



ANNUAL REPORT 2020-2021



FOUNDERS FOREWORD

SARAH BENTLEY, MADE IN HACKNEY FOUNDER



I usually start my foreword with something upbeat, but I've got to be real, this year was a grind. COVID-19 didn't go anywhere. Instead we bedded in to pandemic life with a slew of lock-downs, tier systems, Christmas-is-on/Christmas-is-off, kids are back at school – oh no we're in another lockdown fiascos.

The rules changed so much no-one had a clue what was going on – including the people running the country. Barnard castle-gate. Kissing-gate. And later on party-gate were pokes in the eye to the public who'd been obeying the rules whilst coping with the loss of loved ones and desperately trying to keep businesses, mental and physical health intact. We declined a visit from a high up government official. With 164,000 people dying of COVID-19 and food poverty levels in the fifth richest city in the world higher than ever on this government's watch, you can find a photo opportunity elsewhere thank you.

Given the chaos up-top and the ongoing challenges of functioning in a long-term pandemic, we're proud of the MIH family for continuing to provide an exceptional volume of food support and plant-based food cookery classes. The pandemic highlighted the urgency to move away from industrialised animal farming to plant-centred eating – and the health of people and planet depended on this now more than ever.

Despite planning to run the community meal service for 3 months, this year we committed to doing it for as long as our community needs and we can find funding. As the emergency response grants ended this became increasingly challenging and yet food access across the UK, particularly in Hackney, is a bigger issue than ever.

Our plant-based cookery classes had moments of in-person action, with classes at our new HQ Liberty Hall firing up for three months before another lockdown. In the midst of all this we launched Plant Futures – a national influencing scheme designed to upskill and inspire food collectives and individuals in food power positions to go more plant-based. We'll develop a toolkit and visit ten UK cities next year. Exciting stuff.

In many ways this year was harder than the original COVID-19 response. The team needed to adjust from delivering an at-scale emergency response to something more sustainable. There were bumps along the way, but by and large the dedication, commitment, care and love shown by the MIH family – staff, board, freelancers, volunteers, recipients, supporters and community partners – carried us through. Here's to better times ahead with community, plant-based eating and joy at the centre of them.

*With kitchen love,
Sarah & your MIH family*

ABOUT MADE IN HACKNEY

At Made In Hackney we believe everyone should have access to healthy, affordable food that's good for people and planet. We collaborate with communities to provide free nutritious meals and to share the skills to grow, cook and eat more plants to improve not only the health of people, but the planets too. We promote planet-friendly, plant-based, culturally varied food.

We make a difference to:

- health and wellbeing
- environment
- community

We do this via **education, support** and **influence** in the plant-based food sector.

Our core work supports people to improve their health, create communities that they want to be part of, and tackle the climate crisis through dietary change.

Our programmes include:

- A direct to door free community meal service

- Online and in-person cookery classes and courses
- One-to-one telephone health coaching
- Partnership working on community food provision
- Influencing organisations and businesses to go more plant-based

Over the last year our services have helped 4,589 people get through the COVID-19 pandemic and to lead healthier, happier, more environmentally sustainable lives during an extremely challenging time. These people either attended a class, course or event (face to face or online), volunteered with us,

attended a community feast, received community meals, or took part in our telephone health coaching service.

We predominantly work with communities who disproportionately experience health inequalities, whilst ensuring everyone can access a part of Made In Hackney's programme.

***“I got COVID-19 and ended up in hospital. I missed my job search appointment and got sanctioned. I wasn't well enough to call them and my daughter couldn't get through. When I came out hospital I didn't have any money. Citizens Advice told me about your meals. It was a lifesaver.*”**

Jenette, meal recipient



Groups we worked with this year:

Unaccompanied young asylum seekers
• Low-income households • Cultural & religious community groups • Families Recovering addicts • Young people in care • Young diverse women • Domestic abuse survivors • Pensioners • School children • Survivors of sex trafficking

We also support people with health conditions such as asthma, IBS, high blood pressure, weight management challenges, type 2 diabetes, various types of cancer, SIBO sufferers, stroke survivors, schizophrenia, anxiety and depression, PTSD and bipolar disorder. People tell us our services have changed their lives and overall health and wellbeing for the better. In some cases people have said it's saved their lives.



Our three pillars of impact are:



HEALTH & WELLBEING



ENVIRONMENT



COMMUNITY

THE LAST YEAR AT A GLANCE

Made In Hackney was privileged to serve the community over this challenging year. This year we...



Worked with **4,589 people** as participants and volunteers

Delivered **336 cookery classes and events** in person and online attended **5,386 times**



Provided **54,763 free community meals** to 250 people



Continued to deliver a programme for Hackney Council Public Health of **80 classes** and **5 community feasts**



Trained **5 new professional baristas** and **12 professional cake decorators**

Facilitated **9,033 volunteer hours** across the cookery school, meal service and Liberty Hall



Provided **2,595 meaningful volunteer opportunities** for **264** different volunteers

Made **390 welfare calls** to check in with people impacted by the pandemic



Hosted **10 team-building events** attended by **109 people**



“Thank you! The chef was fantastic! I enjoyed getting to know different cuisines from different cultures. It really helped in these difficult times. Thank you so much for this opportunity.”

Fatima, International cuisine course participant, March 2021

Successfully completed the fifth and final year of our National Lottery Community Fund programme



Provided **75 training sessions**



Hosted classes with **50 different international cookery themes**

Completed **101 training courses** in food hygiene, child and vulnerable adult safeguarding and first aid

Provided **124 one-to-one telephone health and food coaching sessions** with **20 people**



Planned our **biggest crowdfunding campaign**

Supported and trained **7 volunteer project assistants and logistics assistants**



OUR IMPACT

HEALTH



inspired to eat more healthily



ate more fruit and vegetables



improved cooking skills



ate less junk food



felt their mood had improved

ENVIRONMENT



ate less meat



knew more about organic food

COMMUNITY



felt more connected to their community



of volunteers met new people



of volunteers felt an enhanced sense of community



WHAT WE DO

Food Support

The Community Meal Service

When we launched the community meal service in March 2020 we never imagined it would become a permanent service. But with our community members suffering from long term COVID-19 and other debilitating health conditions, living in low-income households or in working poverty, waiting for benefits to start or experiencing benefit sanctions, and/or living in temporary and emergency accommodation, food support was needed now more than ever.

“The meals have been a lifesaver for me and my family. A pipe burst in our flat and we’ve been living in temporary accommodation for months. We don’t feel safe in the shared kitchen in the hostel and there isn’t proper cooking facilities. The meals have been the only way I can get proper food into my children. Ready food isn’t healthy and it’s very expensive. As soon as we’re back at home I’d like to volunteer at the meal service and help other families in our situation.”

Salma, meal recipient





We continue to offer three meals on a Tuesday and three on a Thursday delivered by cycle courier direct to people's homes. Welfare calls have carried on and these are an excellent way to gather feedback and signpost recipients to other services. People self-refer via our online form or telephone but many referrals come via social workers, GPs, support groups and other support professionals.

“MIH meals – tasty and delivered with love. That’s what I always say.

Mark, meal recipient

Having taken the cooking in-house in August 2020, this was our first full year managing all aspects of the service. Our in-house team of chefs are better able to meet the diverse culinary requirements of our community and we received positive feedback that the meals were now tastier, more enjoyable and varied.

The meal service operated from three different locations this year. BIRD, the closed restaurant we were working from last year, needed £6K investment for new extraction and with no guarantees how long we could stay, so this would not have been a sensible investment. Frampton Park Church stepped in as a temporary solution, but when they reopened their café we needed to seek new premises again and the Queen Of Hoxton nightclub stepped in. Although this is not an ideal venue due to the kitchen's size, we are extremely grateful for the Queen of Hoxton's ongoing support of their donated venue.

Our community members tell us the meals have introduced them to new flavours, new ingredients and that many of them save the labels so when they're in a better place they can make the meals themselves.



CASE STUDY *Clarence*

Cycle courier Clarence Chodokufa has delivered community meals almost every week since the outbreak of the pandemic, cycling a grand total of 116 shifts. Wow. This is his story.

