

Taste Before You Waste

Year End Report - 2022



Serving Consciousness on a platter is how we want to revolutionize the Food System, one neighborhood at a time.

The last year for Taste Before You Waste was a year of change and adaptation. Isabel, who was in the coordination role, stepped back in May 2021, and the organization adopted a new structure to distribute responsibilities among an administrator, human resources, and a dinner coordinator.

In 2022, We adopted an approach of dividing the work amongst the Interns. Julia, Anastasia and Sindhu have been driving the core group of volunteers who have been taking care of the dinner.

Amidst fluctuating COVID-19 restrictions, the organization's activities became inconsistent. The weekly wasteless dinners and markets continued as much as possible, but workshops and catering had to be put on hold due to limited bandwidth and volunteer availability. This prompted an emergency meeting to evaluate the organization's structure, priorities, and capacity.

Despite these challenges, the organization managed to conduct 40+ activities, including dinners, markets, and the Fiets to Feed

project. This resulted in an estimated 2,547 kg of food saved and over 481 face-to-face interactions. We saw contributions from eleven interns, five coordinators, and approximately 50 volunteer ambassadors.

Efforts were made to extend the dinners to twice a week and introduce workshops on Mondays. However, these plans were hindered by a lack of volunteers ready to take on the responsibility for the dinners.

In addition to the workshops, a food market was also held on Mondays. Despite these initiatives, the level of participation was insufficient to justify their continuation. Consequently, the organization had to reconsider these activities.

We have conducted workshops, catering and events in sustainability fairs to try and increase awareness of the issue of food waste.

We want to extend our deepest gratitude to each and every volunteer and event coordinator who has been part of the Taste Before You Waste journey this past year. Your unwavering commitment, passion, and dedication have been instrumental in our efforts to combat food waste and create a more sustainable community.

Every Wednesday dinner was a testament to the hard work and determination you all displayed. Despite the challenges we faced, your resilience ensured that these events were successful, bringing our community together and making a tangible impact in the fight against food waste.

We are truly humbled by the energy, creativity, and spirit you bring to our mission. Your work doesn't just fill bellies, but also hearts, as you continue to demonstrate the difference we can make when we choose to care about our food and where it goes.

As we look towards the future, we are invigorated by the progress we've made and are excited about the opportunities ahead. We know that with your continued support and engagement, we can continue to make every Wednesday dinner a success, and take Taste Before You Waste to even greater heights.

Thank you for your service, your enthusiasm, and your belief in our mission. Here's to more food saved, more meals shared, and more strides made towards a waste-free world.

Wingston Sharon

Chair, TBYW

The Team

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The Problem of Food Waste:

Our food system is currently failing. At every step along the food supply chain, from agricultural production to household consumption, perfectly edible food is discarded unnecessarily (Gustavsson, Cederberg, & Sonesson, 2011), mounting to a total of 40% percent of all food produced for human consumption. In the Netherlands, this problem is particularly acute. About a third of the total produced food ends up in the trash can, with consumers being the biggest contributors, accounting for 42 percent of the waste. Each consumer throws away 41 kilograms of food per year. Bread, notably, is the most wasted product in the country, with 800 thousand loaves being discarded daily. The entire food chain in the Netherlands - consumers, supermarkets, restaurants, and other institutions - throws away around 5 million kilograms of food every day. This staggering amount equates to a row of trucks filled with food waste extending from the Netherlands to Spain and back again annually¹.

Despite the enormity of the problem, efforts are being made to combat food waste in the Netherlands. For instance, there are already hundreds of initiatives against food waste in the country. The app Too Good To Go is one such initiative that allows hotels, bakeries, restaurants, and supermarkets to offer their unsold products and meals for sale. This approach has helped save 250,000 meals in its first year alone, emphasizing the importance of creating awareness among both consumers and supermarkets¹.

Another example of an innovative solution to food waste is the work of cattle feed producer ForFarmers, which focuses on residual flows

from the industry. It repurposes waste items such as whey, grain, potato peels, starch, corn, soy, bread, and chocolate into food for animals. This not only prevents these items from being discarded but also results in their eventual consumption in the form of animal products, a process referred to as recycled agriculture¹.

The goal for the Netherlands is to reduce food waste by half by 2030, a challenging task given that the decrease in food waste has been minimal in recent years. However, through a combination of policy, innovation, and consumer education, there is hope that this significant environmental and economic issue can be addressed. As we continue to develop and implement these initiatives, it's crucial to remember the impact of our daily choices and strive for a future where food is valued and not wasted.

Mission Statement

Taste Before You Waste is a foundation with the mission to reduce consumer food waste by providing citizens with the inspiration, knowledge, and opportunity for responsible and waste-free consumption. Our goal is to empower individuals to make informed decisions about their food, demonstrating that what is often regarded as waste is actually delicious and valuable. We strive to create a welcoming community of food enthusiasts from all corners of the globe, offering a platform where they can learn, share, and act together against food waste.

Our work is realized through a variety of initiatives, including Food Cycle Markets, Wasteless Dinners, Educational Workshops, Event Caterings, and Presentations. Each of these events is donation-based, ensuring accessibility for all who wish to participate. By showcasing the potential of food that would otherwise be discarded, we hope to alter perceptions and inspire a change in behavior towards more sustainable consumption practices.

