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Stop Hunger_Newsletter / **May 2015**

Thank you

for your generosity. Your donations, collected during our Fundraising Dinner, are enabling us to go further. They provide the means to fund the bold and innovative initiatives of local and international nonprofits that each day say "STOP!" to hunger and undernutrition. Together, we offer dignity and quality of life to those in need. Together, we are helping to build a more ethical and caring world.

Clodine Pincemin,
President, Stop Hunger

In the news__

**FUNDRAISING DINNER
MARCH 3, 2015**

**MORE DONATIONS,
MORE ACTIONS**

Following the U.S., Canada and the U.K., Stop Hunger brought together more than 300 donors and partners from all sectors for an evening fundraising event in France.

**100% OF DONATIONS
GO TOWARD
4 ACTIONS**



Setting up an emergency fund in partnership with the World Food Programme.



Helping to create a community garden with Restos du Coeur.



Opening a school cafeteria in an orphanage with the humanitarian nonprofit Restaurant Sans Frontières.



Supporting social entrepreneurs in the Ashoka network.





Already a partner of the World Food Programme (WFP), Stop Hunger has set up an emergency fund to provide vital food and other relief to affected populations within hours of a natural disaster.

World Food Programme_

Priority on Emergency Assistance

Today, scientists agree on the climate emergency (2°C increase in temperature in the next few decades). Drought, storms and rising sea levels will cause poor harvests, water scarcity, food insecurity and hunger. Food is and will remain at the center of this climate crisis that is only just beginning.

Whether through the immediate delivery of energy bars, the distribution of food vouchers or preparation of meals,

this emergency fund is providing needed relief. Examples include delivering emergency food supplies to 150,000 people in the Philippines after Typhoon Haiyan, or more recently in Vanuatu following Cyclone Pam, and distributing food to earthquake survivors in Nepal (see Close-up).



Setting up an emergency fund in partnership with the World Food Programme.

795 million

people suffer from hunger worldwide and climate change threatens to greatly increase the number of people at risk of hunger and undernutrition. - Source: WFP.

Close-up_

Nepal Disaster

Thanks to your generosity, Stop Hunger was able to donate 50,000 euros to WFP, helping with actions such as bringing in rice and more than three million packages of energy bars. The relief efforts focused on the nutritional needs of 60,000 young children, mothers and pregnant women. Nepalese partners, including 20,000 Sherpas and trekking and mountaineering associations, helped WFP to reach survivors. They alone were able to access certain mountains that helicopters and trucks could not. Overall, WFP provided aid to 1.7 million people in 267 villages.

STOP HUNGER
AND THE WORLD FOOD PROGRAMME (WFP)

**WORKING
TOGETHER FOR
ZERO HUNGER**

Stop Hunger calls on the expertise of Sodexo teams to reinforce school food programs, to develop local hunger relief support with NGOs on the ground and to ensure emergency assistance through the distribution of food vouchers.

• WHAT IS WFP?

The world's largest humanitarian agency fighting hunger and undernutrition, the World Food Programme was created more than 50 years ago by the United Nations. Action area: Food emergencies due to events such as natural disasters or conflicts, and, more broadly, preventing hunger at the local community level through supporting farmers and local small businesses, providing school meals to support education, donating food, creating community gardens and more. Figures: 80 million people assisted in 75 countries; more than 3 million tons of food distributed.

• WHY HELP WFP?

Already a partner of nearly 800 local NGOs, Stop Hunger has combined forces with a major global partner, broadening its leading role in the fight against hunger and undernutrition.



**stop
hunger**

People experiencing job insecurity work to feed others in need and find their place in society. An effective initiative for social inclusion, mutual assistance and sustainability, supported by Stop Hunger and Sodexo.

Restos du Cœur

Growing Vegetables and Hope in the Montreuil Community Garden

An Urban Bioclimatic Greenhouse on a Human Scale

Today, after several months of work, tomatoes, zucchini, bell peppers, cucumbers, eggplant, basil, chives and even chili peppers can be harvested in the greenhouse community garden in the Paris suburb of Montreuil.

