



MADE IN HACKNEY

COMMUNITY
COOKERY SCHOOL



IMPACT REPORT 2022-2023



FOUNDERS WELCOME

SARAH BENTLEY, MADE IN HACKNEY FOUNDER



This year is all about change, evolution and the start of an exciting new chapter for Made In Hackney.

Our first international project Global Plant Kitchens went live. It consists of an online training platform and toolkit that shares our learning from the last decade and offers mentoring to collectives looking to set up or grow a plant-based community cookery school. The course already has attendees from 20 countries and mentees from Exeter, Cambridge and Folkstone in the UK, and Macau and Peru internationally.

There is much opportunity for this programme to grow with language translations (it is currently only available in English), international workshops and participants from all over the world – so watch this space!

After three years of dedicated service, our community meal service at the Queen of Hoxton cooked its final batch of meals. It was a tough decision to end the service in its current form (with 26% of Hackney households living in food insecurity, 8% more than the national average – it was still very much needed), but the team should be extremely proud of the 240K meals we provided over the last 3 years from an initiative we'd planned to last just 3 months!!

We're now restructuring the service to be more cost and capacity efficient. This new approach, based at our Liberty Hall HQ, combines a batch cooking class with the creation of 200 meals to be distributed to the community, with 38 housebound residents still receiving meals to their homes.

To reflect our commitment to learning and unlearning, this year we updated our Eat Well Plate to include more culturally diverse ingredients, and updated our Food Policy document to Our Food Culture to better reflect the collaborative, conversational approach of our classes. You can view these both here.

After six years in post we offered sincere gratitude and a fond farewell to our Community Programme Manager Vervan Wilkie-Jones and

Classes Assistant & Enterprise Development Manager Vivianne Pontes, and welcomed the arrival of Raha Eskafi as Community Programmes Manager, Sonali Tailor as Classes Assistant and Sean O'Callaghan in new post Community Partnerships Manager. With his activism work as FatGayVegan, Sean has supported MIH's work since its launch so it's wonderful to welcome him onboard in an official role.

This year I also announced my exit from day-to-day work at Made In Hackney into a more ambassadorial role, with a plan to secure us a cookery book deal and continue promoting our work however best I can. It has been the greatest honour to work alongside the MIH community for the last 11 years. Never did I imagine that the little plant-based community cookery school started from a health food shop basement would become such a catalyst for positive change. For everyone that believed in the mission and joined us along the way, I bow down. Without you all, MIH would not be.

With hope, gratitude and excitement for a new chapter,

SARAH BENTLEY

Made In Hackney Founder

ABOUT MADE IN HACKNEY

OUR VISION

Made In Hackney believes in a world where:

- Everyone has access to enough health-supporting, nutritious food of their preference
- Plant-centred eating is the norm not the exception
- The food system is equitable and supports people, planet and animals to thrive

Everything we do strives to make this vision a reality.

OUR MISSION

Reduce health inequalities, increase access to climate friendly food and bring communities together using the power of plants.



How do we do this?

Inspire & educate

In our community cookery school we inspire people to grow, cook and eat more plants. Our online and in-person classes showcase nutritious, culturally diverse, planet-friendly food.

Support & care

We provide sessions for people to batch cook meals for themselves and the wider community. We work with marginalised communities to ensure no one is left behind in the transition to a climate friendly food system.

Train & change

Our Plant Prospects programme offers consultancy and training to civil society, businesses and healthcare to inspire changes to menus, food policy and culture to go more plant-based.

Movement building

Our Global Plant Kitchens programme offers training and mentorship to collectives to build an international movement of plant-based community kitchens.

We strive to do all this with joy, respect and collaboration.

Our three pillars of impact are:



HEALTH & WELLBEING

Our programmes include:

- The **Community Cookery School** – online and in-person cooking classes
- The **Community Meal Service** – direct to household meal delivery service
- **Plant Prospects** (formally known as Plant Futures) – influencing and training organisations and businesses to go more plant-based
- **Global Plant Kitchens** – an international mentoring scheme and online training course to build a movement of plant-based community kitchens

Over the last year our services have helped over **5,423 people** to lead healthier, happier, more environmentally sustainable lives. These people either attended a cookery class, course or event (face-to-face or online), received one-on-one coaching over the telephone, volunteered with us, attended a community feast, received community meals, participated in our Plant Prospects training programme, took our online Global Plant Kitchens training course or received mentoring to support them to set up a plant-based community kitchen.



ENVIRONMENT



COMMUNITY

Our community work, although open to everyone, focuses on working with communities experiencing food, health, social and economic injustice and marginalisation.

Groups we worked with this year:

Low-income households • Asylum seekers • Cultural and religious groups • LGBTQIA + community members • Girls and young women affected by the care system • Domestic abuse survivors • Carers • Former prisoners • People with type 2 diabetes • People with long-term health challenges • Young diverse women • Youth groups • School children • Elders • Families • Women experiencing peri/menopause

We support people with health conditions such as asthma, IBS, high blood pressure, weight management challenges, type 2 diabetes, various types of cancer, SIBO sufferers, anaemia, stroke survivors, 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.

LAST YEAR AT A GLANCE

In our eleventh year we:



Worked with
5,423 people



Hosted **49 team-building events** attended by
581 people

Provided **52,067 free community meals** to **300 people**



Launched a **global training programme** with participants from **20 countries**



Hosted **346 events**, 250 of which were cookery classes



Facilitated **6,346 volunteer hours**



Provided **49 training sessions** to **581 food service professionals** via our Plant Futures project

Held **8 community feasts**



Worked with
329 volunteers

“Made In Hackney classes have made a huge difference to how I shop and cook for myself and family. One example of this is how now I don't use so much oil, but steam my vegetables.

Hemma, class participant



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“The classes have played a significant role in positively influencing my ability to improve my health condition. The valuable insights and practical skills I gained from the classes, especially in terms of healthy cooking and lifestyle choices, have empowered me to make positive changes. I'm truly grateful for the impact MIH has had on my health journey.

Joanna, Cooking on a Budget course participant



Made **2,200 plant-based desserts** via our Pudding Club programme



Delivered **42 one-to-one food and cooking related coaching sessions** to **17 people**

Hosted **27 outreach events**



Delivered **78 Public Health funded cookery classes** attended by **267 people**



Hosted our second fundraising **Veg Dash race** which raised **£5,000**

Completed **volunteer induction and training** in food hygiene, child/vulnerable adult safeguarding and first aid for **94 people**



OUR IMPACT



HEALTH & EDUCATION



eat more fresh fruits and vegetables



increased their confidence to cook from scratch



increased their physical wellbeing



said attending the classes supported their mental wellbeing



increased their knowledge of healthy food



improved their cooking skills



increased their knowledge of how to cook on a budget



COMMUNITY



felt more connected to their community



of volunteers felt more connected to their community



met new people



ENVIRONMENT



inspired to eat less meat



We do all this by promoting planet-friendly, plant-based and culturally varied food.



WHAT WE DO

The Community Cookery School

In our community cookery school we provide classes that inspire people to grow, cook and eat more plants. We offer a range of bespoke courses and classes including multicultural cuisines, health issue specific programmes, core skills such as plant-based baking, fermentation, nut cheese making, bread making, and classes that aspire to tackle barriers to healthy, plant-based eating relating to cost, time, skills, picky eating and scale (e.g. cooking for one or cooking for large groups).

These classes are always 100% vegan to normalise what a nutritious and flavoursome plant-based meal is and build the skills and confidence to eat like this. We run these classes in-person in our cookery school HQ Liberty Hall, online, and in venues across London.

Besides the obvious life, health and environment supporting skills these sessions develop, the opportunity to build bridges and connect with the wider community has always been a key outcome of the community cookery school sessions – and is a key reason for people returning.

Community classes

Our community classes are a 2-3 hour hands-on cooking experience. Participants are supported in a joyful and collaborative style to learn a range of plant-based cookery skills and share a meal at the end of the session – this social aspect of sharing food is as important as the class itself.

We held 47 one-off community classes with 473 attendances.

Class themes

The diversity of our classes continued to grow, ensuring that we meet the cultural needs of many people in Hackney, and beyond. Over the year we had over 45 different topics including: One Pot Cooking, Budget Cooking, Cooking for Wellbeing, Fermentation, Zero Waste, Soups & Salads, Foraging, Wild Food Cookery, Going Vegan, Vegan Christmas, Veganuary Special, Vegan Cheese, Vegan Meats, Vegan Baking, Bread Making, Sourdough Bread, Food Growing, Beans & Pulses, Cooking For Gut Health, Cooking for Hormonal Health and Vegan Comfort Bowls.

Courses: Budget Cookery, Harvest to Jar, Cooking to Support Type 2 Diabetes, Hackney Take Away. International cuisines: Spanish – Tapas, Scottish – Burns Night, West African, Czech, Indian, Ethiopian, Italian, Middle Eastern, Palestinian, Punjabi, Southern Indian, Brazilian, Caribbean, Mexican, English, Irish, Afghan, Trinidadian and Korean.

Over the year:



Community courses

Our community courses are an opportunity for participants to develop their skills on a deeper level and go on journeys of culinary and dietary transformation. The courses are one 2-3 hour session run over a 4-6 week period. Some courses are open to the general public and others delivered in conjunction with partner organisations where everyone attending has been signposted to the course by a specific service provider such as a children's centre, school, mental health support service, cultural group or health support service. Each course is adapted so it meets the unique needs of the attending people e.g. cultural needs, kitchen set up or health conditions.

We ran 33 courses attended by 466 people attending 1417 times.



Diabetes support

In partnership with Hackney Diabetes Centre we continued to deliver our Cooking for Diabetes course. Through this programme, participants gained an understanding of how to manage their diabetes through nourishing and simple plant-based dishes. We ran classes that focused on different cuisines to ensure people's cultural needs were being met.