“At the beginning I didn’t think about putting myself at risk or not. I’m fit and healthy so I didn’t think twice about delivering the meals. Many people couldn’t go out or had lost all their work so their lives were depending on it. I’ve been doing cargo bike riding for MIH for 9 years. I’m part of the family. Delivering the meals has been an amazing experience. I get to know different people in my community. You see the different challenging circumstances people are coping with. Knowing you’re helping even a little bit is a great feeling. I’ve seen a lot of other cyclists come and go – but I’m committed. People still need this service. Other jobs I’m delivering parcels or whatever – but this makes a real difference.”



“Knowing you’re helping even a little bit is a great feeling. Other jobs I’m delivering parcels or whatever – but this makes a real difference.

Celebrations

The meal service celebrated many cultural festivities, including Diwali, Christmas and Burns night, with special meals. Hampers went out at Christmas containing chocolate, biscuits, preserves, vegan cheese, condiments, toiletries, nuts, fruit and clothing. Packing and delivering the

hampers for 200 households was quite an exercise but one that our volunteers thoroughly enjoyed.

In-kind donations

We secured £98K in retail value of goods and services for the community meal service. This included donated premises, food surplus, end-of-life products and other essential goods.

Pizza Night

We partnered with One Planet Pizza who provided delicious pizzas during school holidays as a fun treat for all our meal recipients. We packed the pizzas up with salad boxes and potato wedges to ensure the meals were balanced. This was particularly enjoyed by our families.

“*The meals are so helpful. My children can warm them up themselves if I’m sleeping after a nightshift. They really love the pasta and the pizza nights. They’re a real treat. Thank you.*”

Adobe, meal recipient

Special support

In December AXA XL and Ch&co supported with a donation worth over £3000 of ingredients, containers and sauces plus items to go in our Festive hampers. Next came a donation of knives and other equipment from our wish list. They kindly shared their HACCP systems with us which was an excellent opportunity for us to improve our systems and processes. Over a four month period their chefs and front of house staff volunteered at the meal service which was an amazing boost to the team’s capacity. The finale donation to the year was a blast chiller – an incredible piece of equipment which allows us to cool the meals much more efficiently. Thank you AXA XL and CH&co for all your incredible support.



Education

Community Cookery School

Our community cookery and food growing classes remain the heartbeat of Made In Hackney. It’s where our community members can come together to share skills and learn new ones connected to culturally diverse, plant-based, planet-friendly eating. We ran classes for families, young carers, type 2 diabetes patients and many other local community groups. We missed these face-to-face sessions immensely during the pandemic and were delighted to bring them back in September 2020 before the tightening of restrictions over the next few months necessitated taking all of our classes online. We gradually resumed

face-to-face classes in September 2021 with a lot of COVID-19 safety measures in place. It took a while to rebuild the confidence of many community members for in-person events and some groups preferred online delivery until Autumn 2021.

Whether in-person or online, bringing people on a journey of plant-based food discovery has to be fun, exciting, tasty, representative and diverse.

Over the year:

178 people attended

18 in-person community classes

674 people attended

62 online classes

Free veggies for all

In July we partnered with low cost veg box provider Street Box. They supplied donated surplus to use in five community feasts and for attendees to take home. In September they began supplying produce to all our online class participants within a local radius. Having the produce delivered helped remove barriers to joining our online classes in terms of accessibility and budget. 50 people made use of this fantastic offer with many more signing up after the year end. Thank you Street Box for all your unwavering support.

Coffee, cakes and cooking

After a lot of stop-starts we completed a programme funded by Notting Hill Genesis, which had been paused due to the pandemic. Over an extremely busy three months we hosted almost a year’s worth of activities including seven weekly Saturday Cook Clubs, five days of professional barista training in collaboration with Origin Coffee School, a one-day professional cake decorating course in collaboration with Vida Bakery and two six week long family cookery courses. This programme was to enhance the health and wellbeing, and employability skills of Woodberry Down residents. It was a challenge to fit it all in but we were determined the community weren’t going to lose any of the programming.





“I have attended many MIH sessions now and I have enjoyed them all. The team are always so friendly and accommodating. The six-week course with Nena was fantastic. The West African dishes were right up my street and inspired me to make diet changes without compromising flavour. I have three disabled adult sons so the sessions have been very good for my mental health – spending time with other caring women doing something for me for a change.

Margaret, class participant

Barista training

This year was the first year we offered employability skills in the form of a SCA certified Barista training qualification in collaboration with Origin Coffee School. The course consisted of a one day Barista Skills Foundation course followed by a two day Intermediate Level Barista Skills course. We're proud to say all five students passed their practical and written exams to earn their SCA qualification.

“I thoroughly enjoy MIH classes and feel blessed to have been able to take part. I have learnt so much about how to prepare healthy, nutritious, delicious plant-based meals from scratch.

Angela, online class participant

National Lottery Community Fund Programme

This year was momentous in that we delivered our final sessions as part of our five-year National Lottery Community Fund (formally the Big Lottery) flagship programme. This programme has had a far-reaching impact on the dietary choices of thousands of Londoners, community group food policies, and even local government policy. Due to the pandemic, we diverted some resources to our community meal service and ran a reduced programme of six, instead of the usual twelve, six-week long cookery courses and twenty-four one off classes. Although the online classes with free produce delivery worked well, we were delighted our final course happened in-person at

Liberty Hall. The course was a very special six-week West African cuisine course led by Duchess Nena for black women supported by Sistah Space and from the local community.

A Taste of West Africa

This year Bettylicious and Duchess Nena joined our teaching roster, both specialising in plant-based West African Cuisine. Due to being located in Sierra Leone Bettylicious ran her classes remotely. Duchess Nena led (as far as we're aware) the UK's first six-week, fully plant-based West African Cuisine course. This was a highlight of many people's lockdown Saturday mornings and was a fantastic addition to our diverse programme of global cuisines. Students made vegan versions of Moin Moin, Suya Mushroom Kebabs, Egusi Stew, Okra Stew, Party Jollof and Kelewele. Duchess Nena also taught our last ever six-week course funded by the National Lottery Community Fund with black women from Sistah Space and the local community.

Youth sessions

Despite the various lockdowns we managed to hold 34 cookery classes youth sessions this year attended by 56 different young people which accounted for 267 attendances. We hosted sessions with American students on a UK tour, young, unaccompanied, asylum seekers getting ready to live independently, and with local young people as part of the brilliant Peng Patties collective.

Peng Patties

Peng Patties is a brilliant weekly cookery club facilitated by father and daughter chefs Ekowa and Zahira Paul. They began the sessions independently but we invited them to join Made In Hackney so we could support with funding and a permanent home in our cookery school. The young people make healthy versions of their favourite meals in addition to making Caribbean patties and burger patties each week so they can achieve a professional standard. Next year see's some exciting plans with Peng Patties collaborating with a national preserve company. Watch this space!

“The sessions are fun. I'm proud of what we make each week as a team. I'm looking forward to selling them.”

Blake, Peng Patties participant



“I’ve really enjoyed the courses I’ve done with you, a real pick-me-up enriching the dreary days of Covid inactivity, and a great way to learn how to cook new dishes. Thanks for laying on such a rich programme.”

David, regular online class participant

Online classes continue

The COVID-19 crisis catapulted us into the world of live online classes in April 2020. These classes have increased our reach, with people joining from all over the world. Both our community classes and ticketed classes were all online during lockdowns. The ticketed online classes are more affordable than in-person masterclasses and therefore more accessible, and the programme allows us to work with teachers based overseas.



During lockdowns the online classes were very popular, but as soon as restrictions lifted people were less keen to spend time in front of screens. This unpredictability due to last minute government decisions made knowing how to programme future classes in terms of frequency and volume very challenging, but we stayed nimble and tried to adapt as best we could.

“What a lifesaver your online classes have been. I’ve improved my health, learnt new recipes and connected with family members overseas as we all signed up to your classes as a bonding activity. I cried the first time I saw them in their kitchen cooking the same dish. They’ve also helped me to reduce my meat intake which has saved me money and is better for the planet.”

