What about tomorrow?
Don’t stop. Keep it up.

COVID-19
WE WERE PRESENT
Stop Hunger 2020 Activity Report

We were present.

Don’t stop. Keep it up.

COVID-19
WE WERE PRESENT
Stop hunger
There are currently over one million people affected by the pandemic, but how many are at risk of starvation? The United Nations World Food Programme - the world’s leading humanitarian organization and our partner for six years - estimates that the number of people at risk of starvation will double by the end of 2020. No country will be spared: for example, in the United States, 17 million more Americans are expected to use food banks in the next six months.

While the health of the world is at stake, hunger sets in further every day, affecting one in eight people. To fight this famine epidemic, the most severe in years, the only tools are international solidarity and food aid. Stop Hunger, its volunteers, donors and founding partner Sodexo have united, with the support of its customers and suppliers, adding their strengths to those of its frontline partners, NGOs and food banks.

In the face of the food emergency, Stop Hunger immediately and effectively supported those most in need. However, we want to continue to act sustainably for a hunger-free world. All our resources are dedicated towards having a long-term impact to eliminate hunger. To resist and prevent present and future shocks, the solutions are education, preservation of agricultural land, transformation of existing food systems, cooperation and the empowerment of women to achieve resilience. That’s why we are supporting 32 programs in 21 countries to empower women who take action in their communities.

We hope that 2021 will mark a turning point towards a more humane, fairer and happier world. Stop Hunger wants to contribute, convinced that “between the possible and impossible, there are two letters and a state of mind”.

*Charles de Gaulle, French general and statesman of the 20th century*
Closure of borders, cessation of trade, economic consequences on employment and income, loss of means of subsistence... In the wake of the global health crisis, an unprecedented brutal food crisis has arisen, further increasing the number of people suffering from hunger in the world. In the nine months since the pandemic, Stop Hunger has mobilized to take action throughout the world in the face of the emergency, backed by a network anchored as close as possible to local populations and carried forward by the incredible solidarity of its 26,000 volunteers.

Portraits of these discreet, improvised, but always altruistic and courageous “real-life heroes” who, each in their own way, answered the call.

“The mobilization of Stop Hunger has enabled Les Restos du Cœur to distribute 740,000 additional meals to people welcomed by the association... Stop Hunger’s action is important not only because of the financial aspect, but also because it translates into a strong endorsement of solidarity.”

We are used to effective collaboration with the Sodexo and Stop Hunger teams, loyal partners for 16 years, and this urgent mobilization is proof of this once again. On behalf of all the people we help and our volunteers mobilized in the field, thank you!”
We are very happy to be able to double our food aid to those families most in need. With the joint support of Stop Hunger, its founding partner Sodexo and its suppliers, we have been able to significantly improve the lives of 6,325 families who are among the poorest, by distributing more than 95 tons of non-perishable food.” ——

VANDANA SINGH
CEO OF THE INDIA FOODBANKING NETWORK, A NATIONAL NETWORK OF FOOD BANKS

Together, we ensure that these families have enough to eat, to stay healthy, find a decent life and better living conditions.”

SAM GILLILAND
COMMUNICATIONS MANAGER, SODEXO UK

“Newcastle United Foundation’s summer holiday club ensured children had access to healthy and nutritious food during the summer holidays and could play sport, which most of them would not be doing at home. I volunteered with the ‘Kicks’ program supporting the sports sessions and helped deliver packed lunches to the children for their lunch break. It was great to see the smiles on their faces.”

Being a Stop Hunger volunteer is about supporting the local community while reaching out to others and getting to know them better.”
54.3 million Americans will need food assistance following the health crisis.

"In the U.S., it is estimated that the number of people relying on food assistance will increase by 46% over the next six months. Faced with the rise of recent months, our association, Move For Hunger, has distributed 953 tons of food to food banks and pantries in the United States and Canada. We have had to reinvent our food collection process, including for surplus fresh produce. With the support of the Sodexo Stop Hunger Foundation, we will continue to address the challenges of hunger that our nation faces." ——

Adam Lowy
Founder and Executive Director of the Move For Hunger Association

Our community was on lockdown, but not its solidarity.

