

Eat · Cook · Learn · Belong

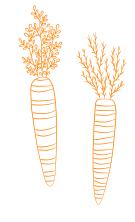
your culinary community





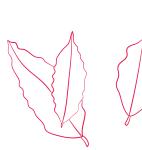






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# **Charity Details**

Trustees Catherine Jean Saoulli

Fausta Eskenazi

Maria Michaela Herberstein

Jonathan Derek Willis

Founder and Director Evelyne Eskenazi

Registered Name Saffron Kitchen Project

Charity Registration Number 1195986

Registered Address 22 Clifton Villas

W9 2PH London

**United Kingdom** 

Independent Examiner Independent Examiners

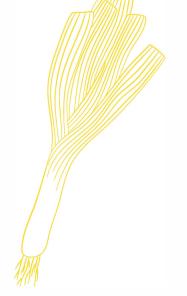
Bank Wise Bank

Website Address www.saffronkitchenproject.org

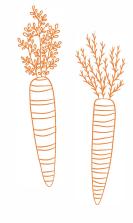












# Introduction



Our commitment to community outreach, food sustainability, and inclusivity has led to significant achievements and positive impact. This report aims to showcase the key milestones, initiatives, and values that define our journey. The trustees present their report with the financial statements of the charity for the period ended 30 September 2022.

The Trustees have overall responsibility for ensuring that the Charity has appropriate systems and controls in place, financial and otherwise. Trustees are appointed by the currently acting trustees, and have been selected and appointed to ensure that the board has relevant background and skills which are considered important to enable the charity to achieve its charitable objectives.

The governing document is a Constitution dated 2nd April 2021. Saffron Kitchen Project registered with the Charity Commission on 30th September 2021.

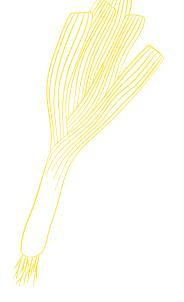
The financial statements cover the year from 30th September 2021 to 30th September 2022. Our accounting began in January 2022, when we first created our bank account and began operations.



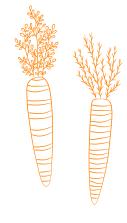








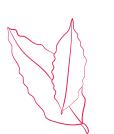




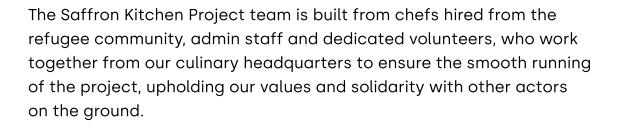
# **Mission and Vision**



Saffron Kitchen Project (SKP) was started to address a problem; the refugee community and vulnerable people in Athens are facing many obstacles such as lack of food, job opportunities as well as inadequate social inclusion.



Our solution is to create a path to employment through vocational culinary training as well as providing meals and job opportunities, to support displaced and vulnerable people in building a healthy, sustainable livelihood while integrating into the local community.

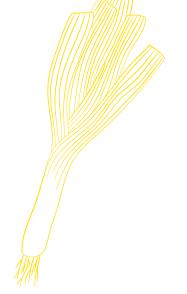




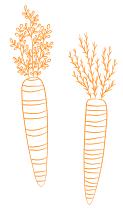
Our mission is to create community and a pathway to employability for people from refugee backgrounds using food as the tool kit. A destination that leverages food so people can eat, cook, learn and most importantly, belong.





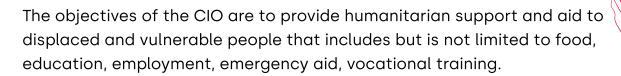


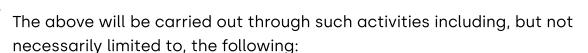




# **Objectives and activities**

# **Objectives**



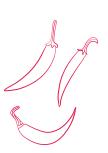


1) providing cooked meals for displaced people and other vulnerable groups;
2) providing basic vocational training for displaced people, to equip them with the skill set required to work in the restaurant industry, such as basic cooking techniques as well as organizational and leadership skills;
3) relieving unemployment among displaced people for the public benefit by providing job opportunities in the kitchen, and offering assistance to find further employment.

For the purpose of this clause 'displaced people' means undocumented immigrants, asylum seekers, refugees; 'vulnerable people' means homeless or destitute people.

Nothing in this constitution shall authorise an application of the property of the CIO for the purposes which are not charitable in accordance with [section 7 of the Charities and Trustee Investment (Scotland) Act 2005] and [section 2 of the Charities Act (Northern Ireland) 2008].

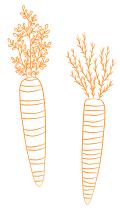












**Activities** 

In April 2022 we were ready to start work across our main 3 activities:



#### 1. Nourish

We provide vulnerable people with warm, nutritious and flavourful meals in a dignified and sustainable way. To allow us to have the greatest possible outreach, we partner with other organisations that support refugees and vulnerable people throughout Athens, who distribute our delicious meals to the people they work with whilst avoiding food waste as much as possible.