These fresh vegetables, herbs and spices are then distributed to those most in need, who are beneficiaries of Restos du Cœur de Montreuil.

From Market Gardening to Reentering Mainstream Society

The principle is simple: supervised by professional gardeners, long-term unemployed, people receiving social assistance and young people lacking qualifications cultivate and harvest fruit, vegetables, herbs and flowers. Through their work, they feed others who are facing great difficulty. The program provides participants with regular schedules, the desire to learn a skill and self-confidence.

Grow, harvest, feed and join mainstream society – this is the virtuous circle of this community garden, to which several Sodexo kitchens are providing biowaste for compost.

Restaurant food waste is a doubly useful resource:

- It provides the base for compost, essential to gardening more naturally and conserving soil.
- Good quality compost helps to increase the amount of fruit and vegetables harvested, needed for the meals provided by Restos du Cœur.

Greenhouses enable year-round cultivation under natural conditions that protect the crops. Currently being tested, the program will be extended to all Restos du Cœur “solidarity” gardens.



Helping to create a community garden with Restos du Cœur.

Good to Know

What is compost?

Compost is a mixture of organic matter of plant or animal origin that has rotted into fertilizer. It is “the gardener’s black gold,” a high quality, 100% natural fertilizer.

Kitchen waste

is mostly leftover fruit and vegetables, peelings, bread and coffee grounds. The variety is reflected in the diversity of the nutrients, including trace elements essential to crops.

Compost offers two main benefits:

- Reducing waste and its transportation for disposal, thus reducing the carbon footprint.
- Avoiding chemical fertilizers and conserving soil and water.
Example: 1 ton of kitchen waste helps fertilize a three-square-meter plot to a depth of 33 centimeters, enough to grow 30 to 40 lettuces or 10 to 15 tomato plants.

More broadly, measuring and understanding the effectiveness of compost is part of understanding how composting and waste sorting fit into a holistic “green citizen” approach.



stop
hunger



Restaurants Sans Frontières_

A New Cafeteria for Family Meals at a Children's Home in the Republic of the Congo

The Notre-Dame de Nazareth orphanage will soon have a new kitchen and residents will be eating in a brand-new dining room, replacing the previous one that was destroyed by fire. Stop Hunger is financing the construction (furniture and kitchen equipment), supplying its food budget for the first two years and enabling the creation of a vegetable garden, as Sister Marie-Thérèse had hoped. This caring "mom" watches over 55 children and teenagers, from three to 18 years old, orphaned, abandoned or from very

disadvantaged backgrounds. Soon Moïse, Félicien, Fatou, Gema and the others will be able to enjoy their meals in a welcoming setting that is practical and warm.



Opening a school cafeteria in an orphanage with the humanitarian nonprofit Restaurants Sans Frontières.

RESTAURANTS SANS FRONTIÈRES

WORKING ON BEHALF OF CHILDREN

Creating school cafeterias and sustainable food solutions* in regions where children are the most in need, such as Madagascar, Haiti, Niger, Peru, Vietnam, Cambodia and Laos. That is the mission of this young humanitarian organization sponsored by actor, director and comedian Michel Boujenah, television presenter Virginie Guilhaume and multi-starred chef Thierry Marx.

* Water purification units, kitchen gardens, small organic community farms.



Stop Hunger will be supporting five social entrepreneurs, yet another mode of cooperation benefiting the community, demonstrating responsibility and solidarity and focusing on the society of tomorrow. Two Fellows have already been chosen.

Ashoka Network

One is French: Guillaume Bapst, founder of A.N.D.E.S. with its 260 social supermarkets. The other is Polish: Marek Borowski with his 30 food banks united through a federation.



**Guillaume
Bapst**

A.N.D.E.S., the national association for developing social supermarkets, offers food products at just 10 to 30% of the regular retail price through its network.

The nonprofit's multiple missions include helping low-income people to purchase varied, quality food. The network of regional leaders supports the creation of stores, provides a link to local governments, agribusiness companies and local producers, develops tools (software, training on managing teams or hygiene standards, a newsletter and more) and encourages the sharing of best practices.