We had some fantastic results from this programme – one participant saying her insulin requirements had lowered after just 3 weeks of participating in the programme.

“I am writing to express my gratitude for the incredible support and positive impact your diabetes management program has had on my life. The focus on healthy cooking and eating has been a true game-changer, particularly considering my African background where diabetes is unfortunately prevalent due to our carbohydrate-rich diet. The incorporation of cooking sessions tailored to Afro-Caribbean cuisine has been exceptionally beneficial. These sessions have not only enlightened me on using less oil, increasing vegetable consumption, and reducing starch but have also allowed me to continue enjoying our cultural foods in a healthier way. It's been a transformative experience that has struck the right balance between health and cultural authenticity.”

Margaret, Cooking for Type 2 Diabetes course participant

Hormonal health

Made In Hackney teachers and mother-daughter duo, gynaecologist Dr Nitu and nutritionist Rohini Bajekal, ran an online class exploring hormonal health for women with topics including cooking for menopause and perimenopause. This live online class was recorded and offered as a pre-record for the rest of the year.



Working with carers

This year we worked extensively with carers in collaboration with partners East London Cares, Carers First and the City and Hackney Carers Centre. The sessions were a vital vehicle for carers to focus on nurturing and supporting their own wellbeing through positive diet choices and having a space to relax, connect, and dine with other carers. The courses were either Cooking For Life or Cooking On A Budget themed.

NHS and Public Health

We have continued to deepen our partnership with both the NHS and Hackney Public Health teams. In addition to providing cook and eat sessions on a contractual basis for Hackney Council Public Health, we delivered a range of fun outreach activations at community health events. These included coffee mornings at GP surgeries, NHS Community Lifestyle events and Healthier Lifestyle events organised by Community Health Champions. We remain the only provider locally with an exclusively plant-based food policy and are proud of the fact we are now an accepted and welcome service provider in the local community health ecosystem.

We delivered 15 courses, totalling 78 classes, funded by Hackney Public Health which were attended by 267 people who attended 758 times.

Our courses and outreach stalls are often about planting seeds of change within people.

CASE STUDY *Murude*

Carers Community Cookery
Course participant

“The two hour cookery classes saved my sanity and were something to look forward to.

I've been vegetarian for 15 years and am trying to be more vegan. I was going through a bit of a difficult time with my mum who has Alzheimer's. I wasn't getting any time to myself. The two hour cookery classes saved my sanity and were something to look forward to.

Sharon [the cookery teacher] was absolutely amazing. She was very articulate and passionate. The classes helped me to clean up my diet – for example now I make my own pasta sauce instead of getting it in a jar. Sharon told us things to look out for [avoid] on the back of the jars. Now I always read the ingredients.

I loved how we came together each week, it was like a little family. Sharon made everyone feel at ease and included. I made some new friends who I now meet up with for lunch or coffee. I felt safe in this group. I find a lot of things difficult to talk about and I wear a hearing aid. This course was the first time I said it out loud in a group [that I wear a hearing aid]. I found it really liberating. I don't think anyone realised how hard it was to do.

Since doing the course my arthritis has improved in my hands and neck. I learnt coffee was bad for arthritis [from Sharon] and now I have less pain as I rarely drink it. I also have angina and used to get a lot of angina episodes but now have less of them. I use a lot less salt now. I was diagnosed this year with osteopenia and salt is bad for it. I didn't realise how bad ultra processed food was for you. When you take it out of your diet you really notice the difference. I feel less lethargic. More energised. You know exactly what you're putting into your body. I cook mostly everything from scratch. If I ever feel I'm going to fall off the wagon, then I get Sharon's recipes out. The course has also benefited my mum; as her carer I do all her cooking and her diet has greatly improved thanks to these classes.

“The course has also benefited my mum; as her carer I do all her cooking and her diet has greatly improved.

“Eating less meat and dairy, and more fruits and vegetables has helped me to fit back into my old clothes. I’ve enjoyed exploring the different combinations of vegetable-based meals you can make. Eating healthier has made me feel better about myself.

Dani

Working with schools

This year we worked with two schools delivering students-only classes at Oakland Secondary, and family sessions afterschool at De Beauvoir Primary School. These sessions are

not only a fantastic opportunity to inspire the next generation about crucial plant-based cookery skills, but to upskill and boost the knowledge of teachers and support staff who can share this information within the school setting on an ongoing basis.

“The courses have been inspiring and I’ve put more effort into cooking plant-based dishes for me and my child and making it more presentable. My child’s uptake in a variety of foods has increased which has reassured me that they can, and will eat healthier foods.

Vera, Family Cooking class participant



young people aged 11-18 years. We were delighted to support this start-up project with funding acquisition, admin, a venue and impact and evaluation monitoring.

We continued our relationship with the Chatsworth Road Youth Club where we ran cookery sessions for young people.

“Peng Patties is about nurturing all young people so that they can achieve their excellence regardless of where they are from and what messages society might be telling them about what they can achieve.

Zahira, Peng Patties co-founder

CASE STUDY Leonie

“Since attending MIH classes I have whittled down my weight [and] my glucose levels have dropped.

Since attending MIH classes I have whittled down my weight from 91.2kg to averaging 73kg. My glucose levels have dropped and my arthritis has gotten a bit better as the body is not carrying so much weight. I have thoroughly enjoyed all the classes I’ve attended and have had

the pleasure of meeting many different people from all walks of life so as to enrich my own life and my understanding of different cultures.

The recipes and foods have always been well thought out with more than enough to eat in class with some left over to bring home. The fact the classes are free is a real boon, especially for people who are on low budgets but who wish to cook well and healthily. The themed classes around illnesses are of special interest as they encourage you to eat foods that will lower GIs and reduce weight which will in turn help us be healthier in the long run. Thank you MIH!

Czech School Without Borders

We continued our relationship with the Czech School Without Borders project. A weekend based school for young people of Czech heritage, the sessions were an opportunity to offer authentic and traditional Czech dishes but with an entirely plant-based menu.

Youth sessions – Peng Patties

We were delighted to continue to support the Peng Patties project with 22 sessions delivered this year. Conceived and delivered by father and daughter duo Ekowa and Zahira Paul, these sessions combine practical cookery with enterprise skills for





Online classes

During the COVID-19 pandemic we ran all our cookery classes online. Once the lockdowns ended demand for online greatly reduced yet for some beneficiaries remained a preferred format due to access needs, physical and mental health conditions and the practical benefit of cooking in your own kitchen. This year we ran 9 classes online.

Telephone support sessions

Two years ago we recognised that for many people attending a cooking class wasn't possible, but they still urgently needed support with diet and lifestyle change. In response to this we set up a one-to-one telephone coaching service where people could receive bespoke support from one of our

teachers who is a former NHS dietician. This year we supported 17 people who completed 42 one hour sessions with our food and cookery coach.

“ Hannah was able to provide nutritional information that was specific to my diet and needs. She is very helpful and explained everything very clearly. She was AMAZING. I hope to have more sessions with her in the future, either one-to-one or in a group.

Rama, telephone coaching participant

Participants motivations for doing the telephone coaching included being Type 2 diabetic/pre-diabetic or having children who were, having multiple allergies, having anaemia, sugar addiction, constipation, autism, acid reflux, a desire to lose weight and mobility issues which made participating in a class not practical.

“ I've noticed a difference in my health and wellbeing. My intolerance was quite serious. Now I feel much more confident and back to my normal self. My awareness [of what I can/can't eat] is more profound...I feel very grateful and very lucky to have got that information and have that input from Hannah. I think it's an incredible experience.

Didi, telephone coaching participant

Emma joined the telephone sessions as she had accessibility challenges which limited her ability to shop and prepare fresh food. She described herself as being addicted to sugar and recognised she didn't eat a varied and balanced diet. Of the programme Emma said:

Hannah understood the difficulties of my situation when it came to not being able to cook or source ingredients. She had many alternatives to help with my addiction to sugar. She both gave recipes and explained what was going on in my gut microbiome that made me feel low in energy and why I had sugar cravings. She adapted to all my issues, like when I couldn't chew due to a dental procedure. Her knowledge is vast and she is patient and kind.

Community feasts

We held 8 community feasts to share joy, build bridges and showcase different multicultural plant-based cuisines. These feasts often utilise donated food surplus – saving food that would otherwise be wasted. This year we held beautiful alfresco feasts on the common surrounding Liberty Hall in collaboration with Clapton Commons and the incredible Amity Project who specialise in poems, singing, dance and games to enrich the lives of elders. We also held feasts at Limetree Court care home and in collaboration with Hackney Quest.

Windrush Day

This is now the fifth year we have had the honour to participate in the annual Hackney Council organised Windrush celebration event. This year we prepared a delicious Caribbean plant-based dessert with take home recipe sheets. We also held our own Windrush celebration community feast on the common.

Employability and career training

This year we held our first Careers In Hospitality training sessions led by chef Sareta Puri in partnership with training providers Saira Hospitality and Springboard. These were attended by 15 people with an interest in working in the hospitality industry as a career.