“Paraisópolis is Sao Paulo’s second largest favela. Half of its population are women, mostly single mothers, many of whom live in substandard conditions. With the pandemic and confinement, more than 50% of residents have lost their jobs leaving them without any resources for food. Hunger has spread faster than the coronavirus. Fundraising enabled Mãos de Maria to hire temporarily over 70 disadvantaged women to prepare and distribute 606,423 meals between March 23 and July 27.” ——

Elizandra
President of the Paraisópolis Women’s Association, Social Entrepreneur and Founder of the Public Educational Restaurant Bistrô Mãos de Maria

NGO
BRAZIL

NGO
UNITED STATES
Health crisis, humanitarian crisis

All over the world, the health crisis and resulting shutdowns have fueled hunger, exacerbating inequalities and weakening those most in need, including low-income families, daily workers on temporary or independent contracts, the elderly, the homeless, refugees and disadvantaged children deprived of access to school and cafeterias... No matter the country, the number of people using food banks reflects the growing and disproportionate precariousness: 54 million in the United States, up 50%; 8 million in France compared with 4.7 million before the crisis; 2 out of 5 households in the UK and over 10 million Brazilians are food insecure...

Emergency aid

IN THE UNITED STATES,
New York, Los Angeles, Chicago, Atlanta, Baltimore, Louisville, etc. 40 food banks have received support from the Sodexo Stop Hunger Foundation, representing more than 8 million beneficiaries.

“In the Chicago area, the number of beneficiaries of our food bank network has increased by 120%,” said Jim Conwell, Director of Marketing and Communications for the Greater Chicago Food Depository. “Stop Hunger’s support comes at a crucial time that allows us to sustainably meet the growing need.”

IN FRANCE,
The mobilization of Stop Hunger enabled Les Restos du Cœur to distribute 740,000 additional meals. Exceptional support has been delivered in the face of growing insecurity following the health crisis: an estimated 20% more people will need food aid from Les Restos du Cœur this winter.

IN BRAZIL,
nearly 1.3 million meals were distributed by 80 NGO partners.

IN INDIA,
in partnership with the India FoodBanking Network and the NGO Zomato Feeding India, food aid has been provided to more than 95,000 people, day workers and disadvantaged families, in communities affected by Covid in Mumbai, Delhi and its region, Pune, Hyderabad, Bangalore, Chennai, Ahmedabad, Kolkata, Patna and Varanasi. In total, more than 2.7 million vulnerable people have been able to receive food assistance.

IN MADAGASCAR,
the recently created Food Bank of Madagascar received our support to distribute 1.1 million meals to 28,372 beneficiaries. This Malagasy NGO, born out of the joint efforts of Lions Club International District 417, the National Office for Risk and Disaster Management and the World Food Programme, is also supported by our founding partner Sodexo. This food bank is affiliated with the Global Food Banking Network, which is supported by Stop Hunger.

IN AUSTRALIA,
the shutdown was an opportunity to organize a virtual Big Quiz video-conference in order to collect donations while testing one’s knowledge remotely between volunteers. A total of $16,500 was thus raised through the game and the contribution of Stop Hunger and Sodexo, allowing the distribution of the equivalent of 33,000 meals.

Unprecedented local support

In the face of this unprecedented crisis, Stop Hunger has strengthened the support already provided locally by its network and volunteers, and by its founding partner Sodexo, making an exceptional donation of 3.4 million US dollars to the countries most affected socially and economically. This donation made it possible to immediately and effectively provide food assistance to millions of beneficiaries, through 57 food banks, NGOs and associations...
The bistro to the aid of the favela

On March 23, 2020, shock and hell arrived in the “City of Paradise.” In Paraisópolis, one of São Paulo’s 2,000 favelas and home to 100,000 Brazilians, schools were closing, followed by shops and a number of other businesses. Children lost access to school meals. And their parents, many of whom work in the informal sector as domestic workers or street vendors, lost their jobs and income. Obtaining supplies was almost impossible, with nothing available but rice. In addition to the confusion and precariousness, there was difficulty accessing water and an absence of masks. Organized into committees, people took action with the Paraisópolis Women’s Association in the lead. From their teaching restaurant “Bistrô Mãos de Maria,” they launched the operation “Marmitas das Maria’s” (Mary's ready-to-eat meals) and prepared 500 meal boxes per day. A week later, this figure tripled and then exploded to reach a total of 10,000 meals per day, four months later. “In the midst of the crisis, we succeeded in creating jobs and feed those most in need, because fighting hunger also means fighting the virus. By providing these meals, we offered hope.”

