and campuses the front line for fighting hunger?

Pantry Plus More and Food Recovery Network embody the volunteer spirit of the U.S. Some states across the nation require volunteering hours to graduate high school, which embeds the importance of volunteering at a young age. The fact that volunteering is so ingrained in American culture leads many youth to rally their communities to help others. Initiatives like these are recognized with the Stephen J. Brady Stop Hunger Scholarship; 10,000 USD to reinforce the impact that young people spearhead and give them the resources they need to do more.

Founded in 2016 by 20-year-old Roark Sizemore, Pantry Plus More operates free school pantries in 12 schools among other programs in West Virginia. They have reached 1,200 students every month and in 3 years distributed over 160 tons of food to families in need. This organization operates 12 in-school pantries, with operations run by volunteer school representatives who undergo a six-month hands-on training. Every month, its program Fresh Start Health & Wellness helps to provide over 3.5 tons of fresh food to the pantries with the help of 10-15 volunteers. Finally, its Mobile Food Giveaways allows 60 to 170 volunteers to distribute over 5 tons of food to those in need from a truck. 60 to 170 volunteers come out for 4 hours to lift heavy food boxes. In 2018, Pantry Plus More recorded volunteer hours to total over 4,000 which translates to over $87,000. This is an all-volunteer organization; without the strength, will-power, and passion of this community, they would not have the impact that they do.

Founded in 2011 by Ben Simon and other students from the University of Maryland, Food Recovery Network has become the largest student movement fighting food waste and hunger in America. The founders noticed good dining hall food was ending up in the trash at the end of the night, so they started a club to do something about it. Two years later, Ben received the Stephen J. Brady Stop Hunger Scholarship in 2013, allowing his club to become a national non-profit. Today, Food Recovery Network has donated nearly 2,000 tons of food in 44 states, due to its chapters in 230 universities. Their goal is to change the norm from food waste to food recovery in the United States; nearly one third of food ends up in the trash, making it the single largest item in US landfills. FRN is determined to end this on college campuses by capturing this surplus food and donating it to over 300 of its hunger-fighting partners.

How can we “optimize” children’s school menus?

At the Expo 2020 Dubai, 25 million visitors are expected from across the world to come together to exchange ideas and form partnerships for a better future. 25 projects from 1,175 applications have been selected for their Global Best Practice Program, which constitutes tangible solutions to the UN’s Sustainable Development Goals. Among those selected is the PLUS School Menu Optimizer: a global online software which uses an algorithm to calculate healthy, cost-effective school menus with local ingredients, while respecting the nutritional requirements of children of all ages. This innovation was developed by the World Food Programme in Bhutan and largely funded by Stop Hunger.

In China, 25% of children suffer from vitamin deficiency. This fact pushed the Chinese Youth Development Foundation (CYDF) to launch “Hope Garden,” a project which aims to help rural primary schools to enhance their meal varieties. Partnering with Stop Hunger and its founding partner Sodexo since 2015 allowed the CYDF to implement these gardens where students can grow vegetables to improve their health and learn about nutrition and wellness. As part of its Stop Hunger actions, Sodexo mobilized its consumers across its restaurants in China, raising nearly 9,000 USD for the cause; 2,630 people can benefit from the fresh produce from 6 gardens. In addition, Sodexo experts like dietitians participate in skills-based volunteering to provide useful trainings to students and teachers, helping them fight against hunger by educating them in nutrition with simple and inexpensive products.

How does a simple vegetable garden bring hope to thousands of young sprouts?

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Are peace, climate and hunger equally pressing?

Those who are hungry suffer from war and climate dangers. This is the inhuman daily existence for nearly 44 million people in the Democratic Republic of Congo (DRC), South Sudan and Yemen. According to the UN, “The worst humanitarian crisis in the world since the Second World War” is the result of civil wars and multiple and persistent political crises: in Yemen and South Sudan since 2014, and in the DRC for more than 20 years.