Outreach events

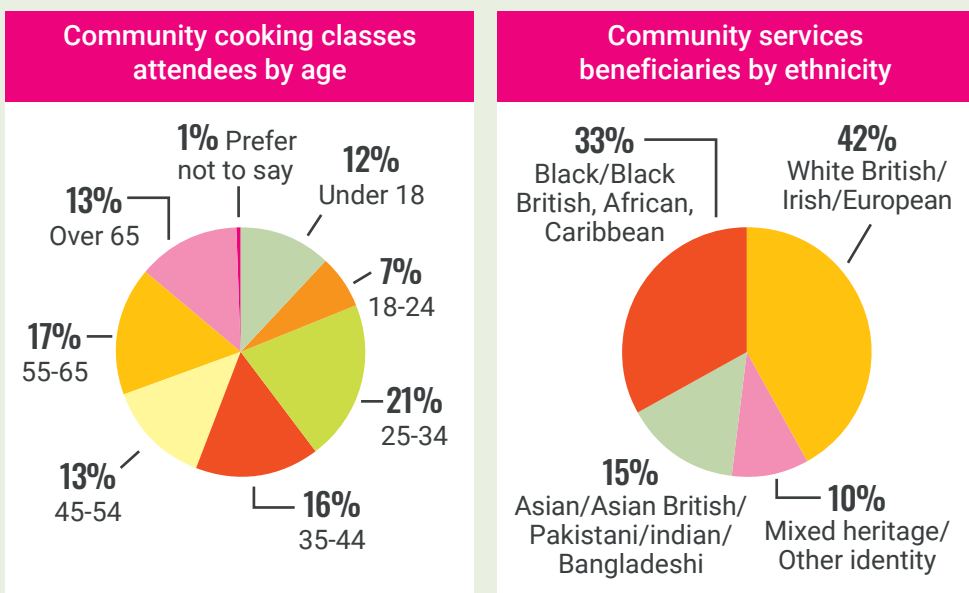
This year we attended 27 outreach events attended by 2804 people. These events are an opportunity for us to share our knowledge about the benefits of plant-centred eating via a fun food activity, provide inspiring recipes and food tasters, distribute our 100% Plant-Based Eat Well Plates and spread the message about our work and impact. Some events are to attract new beneficiaries to our services and others to attract new customers and supporters for our masterclasses and employer programmes.

Out in the community we attended the Hackney Caribbean Elders Association – Commit To Health event, Gypsy Roma Traveller community health event, Leaside Community Fun Day, Anne Taylor Children's Centre Family Fun Day, The Hidden River Festival, Hackney Sustainability Day, Rise Community Action Health and Wellbeing Event, Windrush 75 Celebration Event, Lordship Estate Community Fun Day and the Inspire! Health and Wellbeing event.

To share the message about our work, its impact and to attract new supporters, we attended Plant-Based Social at Bohemia Place, CopV11 Climate Healers Online Festival, Amazon Pop-Up Kitchen For Good, Mind Body & Soul Festival, Hackney Co-Op Store, Overheated festival and the Climate Friendly Pop-Up Kitchen. Our founder Sarah Bentley also hosted a panel discussion about plant-based food education in the community at plant-based health professionals debut VegMed conference alongside our teacher Sharon Gardner who was a panellist.

Who are we reaching?

Our beneficiaries are a diverse mix of ages and ethnicities but not gender. 82% of people who completed our annual survey identified as female. Having noted this we will do more to outreach to men and other gender identities.



Our community partners

Project Indigo (LGBTQIA + youth support group), Amity Project, Czech School Without Borders, East London Cares, Peng Patties, Chatsworth Road Youth Club, You Make It, Peabody Trust, Ihsan Women, Anne Taylor Children's Centre, Springfield Centre for Young People, Alexandra Rose, Lighthouse & Gardens, Bohemia Place, Hackney Caribbean Elderly Association, Hackney Council, Yorkshire Grove Estate, Hackney Circle, Esdale Street GP Surgery, National Parents and Youth Open Forum, Hackney CVS, City and Hackney Carers Centre.



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New resources

This year we updated our Eat Well Plate to include more culturally diverse ingredients. We discussed the benefits and practicality of having multiple plates to represent different cultural cuisines at length but decided this wasn't a practical approach. Instead we added a myriad of culturally diverse ingredients to one plate. This was done in collaboration with former NHS dietician Hannah Walker and Co-founder of the Diverse Nutrition Association Melissa Saint Hill.

We also updated our Food Policy document which is used by our teachers and facilitators, renaming it Our Food Culture. We updated the content based on evolving health recommendations, our evolving collaborative approach and our journey to being an anti-racist organisation.

Enterprise

We offer a range of paid for services that, like our community work, build skills and inspiration for people to grow, cook and eat more plants – but also to bring income into the organisation.

Pudding club

To support our community meal service we offer a corporate volunteer experience called Pudding Club. Half vegan baking lesson, half batch cooking volunteering, teams get together to make 100 plus portions of a delicious plant-based dessert which goes out to our community meal service recipients as a bit of plant-based comfort food.

We held 22 Pudding Club sessions this year attended by Adobe, Daiwa Capital Markets, Sodexo, Salesforce, Jeroboams, Debt and Apple – helping us to make and serve 2200 puddings.



Celebrity webinars and classes

We were delighted to host classes with celebrity chef supporters Sami Tamimi, vegan cheese queen Miyoko Schinner, fermentation legend Sandor Katz and zero waste vegan curry entrepreneurs DabbaDrop.

Miyoko joined us online from California to deliver The Big 3 Vegan Cheese class and Sandor Katz delivered Fermentation Journeys. Both sessions were attended by over 100 people from around the world – many of whom were introduced to Made In Hackney and our work for the first time.

We were thrilled and grateful to Sami Tamimi for delivering an in-person session 'The Ultimate Palestinian Falafel Experience' at Leiths Cookery School. This magical session was attended by 32 dedicated Sami fans and was a deeply inspiring day of cooking and sharing.

Finally, local zero-waste legends DabbaDrop delivered a stunning Cook Punjab class online for fans old and new of the vegan zero-waste take-home curry club.

Masterclasses

We ran 36 masterclasses this year, 3 of which were online and 33 of which were held in-person at our Liberty Hall HQ. These 4-6 hour classes were attended 777 times by 410 different people. As well as cooking they include our Wild Food Walk held in Tower Hamlets Cemetery Park.

“Made in Hackney’s Vegan Ethiopian Masterclass is a joyful exploration of Ethiopian cuisine and culture. In an action packed afternoon, our inspiring teachers Bersy and Nishma gently coached us in the preparation of five (yes five!) different dishes. All were made with readily available ingredients, but each one tasted unique – and delicious. It was wonderful to bond with new people while chopping, stirring and drinking Ethiopian tea, all the while knowing that the community would be benefiting from our efforts. I really couldn’t recommend the experience more highly!”

Rachel Hatton Vegan Ethiopian Masterclass attendee

Team-building and employee wellbeing

We ran 49 team-building and employee wellbeing events attended by 581 people. These events are a fantastic opportunity to influence businesses and their teams to adopt a more plant-centred approach to food in the workplace.

Our clients included: Euroclear, Here Design, People Opportunities, The Intrepid Collective, Winnow Solutions, B Engaged, Impact Invest, Mr Organic, Eating Better, Commerz Bank, Pangaia, Ernst & Young, Ralph LDN, Redemption Roasters, ATCC, Isla, Salesforce, Amplify, Greene King, Ralph Luren Creative, Vegan Friendly UK, Vegan Runners, John Howard Centre, Westfield Good Festival and Zaytoun who did our wild food walk.



The Community Meal Service

Our community meal service continued for another year. Started as an emergency response to the COVID-19 pandemic in 2020, we continued the service because of rising levels of hunger in the borough due to the cost of living crisis. In 2022 26% of households in Hackney were food insecure – 8% more than the national average.

The service supports 200 people with 6 nutritious, culturally diverse pre-cooked plant-based meals delivered direct to their homes by cycle courier. Cooking and delivery days are Tuesdays and Thursdays. This year we cooked 52,067 free meals and supported 300 people.

“I really want to say a big thank you to MIH and the Meal Service volunteers. Their smiling faces at my door every week have been a real lifeline.”

Anne-Marie

Despite the great need for the service it was becoming increasingly difficult to fund – both from the general public and from grant giving foundations. The scale of the operation, rising monthly costs and challenging winter venue circumstances, meant we had to make the difficult decision to scale back and reimagine the service in a different, lower cost, less resource intensive but just as impactful programme.



In September 2023 we cooked and delivered our last batch of 600 meals at the Queen Of Hoxton nightclub, an emotional moment for all involved. To date we had provided 248,000 emergency meals, an incredible achievement given the service was originally started as a 3 month intervention.

We restarted the revised programme on 9 October from our Liberty Hall HQ combining a community batch cooking class with the opportunity for participants to take meals home for the week, with ~120 portions delivered to ~38 housebound residents (3 meals per person) with a direct to door cycle courier delivery service. Any remaining portions were delivered to local hostels or food banks.

“I have stage 4 cancer and I am very grateful for the meals provided by Made in Hackney. They’ve really supported me at my lowest points.

Julie

We envisage this to be a period of learning for the programme – both the team, community members, volunteers and beneficiaries needing to come together to fine tune this new iteration of the service. Watch this space in next year’s report.

Andi’s here

Hackney local, TV chef and author the legendary Andi Oliver became our ambassador this year and visited the community meal service for a guest shift. She mucked in for the whole session making a delicious eddoes and plantain dhal and even came out on the delivery shift to meet and chat with community members who received the food. Thank you Andi!



Plant Prospects

Launched in 2021, our Plant Prospects Programme (formally Plant Futures) offers support to organisations, businesses and civil society to evolve their offer to a more plant-centred eating approach.

We provide recipe and menu development, plant-based cooking expertise, online and in-person chef training, ingredient sourcing expertise, discussion workshops, team and front of house training and community event hosting.

“Mind – and tastebuds – blown! It was a game-changing experience!

Kemi, Paxton Green Time Bank

Our Plant Based Toolkit is a practical manual for creating delicious, nutritious, budget conscious plant-based food. This kit has been distributed nationally to thousands of businesses, organisations and collectives in ‘food power’ positions.