**Marek
Borowski**

Marek Borowski is a food bank pioneer in Poland. His priority is fighting food waste — 9 million tons a year in his country, while 13% of its people live close to the poverty line. Marek deploys all means that will serve his actions, including lobbying, partnerships with food industry distributors and producers, advertising campaigns, exhibitions and educational programs in schools.

Stop Hunger will work to support and maximize the economic impact of these entrepreneurs by strengthening their ecosystems and interacting with them to develop innovative, real-world solutions based on the expertise of Sodexo teams.

ASHOKA

BEING A CHANGEMAKER

With 3,000 Fellows in 30 years, Ashoka is the largest network of social entrepreneurs worldwide.

• WHAT IS A SOCIAL ENTREPRENEUR?

Committed to society and the environment, the business is economically viable and addresses a variety of needs, including access to health care and energy, limiting waste and fighting joblessness. Its financial resources are used to serve its mission and investments and to compensate its teams. Its governance is participative.

• ASHOKA IDENTIFIES AND SUPPORTS THE MOST INNOVATIVE

- By choosing "activities capable of changing the system in their area with original implementation ideas."
- By co-creating partnerships both among its members and with major companies.

• WHY HELP THE ASHOKA NETWORK'S ENTREPRENEURS?

Social utility, civic engagement, quality of life — these examples in Poland and France clearly illustrate the capacity for innovation, influence and growing economic benefits of social entrepreneurship. By getting involved with these partners, Stop Hunger supports their development, allowing them to become economic actors in their own right, for the benefit of all.



Supporting social entrepreneurs in the Ashoka network.

STOP HUNGER

News

Fundraising Dinner_

RECOGNIZING VOLUNTEER COMMITMENT TO SUPPORT NONPROFITS

For over 20 years, Stop Hunger has relied on the involvement of **Sodexo** employees to fight hunger and undernutrition. In France, as in each of the 43 countries working on Stop Hunger, many are engaged in daily actions working with hunger relief agencies or local NGOs.

During the first **Fundraising Dinner** in Paris, Stop Hunger honored the commitment of employees in recognizing four of them with an award and a check for €2,000 for the nonprofit of their choice:



Marie-Nelly Annette

Vocational guidance counselor at the Val d'Oise prison (Justice Services), for **the local Red Cross organization in the towns of Noisy-le-Sec, Romainville and Montreuil.**
5 years with Sodexo



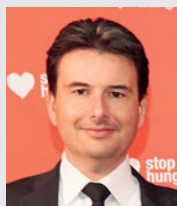
Fabien Lagneau

Head of production at the central kitchen in Alençon (Education), for **publishing a cookbook sold to benefit emergency organization Collectif d'Urgence.**
18 years with Sodexo



Emmanuelle Moens

Manager of the Crèche Attitude child care network in Lyon, for **the nonprofit ASAPH** (see article).
8 years with Sodexo



Patrick Valentin

IT, Operations and Customer Service Director, Benefits & Rewards Services, split equally among **the three associations of his co-winners. Friendly sharing in keeping with the spirit of the evening!**
15 years with Sodexo

(Read the interview on page 7)

300 HOURS A YEAR

EMMANUELLE MOENS, A COMMITTED VOLUNTEER

Every Tuesday for nine years, Emmanuelle has prepared and distributed food packages to people helped by ASAPH, a nonprofit providing support, aid and humanitarian services. Among its activities, Lyon-based ASAPH allows those living in poverty to receive a weekly food parcel upon request.

During the workday, she is responsible for two childcare centers in Lyon, part of the Crèche Attitude network, and has been a Sodexo employee for eight years. Crèche Attitude creates and manages childcare centers on behalf of businesses, communities and nonprofits.



“I really didn't think that I'd be chosen as one of the honorees. I was so lucky to take part in this gala!” Emmanuelle decided to donate her €2,000 award to ASAPH to buy a new refrigerated truck.

STOP HUNGER News

Interview with_ Patrick Valentin,

IT, Operations and Customer Service Director, Benefits & Rewards Services, and a Stop Hunger volunteer.