The United Nations World Food Programme (WFP) was the first to respond to emergencies in Mozambique, when two cyclones left the country in chaos in the spring of 2019. Whether public or private, donations are WFP’s only resources to provide disaster relief in support of a major humanitarian response and save an increasing number of survivors. As a private partner, our emergency fund has supported WFP food aid, while appealing to the generosity of Sodexo and its ecosystem: this year, Stop Hunger has contributed more than US $380,000 on emergency aid, helping ensure a day of meals for 786,000 people.
In the Democratic Republic of Congo, the resumption of the war in 2016 forced farmers to flee en masse, leaving their fields fallow, with dramatic consequences for 90% of the rural population. Today, more than 13 million Congolese suffer from hunger, or more than one in seven people, notably children. It is the second worst food crisis after Yemen. While WFP provided emergency food aid that has helped five million people, the country faces a health emergency: two epidemics of Ebola have affected about 1,800 victims, weakening an already suffering population.

South Sudan has been subjected to a devastating civil war for six years. Nearly 7 million people, or 60% of the population, are at permanent risk of famine. Inhabitants flee the fighting and lose all their livelihoods, leaving behind their homes, fields and livestock. Drought and disease make their situation worse. The WFP has deployed more than 400 missions in hard-to-reach areas, supporting 500,000 people each month in food emergencies. With the peace agreement of September 2018, UN agencies continue to help 4.5 million Sudanese to survive, preventing and treating the acute malnutrition of millions of children and mothers who are displaced and denied access to food and care.
Due to a declared war over the past five years and an economic blockade that slows the arrival of emergency aid, Yemen is facing the most serious humanitarian crisis in the world. Nearly 80% of the population is suffering, or about 24 million people. A child dies in Yemen every 10 minutes. The World Food Programme is putting in place unprecedented humanitarian aid to feed 12 million people a month; an absolutely vital figure to fight famine in the country. The WFP is also involved in reconstructing the country, supporting local farmers and training women and young people, including through a school feeding program which encourages 900,000 students to return to school every year. 50,000 families will benefit from better living conditions by the end of 2019.

Driven by the initiative and creativity of more and more volunteers and convinced that we can eradicate hunger by empowering women, Stop Hunger relies on Sodexo’s ecosystem of its employees, clients, consumers, suppliers and shareholders in 67 countries to build a global non-profit network that works for a world without hunger. With a determination to engage on the ground, to share knowledge and to invent solutions for tomorrow.
It’s possible if we choose humanity, women empowerment and cooperation with disadvantaged local communities. For more than 20 years, we have mobilized our unique ecosystem to work on behalf of this cause. With 25 million beneficiaries in four years, we are making a true positive impact for the future of local communities and people we support.

With 821 million people still suffering from hunger in the world, can we eliminate it by 2030 and, if so, how? Denis Machuel: Following the UN Security Council resolution 2417, which recognizes the impact of armed conflict on hunger, denounces its use against populations, and underlines the need to protect them by safeguarding their livelihoods, it is clear that we will increase the chances of ending hunger by bringing peace – particularly in Africa and the Middle East – and by strengthening the resilience of populations vulnerable to climate disasters. But, it is essential to create a sustainable, stable and secure food system and work with governments on sustainably eradicating hunger. For six years, we have been investing and participating in strengthening the World Food Programme’s school feeding programs, increasingly involving small farmers and local merchants to have a positive impact on education, communities and the future of the impacted countries. One dollar invested in these free school lunches generates up to $10 in economic benefit for the child and community. The result is increased development, sustained growth and real socio-economic benefits!

What role do you play in increasing the effectiveness of WFP’s school feeding and its impact? Clodine Pincemin: We created a skills-based volunteering program**, through which 63 Sodexo experts took part in 276 days of solidarity missions in Africa, Asia, the Middle East and Latin America. These experts carry out audits and draw up recommendations and action plans in 10 technical fields, including quality, hygiene, food safety, purchasing, logistics and installations. In Bhutan, we are helping to standardize the kitchens of 440 schools, improving the reliability of the spaces and conditions for food storage to ensure food safety. In Jordan, we are helping WFP include fresh produce in 1 million additional school lunches, reducing the cost of purchases by 35%. In India, two years of cooperative effort have resulted in the creation of eight central kitchens and the training of more than 6,900 school staff in the state of Odisha. The government recently passed a resolution to modernize its kitchens using this model to better feed 5 million schoolchildren! Better nourished, they study better and are more likely to stay in school.