Kate, online class participant

Masterclasses

Due to restrictions and social distancing rules it wasn’t economical to run in-person masterclasses, so only three were held this year – Gujarati Cuisine in June, Sourdough Bread in September and Fermentation in October. Wild Food Walks, a new regular monthly event launched in collaboration with The Friends of Tower Hamlets Cemetery Park, proved extremely popular and being outside was less impacted by covid regulations. We held 15 of these informative, inspiring and health promoting walks.



Community feasts

Remarkably we held five community feasts attended by 160 people. We kept the feasts smaller than previous years with an average of 32 guests. The feasts were very special as it was the first time that many people had socialised since pre-pandemic times. They were held with the communities of Limetree Court Assisted Living, Clapton Commons, Tyssen Primary School families and staff, Friends of Woodberry Down and the Redmond Community Centre – the latter feast a Black History Month Celebration.

Class themes

A whopping 50 different class themes were offered this year. These included: Muglai Fusion Cuisine, Vietnamese Street Food, Goan Cuisine, Southern

Indian, Vegan Sunday Roast Dinner, Festive Vegan Cheeseboard, Gujarati Cuisine, Middle Eastern Feast, Thai Cuisine, Vegan Christmas Brunch, Oil Free Indian Cooking, Jamaican Festive Feast, Festive Vegan Baking, Vegan Christmas, Indian Brunch, Going Vegan, Fermentation, West African Plant-Based Cuisine, Tofu & Tempeh, African Calabash Bowl, Burger & Sides, Life Beyond Cheese, Seasonal Italian, Caribbean Fusion Brunch, Caribbean Patties, East African Fusion, Nourishing Sweet Treats, Steamed Baos & Spring Rolls, Sierra Leone Calabash Bowl, Punjabi Cuisine, Indian Street Food, Trinidadian Carnival Food, Gluten-Free Baking, Italian Vegan Pizza, Gyoza, Mexican Street Food, Cooking with Ackee, West African Soul Food, Sourdough Bread Making and South American Street Food.



Volunteering

This year was another monumental year for volunteering, with both the meal service and cookery school in operation for periods of face-to-face and exclusively online activity. The numbers speak for themselves as to the scale with which MIH's operations rely on our valued team of volunteers.

Volunteer roles

Online Class Host • In-Person Class Host • Meal Service Kitchen Assistant • Meal Service Logistical Support • Liberty Hall Project Assistant • Meal Delivery Cycle Buddies • Meal Delivery Cargo Bike Riders

We also worked with professional volunteers – photographers, film makers, social media strategists, graphic designers.



VOLUNTEERING IN NUMBERS

2595 volunteering opportunities created

unique volunteers recruited and trained **264**

9033 hours of volunteering hosted

98% of volunteers felt an enhanced sense of community

Despite the impressive numbers, securing and training volunteers was more difficult this year than any other. Getting up and running with a system of project assistants at Liberty Hall was challenging due to changing regulations, lockdowns and illness but we persevered! Volunteer recruitment overall was tricky, particularly around the December festive period and the confusing tier system. When travel restrictions lifted we saw a drop in volunteers as many Londoners booked trips abroad and were understandably careful about mixing in the run up to these trips.

Despite the challenges in securing volunteers, we were told again and again of the great value, sense of self-worth, new skills learnt, new friends made and community connection people felt after volunteering with us.

We offer our volunteers opportunities for self-development and employability skills training such as Food Hygiene, First Aid, Vulnerable Adult Safeguarding and Child Safeguarding in addition to Plant-Based Nutrition, Digital Skills and Mental Health First Aid. People also expressed great appreciation for the volunteer social events we hosted both in-person outside and online, depending on regulations.

“My time as a delivery volunteer for Made In Hackney has been life-changing. It's given me the greatest sense of satisfaction, meaning and connection to my local community. Even when I got a new job I asked them to shape my hours around the shifts.”

Naomi, meal delivery volunteer

Care4Calais volunteers

Care4Calais supports refugees and asylum seekers in the UK. Their clients have fled traumatic circumstances and now endure the wait if their asylum application will be granted. During this period – which can go on for years – they're not allowed to work, a huge challenge for people's mental health and finances. Abdallah, Alice and Aboubaka joined us at the meal service as kitchen and logistics assistants. They stayed on average three months as all moved to new accommodation far from the meal service. Having to move a lot is a common experience of asylum seekers.

Influence

Plant Futures

We were delighted to begin work on Plant Futures, an exciting new two-year programme funded by the Esmée Fairbairn Foundation aimed at influencing public, private, commercial and the community food sectors to go more plant-based. The programme will see us develop a physical and online toolkit designed to help food providers on their plant-based journey and deliver workshops across the UK in ten different regional cities. The workshops will end with participants making pledges as to how they will go more plant-based. By the year end we were just two months into the research and development stage of this programme so look forward to a full run down in next years report.



GP training event

Our fermentation teacher and NHS District Nurse Asa Simonsson hosted a talk about MIH's work and impact to 200 newly trained GPs. The event was coordinated by Dr Josh Cullimore from Physicians for Responsible Medicine and has led to an increase in referrals from local GP surgeries to our classes.

Governance

Made In Hackney is a CIO Charity constituted in January 2018. Prior to that it operated as a project of a parent charity since 2012.

NCVO recommends trustees only sit on a board for as long as they are effective and this should be reviewed after a term of three years. Many of our trustees had joined in 2018 when we were constituted as our own charity, so 2021 was a good time for a board review which was led by Chair Jean Carroll.

This process led to seven board members stepping down and an extensive recruitment process taking place to replace them with new members with the skills, dynamism and passion for MIH's mission needed to safeguard and grow the charity.

Chair Jean Carroll oversaw this process and remained to do a three month handover to incoming Chair Clare Preedy. After feedback from Jean about the volume of administration duties, a new role of Secretariat was introduced and filled by Sarah Simpson. Irina Nedashkovskaya Basile remained in place as Treasurer.

Strategy and planning is led by the MIH staff team with input, guidance and overall sign off by the trustees.

The governing body of the charity is the board of trustees, which comprise of twelve members. Trustees who served during the period and up to the date of signing these financial statements are listed below.

Our Trustees

Chair:

Jean Carroll / Clare Preedy

Treasurer:

Irina Nedashkovskaya Basile

Secretariat:

Sarah Simpson

Board members:

Rebecca Barton, Ashley Pollock, Melissa Saint Hill, Tara Sukumar

Outgoing Board members:

Yasmin Ahmed, Adam Biddle, Rowena Humphries, Anna Lucas, Amar Qureshi, Tara Waters

Incoming Board members:

Jenny Chu, Pranay Manocha, Ned Mendez, Adama Sarr, Bianca Stewart

Community partners

Clapton Commons • Limetree Court
• Chatsworth Palace • Sistah Space
• Tyssen Primary School • GMGG
• Peng Patties • Lea View Scouts
• You Make It • City of London • Ella's
• Friends of Woodberry Down • MHDT
• Ways into Work • Ihsan Children's Centre • Care for Calais • Sister System

Meal service supporters

GMGG • The Felix Project • Omnipork
• Heura • Fresh & Fruity • City Harvest
• Edible London • Mr Organic • Om Bar
• Clearspring • Zhero Bikes • AXA XL
• Dawnelia Properties • AMURT UK
• Queen of Hoxton • Frampton Park
• Better Nature • MHDT • Planthood
• The Coconut Collaborative • Lush
• Follow Your Heart • Brave Foods
• Vegetarian Express • Wasserman
• One Planet Pizza • Hot Pod Yoga
• Café Morningside • Farmdrop
• Viridian • Tri Masks • Reaburn
• Hackney Quest • Pharmacy • Lele's
• Equal Exchange • Arty Vegan

Funders

Esmée Fairbairn Foundation • AXA XL
• Karuna Foundation • Mr Organic
• The National Lottery Community Fund • Assura Community Fund
• Emergence Foundation • Deliveraid
• Million Dollar Vegan • L&Q Foundation
• Notting Hill Genesis • Children In Need • Hackney Council Public Health
• Postcode Society Trust • London Catalyst • Daiwa Capital Markets
• East End Community Foundation
• Matrix Causes Fund • The David & Ruth Lewis Family Charitable Trust

• Hackney Giving • The Hobson Charity
• London City Airport Community Fund
• Clarion Futures Hackney Grants
• Worshipful Company of Insurers
• Morrisons Foundation • The Drapers' Company • Holroyd Foundation
• British Land Trust • Stop Hunger UK
• The Goldsmiths' Company Charity
• Worshipful Company of Cooks of London • Hackney Parochial Charities
• MCKS Charitable Foundation
• Garfield Weston Foundation
• Liberty Specialty Markets



Sarah with Henry and Ian from Bosh!

