



# FareShare North East



# Who are FareShare North East?

FareShare North East is part of the UK's largest charity fighting hunger and food waste. We redistribute surplus food to frontline charities and community groups that support vulnerable people.



Slide 2



Q & A



Notes



Pointer



Captions



Tips



EXIT

# We believe that no good food should go to waste



Slide 3



Q & A



Notes



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Captions



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# Where does our food come from?





# Our Food Partners deliver directly to us





# Our volunteers then share the food out





# Ready to be delivered or collected





# Why redistribute surplus food?



Slide 8



Q & A



Notes



Pointer



Captions



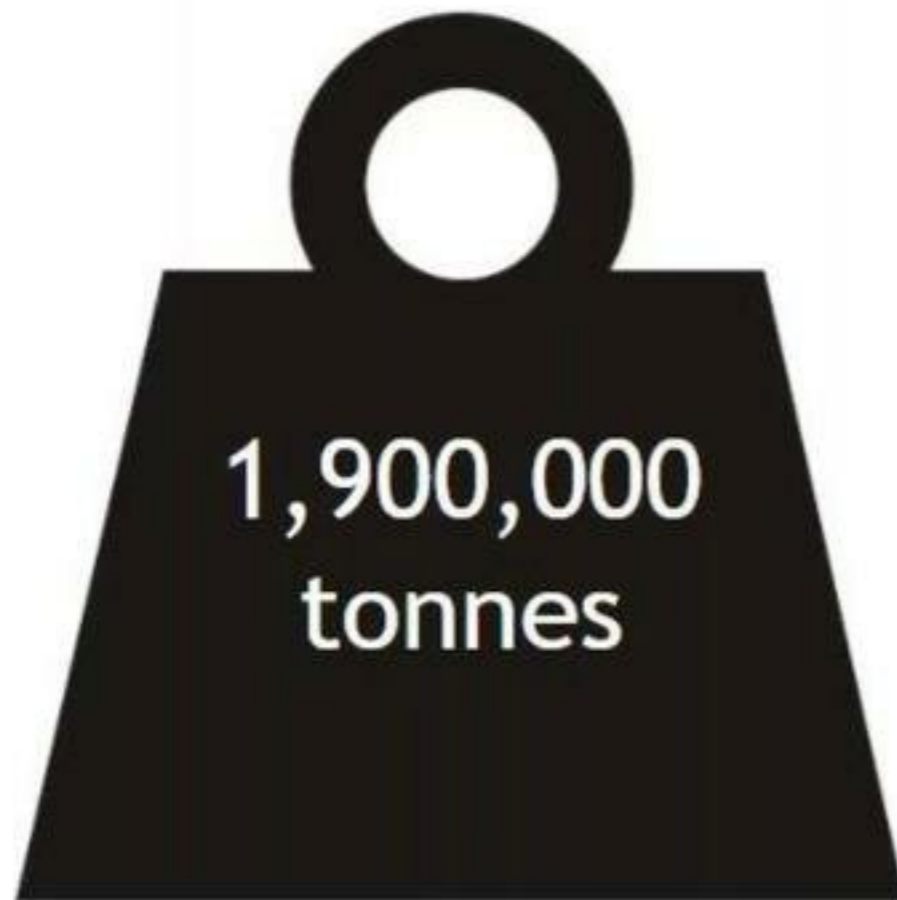
Tips



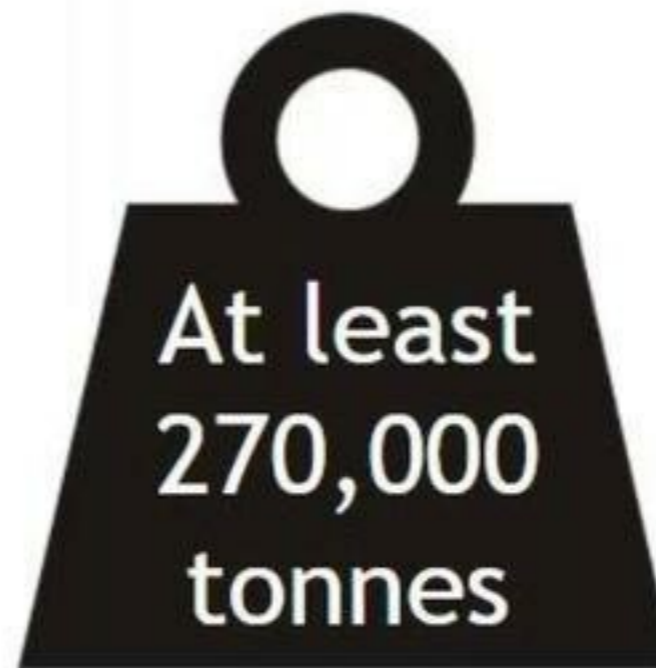
EXIT



# Food waste in the UK



Food wasted by the food industry - estimated by WRAP



WRAP estimates more than 270,000 tonnes could be redistributed to food people in need



