

Taste Before You Waste Year End Report - 2023



A Year of Growth, Renewal and Challenges for our Team

2023 marked a year of rejuvenation for Taste Before You Waste, as we rebuilt our foundation and expanded our impact in the community. While we faced the lingering effects of the pandemic, our dedicated team of volunteers, interns, and board members stepped up, transforming challenges into opportunities.

We are incredibly proud to have resumed our weekly Wednesday dinners, a cornerstone of our community engagement. These dinners not only provide delicious and nutritious meals but also foster a sense of connection and shared purpose. Beyond our weekly dinners, we expanded our reach through five successful catering events, showcasing our commitment to sustainable food practices.

To further empower individuals in the fight against food waste, we launched monthly workshops for students, where they learned practical tips and techniques for reducing waste through engaging cooking sessions, interactive quizzes, and informative workshops.

This year also marked a significant shift in our fundraising strategy. Through collaborative efforts, we partnered with "Support and Feed", an organization in the US that shares our vision for a more

sustainable food system. This partnership will allow us to broaden our reach and impact even further.

Looking ahead, we are inspired by the strength and resilience of our community. Our aspiration is to create a haven for individuals who share our passion for food sustainability, providing them with opportunities to collaborate, learn, and make a tangible difference. We envision a future where Taste Before You Waste becomes a leading force in transforming rescued food into delicious preserves, jams, and pickles, further reducing waste and enriching our community.

We are deeply grateful for the unwavering support of our volunteers, interns, board members, and partners. With your continued commitment, we are poised to expand our reach and make a greater impact, transforming the food system, one neighborhood at a time.

Wingston Sharon
Chair, TBYW

The Team

Chair - wingston@tastebeforeyouwaste.org

Secretary - amy@tastebeforeyouwaste.org

Treasurer - tiffany@tastebeforeyouwaste.org (joined Apr 2024)

Treasurer - sindhu@tastebeforeyouwaste.org (left position Jan 2024)

General Board Member - margherita@tastebeforeyouwaste.org

The Problem of Food Waste

Our current food system is fundamentally broken. At every stage, from the initial production of crops and livestock to our own kitchens, perfectly edible food is discarded unnecessarily, creating a global crisis with far-reaching consequences. This waste isn't just an inconvenience; it's a systemic problem with profound environmental, economic, and social impacts.

The scale of food waste is staggering. Globally, one-third of all food produced for human consumption is wasted, amounting to approximately 1.3 billion tonnes annually. This represents a financial loss of over

\$940 billion each year, impacting both individuals and economies. The financial burden is particularly acute in developed countries, where consumers are often the primary drivers of food waste.

In the Netherlands, for example, the issue is particularly acute, with approximately one-third of all produced food ending up in the trash. Consumers are the biggest contributors, accounting for 42% of the waste, with each person throwing away an average of 41 kilograms of food annually. Bread, notably, is the most wasted product in the country, with 800 thousand loaves being discarded daily. This staggering amount of waste equates to a row of trucks filled with food waste extending from the Netherlands to Spain and back again annually. The problem is not limited to the Netherlands. In Europe, an estimated 88 million tonnes of food are wasted annually, with households contributing to 42% of this waste. While some progress is being made in reducing food waste, the current trajectory suggests that we are falling short of the United Nations Sustainable Development Goals target to halve per capita global food waste by 2030.

The environmental impact of food waste is profound and interconnected. The production and disposal of wasted food contribute significantly to greenhouse gas emissions, accounting for approximately 8% of total anthropogenic greenhouse gas emissions. This is equivalent to the emissions from all the cars in the United States.

Furthermore, wasted food places an immense strain on our already stretched natural resources, including water, land, and energy. The production of food requires vast amounts of water, land, and energy. Wasted food represents a colossal misallocation of these resources, further fueling the environmental crisis. For example, producing 1 kilogram of beef requires approximately 15,000 liters of water, while producing 1 kilogram of rice requires approximately 2,500 liters. This water footprint becomes even more alarming when considering the vast amounts of food wasted globally.

The food waste crisis is not just an environmental problem; it has significant social implications. In a world where food insecurity is a pressing concern, the amount of edible food wasted is both a moral and ethical failing. By addressing food waste, we can contribute to a more just and sustainable food system that provides access to nutritious food for all.

This is a complex challenge requiring a multi-faceted approach involving governments, businesses, and consumers. Key areas of focus include:

Improving food supply chains: Reducing food loss throughout the supply chain, from farm to fork, through better storage, transportation, and packaging. This includes investing in infrastructure, promoting sustainable agricultural practices, and minimizing post-harvest losses.