“A fantastic course with knowledgeable leaders. Really refreshing and reflective.

Helen, Healthy Living Platform

This year we held 16 events, attended by 171 people. These attendees are ‘food power players’ and influence what thousands of people eat every year so have an estimated collective reach of 90,000 plus people.

This year we provided post-programme support in the form of resources and one to one coaching and deepened relationships with our year one cohort and finished delivering our national touring programme in Southwark, Exeter, Lancaster and Eastbourne. These workshops were attended by 66 people with a collective reach of 82,000 people.

“The toolkit provided is extremely thorough and valuable. It holds key information in a really accessible way. Thank you!

Katrina, The Bridge (Southwark, London)

We developed Public Sector partnerships with London Borough of Barking and Dagenham, King’s College London and public sector campaign groups – Plant Based Universities and Plant Based Health Professionals and fostered cross sector connections. Across these partners we delivered a mixture of training workshops, chef cooking skills and consultancy to accelerate their evolution to offering more plant-centred menus.

“Informative and fun. No sense of being preached to. Really excellent. Thank you!

Alex, Pecan (Southwark, London)

Corporate partnerships and training workshops were delivered to 40 GLA employees and 10 chefs from the Harvey Nichols Group.



Greens and Others community kitchen in Manchester.

Global Plant Kitchens

This exciting new programme has been a long time coming. For many years we dreamt of having a formalised international training and mentoring scheme to accelerate a movement of plant-based community kitchens, and in May this year it finally went live!

Global Plant Kitchens was launched and is managed by Jacqueline Castelijns, our first international employee who joined us in February 2022 and is based in The Netherlands. It's an online training course and toolkit that shares the learning of MIH's 11 year journey and provides mentoring to individuals and collectives in the process of setting up or growing a plant-based community cookery school.

From conversations with programme members and our 6 month evaluation, we confirmed that Global Plant Kitchens inspires and supports people all over the world to start their own vegan food initiative. People from over 20 countries have registered to get free access to the course and toolkit. In the evaluation we spoke with 15 people from 7 countries, who are in different stages of preparing and starting plant-based food initiatives.

During these conversations we identified four stages which the GPK programme can provide support with – **Exploring, Start-up, Adapting & Sustaining.**

Exploring stage

People are excited to set up a vegan cookery school like Made In Hackney, they see opportunities for their community, develop ideas and are looking for team members and piloting cookery sessions.

“When I was living in London years ago I joined MIH classes and workshops. The classes really made a big difference in my life, supporting not only my physical health but my mental health and the feeling of community. MIH was the inspiration to become a Natural Chef in London and to run cooking classes for kids. My food journey led me to quit my job as a consultant and I currently run a Culinary Mindfulness Coaching practice. In the future I see myself setting up a community cookery school like Made In Hackney, which is why I joined the GPK.”

Claudia Martinez, Cambodia member

Most people we have spoken to in our evaluation are in this stage. Their biggest challenges are to find someone to partner with and to take the step to setting up an organisation. We've been able to connect people in the same area or who can be 'remote' sparring partners for each other. People say that the support of the GPK programme gives them the confidence to take steps.

GLOBAL PLANT KITCHENS IN NUMBERS

- 60** one-to-one mentoring sessions
- 5** UK mentees in Manchester, Exeter and Cambridge
- 2** international mentees in Macau and Lima in Peru
- 6** newsletters
- 6** webinars
- 102** webinar attendees
- 96** registrations
- 20** participants from 20 countries



Ollas Comunes Veganas, Peru



Cambridge Sustainable Food

Start-up stage

People are registering their initiative, applying for funding / organising a crowdfunding campaign, looking for a venue and planning their programme.

“Mentoring has helped us stick to an every other week commitment. We gather at 6am Peru time before everyone goes off to work. The modules are like the glue in our process and the documents in the toolkit have been very helpful. I’ve translated them to Spanish and put them into context. It is great that we can watch the recorded online events with Spanish subtitles.

Mentee, Peru

We aim to build a movement of sustainable cookery schools that are run by a team and are well-funded. To support people to take this step to set up a formal organisation, we offer

mentorship from the start-up stage on. In the first 6 months of the GPK programme both mentees in Peru and in Manchester prepared to register their organisation and apply for funding.

“The programme is extremely helpful. It supported me to register my CIC and now I am scheduling the first plant-based community classes. It is amazing. In the modules and toolkit Made In Hackney shared everything, it makes setting up my own easier.

Mentee, Manchester

Adapting stage

Organisations have existed for a while but are now adapting to also be a plant-based cookery school.

We are mentoring a non-vegan sustainable food project in Cambridge to set up a vegan cookery school.

They have secured funding, contracted a vegan teacher, are building a kitchen and have run a crowdfunding campaign. They find that the mentoring sessions and the examples save a lot of time setting things up.

“It is very helpful to have sample documents, we used the templates in the toolkit and these were definitely helpful to get started.

Mentee, Cambridge

We have started mentoring a successful Vegan Restaurant in Folkestone to build their community cookery programme, they expect to be running soon with the support of Global Plant Kitchens.

“The GPK programme ticks all the areas we hope and strive to make an impact in. We also have a huge interest in future partnerships/cookery classes.

Mentee, Folkestone



Ollas Comunes Veganas, Peru



Vedge project in Macau.

Sustainable stage

Initiatives are running successful programmes, are funded, have a venue and are well connected in their community.

Our mentee in Exeter has successfully applied for bigger funding and is running a successful crowdfunding campaign to open their own venue:

“The mentoring programme was just what I needed to grow my initiative. Made In Hackney linked me with a plant-based nutritionist and teacher who lives nearby who has delivered popular classes for us.

Mentee, Exeter

This year the Global Plant Kitchens and Plant Prospects Teams started working together to share their ideas, contacts and working processes. We are very excited about how both these programmes can grow together in 2023-2024 and beyond.

CASE STUDY *Lynn*

Class participant, community meal service beneficiary, and now volunteer

I'm not normally a volunteering kind of person, having worked in charities for such a long time. But I felt I owed MIH a lot as I had benefited firstly from the community classes and then the brilliant support during the first lockdown. It [the free meal service] was quite a lifeline. I thought I should "give back" although I hate that phrase!

I like the way the charity is organised, it's smart, innovative and forward thinking. I enjoy being in that well organised environment and I felt that with the volunteering as well. Sukhin is very good at making things run smoothly and making sure we're thanked. Everyone is kind and supportive and always a lot of fun. My favourite part of volunteering is the social aspect, meeting people, being busy. I like to be up and doing something, a combination of feeling useful whilst meeting lots of nice people. I do like the approach of MIH, encouraging people to try more vegetables, pulses, beans etc. It does sink in and I think over the years I have greatly reduced the amount of meat I eat.

What I value about volunteering is that I feel needed and wanted and I can do something useful. And that there are regular offers (at the moment I'm doing about one cookery class a week). Regular fixtures/routine are what you miss when you're not working. In some weeks it may be the most sociable thing I do. I've been quite interested in new ingredients in the classes. It boosts you to learn new things. I think it's important for older people – there's so much to learn and so little time! Once you're retired you have to find purpose in life, but I don't have children, grandchildren or relatives so I'm very much dependent on social activities and friends and neighbours. I really appreciate MIH as a local community resource and facility.



Lynn (right) with fellow volunteer

“Everyone is kind and supportive and always a lot of fun.”

“Volunteering is good for my mental health.”

Kenneth Law, volunteer



Volunteering

This year our volunteer manager Sukhin Tye worked with a staggering 329 volunteers who completed 6,346 volunteer hours over 1,515 volunteer opportunities. Wow.

Volunteer roles included: online class host, in-person class host, meal service kitchen assistant, meal service logistical support, Liberty Hall project assistant, meal delivery cycle buddies and meal delivery cargo bike riders.

Volunteers report positive outcomes in all MIH's key impact pillars of health, environment and community. Many improved their plant-based cookery skills and decreased their

consumption of meat, developed an enhanced sense of wellbeing and purpose, a greater connection to their local community, improved mental health or the development of employability skills.

“I work in customer services so I feel the work I've done has helped me more than I've expected, e.g. speaking to people from different backgrounds. I've noticed some benefits I've been able to take into my job that I didn't expect.”

Josh Hanson, volunteer

52% of volunteers increased their consumption of fruit and vegetables because of their involvement with

Made In Hackney. 70% said their mental wellbeing had improved, 43% said their physical wellbeing had improved and 43% said they decreased their consumption of meat. This is lower than the participant rate as many people who volunteer at MIH are already vegan, vegetarian or flexitarian and this is a key attractor to volunteering.

We offer self-development and training in the form of Food Hygiene, Working with vulnerable adults, child safeguarding and first aid training.

“I needed to volunteer for my mental wellbeing. It helps and supports my mental health.

Gloria Benayas, volunteer

61% of volunteers gained skills and experience that enhance their future prospects and 26% have used their volunteering experience at MIH to get a job.

Many volunteers expressed appreciation for the social events we hold – so this year these became a more regular fixture with gatherings in community gardens, restaurants and cultural centres.

“I felt like I was involved in the life of the neighbourhood and made me feel useful, and made me feel useful in the community.

Agata Giardina, volunteer

Because of their involvement with MIH 87% of volunteers agreed they felt more connected to their community and 96% agreed they met people they wouldn't normally meet.

Some volunteers fed back that they were required to do too much in the cookery school. We looked at this and implemented steps to try and increase the number of volunteers in sessions.

Volunteer outreach

This year our volunteer manager and team attended three volunteer and careers fairs to promote our volunteer opportunities and share MIH's impact and work. These included the Voyage Careers Fair, Volunteer Outreach Fair at Uni of Westminster and the Elaot Jobs and Careers Fair.