FareShare manages 6% of the edible surplus food available



Slide 9



Q & A



Notes



Pointer



Captions

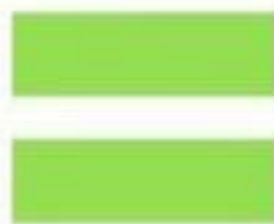


Tips



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# The scale of food waste



At least  
**270,000 tonnes**

of fit for consumption  
food is wasted by the UK  
food industry every year\*

That's the equivalent of  
**650 million meals**



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Q & A



Notes



Pointer



Captions



Tips



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# Supporting our members...

Our members receive an average of around 80 to 100 kgs of food each week - around a trolley full of food



We work with our members to understand their food needs



Our members can then have their allocation delivered, or come to collect.



Slide 11



Q & A



Notes



Pointer



Captions



Tips



EXIT

## ... to support the community

### Who we work with

- Breakfast clubs
- After school clubs
- Community cafes
- Hostels & sheltered accommodation
- Food banks
- Soup kitchens
- Pantries
- Social supermarkets



Slide 12



Q & A



Notes



Pointer



Captions



Tips



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# WRAP's Food Waste Hierarchy



# When prevention fails

## Redistribution in 2020

To the end of November in the North East we have -

- Worked with over 500 national suppliers
- Redistributed 1,765 tonnes of food
- Served an average of 208 groups every month
- Maintained an average waste level of just 2.25%
  - We work with a specialist food waste collection agency, Keenan Recycling
  - We also work with local farmers to minimise landfill



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Q & A



Notes



Pointer



Captions



Tips



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# Outstanding issues

## What still goes to disposal?

- Broken/damaged glass food containers - dirty glass
- Single use fruit & vegetables trays - mixed non-recyclable plastic
- Non-recyclable food packaging from volunteer meals
- Used PPE

## What about waste at the community groups?

- Area for further study
- Building proactive partnerships that see surplus food as an opportunity rather than a problem



Slide 16



Q & A



Notes



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Captions



Tips



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Sheffield  
University  
Management  
School.

# 3rd ReTraCE Training School Conference

10/12/2020

Problem & Opportunity Statements & Contexts  
Around Social Contributions in a Circular  
Economy & Fareshare NE



It is undeniable that there has been a significant growth in the number of citizens that can benefit from reprovisioned food for a number of different factors such as wage stagnation, changes to benefits systems, rent increases and flexible terms of employment etc.

This rapid growth has led to the emergence of a largely '*ad hoc*' supply network of concerned actors operating against scale, scope, varying munificence to scarcity supply issues, efficient inventory management, interoperability issues and stereotypical misconceptions of both their roles as organisations and their community members.



The 'noise' around their roles, and a rhetorical readiness to amalgamate reprovisioning surplus food to that of the perceived role of food banks overlooks value and efficiency in supply.

This also disregards other established food reprovisioning networks sector typified by building based food provision, mobile provision, supporting breakfast clubs, utilising volunteer skills to create and provide meals, menu developments and cookery training. In addition to these initiatives, there are also ongoing requirements to provide surplus food to organisations delivering wider rehabilitation and accommodation services as well as many faith based projects.





Our own ongoing research presents a novel approach to overcoming barriers in an intricate food citizenship landscape with multiple stakeholders whilst also positing, based on our own experiences;

How might adapting Resource Dependency Theory help to develop social enterprises to develop more sustainable food citizenship systems which address fairness, distributive justice and market failure?

The core problems faced by Fareshare are embedded in its requirements to meet the needs of customers and legislative bodies in balancing needs and compliance to food safety, as a Not-for-Profit organisation. Good intentions and will are not enough to overcome barriers...

VCA 1.0 is rooted in a historical perspective of producer and wholesale spot market activity.

VCA 2.0 is underpinned by contract farming, the lure of longer term supply agreements and the increasing influence of the contract holders through a degree of monopsony to standardise seed selection, fertiliser regimes, semen lines and parent / grandparent flock restrictions etc. However these costs / rents are in many cases, beyond the financial reach of smaller producers despite evidence that they are more efficient system users and would gain greater overall benefit