Stop Hunger – Patrick, you’re one of the four Sodexo employees whose commitment to the fight against hunger was recognized at the Fundraising Dinner. You’re actively participating in the implementation of the partnership with the World Food Programme. What do you take away from this experience, professionally and personally?

Patrick Valentin (P.V.) – Personally, volunteering enables me to live my values. As these values are also those of the company, it provides a sense of harmony with my professional environment. It’s also a rare opportunity to apply technical skills and a practical response to a humanitarian cause such as WFP, on specific issues with which we’re quite familiar and that are surprisingly identical – even if the nonprofit’s investment capacity and resources are different. I say “we” because the third aspect of this cooperation is the ability to mobilize the expertise of other employees to support an NGO and give them the opportunity to live those same values. This experience is rewarding, strengthening commitment and loyalty to Sodexo. It also allows some employees to operate outside their normal environment, to learn about other problems and to go abroad for a mission. It’s a powerful tool for building commitment.

The experience with WFP enables values to be lived in harmony with the company. This is an excellent means of strengthening commitment and loyalty.

Stop Hunger – So it’s also a form of team building?

P.V. – Yes, and whenever I’ve asked for employees to get involved and their managers to agree, I’ve never encountered any difficulty. Quite the contrary! And I know that afterwards, some employees have made presentations to their country’s management committees to explain what we bring to WFP, expressing their pride in doing so.

Stop Hunger – Tangibly, what is the objective of your involvement?

P.V. – Right now, we’re working on the management and security of vouchers in WFP’s programs, in other words, how to handle the volume and traceability of the paper and, above all, how to guarantee the allocation of vouchers to recipients. We face the same challenges in our own operations in terms of distribution, reliability and overall control.

Stop Hunger – Is this your first taste of volunteering?

P.V. – No, but it’s my first with Sodexo. I served meals at an emergency shelter near the Gare du Nord rail station in Paris, I volunteered for Restos du Coeur and I did a lot of volunteering as a student. Taking part in humanitarian missions while working is not always simple.



(Left to right) Javier Ortes, Production Center Director, Spain; Carmine Colicelli, Operations Manager, Germany; Maxime Blacha, Safety Director, France; Patrick Valentin; Jozsef Veres, Director IT and Operations, Hungary. All five are part of Benefits and Rewards Services and are working with the WFP in Sudan.

I’d like to thank Denis Machuel, the head of the activity worldwide, for allowing us to do this.

Stop Hunger – What advice would you give to other employees interested in volunteering?

P.V. – I’d advise them to be clear with their manager, agree on the objectives of the mission and on the amount of work time that will be entailed. Volunteering involves us personally, engaging the team and the organization. So it’s important to do something that is as close as possible to your skill set and to have a clear framework and a detailed description of the mission that shows the outcomes for both Sodexo and the NGO. On the personal side, it means being ready to take on a mission and face a humanitarian situation that can be painful or even unbearable. For example: “Am I ready to go to Darfur, in terms of my safety and that of my colleagues?” Or: “Am I ready to serve meals at night in an emergency shelter and come face to face with hunger and poverty?” We need to know that we have the emotional strength to deal with this. Conversely, we should recognize how enriching these experiences are and seize the opportunity to experience them. We receive as much as we give.

Whatever the mission, it must be as close as possible to your area of expertise and it’s important to be specific about the goals. This will ensure tangible outcomes.

STOP HUNGER News

United States_

A PASSION FOR HELPING OTHERS



► **Maude Meade,**
“Hero of Everyday Life” and
Sodexo Food Service Manager

Food Service Manager at Beth Israel Deaconess Medical Center in Boston, Massachusetts, Maude Meade is one of the many Sodexo employees named “Heroes of Everyday Life”¹ in recognition of their commitment to the fight against hunger. “Giving back to others is a joy and a practice I inherited during my childhood. I grew up in the Caribbean and many families in my village did not always have enough to eat. We shared what we had and every Sunday we would have a community dinner for everyone. My parents passed on this idea that ‘if you have something, you should share it with those who don’t’.”

