



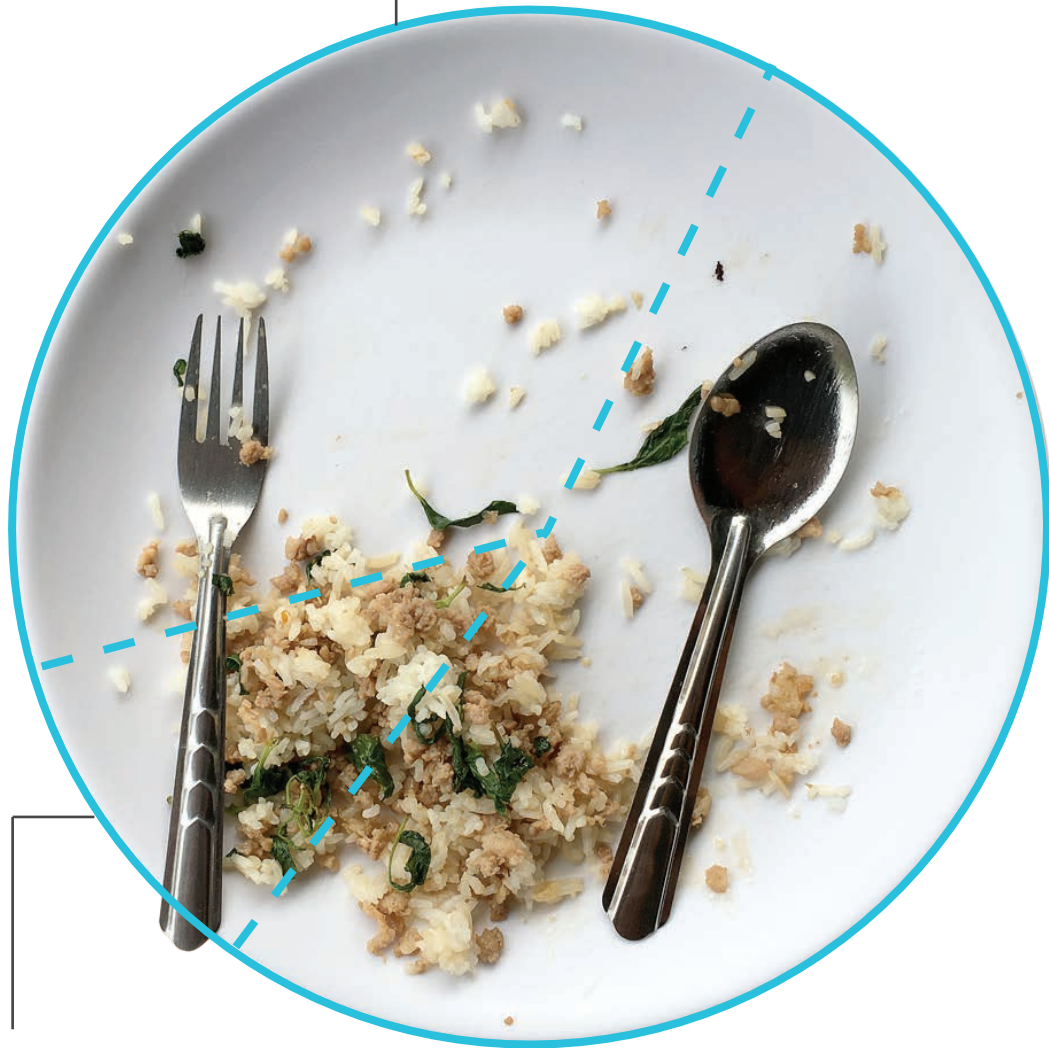
Chefs with Compassion
rescue | cook | feed



Partner with **Chefs with
Compassion** as part of
your CSR programme.



Almost 40% of South Africans are estimated to be 'food insecure'



Around 33% of the food we produce on a daily basis goes to waste.

The solution is obvious.