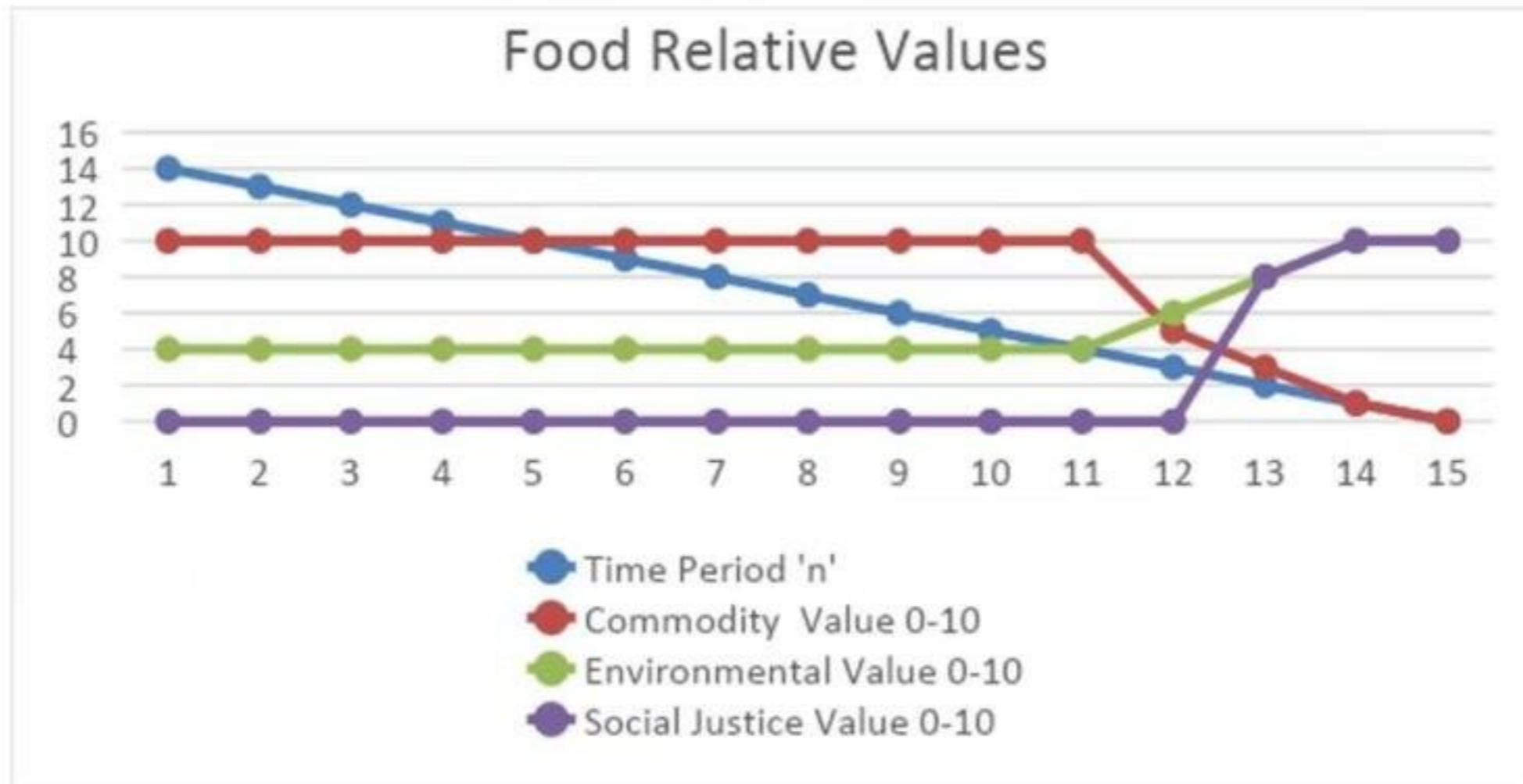
## Mid-Range Theory: Heron's Value Chain 3.0

VC3.0 has the potential to trigger and sustain more efficient systems. Ultimately, with further supply chain visibility and penetration of data, this can drive transactional certainty and remove barriers, whilst also reducing environmental stressors.

Web technologies have the potential to improve relationship management and reduce transaction costs. These agglomerations of data allow better decision making by retailers, wholesalers and manufacturers to remove barriers to access 'reprovisioning opportunities'. However, I note that VC3.0, whilst having the opportunity to better commoditise data for a more resilient and inclusive reprovisioning system, is largely reliant upon an organisation's attitudes to resilience, sustainability and ethical food supply chains.