Stop Hunger has been supporting the Paraisópolis Women’s Association for three years. With the help of a Women Stop Hunger Award, its restaurant “Bistrô Mãos de Maria” was modernized two years ago and 120 women were trained. In 2019, its other community vegetable garden program, “Horta na Laje,” was awarded the first United Nations-recognized label for gender equality and inclusion. The Mãos de Maria program has gained recognition across the country. The causes and values defended by Elizandra such as financial independence of women victims of domestic violence and gender equality, now inspire thousands of women from other communities and international NGOs. This reputation also provides another image for the favela, allowing them to raise funds on the internet to hire 22 women and 5 men for the association, as well as 42 other women on temporary contracts to prepare the 10,000 daily meals served in two schools currently welcoming those most in need.

227,500 people in need, all beneficiaries of dozens of NGOs and associations, have so far received more than 45,500 food cards (1 card for a family of 5). Stop Hunger Brazil created the “Stop Hunger Food Pass Card,” a practical solution and social innovation to help families cope with the health and economic crisis. The card allows them to buy basic necessities from local traders, where and when they want, safely and with dignity. Valued at US$ 3.7 million, these cards were financed through a call for donations campaign on social networks, with the support of corporate partners such as Sodexo, the FEAC Foundation, Avina Americas, Zurich Foundation, Boomera, Electrolux Foundation and DSM Produtos Nutricionais Brasil, a manufacturer of essential nutrients and food solutions for industries and individuals, among others.

Brazil COVID-19 SPECIAL

Donations on the card

of donated food have been distributed to three local São Paulo charities including the Union of Paraisópolis Residents and Traders. Two-thirds of the joint fundraising came from payroll donations of employees of Sodexo Benefits and Rewards Services and its partner Flormel Alimentos Saudáveis.

AND ALSO...

AUSTRALIA
THE SUMMER OF DEADLY FIRES
Stop Hunger and its founding partner Sodexo have joined forces with the Red Cross and FoodBank Australia to provide emergency food aid to thousands of disaster victims. 3,000 homes were reportedly destroyed and 8,000 people are long term displaced, in addition to the inestimable damage to wildlife and forests, especially in the southeastern part of the continent.

BURKINA FASO
EMERGENCY IN SAHEL
Stop Hunger has financially supported the World Food Programme emergency aid to nearly one million extremely vulnerable people, hosted by families also threatened by conflict, poverty and climate impact.
Convinced that providing food alone is not enough to end hunger, Stop Hunger continues to take action through the socio-economic empowerment of women for a truly positive and sustainable impact on the future of disadvantaged local communities.
Inventing in the empowerment of women is an investment in their communities and in a world without hunger. They represent 50% of the world population and almost half of the global workforce, including in agriculture in developing countries. Yet they only own 1% of the world’s wealth and less than 20% of agricultural land. If women had access to the same resources as men — training in appropriate agricultural practices, financing, arable land, equipment, technologies, markets, etc.— we could feed up to 152 million more people. Women may be able to increase yields on their farms by 20 to 30%, and total production by up to 4% in developing countries. In addition, when women work, they spend up to 90% of their income on food, health and education for their families.

Women are the key to a hunger-free world. Women empowerment exists when women have all the skills and resources (training, financing, cultivable land, equipment, new digital technologies, access to markets...) to feed their families and be financially and socially independent.

WHAT ABOUT TOMORROW?

In four years, Stop Hunger has invested US$ 5 million in programs contributing to empowering women who act against hunger in the most disadvantaged local communities.

Today, 32 effective and measurable initiatives, led by women, are being supported in 21 countries. In collaboration with Stop Hunger volunteers from local teams from Sodexo, our founding partner. Financial support also helps ensure that 100% of donations go directly to our NGO and association partners.

South Africa, Argentina, Belgium, Bolivia, Brazil, Cambodia, Congo, France, Haiti, India, Ireland, Israel, Jordan, Madagascar, Mexico, Nepal, Peru, the Philippines, Romania, Sweden and Singapore ... Our decentralized organization is an asset for providing resources to women working on the front line. Stop Hunger co-creates programs with local and international NGOs as well as supports women who have set up innovative and sustainable programs in their community. Launched in 2017, the “Women Stop Hunger Awards” are an opportunity each year to recognize the work of remarkable women and to financially support them in developing their actions. To date, the awards have gone to 28 women, such as Elizandra Cerqueira, head of the Women of Paraisópolis association in Brazil, and Tina Kieffer, founder of the Toutes à l'école association in Cambodia.