Corporate volunteers

We appreciate the efforts from our corporate supporters and volunteers. This year they included teams from Atis, Instructure, MAPP Property Management, Motability Operations, Provenance, Sage, Satigo, Salesforce, Social Value Portal, Sodexo, The Good Side, Too Good To Go, Ustwo, Higgings Partnership, S&P Global.

Awards

We were delighted to be nominated for the The Adiaha Antigha Community Achievement Award for the individual or community that has supported people during the cost of living crisis and/or has campaigned against poverty.



Immortalised!

In June 2022 Made In Hackney was immortalised by street artist Jimmy C on the garden walls at the Hackney branch of Planet Organic (pictured). The mural features founder Sarah Bentley alongside Community Meal Service head chef Shaki Mbisa, Peng Patties Co-Founder Ekowa Paul and MIH cookery teacher and special projects manager Sareta Puri.

Alliances

We continued our membership of The Eating Better Alliance, this year collaborating and supporting them with their Anything Is Pulse-Able Campaign. We hosted the team for a pulses and lentils themed Trinidadian

cookery class and provided recipes and expertise for content.

Our funders

Karuna Foundation, Hackney Public Health, Garfield Weston Foundation, Esmee Fairburn Foundation, National Lottery Community Fund, The David & Ruth Lewis Family Charitable Trust, City Bridge Foundation, Sodexo Stop Hunger Foundation, Animal Charity Evaluators, Bupa Foundation, Forrester Family Trusts, Investec, Worshipful Society of Insurers, VegFund, Veg Trust, Support + Feed, The Merchant Taylors' Foundation, L&Q Foundation, The Lennox Hannay Charitable Trust, City & Hackney Together, Action Funder, M&S, Matrix, Tesco, The Big Give Trust, The Holroyd Foundation.

OUR TEAM

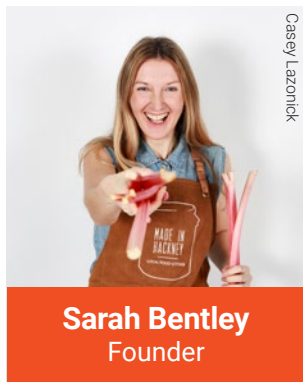
Leadership team

This year we formed an interim leadership team as a way of collaboratively steering the organisation on issues of strategy, HR, finance and other leadership centred issues. Formed during the period our founder had to have unexpected time off due to health and caring challenges, it has proven an opportune moment to trial a way of collaboratively

leading the organisation given Sarah will leave the organisation this year. Members of the leadership team remain on the same pay-scale as other lead staff members but are paid for extra hours. We will evaluate this trial method of leadership.

Leadership team members

Sarah Bentley, Fran Humber, Rashmi Joshi, Jacqueline Casteljins



Sarah Bentley
Founder



Fran Humber
Development Manager



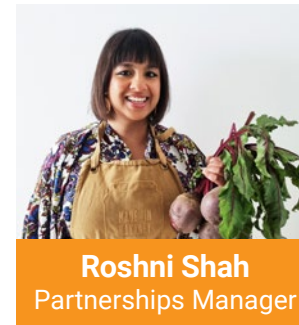
Rashmi Joshi
Operations Manager



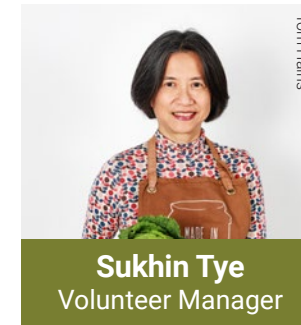
Jacqueline Casteljins
Project Manager:
Global Plant Kitchens



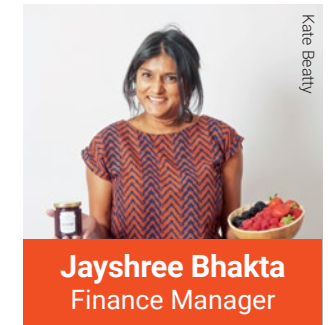
Veryan Wilkie-Jones
Programmes Manager



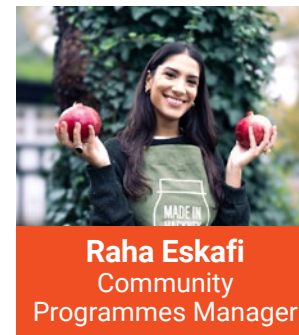
Roshni Shah
Partnerships Manager



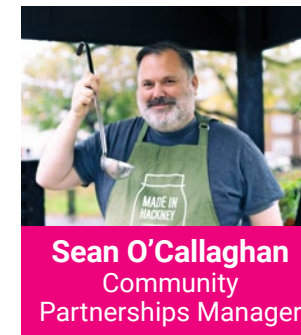
Sukhin Tye
Volunteer Manager



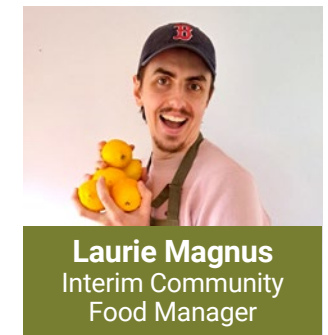
Jayshree Bhakta
Finance Manager



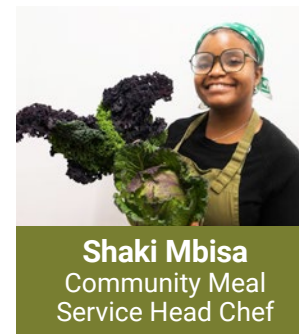
Raha Eskafi
Community
Programmes Manager



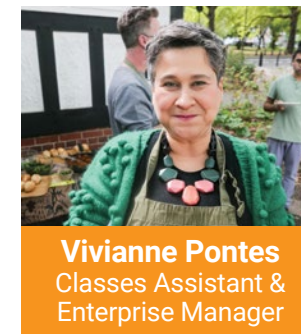
Sean O'Callaghan
Community
Partnerships Manager



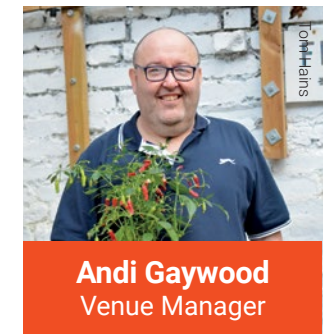
Laurie Magnus
Interim Community
Food Manager



Shaki Mbisa
Community Meal
Service Head Chef



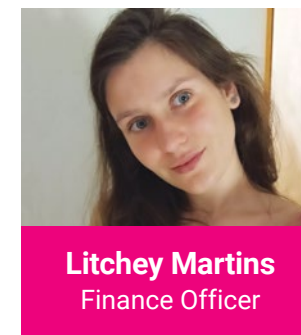
Vivianne Pontes
Classes Assistant &
Enterprise Manager



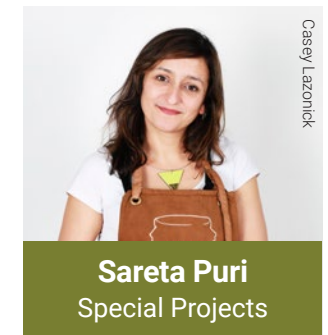
Andi Gaywood
Venue Manager



Sonali Tailor
Cookery School
Coordinator



Litchey Martins
Finance Officer



Sareta Puri
Special Projects



Our Community Meal Service chefs

Ekowa Paul • Flo Francis
Matt Butler • Marcus Byfield
Jordan Bourzig

Our Cookery School teachers

Amandeep Verding • Ekowa Paul
Asa Simonsson • Fiona McAllister
Flo Francis • Hannah Walker
Linda North • Mark Breen
Nena Ubani • Nishma Shah
Sara Shah • Sareta Puri
Sharon Gardner • Tessa Christian
Zoe Marks • Ken Greenway

Our Trustees

Chair: Clare Preedy

Treasurer: Irina Nedashkovskaya

Board members:

Sarah Biggs • Jenny Chu
Carla Garnelas • Pranay Manocha
Ned Mendez • Ash Pollock
Melissa Saint Hill • Bianca Stewart
Tara Sukumar

Our Ambassadors



DR RUPY AUJA



DR NITU BAJEKAL



SAMI TAMIMI



ANDI OLIVER

OUR FINANCES

Income & Expenditure	2022-2023 £	2021-2022 £
Grants & Contacts	436,326	341,674
Enterprise	74,597	72,735
Fundraising donations	204,201	252,229
Other	28,840	29,817
Total Income	743,964	696,455
Total Expenditure	(758,369)	(656,325)
Net Income (Expenditure)	(14,405)	40,130
Total Funds Bought Forward	556,010	515,880
Total Funds Carried Forward	541,605	556,010
Assets & Liabilities		
Fixed Assets	38,962	56,640
Current Assets	525,357	539,347
Current liabilities	-22,714	-39,977
Total Net Assets	541,605	556,010

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 2023

Made In Hackney

Content

	Page Number:
Charitable Information	2
Trustees Report	3-8
Independent Examiner Report	9
Statement of Financial Activities	10
Balance Sheet	11
Statement of Cash Flows	12
Notes to Financial Statement	13-22

Made In Hackney**Charity Information for the year ended 31 October 2023**

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	Jenny Chu Carla Garnelas Pranay Manocha Ned Mendez Irina Nedashkovskaya Basile (Treasurer) Ashley Pollock Clare Preedy (Chair) Melissa Saint Hill Sarah Simpson (Board Secretary) Bianca Stewart Tara Sukumar
Founder and Project Director	Sarah Bentley
Independent Examiner	Olayinka Tomori Longmeade Consult Ltd The Old Rectory, Springhead Road Northfleet, Kent, DA11 8HN
Bank	Triodos Bank Deanery Road Bristol, BS1 5AS CAF Bank 25 Kings Hill Avenue West Malling Kent ME19 4JQ
Website Address	www.madeinhackney.org

The trustees present their report with the financial statements of the charity for the period ended 31 October 2023. 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 2022 to 31st October 2023.