Supporters

Street Box • Angelina's • Mooshies
• Club Mexicana • Queen Of Hoxton
• Pidgin • Bexfast • Frampton Park
• Planet Organic • Veganuary • Bosh!
• Meat Free Mondays • Vevolution
• Tonic Communications • Simply Vegan
• Modal Wines • Wholefoods
• Stoke Newington • Sodexo UK

Clients

Oatly • Google • Planet Organic • Stuart
• Young Westminster Foundation • MIQ
• Terracycle • Provenance • Joseph

OUR TEAM



Casey Lazornick

SARAH BENTLEY
Founder



Tom Hains

VERYAN WILKIE-JONES
Project Director



Kate Beatty

JAYSHREE BHAKTA
Finance Manager

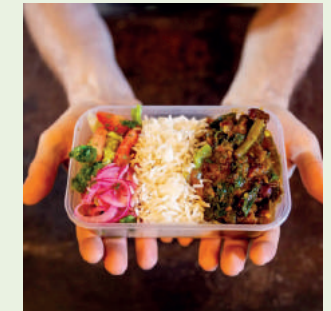


ROSHNI SHAH
Partnerships Manager



Tom Hains

ANDI GAYWOOD
Venue Manager



AMBER SINCLAIR
Finance Assistant



Tom Hains

KHIN TYE
Volunteer Manager



Tom Hains

FRAN HUMBER
Development Manager



RASHMI JOSHI
Operations Manager



TERRYLYN JAMES
Community Meal
Service Manager



Casey Lazornick

SARETA PURI
Community Meal
Service Head Chef



Tom Hains

NYNKE BRETT
Operations Manager
(until Summer 2021)

OUR COMMUNITY MEAL SERVICE CHEFS



Left to right: Sareta Puri, Ekowa Paul, Selva Martinez, Flo Francis and (not pictured) Marcus Byfield.



OUR TEACHERS

Rohini Bajekal & Dr Nitu Bajekal

• Oliver Bragg • Jay Brave • Mark Breen •
 Marcus Byfield • Tess Christian • Sharon
 Gardner • Amy Hiller • Shashi Ioannides •
 Lauren Lovett • Fiona McCallister
 • Zoe Marks • Duchess Nena • Michael
 Ninvalle • Bruna Oliveira • Ekowa Paul
 • Amanpreet Paul & Sandeep Paul
 • Sareta Puri • Melissa Saint Hill • Nishma
 Shah • Samardo Sibley • Asa Simonsson
 • Woin Tegegn • Betty Vandy • Amandeep
 Verdding • Hannah Walker • Steve Wilson

OUR AMBASSADORS



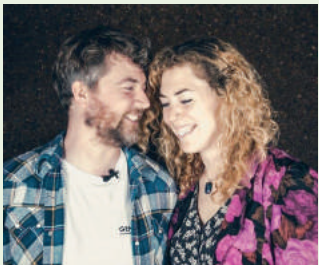
DR RUPY AUJLA



DR NITU BAJEKAL



JAY BRAVE



DAMIEN CLARKSON &
JUDY NADEL, VEVOLUTION



ROXY POPE & BEN
POOK, SO VEGAN



RACHEL DE THAMPLE

OUR FINANCES

Income	2020-2021	2019-2020
Grants & Contracts	402,041	350,855
Enterprise	46,266	58,845
Fundraising donations	96,456	211,695
Other	16,959	56,848
Total Income	561,722	678,243
Total Expenditure	477,554	438,806
Net income (Loss)	84,168	239,437
Assets	-5,452	-77,148
Depreciation	15,030	199
Net After Adjustments	93,746	162,488
Total Funds B/F	354,763	192,275
Net Current Assets	448,509	354,763
Total Assets	67,371	76,949
Total Charity Funds	515,880	431,712

THANK YOU

A big thank you to everybody we have worked with over the last year. The people who have attended our classes, the volunteers who give their time so generously, the chefs and teachers who share their valuable knowledge, our delivery partners, and to all of the people and organisations who have supported us financially. We couldn't do it without you!



📷 @madeinhackney

🐦 @Made_In_Hackney

📘 MadeInHackney

🌐 www.madeinhackney.org

@ info@madeinhackney.org

☎ 020 8442 4266

Registered charity number 1176690

Design and layout: www.causeeffectdesign.co.uk





Made in Hackney

Annual Financial Review and Financial Statements

For the Year Ended

31 October 2021

Content

Page Number:

Charitable Information	3
Trustees Report	4-7
Independent Examiner Report	8
Statement of Financial Activities	9
Balance Sheet	10
Statement of Cash Flows	11
Notes to Financial Statement	12-19

Charity Information for the year ended 31 October 2021

Status	Made in Hackney is a registered charitable organisation incorporated on 16 January 2018
Charity Name	Made in Hackney
Charity Registration Number:	1176690
Registered office	Liberty Hall 128 Clapton Common Spring Hill, Clapton LONDON E5 9AA
Board of Trustees	Rebecca Barton Jenny Chu Pranay Manocha Ned Mendez Irina Nedashkovskaya Basile (Treasurer) Ashley Pollock Clare Preedy (Chair) – Appointed as a Trustee - 21 st September 2021, and as chair - 1 st of January 2022 Melissa Saint Hill Adama Sarr Sarah Simpson (Board Secretary) Bianca Stewart Tara Sukumar Jean Carrol (Chair) – Resigned in Dec 21 Amar Qureshi - Resigned 4th Feb 21 Rowena Humphreys – Resigned 6th Apr 21 Yasmin Ahmed - Resigned 9 th Feb 21
Founder and Project Director	Sarah Bentley
Independent Examiner	Olayinka Tomori Longmeade Consult Ltd Regus House, Victory Way, Admiral's Park, Crossways, Dartford, DA2 6QD
Bank	Triodos Bank Deanery Road Bristol, BS1 5AS CAF Bank 25 Kings Hill Avenue West Malling Kent ME19 4JQ
Website Address	www.madeinhackney.org

Made In Hackney

Trustees' Report for the year ended 31 October 2021

The trustees present their report with the financial statements of the charity for the period ended 31 October 2021. The trustees have adopted the provisions of Accounting and Reporting by Charities: Statement of Recommended Practice applicable to charities preparing their accounts in accordance with the Financial Reporting Standard applicable in the UK and Republic of Ireland (FRS 102) (Second Edition effective 1 January 2019).

Made in Hackney ("MIH") is a Charitable Incorporated Organisation (CIO) registered with the Charity Commission (registered number 1176690).

The governing document is a Constitution dated 16th January 2018. MIH registered with the Charity Commission on 16th January 2018.

These financial statements cover the year from 1st November 2020 to 31st October 2021.

Objectives and Activities

At Made In Hackney we believe everyone should have access to healthy, affordable food that's good for people and planet. We collaborate with communities to provide free nutritious meals and to share the skills to grow, cook and eat more plants to improve not only the health of people, but the planets too. We promote planet-friendly, plant-based, culturally varied food. We make a difference to: health and wellbeing, environment and community.

We do this via education, support and influence in the plant-based food sector. Our core work supports people to improve their health, create communities that they want to be part of, and tackle the climate crisis through dietary change.