Our meals are designed to be nutritious and healthy, prepared with love and care, and given with dignity and respect. For some recipients it may be their only meal that day and so we ensure that they are balanced and filling, providing everything they will need for that day, giving them the energy they need to help rebuild their lives.



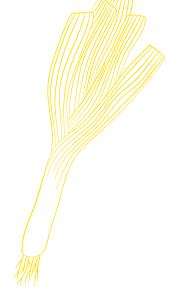
#### 2. Train



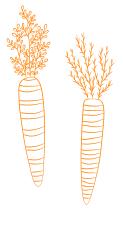
In our first year we started the process of organising free culinary education and vocational training in partnership with the Greek Company IEK Delta, which launched October 2022. In an effort to prepare our students for work in the hospitality industry, the programme comprises culinary skills as well as soft skills training such as teamwork, leadership and time management. Upon completion students receive an accredited EOPEP certificate which will aid them in entering the job market.



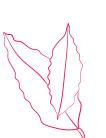








We provide CV workshops and employability support for the graduates of our culinary training course. This will teach them vital skills such as organisation and timekeeping, interview skills, communication skills and more, that will help them to bridge the gap between training and finding employment.



# 3. Employ

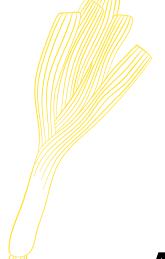
We demonstrate our commitment to tackling unemployment in Greece by generating job opportunities and employing people from both the refugee and hosting community. All of our chefs are hired directly from the refugee community, and we work with local suppliers to source our ingredients in order to support small, independent businesses in our area.



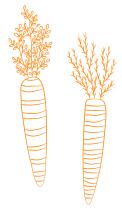












# **Achievements and Performance**

# **Highlights**

Establishing the Kitchen Space:

Building work for our kitchen started in October 2021 and In April 2022, we successfully prepared our kitchen space, a pivotal moment for our project. Collaborating with the Luxembourgish and Greek organisation - ANKAA Project, we moved into a shared space, fostering a strong partnership and enabling the sharing of resources and knowledge to better serve our community.

Expansion of the Team:

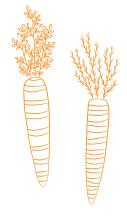
We welcomed a larger team to join our cause from April 2022. This included a coordinator, two chefs and one kitchen assistant. The addition of dedicated professionals allowed us to finally become fully operational. One of our core principles is embracing diversity and empowering individuals from refugee backgrounds. To honor this commitment, we formed a kitchen team comprising two talented chefs and a skilled kitchen assistant, all from the refugee community. This decision not only provided employment opportunities but also enriched our culinary expertise with their unique skills and cultural knowledge. To enhance our administrative capabilities and foster smooth collaborations and cooperation with the hosting community, we hired a Greek coordinator.





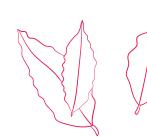






Recipe Development and balanced meals:

Combining the expertise and backgrounds of our chefs and the project director, we embarked on an exciting journey of recipe development. Drawing inspiration from our collective knowledge, experiences, and cultural traditions. Our aim was to ensure that every meal we prepared was not only halal but also packed with nutrients, providing a balanced and wholesome dining experience, which ultimately would ensure little to no food waste. With a meal offered every day, we presented our community with three vegetarian and two meat options per week, catering to a range of dietary preferences while upholding our values of inclusivity and health.



### **Impact**

#### **Nourish**

Total Meals and Monthly Breakdown:

From May to September 2022, the Saffron Kitchen Project prepared a total of 11,642 meals, showcasing the scale and reach of our operations. In May, we provided 1,641 meals. The number of meals served increased steadily over time, and in September, we reached a significant milestone of cooking and distributing 3,511 meals. This can also be measured in our daily preparations that hugely increased from 25 meals per day in May, to up to 280 meals in September. This exponential growth highlighted the community's trust in our services and the pressing need for meals.







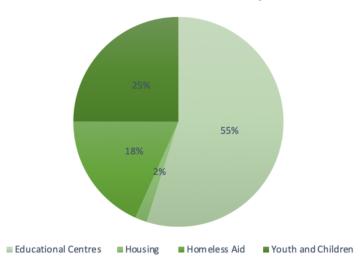




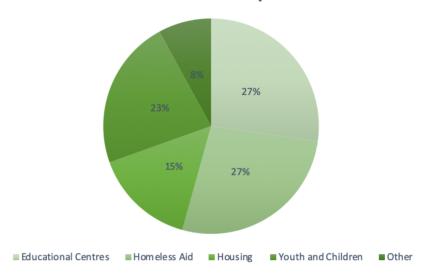
Collaborative efforts played a vital role in our project's success. In May, we began our journey with five partners who shared our vision and supported our cause. However, as our impact grew, so did our network of partners. By September, we had doubled our partner base, indicating the increasing recognition and endorsement of our work within the community. These partnerships have been instrumental in securing resources, widening our reach, and strengthening our collective impact.