Would it surprise you to know that up to **20 million** men, women and children go hungry every single day in South Africa, with an estimated 40% of the population considered 'food insecure'*.



By contrast, all around the country - in packhouses, shops, restaurants, hotels, homes and food processing plants, we are throwing tons and tons of good, edible food straight into the bin, while millions around us are literally starving.

* Food security is when people have access to sufficient, safe, nutritious food at all times, to meet their dietary needs. Food insecurity is when people have trouble meeting their basic food needs - in other words, when they don't know when or where they will have their next meal.

One-third of all the food produced in SA is wasted. More than enough to feed every one of the millions of people going hungry across the country.



SYSPRO's Corporate Social Responsibility programme 'Uplift' was launched in October 2019, with the objective to provide sustainable solutions and make a meaningful impact in the communities in which we operate.

As the main component of Uplift, we have chosen to partner with **Chefs with Compassion**, the not-for-profit company on a mission to rescue and redirect good food that would otherwise go to waste. We can think of no better way to contribute to our communities than by helping to put food on plates and feed the hungry.



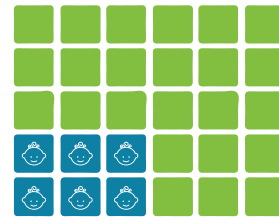
"The work that **Chefs with Compassion** do to rescue food ingredients, cook these into healthy nutritious meals and feed those most in need is nothing short of remarkable. To date they have rescued over 1000 tonnes of food that would have gone to waste and served over 2.5 million meals! Once we learned what they were doing, partnering with them was a no-brainer."



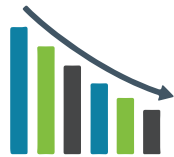
Angela Chandler,
SYSPRO

The shocking truth in numbers

20 million people in South Africa go to bed hungry

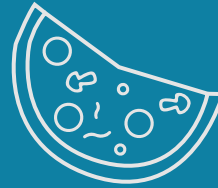


600 000 children go hungry



CSIR has valued this loss at: **R61,5 billion**

40% are food insecure



Of the food wasted 70% is made up of fruit, veg & cereals



South Africa household waste



8-12 kg

*per person per annum

Developing a healthy nation means investing in our children's nutrition

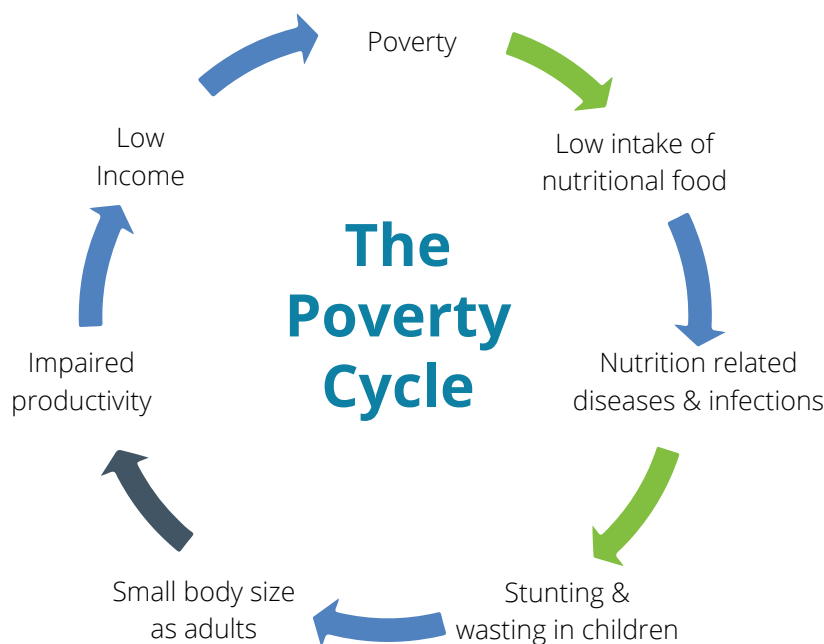
FACT

The quality and quantity of food consumed by children has a massive effect on the rest of their lives.