MIH's programmes include:

- A direct to door free community meal service
- Online and in-person cookery classes and courses
- One-to-one telephone health coaching
- Partnership working on community food provision
- Influencing organisations and businesses to go more plant-based

Over the last year our services have helped 4,589 people get through the COVID-19 pandemic and to lead healthier, happier, more environmentally sustainable lives during an extremely challenging time. These people either attended a class, course or event (face to face or online), volunteered with us, attended a community feast, received community meals, or took part in our telephone health coaching service.

We predominantly work with communities who disproportionately experience health inequalities, whilst ensuring everyone can access a part of Made In Hackney's programme.

Made In Hackney was privileged to serve the community over this challenging year. This year MIH's achievements were:

- Worked with 4,589 people as participants and volunteers
- Provided 54,763 free community meals to 250 people
- Trained 5 new professional baristas and 12 professional cake decorators
- Delivered 336 cookery classes and events in person and online attended 5,386 times
- Continued to deliver a programme for Hackney Council Public Health of 80 classes and 5 community feasts
- Facilitated 9,033 volunteer hours across the cookery school, meal service and Liberty Hall
- Provided 2,595 meaningful volunteer opportunities for 264 different volunteers
- Made 390 welfare calls to check in with people impacted by the pandemic
- Hosted 10 team-building events attended by 109 people
- Hosted classes with 50 different international cookery themes
- Provided 124 one-to-one telephone health and food coaching sessions with 20 people
- Supported and trained 7 volunteer project assistants and logistics assistants
- Successfully completed the fifth and final year of our National Lottery Community Fund programme
- Provided 75 training Sessions
- Completed 101 training courses in food hygiene, child and vulnerable adult safeguarding and first aid

Trustees' Report for the year ended 31 October 2021 Continued**Fundraising Events**

For further information regarding Fundraising Events and please refer the MIH Annual Report 2020-2021.

Volunteers

This year was another monumental year for volunteering, with both the meal service and cookery school in operation for periods of face-to-face and exclusively online activity. The numbers speak for themselves as to the scale with which MIH's operations rely on our valued team of volunteers:

- 2595 volunteering opportunities created
- 264 unique volunteers recruited and trained
- 9033 hours of volunteering hosted
- 98% of volunteers felt an enhanced sense of community

Public Benefit

The Trustees confirm that they have referred to the guidance contained in the Charity Commission's general guidance on public benefit when reviewing the charity's aims and objectives, and in implementing current and future activities. The Trustees have considered this matter and concluded:

- That the aims of the organisation continue to be charitable;
- The aims and the work done give identifiable benefits to the charitable sector and both directly and indirectly to individuals in need;
- That the benefits are for the public and not necessarily restricted in any way and certainly not by ability to pay; and
- There is no detriment or harm arising from the activities.

Financial Review

This Trustees' annual report and financial statements cover the 12-month period ended 31st October 2021.

MIH received £561,722 in income during the year (2019/20: £678,243), with £492,971 from grants and donations (2019/20: £563,084); £46,267 of trading income from online and in person classes (2019/20: £58,845); £19,406 of income from contracts (2019/20: £35,307); and £3,078 from other income (2019/20: £21,007).

Income has decreased vs. the previous year because in FY20 MIH reported larger in-kind income due to significant donations toward the opening of a cookery school on Clapton Commons and funds raised to help MIH go into FY21.

During this period the charity had two core activities – running a community cookery school and community meal service. The community cookery school opened fully in a new venue, Liberty Hall, as covid restrictions allowed. At the same time many classes and courses shifted online to keep activities continuing as much as possible in line with demand. The community meal service, originally set up as a short-term emergency food provision during the first Covid-19 lockdown, was embedded into our daily activities, as the need and demand continued in line with the growing issues with food insecurity seen across the UK.

As a response to the uncertainty and financial challenges resulting of the Covid-19 pandemic MIH was proactive in:

- Crowdfunding – to secure vital donations to keep our community meal service running since March 2020.
- New models of cookery classes such as online pay by donation option – to bring in some income but also increase possibilities for people to attend during lockdowns and outside of London.
- Securing new partnerships – from food donations to chefs donating their time for free – we were helped to keep our work going and reduce costs by numerous partners across London.

Total expenditure amounted to £477,554 (2019/20: £438,806), providing a surplus of £84,168 (2019/20: £239,437) for the period. Of this surplus, £72,536 is restricted and £11,632 is unrestricted (2019/20: £89,531 restricted and £149,906 unrestricted).

The savings that MIH was able to achieve in 2019/20 such as delay in paying rent, furlough scheme, online classes did not fully carry over in the new financial year and this is reflected in the increased expenditure in 2020/21.

Total Funds Carried Forward at 31st October 2021 were £515,880, with £289,265 restricted and £226,615 unrestricted reserves (2019/20: £216,729 restricted and £214,983 unrestricted).

Made In Hackney

Trustees' Report for the year ended 31 October 2021 Continued

The trustees consider that there are no material uncertainties about the charity's ability to continue as a going concern. This included giving due consideration to the impact of the Covid-19 pandemic on income and expenditure as well as its long-term effect on the charity.

Reserve Policy

The trustees have set a reserves policy whereby the free reserves (unrestricted funds) held by MIH should be equivalent to six months' core operating costs (which include Salaries & Wages, Premises Costs, Administrative & General / Office Costs as well IT, Digital & Telephone), £20,000 towards wrapping up committed activities, £20,000 to support innovation and development together with £10,000 to provide for prolonged staff sickness, which equates to £210,000. This provides some stability for the organisation were it to experience a fall in income from grants, fundraising and class sales, or a significant shock again such as the pandemic. At end of FY21 we were meeting our reserves policy (£226,615 held as unrestricted reserves) with a small excess. Given the forecasted growth of the organisation in FY22 we anticipate that the equivalent funds we need to meet our reserves policy will increase. The trustees review the reserves policy annually, as well as the figures required to meet that policy.

Going Concern

The Trustees have not identified any circumstance that will hinder the charity from meeting any of its financial obligations in the immediate future.

Structure, Governance and Management

Made In Hackney is a charity registered in England and Wales (1176690) regulated by the Charity Commission.

Made In Hackney is governed by a Board of Trustees (12 individuals) who are responsible for determining the strategic direction and policies in conjunction with the core staff team led by the founder – Sarah Bentley. The Board meets a minimum of four times a year to review the organisation's activities and to track progress against strategic targets. The board has delegated day to day running of the charity to the core staff team.

The board is led by a Chair of Trustees. Jean Carroll served as Chair until December 2021 having served over three years in the role. During this reporting period, Clare Preedy was named as the new Chair and undertook a three month handover period with the outgoing chair. The board also includes a named Treasurer (Irina Nedashkovskaya Basile) and Secretariat (Sarah Simpson).

Edward Mendez was appointed as a safeguarding representative. Uttara Sukumar was appointed as risk register lead representative and as GDPR representative.

Recruitment of Trustees

NCVO recommends trustees only sit on a board for as long as they are effective and this should be reviewed after a term of three years. Many of our trustees had joined in 2018 when we were constituted as our own charity, so 2021 was a good time for a board review which was led by Chair Jean Carroll. An extensive open recruitment was led by the staff and Chair after it was agreed that seven board members would retire. Six new board members were recruited and elected to bring new skills and passion to safeguard and grow the charity.

Risk Management

Made In Hackney's approach to risk management is proactive and integrated into day-to-day working. The charity maintains a register of risks (governance, operational, financial, environmental) and maintains mitigation controls and contingency plans. Items from the risk register are reviewed quarterly by the board in conjunction with the Operations Manager and relevant staff members.

There have been a number of changes to address organisational risks including:

- Introduction of three month notice period to mitigate risk of loss of key skill sets on the Board of Trustees by requesting for both Treasurer and Legal Representative
- Annual updates to charity reserves policy
- Introduction of a CRM (Salesforce) manual to ensure key operational processes and contacts are tracked in a consolidated system
- GDPR policy reviewed and appointed a GDPR representative appointed from the board of trustees
- Thorough succession planning process established to mitigate risk of loss of key staff members through the introduction of a notice period of 12 weeks for all senior staff and 8 weeks for non-senior staff.