Objectives and Activities

At Made In Hackney we believe everyone should have access to nourishing, health-supporting food through an equitable, plant-centred food system that supports people, planet and animals to thrive.

Our mission is to reduce health inequalities, increase access to nutritious, climate friendly food and bring communities together using the power of plants.

To make this possible we deliver the following key programmes:

- **Community Cookery School** – online and in-person cooking classes
- **Community Meal Service** – direct to household meal delivery service
- **Plant Prospects** (*formally Plant Futures*) – training and consultancy
- **Global Plant Kitchens** – an international mentoring scheme and online training course

Through which, Made in Hackney is:

1. **Inspiring & educating.** In our community cookery school we inspire people to grow, cook and eat more plants. Our online and in-person classes showcase nutritious, culturally diverse, planet-friendly food.
2. **Supporting & caring.** We provide sessions for people to batch cook meals for themselves and the wider community. Working with marginalised communities to ensure no one is left behind in the transition to a healthy, climate friendly food system.
3. **Training & facilitating change.** Our Plant Prospects programme offers consultancy and training to civil society, businesses and healthcare providers to influence and inspire changes to menus, food policy and culture to make them more plant-based.
4. **Movement building.** Our Global Plant Kitchens programme offers training and mentorship to collectives to build an international movement of plant-based community kitchens.
5. Furthermore, we always strive to deliver everything we do with joy, respect and collaboration.

You can read more about our impact over the last year in the Made in Hackney Annual Impact Report 1 November 2022 - 31 October 2023.

Fundraising Events

Notably during the year, MIH held two successful crowdfunders for the community meal service and cookery school which raised over £77,000 to October 2023, and took part in the Big Give Christmas challenge for the first time, raising a further £25,170. We also held 20 corporate volunteer donation events (Pudding Clubs) to cook desserts and raise money for Made In Hackney. In addition, MIH hosted its second fundraising Veg Dash race, raising £5,000 to further support the community meal service. Funding of £4,221 was also raised by Club Mexican restaurant during a winter £1/table campaign.

Volunteers

The invaluable support and contribution of volunteers was further demonstrated this year. They are giving up their time to help with community meal preparation and delivery, assisting with classes at our cookery school and online, and providing outreach in the community. In addition, our volunteers support essential administration and fundraising activities. At the same time volunteers have benefitted from learning new skills, making a difference in their community, and also improving their mental health through volunteering.

This year we:

- Hosted 6,346 volunteer hours
- Created 1,515 meaningful volunteer opportunities for 329 different volunteers
- Delivered 17 volunteer inductions for 103 new volunteers
- Inspired 52% of volunteers to increase their consumption of fruit and vegetables through their involvement with MIH

Compared to the previous year, there was a decrease in volunteering hours (from 8,794 in 2022 to 6,346 in 2023) due mainly to the meal service operations relocating and merging with the cookery school in September/October 2023, resulting in a significant drop in the number of meals cooked, the number of kitchen volunteers required for the meal service, and less need for volunteers for meal deliveries.

While the number of meaningful volunteer opportunities decreased from 1,874 (in 2022) to 1,515 (in 2023), the number of volunteers slightly increased, due to more small companies providing staff to volunteer as part of their Corporate Social Responsibility employee volunteering initiatives.

The Trustees are hugely grateful to all of MIH's volunteers for their time, skills and dedication. More information on how they support our charity can be found on pages 29-30 of the MIH Annual Impact Report 2022-2023.

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 2023.

MIH received £743,964 in income during the year (2021/22: £696,455), with £624,320 from grants and donations (2021/22: £578,723); £74,597 of trading income from online and in person classes (2021/22: £72,735); £31,955 of income from contracts (2020/21: £30,977); and £13,092 from other income (2021/22: £14,020).

Income has increased vs. the previous year by £47,509. Income from grants in the financial year ending 31st October 2022 was £93,674 higher than the previous year, while income from donations was £48,027 lower than the previous year. The income from trading activities stayed similar, increasing by £1,862, as MIH maintained the same level of activities.

During this period the charity had four key programmes – running a Community Cookery School and Community Meal Service, the Global Plant Kitchens project, launched in May 2023 and Plant Prospects (previously referred to as Plant Futures).

This financial year MIH was focused on the following initiatives within these programmes:

- Launch of the Global Plant Kitchens' online training platform and toolkit to support others to set up or grow a plant-based community cookery school
- Restructuring the Community Meal service, a project born during the Covid Pandemic, lasting for 3 years, and adapting our approach to one based on batch cooking classes.
- Collaborating with Public Health in providing cookery classes
- Developing cookery classes themed around health conditions such as asthma, type 2 diabetes, weight management, various types of cancers and others.

Total expenditure amounted to £758,369 (2021/22: £656,325), resulting in net expenditure of £14,405 (2021/22: net income of £40,130) for the period. Of this, £46,109 is restricted and neutralised by a surplus of £31,704 in unrestricted funds (2021/22: £333 restricted and £39,797 unrestricted).

Total Funds Carried Forward at 31st October 2023 were £541,605, with £243,489 restricted and £298,116 unrestricted reserves (2021/22: £289,598 restricted and £266,412 unrestricted).

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 continued rising inflation, cost of life crisis and U.K. general economic downturn 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 after deducting tangible assets) held by MIH should be equivalent to six months' core operating costs (which include Salaries & Wages, Premises Costs, Administrative & General / Office Costs as well as 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 £272,000. 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 the end of FY23 we were meeting our reserves policy (£259,153 - unrestricted funds less fixed assets) with a small deficit. The trustees review the reserves policy annually, as well as the figures required to meet that policy. The 2023 Reserve policy has not changed from the previous financial year.

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.

The trustees are confident of the ability of the charity to continue as a going concern in the foreseeable 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 (11 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, Clare Preedy. The board also includes a named Treasurer (Irina Nedashkovskaya Basile) and Secretariat (Sarah Biggs).

Three Trustees resigned from the Board and one new member was appointed:

- Tara Sukumar resigned November 2022
- Carla Garnelas appointed December 2022
- Melissa Saint Hill resigned October 2023
- Ashley Pollock resigned October 2023

As of December 2022, Carla Garnelas was a safeguarding representative. Bianca Stewart became a risk lead and GDPR representative. A “Resource and Remuneration” sub-committee was also formed in May 2023, with Clare Preedy, Ashley Pollock and Irina Nedashkovskaya Basile together with Rashmi Joshi as the MIH staff representative.

Made In Hackney considers each of the trustees to be independent in character and judgement and understands that they have no relationships that are likely to affect, or could appear to affect, their judgements with regard to the charity. Declarations of interest are required from new Trustees upon appointment and every meeting of the Board requires that any new interests are declared. No remuneration is provided except for reasonable travel and subsistence costs. Trustees regularly review the progress of the charity and its funding. Trustees are responsible for setting the strategy for Made In Hackney and securing both the public benefit delivered through its outcomes and impact, as well as the sustainability of the charity.

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. The last full review was in December 2022 when 1 new trustee was recruited. The review process is continuing on a rolling basis.

Risk Management

Made In Hackney’s approach to risk management is proactive and integrated into day-to-day working. Risk management is a key strategic activity for the Board. It is routinely woven into Board meetings, Committee meetings, and operational team meetings. Risks may arise from the environment in which Made In Hackney operates, whilst others may relate to the strengths and weaknesses of the charity at this point in its development. The major risks to the charity have been identified in a comprehensive risk register (governance, operational, financial, environmental) and management of these are monitored and reviewed by the Risk Management Committee as part of the papers for each Committee meeting. Risks are considered in the categories of strategic and operational risks. Risks are assessed by their impact and likelihood and the register also includes a summary of the mitigating actions and the risk owner to ensure responsibility.

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

- Specific focus on fundraising. As the organisation is growing it is crucial that all staff can play their part, so we have upskilled more members of the team to feel comfortable submitting grant applications.
- Changing location to reduce costs and bring all programmes together physically, with the full meal service and cookery classes now held at our office, Liberty Hall
- Creating stability through change, to ensure staff movements do not impact Made In Hackney’s ability to meet its aims and objectives, the Board have been working more closely to support the staff team as needed.
- Made in Hackney refers to the Charity Commission guidance for its risk management policy. Some risks are mitigated by holding insurance, which is comprehensive. Insured risks include public and employers’ liability, professional indemnity and Trustees’ liability.

Safeguarding

The safety of participants, many of whom are at risk of harm, is of paramount importance and the charity’s services and activities are developed to support the welfare and safety of children, young people and adults at risk of harm. Our safeguarding policies and procedures are reviewed annually by the core team and board of trustees and safeguarding issues are reported and monitored in line with these procedures. All

staff, volunteers and trustees are DBS (Disclosure and Barring Service) checked and have regular training in safeguarding. All Board members conducted refresher training in child and adult safeguarding this year. The Operations Manager is the Designated Safeguarding Lead for the organisation, reporting to the board's lead trustee responsible for safeguarding.

Equality, Diversity and Inclusion

At Made In Hackney we celebrate our differences across our community of teachers, staff, board members, volunteers, participants, partners and friends. We strive to ensure that equality, diversity, inclusion, and equity are actively promoted in everything we do.

Creating a safe, supportive, and discrimination-free environment is one of our goals, as well as ensuring that individuals with inadequate access to physical, socioeconomic, and mental health outcomes and low levels of food knowledge have greater access to resources. To maximise our impact, we work collaboratively with the community to identify under-served groups.