Visual breakdown showing the division of those we support:





# **Meal Distribution September**











# **Employ**

A few months in we were happily able to promote one of our chefs to head chef, based on his skills and abilities. This promotion came with a pay rise and title change.

We also established an understanding of the support volunteers could give to the organisation and within the first few months of operations started having regular volunteers within our kitchen space.

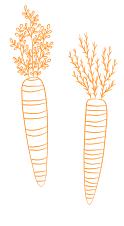


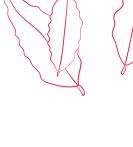
We are thrilled at our new partnership with IEK Delta, a renowned institution with a strong reputation as a lifelong learning center. This collaboration will provide our students with access to accredited certificates in 'Basic Culinary Arts' and the opportunity to learn in a professional space. With IEK Delta's expertise, we have developed a specific curriculum tailored to meet the needs of our students. This partnership marks an exciting milestone in our commitment to providing quality education and preparing our students for successful careers within the hospitality industry.

In addition to the culinary training offered by IEK Delta, we are thrilled to have partnered with Solidarity Now to provide our students with employability training. This collaboration equips our students with the essential knowledge of working in Greece, including legal expectations and their rights as employees. Moreover, they will receive one-on-one workshops to assist them in creating a comprehensive CV, ensuring they are fully prepared for the job market. By combining culinary expertise with practical employability skills, we aim to empower our students for successful careers in the culinary industry.



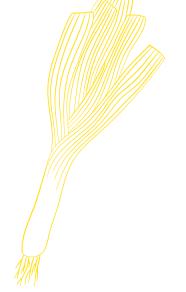




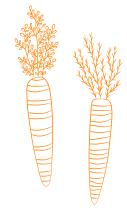












# **Future Plans**

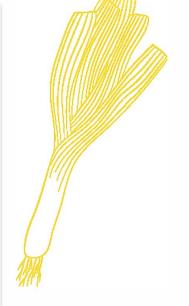


We aim to increase our meal production and distribution, by partnering with more NGOs throughout Athens to increase the outreach potential. Our goal is to reach the target of producing 4000 meals per month by the end of 2022. To help us achieve this growth, we aim to expand our team of both staff and volunteers to give us the support we need to meet the increased demand on our kitchen, as well as to help with fundraising and grant writing.

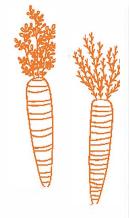








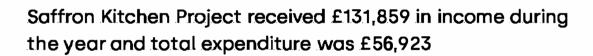




# **Financial statement**



This Trustee s' annual report and financial s tatem e nts cover the 12-month period ended 30th September 2022. As we set up our bank a c c o untand began operations fully in J anuar y 2 0 2 2 therefore all a cco unts s tart from there.











# Saffron Kitchen Project

Accounts

30 September 2022

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# Saffron Kitchen Project Income and Expenditure Account for the period from 30 September 2021 to 30 September 2022

	2022 £
Donations	131,859
Direct costs	(16,737)
Gross profit	115,122
Staff costs Depreciation and other amounts written off assets Other charges	(36,688) (444) (3,053)
Income less expenditure	74,937
Net Income for the period	74,937

Saffron Kitchen Project Registered number: Balance Sheet as at 30 September 2022

### CE1195986

		2022 £
Fixed assets		3,103
Current assets	73,363	
Creditors: amounts falling due within one year	(1,529)	
Net current assets		71,834
Total assets less current liabilities		74,937
Net assets		74,937
Canital and vacantae		74.007
Capital and reserves		74,937

# Saffron Kitchen Project Detailed Income and Expenditure account items for the period from 30 September 2021 to 30 September 2022

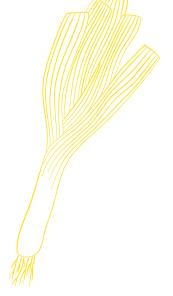
This schedule does not form part of the statutory accounts

	2022 £
Income	2
Donations	131,859
Direct costs	
Food costs	16,737
Staff costs	
Wages and salaries	32,913
Staff training and welfare	3,775
	36,688
	30,000
Depreciation and other amounts written off assets	
Depreciation	444
•	
Other charges	
Premises costs:	
Cleaning	41
	41
General administrative expenses:	
Stationery and printing	227
Bank charges	103
Exchange differences & charges	(1,023)
Website	1,877
Sundry expenses	55
Legal and professional costs:	1,239
Accountancy fees	1,110
Advertising and PR	188
, lavor noning and it is	1,298
Other	,
Commissions payable	83
Other direct costs	392
	475
	3,053