Promoting consumer awareness: Educating consumers on the environmental and economic impacts of food waste, providing practical tips for reducing waste at home, and promoting mindful consumption practices. This can be achieved through public awareness campaigns, educational programs, and labeling initiatives that highlight the environmental footprint of food.

Supporting innovation: Encouraging the development and adoption of technologies and solutions that address food waste, such as advanced packaging, food preservation techniques, and waste management systems. This includes investing in research and development, fostering collaboration between industry and academia, and supporting the adoption of innovative solutions.

By prioritizing a collaborative and innovative approach, we can move towards a future where food is valued and consumed responsibly, ensuring a more sustainable and equitable world for generations to come.

Our Mission: Transforming Food Waste into a Shared Feast

At Taste Before You Waste, we believe that food is precious, not disposable. Our mission is to inspire, educate, and empower individuals to embrace responsible and waste-free consumption, transforming what is often viewed as waste into a delicious and valuable resource.

We aim to create a welcoming community of food enthusiasts, a platform where individuals can learn, share, and act together against food waste. Through our diverse initiatives, including Food Cycle Markets, Wasteless Dinners, Educational Workshops, Event Caterings, and Presentations, we demonstrate the potential of food that would otherwise be discarded.

Each of our activities is donation-based, ensuring accessibility for all who wish to participate. We strive to shift perceptions and inspire a change in behavior towards more sustainable consumption practices, ultimately contributing to a world where food is celebrated, not wasted.

How We Achieve Our Mission:

Sharing Knowledge: We spread information about food waste prevention through our website, social media, and other channels, fostering a community of like-minded individuals who are committed to reducing food waste.

Creating Experiences: We organize a variety of educational activities, including Food Cycle Markets, Wasteless Dinners, workshops, debates, and film screenings, providing hands-on learning opportunities and fostering connection.

By working together, we can transform our relationship with food, creating a future where food is valued, enjoyed, and shared responsibly.

Impact

Quantifying the impact of our work is a complex endeavor, as it encompasses both tangible and intangible elements. However, by examining the collective efforts of our dedicated team and the reach of our programs, we gain a powerful understanding of the positive ripples we're creating.

In 2023, Taste Before You Waste...

Rescued and Re-purposed Food: We saved a significant amount of food from being wasted, diverting it from landfills and ensuring it was enjoyed by our community.

Nourished Our Community: Our events, especially our weekly Wednesday dinners, provided delicious and nutritious meals to hundreds of people, fostering a sense of connection and shared purpose.

Educated and Inspired: We empowered individuals with knowledge and skills to reduce food waste in their own lives, fostering a ripple effect of change in the community.

Built a Collaborative Network: We established partnerships with other organizations, institutions, and individuals, building a strong network dedicated to tackling food waste.

While concrete metrics are important, we also recognize the immeasurable impact of creating awareness, fostering a sense of community, and inspiring positive action. Our work goes beyond simply saving food; it cultivates a new way of thinking about food, encouraging mindful consumption and a deeper appreciation for the value of every bite.

The collective efforts of our team, volunteers, and partners are creating a tangible difference, one delicious meal, one informative workshop, and one inspired individual at a time.

Balance sheet as per 31 December, 2023

(Amounts in €)

	2023	2022
	€	€
Assets		
Fixed Assets		
Inventory	1.010	1.515
Current Assets		
Accounts Receivable	-	-
Accruals	-	-
Taxes Refund	371	484
Cash & Cash Equivalents	6.578	5.067
Total Current Assets	6.949	5.551
Total Assets	7.959	7.066
Liabilities		
Equity		
Reserve Operational surplus (negative)	(11.759)	(9.118)
Result 2020	-	-
Result 2021	-	-
Result 2022	-	(2.640)
Result 2023	1.584	
	(10.175)	(11.759)
Current Liabilities		
Accounts Payable	583	1.274
Income tax	-	-
Other Current Liabilities	17.551	17.551
Total Current Liabilities	18.134	18.825
Total Liabilities	7.959	7.066

During 2022, Taste Before You Waste begin to repay NOW subsidies in install of 47 a month. In 2023, this increased to 81 with a new loan repayment plan added

Profit & Loss Account 2023

	2023	2022
	€	€
Income		
Sales	3.948	575
Donations	6.045	11.090
Subsidies	4.703	-
Total Income	14.696	11.665

Expenses		
Cost of Sales	6.707	8.670
General Expenses	6.406	5.635
Total Costs	13.113	14.305
Operating result	1.584	(2.640)

Notes to the balance sheet

General

All assets and liabilities are valued at cost or nominal value.