Key activities

The Foundation seeks to achieve its objective by:

- spreading information via the Foundation's website and through other channels, on how food waste can be prevented, and by creating a forum on this subject for like-minded people;
- organizing other educational activities, including 'food cycle markets', dinners, workshops, debates and film screenings;

- maintaining an international network of like-minded organizations (satellite groups) and persons, that propagate the organization, get administrative support and are allowed to bear the name and logo of the Foundation, under yet to be determined conditions.
- providing non-profit catering activities that strengthen and disseminate the social goal of the Foundation;
- and all that is connected therewith or may be conducive thereto, as long as it contributes to the achievement of the above mentioned objective of the Foundation.

Impact

Naturally, estimating the quantitative and qualitative impact of our actions is quite tricky. By summing up and giving an overview of our activities in 2022, we can hopefully transmit a sense of the impact Taste

ANNUAL REPORT 2022			
TASTE BEFORE YOU WASTE			
Balance sheet as per 31 December, 2022			
(Amounts in €)			
Assets			
	2022	2021	2020
	€	€	€
Fixed Assets			
Inventory	1,515	2,020	2,525
Current Assets			
Accounts Receivable	-	-	-
Accruals	-	-	-
Taxes	484	464	2,770
Cash & Cash Equivalents	5,067	3,730	7,389
Total Current Assets	5,551	4,194	10,159
Total Assets	7,066	6,214	12,684
Liabilities			
Equity			
Reserve Operational surplus (negative)	(9,118)	(8,059)	(9,268)
Result 2020	-	-	1,209

Result 2021	-	(1,059)	-
Result 2022	(2,640)	-	-
	(11,759)	(9,118)	(8,059)
Current Liabilities			
Accounts Payable	1,274		3,102
Income tax	-	-	371
Other Current Liabilities	17,551	15,332	17,270
Total Current Liabilities	18,825	15,332	20,743
Total Liabilities	7,066	6,214	12,684

Profit & Loss Account 2022

	2022	2021	2020
	€	€	€
Income			
Sales	575	700	-
Donations	11,090	7,255	14,987
Subsidies	-	200	6,800
Total Income	11,665	8,155	21,787
Expenses			
Cost of Sales	8,117	4,869	13,837
General Expenses	6,188	4,345	6,741
Total Costs	14,305	9,214	20,578
Operating result	(2,640)	(1,059)	1,209

Notes to the balance sheet

General			
All assets and liabilities are valued at cost or nominal value.			
Fixed assets			
	2022	2021	2020
	€	€	€
Opening Balance	2,020	2,525	-
Investments	-	-	2,525
Divestment	-	-	-
Depreciation	505	505	-
Other movements	-	-	-
Ending Balance	1,515	2,020	2,525
Depreciation in the year of purchase is carried out pro rata.			

Current Assets			
	2022	2021	2020
	€	€	€
VAT	113	93	2,399
Income tax	371	371	371
Ending Balance	484	464	2,770
Liquid Assets			
	2022	2021	2020
	€	€	€
Current account	3,226	3,335	7,335
Paypal account	101	396	54
Cash Balance	1,740		
	5,067	3,730	7,389
The liquid assets balance on 31 December 2022 is 5.067 and freely available			
Equity			
	2022	2021	2020
	€	€	€
Opening Balance	(9,118)	(8,059)	(9,268)
Operating result	(2,640)	(1,059)	1,209
Ending balance	(11,758)	(9,118)	(8,059)
The foundation's equity consists of the cumulative operating results.			
Taxes and Social Security Contributions			
	2022	2021	2020
	€	€	€
Income tax	-	-	371
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.			
	2022	2021	2020
	€	€	€
Payable salaries	9,928	7,509	8,578
Accrual salary costs 2016	7,623	7,823	8,692
Other		-	-
Total	17,551	15,332	17,270
Commitments not mentioned on the balance sheet			
The Foundation has a rental commitment of EUR 266 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:			
	2022	2021	2020
	€	€	€
Revenue activities (workshops, catering)	575	700	-
Donations (general, wasteless diners)	11,090	7,255	14,987
Subsidies	-	200	6,800
Total	11,665	8,155	21,787
Activity Expenses			
The expenses of the activities can be broken down as followed:			
	2022	2021	2020
	€	€	€
Production expenses workshops & wasteless diners		-	873
Project management - allocated wages	5,310	7,740	18,082
NOW Subsidy	2,807	(2,871)	(5,118)
Total	8,117	4,869	13,837
General Expenses			
The general expenses can be broken down as followed:			
	2022	2021	2020
	€	€	€
Rent	3,997	1,507	2,178
Admin expenses	116	90	-
Marketing	34	-	212
Bank Expenses	269	224	-
Other Expenses 2.748 4.351	1,773	2,524	4,351
Total 4.345 6.741	6,188	4,345	6,741
Salaries and Employee expenses			
	2022	2021	2020
	€	€	€
Wages and social security	-	1,678	12,964
Allocation wages to Project management	-	(1,678)	(12,964)
Total	-	-	-
As of April 2021, the foundation decided to no longer have a staff on payroll but offer volunteer contributions			

During 2022, Taste Before You Waste begin to repay NOW subsidies in install of 47 a month. Repayment balance of 2.519 remains.			
Result Appropriation			
The Board of the Foundation Taste Before You Waste proposes to add the operating result for 2022 of EUR (2.640) (negative) to the Foundation's equity which then amounts to EUR (11.758) (negative).			
Amsterdam, 29 June 2023			

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.