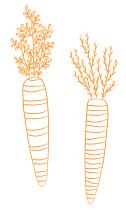
# Saffron Kitchen Project Detailed balance sheet items as at 30 September 2022

This schedule does not form part of the statutory accounts and should NOT be sent to HMRC

	2022 £
Fixed assets Plant and machinery etc	3,103
Current assets Cash at bank and in hand	73,363
Creditors: amounts falling due within one year Other taxes and social security costs Other creditors	211 1,318
Represented By: Net Income	1,529 74,937
Technoonie	74,937







# Structure, governance and management



Saffron Kitchen Project is a Charitable Incorporated Organisation (CIO) registered with the Charity Commission on 30th September 2021.

The governing body of the charity is the board of trustees, which comprises 4 members. Trustees who served during the period and up to the date of signing these financial statements are:

Catherine Jean Saoulli Fausta Eskenazi Maria Michaela Herberstein Jonathan Derek Willis

closely with the staff team. The staff team, led by Evelyne Eskenazi (Founder and Director), is responsible for the implementation of the strategy and day-to-day operations of the charity. Trustees are appointed by a resolution passed at a meeting of the charity trustees. In selecting new trustees, the trustees consider the skills, knowledge and experience needed for the effective running of the charity. Prior to appointment, new trustees are provided with a copy of the Constitution

and policies and procedures, together with the most up-to-date

business plan and financial statements and forecasts.

governance and risk. Strategy is led by the board of trustees, working

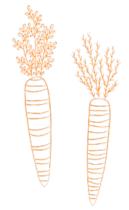
The board of trustees is responsible for overseeing all aspects of





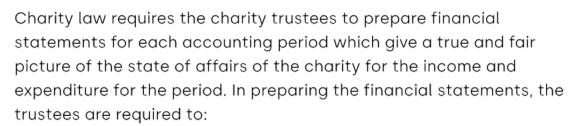


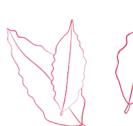




At the year end, Saffron Kitchen Project had 5 members of staff. We have also had over 10 volunteers who help with food preparation and office tasks. We are hugely grateful to them for their time, skills and dedication.

# Statement of trustees' responsibilities in relation to the financial statements





- -select suitable accounting policies and apply them consistently;
- -observe the methods and principles in the Charity SORP;
- -make judgements and estimates that are reasonable and prudent;
- -state whether applicable UK accounting standards have been followed, subject to any material departures disclosed and explained in the financial statements:
- -prepare the financial statements on the going concern basis unless it is inappropriate to presume that the charity will continue in business.

The trustees are responsible for keeping proper accounting records that disclose with reasonable accuracy at any time the financial position of the charity and to enable them to ensure that the financial statements comply with the Charities Act 2011. They are also responsible for safeguarding the assets of the charity and hence taking reasonable steps for the prevention and detection of fraud and other irregularities.

Chairperson on behalf of the board of trustees

Catherine Saoulli

10/07/2023





# SAFFRON KITCHEN PROJECT (CHARITABLE INCORPORATED ORGANISATION) INDEPENDENT EXAMINER'S REPORT ON THE ACCOUNTS FOR THE YEAR ENDED 30TH SEPTEMBER 2022

I report to the Trustees on my examination of the financial statements of Saffron Kitchen Project for the year ended 30 September 2022.

#### Respective responsibilities of trustees and examiner

The charity's trustees are responsible for the preparation of the accounts. The charity's trustees consider that an audit is not required for this year under section 144 of the Charities Act 2011 (the Charities Act) and that an independent examination is needed.

#### It is my responsibility to:

- examine the accounts under section 145 of the Charities Act,
- to follow the procedures laid down in the general Directions given by the Charity Commission (under section 145(5)(b) of the Charities Act, and
- to state whether particular matters have come to my attention.

#### Basis of independent examiner's statement

My examination was carried out in accordance with general directions given by the Charity Commission. An

#### Independent examiner's statement

In connection with my examination, no matter has come to my attention

- 1. which gives me reasonable cause to believe that in, any material respect, the requirements:
- to keep accounting records in accordance with section 130 of the Charities Act; and
- to prepare accounts which accord with the accounting requirements of the Charities Act

have not been met; or

2. to which, in my opinion, attention should be drawn in order to enable a proper understanding of the accounts to be reached.

Donna Leppitt
Independent Examiners Ltd
Unit 2
The Broadridge Business Centre
Delling Lane
Bosham
PO18 8NF

Date: 21st July 2023

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