Made In Hackney**Trustees' Report for the year ended 31 October 2021 Continued****Safeguarding**

The safety of participants, many of whom are vulnerable, is of paramount importance and the charity's services and activities are developed to support the welfare and safety of children, vulnerable adults and young people. Our safeguarding policies and procedures are reviewed annually by the core team and board of trustees. All staff, volunteers and trustees are DBS (Disclosure and Barring Service) checked and have regular training in safeguarding.

The Operations Manager is the Designated Safeguarding Lead for the organisation, reporting to the board's lead trustee responsible for safeguarding. Safeguarding is included as a topic for discussion at each board meeting.

Equality, Diversity and Inclusion

Sarah Bentley, Project Founder and Director, together with Fran Humber, Development Manager completed online training relating to EDI as reported to the Board on the 6th of July 2021. Surita Puri, a freelancer Head Chef, has previous experience in EDI and has been appointed to draft a policy for Made in Hackney. The Board has agreed to appoint a new Diversity Representative within 12 months, since the previous person Rowena Humphreys has left the board.

The New Board members received induction training by Anj Handa which included training on their responsibilities on Equality and Diversity on 31 July 2021.

Staff

As of 31st October 2021, Made in Hackney had 9 staff on PAYE, 2 staff members on 5 days a week, 3 staff members on 4 days a week, 1 staff of 3 days a week and 3 staff on 2 days a week. We also have over 150 active volunteers who help with the running of classes, training sessions and office tasks. The Trustees are hugely grateful to them for their time, skills and dedication. More information on how they support our charity can be found on pages 18-19 of the MIH Annual Report 2020-2021.

Future Plans

In addition to running cookery school and meal delivery service, MIH's team has started working on Plant Futures. It is an exciting new two-year programme funded by the Esmée Fairbairn Foundation aimed at influencing public, private, commercial and the community food sectors to go more plant-based.

The programme will see us develop a physical and online toolkit designed to help food providers on their plant-based journey and deliver workshops across the UK in ten different regional cities. The workshops will end with participants making pledges as to how they will go more plant-based.

Statement of Trustees' responsibilities in relation to the financial statements

Charity law requires the charity trustees to prepare financial statements for each accounting period which give a true and fair picture of the state of affairs of the charity for the income and expenditure for the period. In preparing the financial statements, the trustees are required to:

- 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.

The financial statements on the below pages were approved by the Board of Trustees on 29th July 2022 and signed on its behalf by:

Clare Preedy

Clare Preedy (Chair)
Trustee

Irina Basile

Irina Nedashkovskaya Basile (Treasurer)
Trustee

Made In Hackney

Independent Examiner's Report for the year ended 31 October 2021

I report to the charity trustees on my examination of the accounts of the charity for the year ended 31 October 2021 which comprise the Statement of Financial Activities, the Balance Sheet, the Cash Flow Statement and related notes.

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. The charity's gross income exceeded £250,000 and I am qualified to undertake the examination by being a qualified member of the Institute of Chartered Accountants in England and Wales.

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 examination includes a review of the accounting records kept by the charity and a comparison of the accounts presented with those records. It also includes consideration of any unusual items or disclosures in the accounts, and seeking explanations from the trustees concerning any such matters. The procedures undertaken do not provide all the evidence that would be required in an audit, and consequently no opinion is given as to whether the accounts present a 'true and fair' view and the report is limited to those matters set out in the statement below.

Independent Examiner's Statement

In connection with my examination, no material matters have come to my attention which gives me cause to believe that in, any material respect:

- the accounting records were not kept in accordance with section 130 of the Charities Act; or
- the accounts did not accord with the accounting records; or
- the accounts did not comply with the applicable requirements concerning the form and content of accounts set out in the Charities (Accounts and Reports) Regulations 2008 other than any requirement that the accounts give a 'true and fair' view which is not a matter considered as part of an independent examination.

I have come across no other matters in connection with the examination to which attention should be drawn in this report in order to enable a proper understanding of the accounts to be reached.



Olayinka Tomori ACA DChA

2nd August 2022

**Longmeade Consult Ltd
Regus House
Victory Way,
Admiral's Park
Kent, DA2 6QD**

Made in Hackney

Statement of Financial Activities For the Year Ended 31 Oct 2021

Notes	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2021	Total 2020
	£	£	£	£	£
Income From:					
<i>Donations and legacies</i>					
2 Grants	334,643	47,993		382,636	315,548
3 Donations	52,495	44,067		96,562	211,695
4 Donated Goods / Services	13,250	523		13,773	35,841
<i>Other Charitable Activities</i>					
5 Contracts	19,406	-		19,406	35,307
<i>Other Trading Activities</i>					
Cookery Classes	-	20,031		20,031	48,449
Online Classes	-	26,236		26,236	10,396
6 <i>Investments</i>	-	211		211	139
6a <i>Other Income</i>	-	2,867		2,867	20,868
Total Income	419,794	141,928	-	561,722	678,243
Expenditure on:					
7 Direct Costs	160,163	25,656		185,819	221,494
8 IT, Digital and Telephone	11,882	9,329		21,211	13,483
Marketing and PR	7,957	1,563		9,520	6,371
9 Office/General Costs	19,517	2,389		21,906	8,450
10 Premises Costs	24,298	280		24,578	21,829
11 Salaries and Wages	123,441	91,079		214,520	167,179
Total Expenditure	347,258	130,296	-	477,554	438,806
Net Income (Loss)	72,536	11,632	-	84,168	239,436
Reconciliation of Funds					
Total Funds Brought Forward	216,729	214,983		431,712	192,275
Total Funds Carried Forward	289,265	226,615	-	515,880	431,712

All activities are continuing.

All gains and losses recognised in the year are included above.

The notes on pages 12 to 19 form part of these financial statements.

The accompanying accounting policies and notes form an integral part of these financial statements

Full comparative figures for the year ended 31 October 2020 are shown in note 16.

Made in Hackney

Balance Sheet

As at 31 Oct 2021

	Restricted	Unrestricted	Endowment	Total 2021	Total 2020
Notes	£	£	£	£	£
Fixed Asset					
Tangible Assets	66,772	599		67,371	76,949
12 Total Assets	66,772	599	0	67,371	76,949
Current Asset					
13 Cash at bank and in hand	224,320	219,560		443,880	363,225
14 Debtors	26,143	18,071		44,214	39,053
Total Current Assets (Net Current Assets)	250,463	237,631	0	488,094	402,278
15 Current Liabilities					
Creditors amounts falling due within one year	27,970	11,615		39,585	47,515
Total Current Liabilities	27,970	11,615	0	39,585	47,515
Net Current Assets	222,493	226,016	0	448,509	354,763
Total Net Assets	289,265	226,615	0	515,880	431,712
Charity Funds:					
Endowment Funds	0	0	0	0	0
Restricted Funds	289,265	0	0	289,265	216,729
Unrestricted Funds	0	226,615	0	226,615	214,983
Total Charity Funds	289,265	226,615	0	515,880	431,712

Approved by the Trustees on 29th July 2022 and signed on their behalf by:

Clare Preedy

Irina Basile

Clare Preedy (Chair)
Trustee

Irina Nedashkovskaya Basile (Treasurer)
Trustee

The accompanying accounting policies and notes form an integral part of these financial statements

Made in Hackney

Statement of Cash Flows

For the Year Ended 31 Oct 2021

	Total 2021	Total 2021	Total 2020	Total 2020
	£	£	£	£
Cash Flows from Operating Activities				
Net Cash Provided by Operating Activities		85,896		222,441
Cash Flows from Investing Activities				
Interest Received	211		139	
Purchase of a Tangible Fixed Asset	- 5,452		- 57,754	
Net Cash in Investing Activities	-	5,241	-	57,615
Cash Flows from Financing Activities				
Net Cash from Financing Activities		-		-
Change in Cash and Cash Equivalent in the reporting period		80,655		164,826
Change in Cash and Cash Equivalent at the beginning of the reporting period		363,225		198,399
Change in Cash and Cash Equivalent at the End of the reporting period		443,880		363,225

Note:

Cash Flows from Operating Activities

Net Income (Loss) for the year		84,168		239,437
Adjustments for:				
Depreciation Charged		15,030		199
Interest Received	-	211	-	139
Decrease (Increase) in Debtors	-	5,161	-	26,795
Increase (Decrease) in Creditors	-	7,930		28,135
Decrease (Increase) in Donated Assets		-	-	18,396

Net Cash Provided by Operating Activities		85,896		222,441
--------------------------------------------------	--	---------------	--	----------------

Notes to the Financial Statements

1. Accounting Policies

1.1 Charity Information

The principal accounting policies have been applied consistently in dealing with items which are considered material in relation to Made in Hackney's Financial Statements. Made in Hackney is a registered charity in England and Wales and is a public benefit entity. Made in Hackney's registered office and operational address is: Liberty Hall, 128 Clapton Common, Spring Hill, Clapton, LONDON E5 9AA.