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Cambodia

WHAT ABOUT TOMORROW?

In its pilot school Happy Chandara, near Phnom Penh, Tina Kieffer’s team educates, nurtures and takes care of 1,500 girls from families who are among those most in need, from school to their first job. With a sustainable and responsible approach for the education and health of these young students, as well as for food self-sufficiency and solidarity with small local family producers, a permaculture vegetable garden was created in 2016. Today, it produces an average of nearly three tons per year. The organic fruit and vegetables are on the menus of the boarding school, augmented by the produce of 16 local farmers, representing 84% of the 110 daily meals. This growing vegetable garden also allows for the training of villagers, staff and schoolgirls on sustainable agricultural techniques. Six former students who have become agronomy students, continue their training in this vegetable garden. Among them, SreyPich Lim, 20, studied at Happy Chandara between 2006 and 2019. She is currently attending classes in Agronomy at the Royal University of Agriculture in Phnom Penh.

“My passion for nature is linked to food! In Cambodia, farmers use a lot of chemicals, without thinking about the health risks. If you want to improve this situation, I think you have to start with yourself, which is why I chose this profession. I would like to work at the Ministry of Agriculture to share the techniques I have learned with all farmers in Cambodia - especially those who did not go to university - to help them grow naturally. I would like Cambodia to export good quality and quantity agricultural products. I want to participate in the development of agronomy and help change the mindset towards more justice at work. This year, I worked with the campus permaculture team on writing a "Garden Guide Book," because the recruitment of villagers, whom we train in permaculture and who provide the school cafeterias with product, was halted by the pandemic.”

...FOR A GREEN AND RESPONSIBLE SCHOOL

Thanks to Stop Hunger, the association has acquired land which will soon host a learning center around a model micro-farm (eco-construction, recycling, compost, cannery, etc.). Other eco-responsible activities that create income for the villagers are also starting up, such as the manufacture of natural and local cosmetics.

A SCHOOL THAT NOURISHES...

Stop Hunger has been a partner of the Toutes à l’école association for four years. A few months ago, it shared this message: “The Happy Chandara campus is closed, but our fight against Covid continues... In Cambodia, with the closure of many plants, a growing number of people have lost their jobs... Our poorest families no longer have enough to eat...” Invested in its mission of education, inseparable from food and health, Happy Chandara mobilized its donors and sponsors as well as the team from its vegetable garden, to urgently distribute food baskets and sanitary kits to 800 student families and the five surrounding villages, threatened with hunger.

...BODY AND MIND

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“I want to participate in the development of agronomy and to change mindsets towards more justice at work.”
Luz-Maria, supported by Les Restos du Cœur, and Nadia, restaurant manager, brought together through training.

Since then, Luz-Maria Hämmerle has obtained her Professional Qualification Certificate (CQP) as a technical foodservices employee, supervised for nine weeks by Nadia Grima in her company restaurant on rue d’Amsterdam in Paris. Three partners are behind this professional career path, created in 2018 for women benefiting from Les Restos du Cœur: Les Tremplins du Cœur, a training organization of Les Restos, Stop Hunger and its founding partner Sodexo.

Luz-Maria Hammerle & Nadia Grima
CROSS INTERVIEW

It was a magical connection between Franco-Algerian Luz-Maria and Peruvian Nadia. It was obvious that these two open and generous women shared the same love of cooking, stimulating tastes, sharing and solidarity.

Nadia > My dual culture is an asset. I inherited the kindness and good humor of my parents. I love people; that’s why I chose a service profession that I adore and have been practicing for 30 years at Sodexo*—I am proud to work in a company that makes guests feel welcome and happy. Nadia and her team of eight serve 300 guests small fresh and appetizing home-style dishes each day for lunch, attracting millennial employees from several companies despite being located in one of Paris’ active restaurant districts.