If left untreated, chronic malnutrition in the first three years of life is irreversible. It deeply affects cognitive development, physical development and health, and mental health. Because malnutrition adversely affects the physiological and mental capacity of individuals, those who are malnourished will go on to have diminished productivity levels, making them unable to improve their livelihoods and even more susceptible to poverty.

This two-way link between malnutrition and poverty creates a vicious cycle, with each fuelling the other.

Malnutrition produces conditions of poverty by reducing the economic potential of the population and at the same time, poverty reinforces malnutrition by increasing the risk of food insecurity.



In South Africa, far too few children are receiving the nutrition they need. **Chefs with Compassion** work tirelessly to change this, and by extension, reduce poverty and improve the economic potential of our country.

Piece by piece, let's create a community that cares

Ubuntu means "I am, because you are". The word forms part of the Zulu phrase "Umuntu ngumuntu ngabantu", which literally means that a person is a person through other people.

SYSPRO's UPlift vision is to bring our customers and partners together to create a community that provides **Chefs with Compassion** with the tools, resources and food needed to help them to meet their goal of distributing 100 000 meals a week.



We want to invoke the spirit of Ubuntu and work together to keep growing this vital organisation, to grant our people the basic right to nutritious food, and help to grow a stronger nation.

We're helping to feed the hungry.

Join us, and change the future of our nation, one meal at a time.

Chefs with Compassion are a registered NPO, able to issue Section 18A certificates.

How can you help?

Food

Chefs with Compassion

need food – nothing happens without it. They will accept any and all donations of everything that can be eaten or used to create a healthy, delicious meal. The same goes for anything that can quench a thirst.

Kitchen appliances

Chefs with Compassion

and their beneficiaries need items that any industrial kitchen would need. These include large pots, appliances and utensils, work surfaces, refrigeration units, storage containers, serving containers, gas, brooms, mops, cleaning equipment and chemicals, as well as uniforms and safety gear for the volunteers who work in the kitchen.

Living wages for volunteers

Fetching and carrying, sorting, cleaning and cutting all need hands, and **Chefs with Compassion** have a joyful group of volunteers that ensures that the

kitchens get all that they need to prepare nourishing meals. These hardworking folks are paid a stipend, which is enough to cover transport, but not enough to support a family. We would like to be able to provide a dignified living wage for these amazing people.

Transport

A second delivery truck would give **Chefs with Compassion** the ability to react quickly to calls from farmers and food producers further away from the market, to collect ingredients and ensure that the kitchens are consistently well stocked. Over and above this, they also need petrol to be able to collect and deliver the ingredients.

Adopt a kitchen

Many of the kitchens preparing meals are doing so with minimal resources. Adopting a kitchen would allow them to pay staff, and purchase gas and petrol or supplement the rescued produce with items like pap and rice. Many of the kitchens also purchase basic items like clothing and toiletries for the communities they support, mostly from their own

SYSPRO are using our amazing network of customers to create a community to support **Chefs with Compassion**. Along with a monthly financial contribution, we've installed SYSPRO onsite, which will allow CWC to track the ingredients received from source, to which beneficiary received the food, and finally the number of meals produced. This allows a greater degree of oversight of their beneficiaries and high levels of governance for the sponsors.

pockets. Adopt one of the **Chefs with Compassion** kitchens for 18 months and witness the impact your contribution makes. As with every NPO, the wish list listed above is by no means complete and there are a number of other ways your company could get involved.

Make contact

and make a real difference to the lives of the most vulnerable people in our country.

Before you go, please consider doing something to help.

Visit www.cwc.org.za and **pledge** your support.

Speak to Angela Chandler at SYSPRO about how you can **get involved**.

Email: angela.chandler@syspro.com

Call: 011 461 1000

Share this with your network.

One-third of all the food produced in SA is wasted. More than enough to feed every one of the millions of people going hungry across the country.



Together, we *can* make a difference.



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