1.2 Basis for Preparation of Accounts

The accounts (financial statements) have been prepared in accordance with the Charities SORP (FRS102) applicable to charities preparing their accounts in accordance with FRS102 the Financial Reporting Standard applicable in the UK and Republic of Ireland, the Companies Act 2006 and UK Generally Accepted Practice.

At the time of approving the financial statements, the trustees have a reasonable expectation that the charity has adequate resources to continue in operational existence for the foreseeable future. Thus the trustees continue to adopt the going concern basis of accounting in preparing the financial statements. Since the year end the trustees have considered the impact of COVID-19 on the charity and do not foresee any unexpected impact on the charity and therefore continue to adopt the going concern basis.

1.3 Charitable Funds

Unrestricted funds are available for use at the discretion of the trustees in furtherance of their charitable objectives.

Restricted funds are subject to specific conditions by donors as to how they may be used.

1.4.a Income

Income is recognised and included in the Statement of Financial Activities (SOFA) when the charity becomes entitled to the income, receipt is probable and the monetary value can be measured with sufficient reliability.

Grant income: Grants are credited to the SOFA when the charity is entitled to the funds. Income is only deferred where there are time constraints imposed by the donor or if the funding is performance related.

Grants that have specific restrictions placed upon are credited to restricted income within the SOFA on an entitlement basis. Unspent balances are carried forward within the relevant restricted fund.

Donations: Individual donations are recognised in the period in which they are received. Fundraising events income is included in donation and legacies income as the funds received are by nature donations rather than funds paid to gain a benefit. Event income to which the charity has a legal entitlement and that is being held by a third party agent is recognised on a receivable basis.

Donated Goods / Services: facilities and services donated for the charity's use, where the benefit is quantifiable and the goods or services would otherwise have had to be purchased, are recognised in the Financial Statements, as both income and expenditure, at a reasonable estimate of their value in the period in which they are donated.

Contracts: Contracts are credited to restricted income within the SOFA on an entitlement basis. Unspent balances are carried forward within the relevant restricted fund.

Cookery Classes: Income from classes are recognised when they are invoiced, income from vouchers are recognised on purchase date and the income that is being held by a third party agent is recognised on a receivable basis.

Online Classes: Income from online classes are recognised when they are invoiced, income from vouchers on purchase date and the income that is being held by a third party agent is recognised on a receivable basis.

Made In Hackney**Notes to the Financial Statements (Continued)****1.4.b Expenditure**

Expenditure is recognised in the period in which it is incurred on an accruals basis.

Resources expended are recognised in the period in which they are incurred. Resources expended are allocated to the particular activity where the cost relates directly to that activity. Certain costs, which are attributable to more than one activity, are apportioned across cost categories on the basis of an estimate of the proportion of time spent by personnel on those activities.

1.5 Taxation

Charity is VAT registered and adopts a Fixed Rate Scheme, set at 7.5%. The charity charges 20% to their trading customers.

1.6 Fixed Assets

Tangible assets are capitalised if they can be used for more than one year, and cost at least £400. They are valued at cost or, if gifted, at their value on receipt.

Depreciation is provided at rates calculated to write down the cost of each asset to its estimated residual value over its expected useful life. Assets are depreciated on straight-line basis.

The depreciation rates in use are as follows:

Donated Assets:	5 years
Fixtures and Fittings:	5 years
Computer Hardware:	5 years
Fixtures and Fitting of New Kitchen:	5 years

Assets are reviewed for impairment if circumstances indicate their carrying value may exceed their net realisable value and value in use.

1.7 Cash at Bank and in Hand

Cash at bank and in hand is held to meet short-term cash commitments as they fall due rather than for investment purposes.

1.8 Debtors

Debtors and other receivable are recognised initially at the transaction price. They are subsequently measured at amortised cost using the effective interest method, less provision for impairment. A provision for the impairment is established when there is objective evidence that the charity will not be able to collect all amounts due according to the original terms of the receivables.

1.9 Creditors

Creditors are recognised where the charity has a present obligation resulting from a past event that will probably result in the transfer of funds to a third party and the amount due to settle the obligation can be measured or estimated reliably. Creditors are normally recognised at their settlement amount, usually the invoice amount.

1.10 Pension

Made in Hackney operates a defined contribution scheme through NEST. Contributions are charged to the SOFA as they become payable.

1.11 Staff Costs

No Employees earned more than £60,000. All staff are paid the same full time equivalent of £33,000pa.

Made In Hackney

Notes to the Financial Statements (Continued)

Analysis of Income

2	Income From Grants:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2021	Total 2020
		£	£	£	£	£
	BBC Children In Need	10,000			10,000	-
	National Lottery Community Fund	112,960			112,960	104,657
	CAF	5,761			5,761	23,250
	Charitist Trust	500			500	-
	Cheshire Community Foundation	4,952			4,952	-
	City and Hackney Together	7,984			7,984	-
	Clarion Futures	3,808			3,808	-
	The Drapers' Charitable Fund	5,000			5,000	-
	East End Community Fund	17,061			17,061	26,950
	Emergence Foundation	24,301			24,301	-
	Esmée Fairbairn Foundation	21,472			21,472	-
	Garfield Weston Foundation		15,000		15,000	-
	Hackney Parochial Charities	3,000			3,000	2,500
	The Hobson Charity		4,222		4,222	-
	The Holroyd Foundation		11,821		11,821	-
	HSD Health	3,200			3,200	-
	Karuna Foundation	19,492			19,492	-
	L&Q Housing Trust	4,910			4,910	4,910
	London Borough of Hackney	5,247	10,350		15,597	17,820
	London Catalyst	6,200			6,200	-
	London City Airport Community Fund	3,000			3,000	-
	Matrix Causes Fund	3,000			3,000	4,300
	MCKS Charitable Foundation UK	10,000			10,000	-
	Morrisons Foundation		3,600		3,600	-
	Notting Hill Genesis	16,875			16,875	16,875
	Shoreditch Trust	14,920			14,920	-
	Sodexo Stop Hunger Foundation	10,000			10,000	-
	David and Ruth Lewis Family Charitable Trust	10,000			10,000	-
	The Goldsmiths' Company Charity		3,000		3,000	-
	The Worshipful Company of Insurers	11,000			11,000	10,000
	City of London					29,261
	National Lottery Covid 19 Response					28,000
	Postcode Lottery					19,875
	Other grants £5k or Less					27,150
	Total to October 2021	334,643	47,993	-	382,636	
	Total to October 2020	284,198	31,350			315,548

Made In Hackney

Notes to the Financial Statements (Continued)

3	Income From Donations:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2021	Total 2020
		£	£	£	£	£
	Crowdfunding Income	44,136	-		44,136	114,184
	Donated Income	8,359	39,151		47,510	76,267
	Gift Aid	-	4,916		4,916	21,244
	Total to October 2021	52,495	44,067	-	96,562	
	Total to October 2020	42,900	168,795			211,695

4	Income From Donated Goods/Services:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2021	Total 2020
		£	£	£	£	£
	Ingredients and Sundries	1,528	-		1,528	9,045
	IT and Digital	49	-		49	-
	Printing / Stationery / Postage	134	-		134	-
	Small Equipment	339	523		862	-
	Rent	11,200	-		11,200	8,400
	Assets					18,396
	Total to October 2021	13,250	523	-	13,773	
	Total to October 2020	35,640	201			35,841

Donated Items include ingredients for the Meal Service, Printer, Cooking Equipment and free space for the meal service. Unrestricted equipment was blenders used for Cookery Classes.