Luz-Maria > My grandmothers were innkeepers and I have always been passionate about cooking. After university, I inherited the world of social assistance, joining an association dedicated to women. I wanted to work directly with people to improve the feeding of families and the education of children. I enabled them to learn about nutrition and not wasting food and helped to convert their gardens into vegetable patches. Some bartered the surplus eggplant they grew for potatoes and carrots grown by others. It was there that I started to create my own recipes. I married a Frenchman and when I arrived here in 1990, we were importing and selling Peruvian food such as alicha, maca, acai berries and guanabana at an organic market in Paris. Then my husband opened a vegetarian restaurant and I started becoming more independent by working in the organic food sector while also raising our two children. Afterwards, I separated and years later, in 2019, I found myself without a job and almost at the end of my unemployment coverage. For a long time, I sought the work that I’ve finally found at the Jardin du Cœur de Montreuil. I have re-established the pleasure of growing organic vegetables and shared the daily life of people in need.

Luz-Maria has enriched and enhanced our salad bar with other gourmet cereal/rice/food recipes with Inca accents! In exchange, we shared our experience and traditions of our French gastronomic culture. By taking the time to integrate Nadia, we have formed a successful marriage! You can’t ask an inexperienced person to know everything in 24 hours! We must demonstrate teaching, psychology, benevolence and patience, while also being rigorous. If you open your heart, others can bring you a lot.

Nadia > Luz-Maria gave me self-confidence, I was able to give the best of myself. I rediscovered the family spirit, the human warmth, the love of cooking, the pleasure of eating which makes us happy and tolerant. Since then, Luz-Maria has obtained her Professional Qualification Certificate (CQP) as a technical foodservices employee, supervised for nine weeks by Nadia Grima in her company restaurant on rue d’Amsterdam in Paris. Three partners are behind this professional career path, created in 2018 for women benefiting from Les Restos du Cœur: Les Tremplins du Cœur, a training organization of Les Restos, Stop Hunger and its founding partner Sodexo.

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I am very grateful and happy to have participated in the ASARANGA project in Haiti. Using my skills in this context was both a challenge and an enriching experience. The training delivered to trainers, which I created for women in precarious situations, provides the keys to a healthy diet in order to guarantee optimal nutrition and prevent deficiencies. I felt great emotion, especially when we approached breastfeeding with 13 future trainers, knowing that optimal breastfeeding would save 820,000 children under five each year, according to the World Health Organization. This training can also be used in other countries.

WHAT ABOUT TOMORROW?

HAITI

The earthquake in 2010 and Hurricane Matthew in 2016 have meant that natural disasters have affected more than 96% of the inhabitants of Haiti. In Grand’Anse in the south of the island, where nearly 80% of the population lives below the poverty line, Stop Hunger supports the NGO CARE and its ASARANGA program (Support for Food Security, Strengthening Agriculture and improving Nutrition in Grand’Anse) to improve agricultural productivity and sources of income, supporting income-generating activities for women and gender equality. Multiple trainings take place: sustainable cultivation and storage techniques, promotion of traditional seeds and up-coming sectors, solidarity savings and management, administration of a cooperative, nutrition... ASARANGA will ultimately benefit 10,000 extremely vulnerable women as well as 2,500 farmers from nine local cooperatives or associations.

AMANDINE BEAUDHUIN
MENUS AND NUTRITION MANAGER, SODEXO FRANCE

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Les Enfants de Kavresthali

“Thanks to all the donors who enable our village to produce, to be self-sufficient and economically independent, giving women a place in the community,” says Claire Butez, founder of the association Les Enfants de Kavresthali, which has been helping Nepalese children and their families since the 2015 earthquake.

“Through all of these projects completed or in progress, we can create jobs, welcome families and envision a future in Pandeli in Nepal for a better quality of life,” says Adhikar Thapa, founder of the social and solidarity agricultural cooperative “Sharing Seeds,” to which Stop Hunger provides construction and development support.

We are in Pandeli, in the northwest of Kathmandu, at the foot of the Himalayas. A new future is opening, following three years of reconstruction and solidarity: a kindergarten and two jobs have been created. Twenty mothers were trained in sewing and 14 of them received a micro-credit to start their own businesses, enabling them to feed their children. Most of these women can live on this income, freeing their husbands from the need to go to work in India, Qatar, Saudi Arabia or Dubai. A dozen other jobs have been created with the cooperative and its two production activities for organic coffee and vegetables, growing, boosted by eco-tourism. Visitors can take part in “coffee tours” and stop at the restaurant, which cooks and transforms local products into preserved goods: jams, pesto, pickles, aromatic plants, honey... and conditions ground coffee for sale on site or in markets. Namaste!”

Shilpi Foundation – Tiffins & Thots

“Volunteer work is unpaid. But it’s worth a lot to those who receive it.”