By continuously reviewing our practices and policies, we aim to empower and enable people to speak out when they encounter discrimination and act appropriately when addressing discriminatory behaviour. Our goal is to be forward-thinking in all aspects of equality, diversity, inclusion, and equity (EDIE).

Following 31st October 2023 the board of trustees formalised the creation of an EDI working group to further support this important topic, with Jenny Chu now acting as lead trustee working with members of the staff team.

Staff

As of 31st October 2023, Made in Hackney had a total of 12 staff on PAYE (FY22:12), as follows:

- 1 staff member on 5 days a week (FY22: 2)
- 1 staff member on 4.5 days a week (FY22: 1)
- 5 staff members on 4 days a week (FY22: 6)
- 1 staff member on 3 days a week (FY22: 1)
- 1 staff member on 2.5 days a week (FY22: 0)
- 3 staff members on 2 days a week (FY22: 2)

In September 2023, Made in Hackney's founder, Sarah Bentley, stepped down from day to day operations into an ambassadorial role for the charity, through which she continues to promote MIH's work.

Sarah also continues to provide support to some key projects into 2024, to ensure full delivery and a smooth transition of responsibilities to the rest of the team.

Future Plans (WIP)

Looking forward into 2024, MIH will continue to build on the great success of its core programmes in order to extend reach and further deepen our impact across our primary areas of focus: health and wellbeing, environment and community.

However, recognising the significant evolution of the charity over the last 3 years, in response to external factors such as the COVID pandemic, the board of trustees will undertake a full strategic review in 2024 in order to ensure the charity's strategic objectives remain relevant and continue to be met.

Furthermore, the organisation's structure and resources will be reviewed to ensure the continued strength of the core team, with effective support and leadership to achieve our goals.

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 view 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 August 2024 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 2023

I report to the charity trustees on my examination of the accounts of the charity for the year ended 31 October 2023 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

**Longmeade Consult Ltd
Springhead Road
Northfleet
Kent, DA11 8HN**

29th August 2024

Made in Hackney**Statement of Financial Activities****For the Year Ended 31 Oct 2023**

Notes	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2023	Total 2022
	£	£	£	£	£
Income From:					
<i>Donations and legacies</i>					
2 Grants	374,258	30,113	-	404,371	310,697
3 Donations	106,641	97,560	-	204,201	252,229
4 Donated Goods / Services	15,710	38	-	15,748	15,797
<i>Other Charitable Activities</i>					
5 Contracts	31,955	-	-	31,955	30,977
<i>Other Trading Activities</i>					
Cookery Classes	-	74,597	-	74,597	72,735
6 Investments	-	1,852	-	1,852	263
6a Other Income	-	11,240	-	11,240	13,757
Total Income	528,564	215,400	-	743,964	696,455
Expenditure on:					
7 Expenditure on raising donations and legacies	-	57,911	-	57,911	85,839
8 Expenditure on charitable activities	548,519	-	-	548,519	480,268
9 Expenditure on contracts	26,154	-	-	26,154	20,046
10 Expenditure on other trading activities	-	125,785	-	125,785	70,172
Total Expenditure	574,673	183,696	-	758,369	656,325
Net Income (Expenditure)	- 46,109	31,704	- -	14,405	40,130
Reconciliation of Funds					
Total Funds Brought Forward	289,598	266,412	-	556,010	515,880
Total Funds Carried Forward	243,489	298,116	-	541,605	556,010

All activities are continuing.

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

The notes on pages 13 to 22 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 2023 are shown in note 17.

Made in Hackney**Balance Sheet****As at 31 Oct 2023**

	Restricted	Unrestricted	Endowment	Total 2023	Total 2022
s	£	£	£	£	£
Fixed Asset					
Tangible Assets	38,762	200		38,962	56,640
12 Total Assets	38,762	200	0	38,962	56,640
Current Asset					
13 Cash at bank and in hand	192,516	301,925		494,441	501,502
14 Debtors	28,185	2,731		30,916	37,845
Total Current Assets (Net Current Assets)	220,701	304,656	0	525,357	539,347
15 Current Liabilities					
Creditors amounts falling due within one year	15,974	6,740		22,714	39,977
Total Current Liabilities	15,974	6,740	0	22,714	39,977
Net Current Assets	204,727	297,916	0	502,643	499,370
Total Net Assets	243,489	298,116	0	541,605	556,010
Charity Funds:					
Endowment Funds	0	0	0	0	0
Restricted Funds	243,489	0	0	243,489	289,598
Unrestricted Funds	0	298,116	0	298,116	266,412
Total Charity Funds	243,489	298,116	0	541,605	556,010

Approved by the Trustees on 29th August 2024 and signed on their behalf by:*Clare Preedy*

Clare Preedy (Chair)

Trustee

Irina Basile

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 2023

	Total 2023	Total 2023	Total 2022	Total 2022
	£	£	£	£
Cash Flows from Operating Activities				
Net Cash Provided by Operating Activities	-	8,913		63,149
Cash Flows from Investing Activities				
Interest Received	1,852		263	
Purchase of a Tangible Fixed Asset	0		- 5,790	
Net Cash in Investing Activities		1,852	-	5,527
Cash Flows from Financing Activities				
Net Cash from Financing Activities		-		-
Change in Cash and Cash Equivalent in the reporting period	-	7,061		57,623
Change in Cash and Cash Equivalent at the beginning of the reporting period		501,502		443,880
Change in Cash and Cash Equivalent at the End of the reporting period		494,441		501,502

Note:**Cash Flows from Operating Activities**

Net Income (Loss) for the year	-	14,405		40,130
Adjustments for:				
Depreciation Charged		17,678	✓	16,521
Interest Received	-	1,852	-	263
Decrease (Increase) in Debtors		6,929		6,369
Increase (Decrease) in Creditors	-	17,263		392
Decrease (Increase) in Donated Assets		-		-

Net Cash Provided by Operating Activities	-	8,913		63,149
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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 (Second Edition effective 1 January 2019) 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.

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 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 is recognised when they are invoiced, income from vouchers is 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 is 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 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
Equipment:	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 £35,000pa.

Made In Hackney

Notes to the Financial Statements (Continued)

2	Income From Grants:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2023	Total 2022
		£	£	£	£	£
	Karuna Foundation	80,524			80,524	95,197
	Esmée Fairbairn Foundation	3,639			3,639	36,392
	L&Q Foundation	15,802			15,802	16,628
	Bupa Foundation	25,000			25,000	15,860
	Adobe Foundation		15,113		15,113	15,769
	Sodexo Stop Hunger Foundation UK	22,000			22,000	15,000
	David & Ruth Lewis Family Charitable Trust	15,000			15,000	10,000
	Investec	5,380			5,380	6,000
	The Worshipful Company of Insurers	5,000			5,000	6,000
	City Bridge Trust	41,000	-		41,000	
	National Lottery Community Fund	28,185	-		28,185	
	Garfield Weston Foundation	25,000	-		25,000	
	The Forrester Family Trust	20,000	-		20,000	
	Support & Feed	15,754	-		15,754	
	Greenbaum Foundation	15,736	-		15,736	
	Animal Charity Evaluators Movement Grants	15,499	-		15,499	
	The Holroyd Foundation	-	10,000		10,000	
	London Borough of Hackney VCS Grants	8,938	-		8,938	
	The Big Give Trust	6,250	-		6,250	
	Other grants £5k or Less	25,551	5,000		30,551	37,004
	Postcode Society Trust				-	19,769
	MCKS Charitable Foundation UK				-	10,000
	The Peter Stebbings Memorial Charity				-	10,000
	London Borough of Hackney*				-	8,938
	Broadgate Community Fund				-	8,140
	Total to October 2023	374,258	30,113	-	404,371	
	Total to October 2022	276,766	33,931			310,697

3	Income From Donations:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2023	Total 2022
		£	£	£	£	£
	Crowdfunding Income	104,991	8		104,999	164,763
	Donated Income	1,650	82,399		84,049	63,188
	Gift Aid	-	15,153		15,153	24,279
	Total to October 2023	106,641	97,560	-	204,201	
	Total to October 2022					252,229

Made In Hackney**Notes to the Financial Statements (Continued)**

4	Income From Donated Goods/Services:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2023	Total 2022
		£	£	£	£	£
	Ingredients and Sundries	4,710	38		4,748	1,172
	Small Equipment		-		-	2,625
	Rent	11,000	-		11,000	12,000
	Total to October 2023	15,710	38	-	15,748	
	Total to October 2022	15,715	82			15,797

Donated Items include ingredients and free space for the meal service

5	Income From Contract:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2023	Total 2022
		£	£	£	£	£
	London Borough of Hackney	31,955	-	-	31,955	30,977
	Total to October 2023	31,955	-	-	31,955	
	Total to October 2022	30,977	-	-		30,977

6	Income From Investments:	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2023	Total 2022
		£	£	£	£	£
	Bank Interest	-	1,852	-	1,852	263
	Total to October 2023	-	1,852	-	1,852	
	Total to October 2022	-	263	-		263

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.