A volunteer for many years, Maude has been involved in a variety of projects, from preparing food boxes for the St. Mary’s Food Pantry² to organizing fundraisers to regularly participating in events such as the Walk for Hunger in Boston.

“I’m honored to be recognized by the Sodexo Foundation³. Since it happened, more of my colleagues and friends have become involved in the fight against hunger. It’s inspiring to know that this recognition has increased awareness about hunger and the difference one person can make, mobilizing others to take action.”

1. In the United States, as in France, Stop Hunger recognizes the commitment of individual employees in the fight against hunger at an annual dinner with a grant of \$5,000 to benefit the nonprofit of their choice.

2. The food pantry was established by St. Mary’s Episcopal Church nearly 25 years ago to help address the needs of low-income families in Dorchester and the surrounding area. Staffed solely by volunteers, it feeds approximately 450 families each month, or 900+ people. The St. Mary’s Food Pantry is a member agency of the Greater Boston Food Bank, one of the largest in the United States.

3. U.S. based foundation that supports Stop Hunger.

United Kingdom_

PROVIDENCE ROW DROP-IN CENTER, LONDON

A HOME FOR THOSE WITHOUT



► **April 21 – Stop Hunger Day Volunteers**

On the rooftop of Providence Row’s hostel, Lucy Heffer and Eleanor Williams join four of their fellow volunteers in installing garden boxes where vegetables and herbs will be grown for the kitchen. Lucy and Eleanor are both employees of Sodexo Defense.

Transformed into a garden, the Providence Row rooftop is also home to honey-producing beehives. Vegetables and shrubs planted in the courtyard contribute to the friendly environment. The center is designed to be welcoming and non-threatening for the homeless people who come there and who receive training in maintaining and caring for the garden.

“Located in East London, Providence Row serves homeless people a hot meal every day and offers numerous types of assistance, including routine medical care, advice on benefits and housing rights and training,” says Edwina Hughes, Corporate Responsibility and Stop Hunger Manager for Sodexo UK & Ireland. “Stop Hunger supports Providence Row’s ‘Grow Cook Eat’ program, helping volunteers provide meals to those in need and supporting the longer-term investment in the gardening program.”

In 2014, the Sodexo Foundation¹ supported Providence Row in two ways. It donated £7,500 directly to Providence Row, while also indirectly helping through its backing of the food redistribution charity FareShare² (of which Providence Row is a beneficiary).

1. U.K. based foundation that supports Stop Hunger.

2. FareShare is part of a European and global network of food banks, supporting 1,200 charities by collecting and redistributing surplus food that would otherwise go to waste.

STOP HUNGER News

France_

FIGHTING HUNGER AND FOOD WASTE

At the initiative of Stop Hunger, Sodexo continues to supervise the distribution of central kitchen food surpluses.

Sodexo signed a tripartite national convention with the French Federation of Food Banks (FFBA) and Restos du Cœur to provide local support through its network of 70 central kitchens across France.

This is how food banks in Nancy, northeastern France, collected more than 595 kilograms of surplus food for those most in need, the equivalent 1,100 balanced meals.

Following Nancy, the operation will run throughout 2015, involving other central kitchens, beginning with the one in Osny, north of Paris.

Did You Know?_

Approximately one-third of food ends up in the trash

“between the field and home.” That’s equivalent to 1.3 billion tons a year, which could feed the 795 million people today who do not have enough to eat.



2014 ACHIEVEMENT

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

Engage

44,500 volunteers involved in **43** countries



VOLUNTEER EFFORTS INCLUDE:

Sharing expertise on cooking, nutrition and food safety
Collecting and donating food and meals
Fundraising

Share



Donated Food and Meals

4.3 million

That represent **3 meals** a day for **1,000 families** of **4** for **1 year**



Invent

Money Raised (in U.S. dollars)



4.2 million SUPPORTING
more than 700 LOCAL NGOS
AND NONPROFITS

THANK YOU
TO ALL OF YOU FOR
YOUR ENGAGEMENT!



**stop
hunger**