Claire Butez, founder of the association Les Enfants de Kavresthali

Today, I have confidence in myself and I know that I am able to manage my business while respecting food safety standards. Previously a home cook for about 13 years, Seema is now ready to serve her fresh and healthy meals to her customers. She joined Tiffins and Thots as a micro-entrepreneur and received training. The company is a partner of the Shilpi Foundation, which is based in Ahmedabad in the state of Gujarat in northwest India and provides quality training to help those in need develop their skills, gain independence and thus ensuring their rights to equality and place in society. Seema and Stop Hunger support the Shilpi Foundation, which relies on business partners like Tiffins & Thots, a foodservice and social enterprises located in Mumbai, to train and help female chefs, working from home in disadvantaged neighborhoods, start their own business. Together the partners plan to train 125 women and support at least 50 female micro-entrepreneurs through an integrated approach to skills development, market access and an innovative anti-waste business model.

Claire Butez, founder of the association Les Enfants de Kavresthali
WHAT ABOUT TOMORROW?

MADAGASCAR

Under The Mango Tree Society

In a number of villages in India, single mothers face a chronic lack of food and money. Contributing factors include absent fathers or husbands who have left to work elsewhere, a lack of yield from the land they own or regular bad weather, etc. To help these women, Stop Hunger has joined forces with its founding partner Sodexo to support the Under the Mango Tree Society (UTMT).

Founded in 2009, UTMT, is a non-profit organization which develops beekeeping and eco-responsible agriculture to increase indigenous bee populations, crop production and family income in villages in the districts of Palghar-Maharashtra and Vadsar-Gujarat, western India. The program's objective is to train 550 rural women and other family members in beekeeping, eco-responsible farming practices and the efficient use of water. The program's aim is to reach 8,250 people in 330 villages.

Support provided to the organization includes the distribution of seeds, seedlings and organic fertilizers to 100 women in need, in seven villages of the district. The aim is to help them create larger and more productive family farms, as well as to diversify and improve harvests of fruits, vegetables and honey. Surplus is sold in local markets and provides a new source of income. “I am able to meet the expenses of my family, including expenses related to the education of my children. Before, I had to go work in a factory to feed my family,” says Jini Ishwar Vaghat, one of the villagers. “This vegetable garden has given us hope,” says Kaloku Santosh Kharpade, another beneficiary. “It is the most sustainable and economical solution to drought. We reuse wastewater and limit our food expenses. For the first time, we have cultivated our own spinach, fenugreek, coriander, dill leaves, mustard as well as increased our production of sorrel, eggplants, tomatoes, squash, green beans, cowpeas and okra.”

Honey & Soga

Seven women are now part of the “Honey and Soga” cooperative, which transforms artisanal products based on honey and fruit, into decorative candles, honey, soaps, spice breads, balms, jams, essences, etc. The initiative employs women who previously had no work and now can spectacularly “she says. Launched 15 years ago, their objective is to upgrade and professionalize the sector in order to support quality production and by-products. This requires the supply of beehives, the availability of processing equipment and modern infrastructure and the training of 86 beekeepers, of which 70% are women. This sustainable approach, supported by Stop Hunger for three years, includes the reforestation of about 150 hectares in the Anosy region to protect the local flora and fauna.

Cocinas Bondadosas

Others in Lima’s disadvantaged suburbs play a central role in this creative, eco-responsible food program, co-created by Chef Palmiro Ocampo’s NGO, Coorí Cocina Óptima, and Sodexo, supported by Stop Hunger.

In Lurin, a disaster-stricken neighborhood 35 km south of the capital, their traditional “collective kitchens” (comedores populares, created by a popular women’s social movement in the 1970s) have hosted innovative cooking and nutrition workshops for the past two years. These are led by the chef and his team, along with Sodexo experts. In response to the 2022 objectives of sustainable development and nutrition in Peru, gastronomy and food recycling are central to the learning experience. More than 350 women have participated in 30 workshops of the “Cocinas Bondadosas” program and have learned to prepare tasty meals on a low budget, whilst making the most of food and leftovers. In the next two years, 550 kitchens will enable these mothers to benefit from skills, recipes, nutritional monitoring and advice from Sodexo experts.