Made In Hackney

Notes to the Financial Statements (Continued)

Analysis of Expenses

7 Expenditure on raising donations and legacies	Restricted	Unrestricted	Endowments	Total 2023	Total 2022
	£	£	£	£	£
Direct Costs	-	9,916	-	9,916	26,526
Staff Costs	-	42,013	-	42,013	56,032
Support Costs	-	5,982	-	5,982	3,281
Total to October 2023	-	57,911	-	57,911	
Total to October 2022	-	85,839	-		85,839

8 Expenditure on charitable activities	Restricted	Unrestricted	Endowments	Total 2023	Total 2022
	£	£	£	£	£
From Meal Service:					
Direct Costs	107,254	-	-	107,254	92,982
Depreciation and Amortisation	1,158	-	-	1,158	-
Staff Costs	65,482	-	-	65,482	56,550
Support Costs	16,894	-	-	16,894	14,482
Sub Total	190,788	-	-	190,788	164,014
From Main Charitable Activities:					
Direct Costs	113,545	-	-	113,545	75,626
Depreciation and Amortisation	16,320	-	-	16,320	16,321
Staff Costs	173,159	-	-	173,159	176,367
Support Costs	54,707	-	-	54,707	47,940
Sub Total	357,731	-	-	357,731	316,254
Total to October 2023	548,519	-	-	548,519	
Total to October 2022	480,268	-	-		480,268

Independent Examiner fee for the year was £1,350 (2022: £1,250)

9 Expenditure on contracts	Restricted	Unrestricted	Endowments	Total 2023	Total 2022
	£	£	£	£	£
Direct Costs	21,142	-	-	21,142	12,581
Staff Costs	4,657	-	-	4,657	6,765
Support Costs	355	-	-	355	700
Total to October 2023	26,154	-	-	26,154	
Total to October 2022	20,046	-	-		20,046

Made In Hackney**Notes to the Financial Statements (Continued)****10 Expenditure on other trading activities**

	Restricted	Unrestricted	Endowments	Total 2023	Total 2022
	£	£	£	£	£
Direct Costs	-	27,526	-	27,526	28,362
Depreciation and Amortisation	-	200	-	200	200
Staff Costs	-	79,529	-	79,529	38,326
Support Costs	-	18,530	-	18,530	3,284
Total to October 2023	-	125,785	-	125,785	
Total to October 2022	-	70,172	-		70,172

11 Salaries and Wages and Related Parties

	Total 2023	Total 2022
	£	£
Salaries	328,864	300,081
Social Services (NI)	23,910	22,434
Pension	12,066	11,526
Furlough		
	364,840	334,041

No Employees earned more than £60,000

Key personnel, being the founder, received a salary of £34,742 for this reporting period. Previous year this was £25,566

No trustee member were paid any remuneration

Number of Employee, FTE, at the year end was 8.2 (2022: 9.1)

At year end on 31 Oct 2023, Made in Hackney 12 had staff on PAYE.

	Days a Week	Number of Staff 2023	FTE 2023
Employed for (Number of Days per Week):	5	1	1
Employed for (Number of Days per Week):	4.5	1	0.9
Employed for (Number of Days per Week):	4	5	4
Employed for (Number of Days per Week):	3	1	0.6
Employed for (Number of Days per Week):	2.5	1	0.5
Employed for (Number of Days per Week):	2	3	1.2
		12	8.2

11a Related Party

No trustee members received funds for any work they carried out for Made in Hackney.

Made In Hackney**Notes to the Financial Statements (Continued)****12 Fixed Assets**

	Donated Assets	Fixtures and Fittings	Computer Hardware	Equipment Costs	New Premises	Total 2023
	£	£	£		£	£
Costs						
At 1 Nov 2022	18,396	998	2,246	5,790	60,960	88,390
Additions	-	-	-	-	-	-
At 31 Oct 2022	18,396	998	2,246	5,790	60,960	88,390
Accumulated Depreciation						
At 1 Nov 2022	7,358	599	659	-	23,134	31,750
Additions / Disposals	3,680	199	449	1,158	12,192	17,678
At 31 Oct 2022	11,038	798	1,108	1,158	35,326	49,428
NBV						
At 31 Oct 2022	11,038	399	1,587	5,790	37,826	56,640
At 31 Oct 2023	7,358	200	1,138	4,632	25,634	38,962

13 Cash at Bank and in Hand

Amounts falling due within one year:

	Total 2023	Total 2022
	£	£
Cash on hand	111	194
Paypal	6,244	25,242
Triodos Bank	291,239	352,646
CAF Bank	196,847	123,420
Total Cash at Bank and in Hand	494,441	501,502

14 Debtors

Amounts falling due within one year:

	Total 2023	Total 2022
	£	£
Trade Debtors	30,916	37,845
Other Debtors	-	-
Total Debtors	30,916	37,845

Made In Hackney**Notes to the Financial Statements (Continued)****15 Creditors**

Amounts falling due within one year:

	Total 2023	Total 2022
	£	£
Creditors	3,535	17,699
Accruals	17,557	8,765
Deferred Income	-	10,250
Other Creditors	-	-
Other Taxes and Social Security	1,622	3,263
Total Creditors	22,714	39,977

No income was deferred in this accounting period.

Prior Year: Deferred Income of £10,250 from City of London

15a OPERATING LEASE COMMITMENTS

At the year end, the charity had the following minimum future operating lease commitments

	2023	2022
	£	£
Leases which expire:	Premises	Premises
Within one year	9,600	9,600
Within two to five years	26,000	36,000
Over five years	-	-
	35,600	45,600

Made In Hackney**Notes to the Financial Statements (Continued)****16 Analysis of Restricted Funds**

	Balance at 1 Nov 2022	Income	Expenditure	Transfers	Balance at 31 Oct 2023
	£	£	£	£	£
Karuna Foundation (Mentoring Programme)	64	80,523	34,383	-	46,204
Karuna Foundation	16,448	-	16,448	-	-
Esmée Fairbairn Foundation - National	52,993	-	27,587	-	25,406
Esmée Fairbairn Foundation - General Grant	-	3,640	3,640	-	-
L&Q Housing Trust	-	15,802	6,399	-	9,403
Bupa Foundation	13,192	25,000	38,192	-	-
Sodexo Stop Hunger Foundation UK	-	22,000	22,000	-	-
David & Ruth Lewis Family Charitable Trust	-	15,000	15,000	-	-
Investec	-	5,380	5,380	-	-
The Worshipful Company of Insurers	-	5,000	5,000	-	-
National Lottery Community Fund	-	28,185	28,185	-	-
Garfield Weston Foundation	-	25,000	25,000	-	-
The Forrester Family Trust	-	20,000	20,000	-	-
Support & Feed	-	15,754	15,754	-	-
Greenbaum Foundation	-	15,736	15,736	-	-
Animal Charity Evaluators Movement Grants	-	15,499	15,499	-	-
London Borough of Hackney VCS Grants	-	8,938	8,938	-	-
The Big Give Trust	-	6,250	6,250	-	-
Other grants £5k or Less	-	25,552	9,801	-	15,751
	-			-	-
London City Airport Community Fund	3,000		3,000	-	-
City of London (Citybridge)	98	41,000	41,254	-	352
Vegan Campaign Ltd	13,750		13,750	-	-
Rank Foundation	1,000		1,000	-	-
Bulldog	5,000		5,000	-	-
Fidelity	10,000		10,000	-	-
Veganuary	34,720		34,720	-	-
In Kind Donated Good (Queen of Hoxton, Felix Project, Clear Spring)	-	15,710	15,710	-	-
Crowding Funding (Meal Service)	91,069	104,991	103,259	-	92,801
Mr Organic	-	1,150	1,150	-	-
Second Growth	-	500	500	-	-
London Borough of Hackney (Public Health)	48,460	31,954	26,138	-	54,276
	289,598	528,564	574,673	-	243,489

Restricted Grants received were for:

Karuna Foundation: To support new community kitchens through our Global Plant Kitchens programme.

L&Q Foundation: To carry out 30 cookery sessions for 12-18 year olds.

Bupa Foundation: To increase businesses and organisation's plant-based offer through our Plant Prospects programme.

Sodexo Stop Hunger Foundation UK: Towards core costs of Made In Hackney.

David & Ruth Lewis Family Charitable Trust: Towards programme costs of cookery classes, Global Plant Kitchens and free meals service.

Investec: Towards intergenerational cookery classes and courses.

The Worshipful Company of Insurers: Towards costs of Made In Hackney.

Made In Hackney**Notes to the Financial Statements (Continued)**

City Bridge Trust: Towards intergenerational cookery classes and courses.

National Lottery Community Fund: Towards cost of living support for community through provision of free meals.

Garfield Weston Foundation: Towards the cost of our cookery class programme over 12 months.

The Forrester Family Trust: Towards cost of living support for community through provision of free meals and budget cooking classes.

Support & Feed: Towards the provision of free vegan meals to the community.

Greenbaum Foundation: Towards the Global Plant Kitchens programme supporting new community kitchens.

Animal Charity Evaluators Movement Grants: Towards the Global Plant Kitchens programme supporting new community kitchens.

London Borough of Hackney VCS Grants: Towards the cost of cookery classes and courses for carers

The Big Give Trust: Towards cost of living support for community through provision of free meals.

17 SOFA for the year ended 31 October 2022

	Restricted Funds	Unrestricted Funds	Endowments Funds	Total 2022
	£	£	£	£
Income From:				
<i>Donations and legacies</i>				
Grants	276,766	33,931	-	310,697
Donations	177,189	75,040	-	252,229
Donated Goods / Services	15,715	82	-	15,797
<i>Other Charitable Activities</i>				-
Contracts	30,977	-	-	30,977
<i>Other Trading Activities</i>				-
Cookery Classes	-	72,735	-	72,735
<i>Investments</i>	-	263	-	263
<i>Other Income</i>	-	13,757	-	13,757
Total Income	500,647	195,808	-	696,455
Expenditure on:				
Expenditure on raising donations and legacies	-	85,839	-	85,839
Expenditure on charitable activities	480,268	-	-	480,268
Expenditure on contracts	20,046	-	-	20,046
Expenditure on other trading activities	-	70,172	-	70,172
Total Expenditure	500,314	156,011	-	656,325
Net Income (Loss)	333	39,797	-	40,130
Reconciliation of Funds				
Total Funds Brought Forward	289,265	226,615		515,880
Total Funds Carried Forward	289,598	266,412	-	556,010