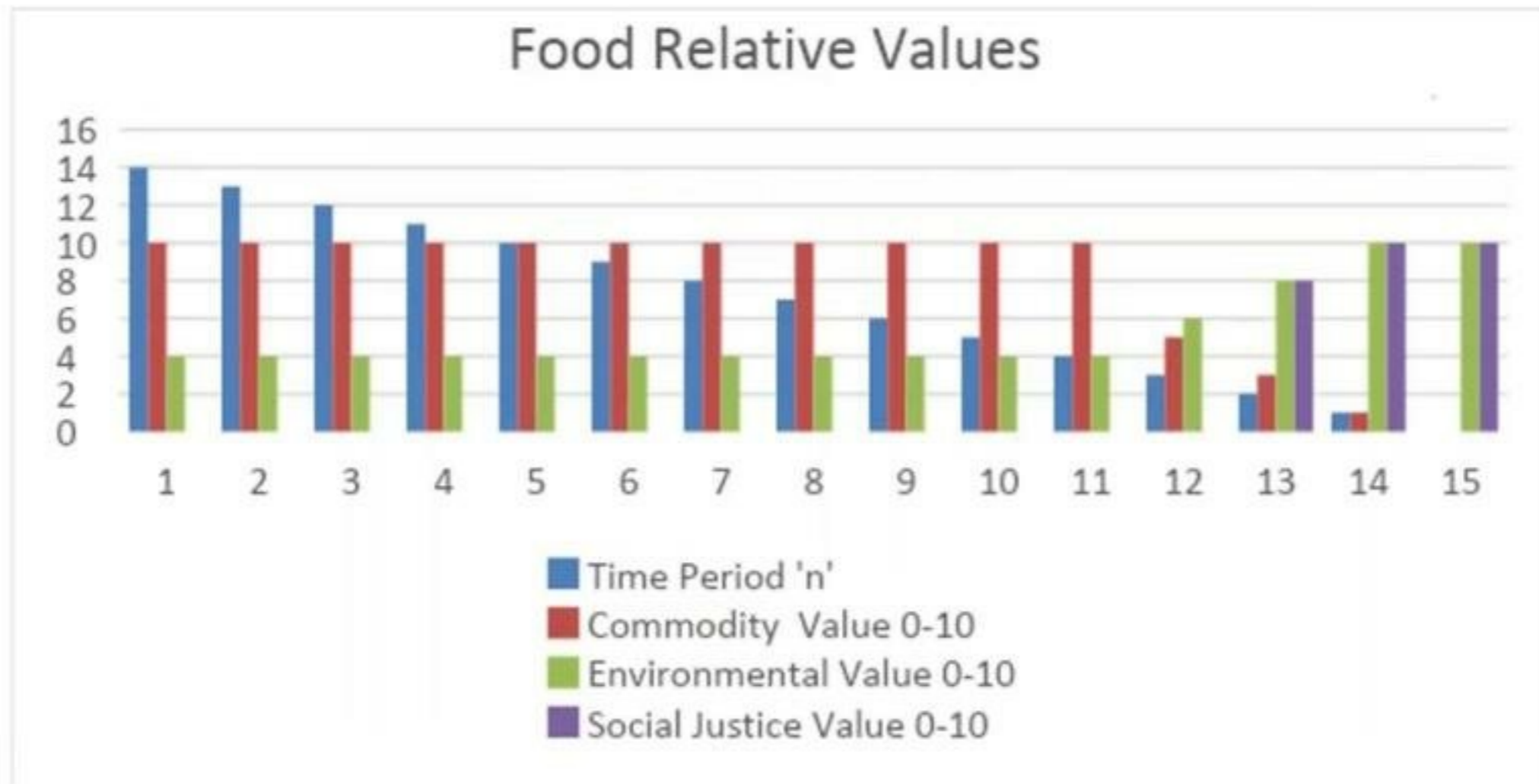
# Food Relative Values & Impacts







# Food Relative Values & Impacts



## Recent Research on Food Reprovisioning

An example of my research adding to current comprehensions around food reprovisioning is evidenced by a network analysis of producers and manufacturers; those with higher degrees of vertical integration between themselves and retailers / wholesalers carry more risk and therefore are more likely to buffer against service failure by creating more opportunities for waste to occur.

This is typified with risks present in supply chains with higher degrees of integration as asymmetric risks, in that economies of scale and scope facilitate survival if a supplier fails. Conversely a supplier losing a supply contract can be much more impactful to that supplier. Supply chain initiatives such as vendor managed inventory (VMI) and category management (CM) can be seen as a risk avoidance by wholesalers and retailers in that they move the risk back to the supply base and can also trigger 'take back' agreements.





## Finally, Before You Go To Sleep!

Notwithstanding these factors, they should be alternatively viewed as nodes in a food supply chain where reprovisioning opportunities may arise. Utilising a hierarchical approach to working with organisations where social benefit is most valuable and mutually reciprocal.

This in turn can instigate a move away from individual dyadic exchanges of donation, to a more relational approach typified within theories of relationship marketing, to support the adaptation of resource dependency theory.



## Finally, Before You Go To Sleep!

This will allow food reprovisioning exchange relationships to become balanced and symmetrical, moving away from historical unbalanced and asymmetrical relationships. These relationships vary from munificence to scarcity on a day to day basis, typified by symptomatic data blindness, which in turn drives a requirement to be operationally reactive and agile, which are both known drivers of waste in Operations Management (OM), rather than a more proactive food reprovisioning approach to rebalance and restore a value equilibrium.





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University  
Management  
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Thanks : )

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