ASI – Actions de Solidarité Internationale

Founded in 1983 in France, ASI today helps various underprivileged populations in several African countries. In the Republic of Congo, for nearly 15 years, ASI has been caring for teenage girls aged 14 to 18 living amidst precarious circumstances, broken families and homelessness. The support of Stop Hunger will allow more than 250 young women to be accommodated and fed at the ASI center in Pointe-Noire and in Brazzaville, for some with their young children, the opportunity to start a new life away from the streets and prostitution. The young women are able to take literacy classes and, before starting an apprenticeship and acquiring new skills. They also learn how to reintegrate and live in the community. Through their skills volunteering, Sodexo employees will host workshops in various areas of expertise such as cooking, baking, electrical maintenance... to help these young girls create a life with better living conditions for themselves and their children.

Palmiro Ocampo

Palmiro Ocampo is the founder of the NGO Ccorí Cocina Óptima and of the social project COZIM Organizaciones de Cooperativas de Trabajadores de la Gastronomía (COZIM COOP). He is a deeply passionate part of a group of seven people who believe that food is the ablest way to improve my family's quality of life, for my family and become economically independent... I have since learnt to trust myself as a woman. I can manage my business... I really like it. Now we women are fighting for our future will be so much better.”

Fingers crossed, the “Cocinas Bondadosas” program will help the young girls to have a future that is equal with men. With this job, I am happy to be equal with men. With this job, my future will be so much better.”

I am fatherless. I am an orphan. I learned to live and work with others. I have received food and shelter. I have received to be equal with men. With this job, my future will be so much better.”

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GiNHel

I am fatherless. I had to survive on my own as my mother abandoned me. I really like it. Now we women are fighting to be equal with men. With this job, my future will be so much better.”

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To help end hunger by 2030, we have committed to empowering women, by relying on the ecosystem of our founding partner Sodexo. Thanks to WFP and its home-grown school feeding program, we seek to make a lasting contribution to education – in particular for girls – and boost rural agriculture by supporting smallholder farmers, many of which are women.
1 PARTNERSHIP, 3 PRIORITIES

To eliminate hunger, supporting education, especially for girls, as well as strengthening women social and economic empowerment are central to the commitments, objectives and common actions of the World Food Programme, Stop Hunger and its founding partner Sodexo. Over the past 6 years of partnership, we have achieved a great deal together, driven by innovation, digital transformation and the sharing of expertise.

1 Empowering women and local communities

- Creation of a school feeding training manual for preparing healthy and safe school meals to support up to 260,000 cooks and educate staff members across 64,000 schools in 60 countries. / • Creation of a mobile app in Senegal and India to reinforce healthy eating and safe food handling practices that 500,000 women and kitchen staff around the world will have access to.

- Digital training in school feeding that encourages local sourcing of products from smallholder farmers in 40 countries. / • Creation of School Connect, a digital tool which is currently active in Burundi and enables improved real-time procurement and inventory management in 800 schools. / • Scale-up of PLUS School Menus software, enabling at least 10% savings on food procurement while improving the quality of meals in 60 countries.

- Optimized and increased security of paper food vouchers used by WFP to distribute $11.5 million in assistance to 150,000 people in Central African Republic in 2018. / • Over six years, the partnership has supported nearly 1.5 million people in emergency situations in 11 countries.

2 Producing and consuming locally

- In order to feed almost 10 billion human beings and their animals, it will be necessary to produce at least 92% more food by 2050 according to the FAO*. Women are already on the front line; they grow up to 60% of the world’s food and provide essential labor worldwide, yet their yields are 20-30% smaller than men’s. This could change if they had the same access as men to production resources, training, financing and markets. Women play a key role in processing food locally and the health of future generations, including in the 76,000 schools that WFP supports, helping ensure healthy and safe meals are prepared with local produce.

3 Taking action in emergency situations

- Around the world, the COVID-19 pandemic is taking a toll on the most vulnerable populations, including women, children, refugees and displaced persons. Those who suffer the most are already going hungry. The economic effects of the pandemic threaten to push 270 million additional people into severe food insecurity by the end of the year, nearly doubling the already high number, according to the WFP. In 2020, Stop Hunger has increased exceptional food aid.

WHAT ABOUT TOMORROW?