While school meals and education contribute to the vitality of nations, women’s economic equality is also a significant factor in achieving growth. You’ve made this a priority for Stop Hunger, why? Denis Machuel: Because women are the most effective in overcoming hunger! If women had access to the same resources as men, 150 million fewer people would be hungry. The more they control the family budget, the more their children will thrive and go to school. So, we have invested almost $4 million in three years in programs to support women who are working to fight hunger in their communities. Fifteen women have also been recognized with the Stop Hunger Women’s Award over the same period, and we have just selected 19 initiatives in 13 countries that we will co-fund by the Stop Hunger “Fonds de dotation” and each Stop Hunger local entity.

In addition to women fighting against hunger, another important force joining their actions on the ground is 122,000 Stop Hunger volunteers. Clodine Pincemin: Absolutely! We are able to mobilize volunteers and engage the entire ecosystem of Sodexo, – our founding partner – our donors and our partners based on the belief that hunger is not due to there not being enough to eat on the planet for all humans. We know that 60% of hungry people live in regions affected by war. But we also know that the planet has the capacity to feed 10 billion humans.

In addition to women fighting against hunger, another important force joining their actions on the ground is 122,000 Stop Hunger volunteers.

** YEAH Program, Your Engagement Against Hunger, created by the United Nations. * The leading humanitarian organization fighting hunger worldwide, created by the United Nations World Food Programme. “Your Engagement Against Hunger”

Denis Machuel
Representing Sodexo SA,
Chairman of the Board of Directors of the Stop Hunger “Fonds de dotation”

Clodine Pincemin
President of Stop Hunger

“Overcoming hunger isn’t a dream; it’s possible!”
100% OF DONATIONS FOR A GOOD CAUSE!

STOP HUNGER IS NOW 50% FINANCED BY ITS FOUNDING PARTNER, SODEXO, AND 50% BY PRIVATE COMPANIES AND DONORS

Thanks to the financial support of Sodexo, which also covers all its operating costs, Stop Hunger can guarantee its donors that 100% of their donations are directly paid to partners carrying out tangible and meticulously selected projects.

Fundraising dinners in the U.S., Canada, France, the UK, and soon in Brazil, also enable a local appeal to the generosity of Sodexo’s unique ecosystem: they represent 30% of the funds collected. International companies regularly support Stop Hunger: ADP - Automatic Data Processing, Bunzl Distribution, Britvic Soft Drinks, Bank of America Merrill Lynch, Daycoval Bank, Deloitte, Ecolab, Electrolux, Flash Courier, Groupe Pomona, Kellogg’s, Oliver Wyman, OnePoint-Weave, Pro à Pro, Sysco Corporation, The Coca-Cola Company...

In some countries, Sodexo offers employees the ability to donate through payroll deductions, with sums contributed amounting to US $407,000 in 2019.

Finally, all of the ways, on all continents, and in all latitudes, are good for collecting funds for the fight against hunger: the Stop Hunger Servathon includes a multitude of original initiatives associating physical activity and positive action: running virtual or live marathons, bike races, sailing... and the operation Chèque du Coeur in France which invites beneficiaries of restaurant vouchers to donate one for the benefit of Restos du Cœur. The equivalent of US $228,000 was collected in 2019.
THE YEAR IN FIGURES

122,000
VOLUNTEERS MOBILIZED

4.5
MILLIONS
USD

13,000,000,000
MILLION
MEALS
DISTRIBUTED

8
COUNTRIES

61
COLLECTED

100% OF DONATIONS INVESTED DIRECTLY IN ACTIONS

All that Stop Hunger has done and will do in the future is because of people who believe in a hunger-free world:

Our volunteers who go above and beyond.

Our partners who realize our dreams.

Our donors who make it possible.

Thank you

Now, it’s time to ask yourself; what can I do too?
Because we believe that a hunger-free world is possible, Stop Hunger invites you to:
- Better know the realities of hunger in the world.
- Discover its many actions with communities and local or international NGOs.
- Check the impact of its commitment and that of its volunteers.
- Donate to support them.

To simply multiply your contacts with Stop Hunger, to share our actions with you and to exchange together and with those fighting hunger around the world.

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