# **Development Officer's Report 2022, and Plans**

### March 2022 - April 2023

## What is the Development Officer's role?

- Community food and sustainability projects: the majority of my time (at least 17.5 / 27 hrs a week) is ring-fenced for community food projects.
- Fundraising
- Communications: to raise the profile of the Community Carrot, support engagement with and provide information to its membership and the wider community through managing and maintaining communications relating to the Community Carrot.
- Community engagement: to create and strengthen links between the Community Carrot and the Dunbar community, enabling people to make the most of the services the shop offers, and for the shop to make the most of opportunities to buy and sell locally.
- Partnerships: to work closely with local agencies, schools, businesses, voluntary and community groups around shared aims.
- CBS support: to provide day-to-day support to the Board of the Community Carrot and the shop manager covering the work above.

### **Cooking Skills**

391 people have taken part in my lessons since the last AGM.

### **KidsFoodJourney** courses:

- Compass nursery school 3 sessions
- Innerwick Primary 5-week after-school course
- P3 Dunbar Primary 5-week after-school course

#### **Dunbar Primary School**

- P5 veg and noodle soup classes and an assembly, for the whole year group.
- Stone-age fire cooking session for P4s.
- P4 5-week course: Scotland's first **TastEd** sessions
- New **Cook Club** at Dunbar Primary School, now on its third course.

Three **Fermenting workshops** for adults.

**Holiday cooking:** 8 kids' summer fire cooking sessions at The Ridge's Backlands community garden, and an Easter cooking workshop at Belhaven Parish Church Hall.

**Apple Pie day** at Empire Close, using apples from The Backlands' amazing tree.

**After-School Clubs:** Pizza-making session at Countess After-School Club using organic Scotland The Bread flour and focusing on how we learn to like new foods (try, try, try!). Veg & noodle soup bowls at Dunbar After-School Club.

**Crunchy Cook bags**: these are meal kit bags that come with a step-by-step how-to-make video. They can be purchased by anyone, and customers can also donate towards a free community bag: we then give vouchers for these to our community partners to distribute, and to cooking class attendees. We've been given bags regularly to The Ridge's Recovery Café, and have been giving children a voucher to take home at the end of their Cook Club course. I've handed out 155 vouchers so far: a huge thank you to our generous customers for donating so many bags!

### **Sunny Soups**

This food waste programme is generously supported by Dunbar Parish Church, and uses surplus ingredients to make nutritious food which is then given away for free. There is a freezer at Dunbar Foodshare (previously known as Dunbar Basics Bank) from which soup is offered to those who come to the weekly social café. I also take soup weekly to Dunbar Day Centre and to The Ridge's Recovery Cafe.

Since the last AGM we have used 810kg of surplus ingredients in Sunny Soups, representing 2,000 portions of soup, or 11,379 portions of food made since the Sunny Soups programme began. We have developed relationships with local growers for surplus produce year-round: recently we've been really grateful to Phantassie Organics for dropping their surplus off to us, and we're also using occasional FareShare pick-ups from ASDA and have used lots from the Co-op.

We would like to pay tribute to Colin Runciman, who died on the 28<sup>th</sup> March. Colin was my first ever Sunny Soups volunteer on the 29<sup>th</sup> March 2017, and has been coming every week since. He is deeply missed by everyone.

### **Sunny's Kitchen**

This weekly community meal launched in June 2021: some people come along to help cook, some to eat, some for both. We've had 21 volunteers in the last year, and around 60 guests, with many folk coming regularly. We're up to around 30 attendees each week, and we use as much surplus produce in our meals as possible. It's held at the Bleachingfield Centre.

We have had help from The Ridge, and volunteer support from QMU paramedic science students undergoing voluntary placements with us.

We use surplus produce from FareShare, as well as freshly picked ingredients from The Ridge's community gardens when available. This year we've used 524kg surplus ingredients, and so far we've used 890kg of surplus in Sunny's Kitchen, both that which is used in the meals and extra fresh produce that we regularly give away.

### Sustainability

Much of my sustainability work this year has focused on cutting local food waste. In total, my food projects have diverted 1,334kg of ingredients from being thrown away since the last AGM. This produce is all either made into nutritious food that is given away for free, given to group participants or dropped off to Dunbar Foodshare or The Ridge to offer out to clients, which I do on a regular basis when I have more than we can use. I also use our communications platforms to let people know

about the ways in which shopping at the Crunchy helps them increase the sustainability of their weekly shop, from plastic reduction to local food chains.

#### **Communications**

Keeping the Crunchy's customers and supporters informed about what's happening in the shop and with my outreach work is an important part of my job. I run the Facebook and Instagram pages and compile the newsletter.

My aim is to spread the word about what makes the Crunchy different, give reasons why people should shop with us, champion small independent business and highlight stock as it comes in. I try to highlight our suppliers, our short supply chains, ethical sourcing policies and the personal touch offered by shopping in a community business. Our social media pages help us create and maintain links with other local businesses and organisations and widen our customer base. They help improve our bottom line by showcasing our products and encouraging more people to shop at the Crunchy.

#### **Partners Old & New**

Without the support of The Ridge, Dunbar FoodShare, the Bleachingfield Community Centre, Dunbar Parish Church, our schools and after-school clubs, local volunteers and others, I couldn't run our programmes.

A particular thank you to The Ridge for their support with Sunny's Kitchen.

I'm delighted to have established or built upon relationships with ASDA through Fareshare, the Coop and Phantassie Organics to divert surplus ingredients into our supply chains.

It has been great to start working regularly at Dunbar Primary School, and I hope to keep this going.

### **Funding and Support Thanks**

## The National Lottery Community Fund

In May 2021 we received a National Lottery award of £91,800 from The National Lottery Community Fund to fund three years' work on community food and sustainability projects, including Sunny Soups, weekly cooking lessons and Sunny's Kitchen, a weekly community meal. We also received a £10,000 cost-of-living uplift to this grant in October 2022, which is being spent on venue hire and ingredients for Sunny's Kitchen.

### **Community Rail Partnership**

We received a £2k grant in November 2021 for ingredients for Sunny's Kitchen, which is still being used.

#### **Sunny Soups** has received funding from:

- Project partner Dunbar Parish Church: since 2018 we have been granted the generous use of the church hall and kitchen for free.
- Vegware have sent us a free monthly supply of compostable soups pots since 2018, slashing our single-use plastic waste.

• The Co-op, who donated £150 to buy a label printer to comply with new food safety legislation.

### **Plans**

I'll be continuing with Sunny's Kitchen and Sunny Soups on a weekly basis. I plan to run more summer kids' cooking sessions, hopefully outdoors, through the holidays, and will continue to run weekly term-time Cook Club sessions.

I'm very excited to have been helping design The Ridge's kitchen at Black Bull Close, with the view to moving much of my activity into that space when it is complete towards the end of this year. I will continue to go into Dunbar Primary School and other settings, but hope to move Sunny's Kitchen and Soups into that kitchen, and use is as a base for additional activity.