5	Income From Contract:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2021	Total 2020
		£	£	£	£	£
	London Borough of Hackney	19,406			19,406	35,307
	Total to October 2021	19,406	-	-	19,406	
	Total to October 2020	35,307	-	-		35,307

6	Income From Investments:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2021	Total 2020
		£	£	£	£	£
	Bank Interest	-	211		211	139
	Total to October 2021	-	211	-	211	
	Total to October 2020	-	139	-		139

Made In Hackney

Notes to the Financial Statements (Continued)

6a Other Income

Other Income includes allowance for input tax under the VAT Fixed Rate Scheme ("FRS"). MiH is on FRS of 7.5%. With FRS in place, MiH pays a fixed percentage of generated income to HMRC, keeping the difference between what is charged to the customers and paid to HMRC, but as the result MiH cannot reclaim the VAT on the purchases, except for certain capital assets over £2,000.

Analysis of Expenses

7 Direct Costs	Restricted	Unrestricted	Endowments	Total 2021	Total 2020
	£	£	£	£	£
Chefs/Teachers/Freelancers/Volunteers	107,608	19,540		127,148	116,618
Ingredients and other direct costs	34,966	5,249		40,215	75,724
Direct Courier / Travel Costs	8,278	942		9,220	21,451
Training / Evaluation / Feedback	9,311	75		9,236	7,701
Total to October 2021	160,163	25,656	-	185,819	
Total to October 2020	188,028	33,466	-		221,494

8 IT, Digital and Telephone	Restricted	Unrestricted	Endowments	Total 2021	Total 2020
	£	£	£	£	£
Telephone / Internet / Home Working	2,589	2,574		5,163	3,043
Computer Repair and Maintenance	365	1,059		1,424	752
Salesforce	6,094	2,491		8,585	4,212
Digital Subscription Services	1,439	2,751		4,190	3,396
Web Programming	1,395	454		1,849	2,080
Total to October 2021	11,882	9,329	-	21,211	
Total to October 2020	2,502	10,981	-		13,483

9 Office/General Costs	Restricted	Unrestricted	Endowments	Total 2021	Total 2020
	£	£	£	£	£
Depreciation	14,830	200		15,030	199
Office Costs Inc Printing	2,299	158		2,141	2,733
Staff related costs	81	1,548		1,629	1,365
Insurance	1,517	141		1,658	2,454
Bank Charges	-	356		356	367
Travel	790	103		893	1,332
Trustee Expenses	-	199		199	-
Total to October 2021	19,517	2,389	-	21,906	
Total to October 2020	2,519	5,931	-		8,450

Trustee expenses are gifts (book tokens) for members who resigned

Staff related costs here are staff welfare, meetings and training

Independent fees from the year was £1,250 (2020: £nil).

Made In Hackney

Notes to the Financial Statements (Continued)

10 Premises	Restricted	Unrestricted	Endowments	Total 2021	Total 2020
	£	£	£	£	£
Utilities	10,100	96		10,196	1,293
Rent	11,600	-		11,600	12,927
Repairs and Maintenance	1,038	127		1,165	5,785
Waste Recycle	1,560	57		1,617	1,824
Total to October 2021	24,298	280	-	24,578	
Total to October 2020	17,939	3,890	-		21,829

Currently Liberty Hall is on a rent free period. Rent included above is Donated Space to run the Community Meal Service.

11 Salaries and Wages and Related Parties	Restricted	Unrestricted	Endowments	Total 2021	Total 2020
	£	£	£	£	£
Salaries	113,339	105,841		219,180	166,343
Social Services (NI)	5,546	9,153		14,699	9,110
Pension	4,557	4,236		8,793	6,786
Furlough	-	28,152	-	28,152	15,060
	123,442	91,078	-	214,520	
Total to October 2020	94,333	72,846			167,179

No Employees earned more than £60,000

Key management personnel, being the founder, received a salary of £35,438 for this reporting period. Previous year this was £29,554. The founder worked 5 days a week this year compared to 4 days a week the previous year.

No trustee member was paid any remuneration

At year end on 31 Oct 2021, Made in Hackney 9 had staff on PAYE.

	Days a Week	Number of Staff	FTE
Employed for (Number of Days per Week):	5	2	2
Employed for (Number of Days per Week):	4	3	2.4
Employed for (Number of Days per Week):	3	1	0.6
Employed for (Number of Days per Week):	2	3	1.2
		9	6.2

11.b Related Party

Following trustee members received funds for the work they carried out for Made in Hackney.

Trustee member, Rebecca Barton, received £7,200 as a Freelance Project Manager for managing the Community Meal Service.

Trustee member, Melissa Sain-Hill, received £1,760 as a Cookery Teacher for restricted income classes.

Made In Hackney

Notes to the Financial Statements (Continued)

12 Fixed Assets

	Donated Assets	Fixtures and Fittings	Computer Hardware	New Premises	Total 2021
	£	£	£	£	£
Costs					
At 1 Nov 2020	18,396	998	1,049	56,705	77,148
Additions	-	-	1,197	4,255	5,452
At 31 Oct 2021	18,396	998	2,246	60,960	82,600
Accumulated Depreciation					
At 1 Nov 2020	-	199	-	-	199
Additions / Disposals	3,679	200	210	10,941	15,030
At 31 Oct 2021	3,679	399	210	10,941	15,229
NBV					
At 31 Oct 2020	18,396	798	1,049	56,705	76,949
At 31 Oct 2021	14,717	599	2,036	50,019	67,371

13 Cash at Bank and in Hand

Amounts falling due within one year:

	Total 2021	Total 2020
	£	£
Cash on hand	289	92
Paypal	8,622	7,706
Triodos Bank	422,541	347,772
CAF Bank	12,428	7,655
Total Cash at Bank and in Hand	443,880	363,225

14 Debtors

Amounts falling due within one year:

	Total 2021	Total 2020
	£	£
Trade Debtors	34,576	8,383
Other Debtors Vat	9,638	30,670
Total Debtors	44,214	39,053

Notes to the Financial Statements (Continued)

15 Creditors

Amounts falling due within one year:

	Total 2021	Total 2020
	£	£
Creditors	16,755	9,490
Accruals	9,326	22,507
Deferred Income	8,314	15,000
Other Creditors	500	-
Other Taxes and Social Security	4,690	518
Total Creditors	39,585	47,515

Deferred Income of £8,314 from L&Q Housing Trust awarded for the Community Meal Service.

Prior Year Deferred Income of £15,000 from East End Community Fund was released and used up during the year.

16 SOFA for the year ended 31 October 2020

	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2020
	£	£	£	£
Income From:				
<i>Donations and legacies</i>				
Grants	284,198	31,350		315,548
Donations	42,900	168,795		211,695
Donated Goods / Services	35,640	201		35,841
<i>Other Charitable Activities</i>				
Contracts	35,307	-		35,307
<i>Other Trading Activities</i>				
Cookery Classes	2,333	46,116		48,449
Online Classes	-	10,396		10,396
<i>Investments</i>	-	139		139
<i>Other Income</i>	-	20,868		20,868
Total Income	400,378	277,865	-	678,243
Expenditure on:				
Direct Costs	188,028	33,466		221,494
IT, Digital and Telephone	2,502	10,981		13,483
Marketing and PR	5,526	845		6,371
Office/General Costs	2,519	5,931		8,450
Premises Costs	17,939	3,890		21,829
Salaries and Wages	94,333	72,846		167,179
Total Expenditure	310,847	127,959	-	438,806
Net Income (Loss)	89,531	149,906	-	239,437
Reconciliation of Funds				
Total Funds Brought Forward	127,198	65,077		192,275
Total Funds Carried Forward	216,729	214,983	-	431,712