In order to feed almost 10 billion human beings and their animals, it will be necessary to produce at least 92% more food by 2050 according to the FAO*. Women are already on the front line; they grow up to 60% of the world’s food and provide essential labor worldwide, yet their yields are 20-30% smaller than men’s. This could change if they had the same access as men to production resources, training, financing and markets. Women play a key role in processing food locally and the health of future generations, including in the 76,000 schools that WFP supports, helping ensure healthy and safe meals are prepared with local produce.

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WHAT ABOUT TOMORROW?

Engagement

Stop Hunger’s volunteering is a powerful way to help local communities. Our commitment is embodied by the women and men who have volunteered through Stop Hunger over its 20 years of existence. Without them, there would be no skills shared, no food distributed and less funds collected. The hundreds of local NGOs and their 44 million beneficiaries that we support can count on the volunteers of Stop Hunger, their values, their knowledge and their effectiveness to help bring a permanent end to hunger in the world.

* Food and Agriculture Organization of the United Nations

To eliminate hunger, supporting education, especially for girls, as well as strengthening women social and economic empowerment are central to the commitments, objectives and common actions of the World Food Programme, Stop Hunger and its founding partner Sodexo. Over the past 6 years of partnership, we have achieved a great deal together, driven by innovation, digital transformation and the sharing of expertise.
Working with WFP, and often indirectly with governments, YEAH-1 experts help improve WFP's school feeding programs that provide daily free meals to more than 17 million disadvantaged school children, of which 50% are girls. Together, we are improving the integrated system of school meals, benefiting children’s health, educational attainment, local agriculture, commerce, employment and economic growth, as well as empowering girls and women.

**Goodness Platform, the link that brings people together**

**How do you connect volunteers to NGOs and charity partners in one click?** One year ago, we launched the Stop Hunger Goodness Platform, an online solution. Here’s feedback from three UK users.

**Nichola Wilson**

Corporation Partnerships Manager, FareShare, United Kingdom

FareShare is incredibly grateful for the longstanding support from the Stop Hunger Foundation. Last year, FareShare distributed the equivalent of over 57.3 million meals. Since the start of the pandemic, we have distributed at least three times as much food as before. We are delighted to have the volunteers at our local centers! And the Goodness Platform facilitates the posting of volunteering missions. The enthusiasm and commitment of Sodexo employees is motivating, and we look forward to continuing to act together. ——

**Lesotho**

Emmanuel Boo-Djin, Procurement and Contracts Manager, South Africa and Mobile Kenya, Quality, Health and Food Safety Manager, Sodexo South Africa

October 2019

This experience of the missions was to assess the quality and food safety of school food services in a certain number of schools in a fairly comprehensive way, including logistics and storage. Emmanuel and Nqobile formulated recommendations for local purchasing and trainers, which helped the government to review and ensure the application of quality standards, allowing 124,000 children to receive quality meals at school. ——

**Liberia**

Roman Clove, Purchasing and Logistics Manager, Sodexo, Southwestern France

December 2019

Roman’s mission was to assess the supply chain industry and identify opportunities to improve the program in order to increase the portion of fresh vegetables in meals for 75,000 children. To reduce food costs, which were impacted by the disproportionate transport expenses borne by small producers and to ensure the quality of deliveries, Roman recommended establishing a central warehouse in each district with produce and quality controls, supported through a study of transport tariffs. ——

**Through the Goodness Platform, employees of Sodexo, our founding partner, can find nearby assignments, including hands on, virtual and skill-based volunteering, all performed online. Sodexo’s volunteering platform lists, readers and approves 100,000 organizations worldwide, the largest and most geographically diverse database of NGOs. With multiple and precise search criteria, registering and searching on the site is easy. The platform also offers options to “like” a cause, recommend an association, register as a group and register your volunteer hours! Operations of the Goodness Platform will be widely deployed as a group and register your volunteer hours! Operations of the Goodness Platform will be widely deployed in the coming years. ——

**UFUOMA UWEGBA**

Head of the Stop Hunger Goodness Platform, Sodexo Stop Hunger Foundation, United Kingdom

I believe the work of the Foundation has gone from strength to strength with fundraising and volunteering! We launched the Stop Hunger Goodness Platform last November. The Christmas season was a great time for volunteers to take part in sorting and packaging food for our key charity partners Trussell Trust and FareShare. For us, the Goodness Platform is a brilliant way to find assignments and register directly for volunteering days. You can even record external activities throughout the year. As volunteering begins to pick up again we will definitely be using the platform more. ——
DID YOU ENJOY RED?

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.

www.stop-hunger.org

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