Fixed assets

	2023	2022
	€	€
Opening Balance	1.515	2.020
Investments	-	-
Divestment	-	-
Depreciation	505	505
Other movements	-	-
Ending Balance	1.010	1.515

Depreciation in the year of purchase is carried out pro rata.

Current Assets

	2023	2022
	€	€
VAT	-	113
Income tax	371	371
Ending Balance	371	484

Liquid Assets

	2023	2022
	€	€
Current account	5.439	3.226
Paypal account	841	101
Cash Balance	298	1.740
6.578	6.578	5.067

The liquid assets balance on 31 December 2023 is 6.578 and freely available

Equity

	2023	2022
	€	€
Opening Balance	(11.758)	(9.118)
Operating result	1.584	(2.640)
Ending balance	(10.175)	(11.758)

The foundation's equity consists of the cumulative operating results.

Taxes and Social Security Contributions

	2023	2022
	€	€
Income tax	-	-

Other Current Liabilities

Other current liabilities are accruals for costs that relate to the fiscal year, but for which no invoice was received and/or were settled.

	2023	2022
	€	€
Payable salaries	9.928	9.928
Accrual salary costs 2016	7.623	7.623
Total	17.551	17.551

Commitments not mentioned on the balance sheet

The Foundation has a rental commitment of EUR 422 a month which is monthly terminable

Notes TO the operating account

Income and expenses are attributed to the financial year they relate to.

Income

The income can be specified as followed:

	2023	2022
	€	€
Revenue activities (workshops, catering)	3.948	575
Donations (general, wasteless diners)	6.045	11.090
Subsidies/Grants	4.703	-
Total	14.696	11.665

Activity Expenses

The expenses of the activities can be broken down as followed:

	2023	2022
	€	€
Production expenses workshops & wasteless diners	1.578	553
Project management - allocated wages	4.394	5.310
NOW Subsidy	735	2.807
Total	6.707	8.670

General Expenses

The general expenses can be broken down as followed:

	2023	2022
	€	€
Rent	4.693	3.997
Admin expenses	140	116
Marketing	50	34
Bank Expenses	293	269
Other Expenses	1.229	1.219
Total	6.406	5.635

Salaries and Employee expenses

	2023	2022
	€	€
Wages and social security	-	-
Allocation wages to Project management	-	-
Total	-	-

As of April 2021, the foundation decided to no longer have a staff on payroll but offer volunteer contributions

Result Appropriation

The Board of the Foundation Taste Before You Waste proposes to add the operating result for 2023 of EUR 1,584 to the Foundation's equity which then amounts to EUR (10.175) (negative)

Amsterdam, 29 June 2024

Ways to Contribute

There are numerous ways in which you can lend your support to our cause here at Taste Before You Waste. Here are some of them:

Join Us as a Food Ambassador

Many of our supporters actively participate by volunteering, or as we prefer to say, becoming Food Ambassadors. Without these enthusiastic and driven individuals, Taste Before You Waste would not be possible. Opportunities for volunteer work abound, ranging from food collection to cooking, as well as administrative and creative tasks. We welcome and appreciate all forms of assistance.

Intern with Us

We offer tailored internships especially for students required to complete a compulsory internship as part of their studies. These internships are designed to align with specific study subjects and

criteria. At Taste Before You Waste, we encourage our interns to be proactive and vocal about their goals and ideas so we can match them with the ongoing needs and challenges of our organization.

Make a Donation

Every donation goes a long way in supporting our cause at Taste Before You Waste. As highlighted in our Financial Report, the organization's long-term sustainability depends significantly on external financial contributions. This is why we are placing greater emphasis on encouraging individuals to donate money, both at our events and online. Money can also be invested indirectly by booking our catering services, educational workshops, or presentations.

Establish Your Own Taste Before You Waste Branch

In line with our mission to "revolutionize the food system, one neighborhood at a time," we are thrilled to see Taste Before You Waste expanding to new cities in the Netherlands and beyond. If you're interested in launching a Taste Before You Waste branch in your local community, we'd love to hear from you!

Reduce Your Own Food Waste

Above all, our goal is to inspire as many people as possible to reduce their food waste. We want everyone to recognize food as the precious and essential resource that it is. By sharing this message with friends and family, you can help us raise awareness about the steps consumers can take to minimize food waste, thereby tackling this issue from the ground up.