



2019

ANNUAL REPORT

Scholars of Sustenance Foundation





About Scholars of Sustenance Foundation

In 2016 Scholars of Sustenance was established in Bangkok and 2019 in Phuket. We see that there is an abundant source of nutritious surplus food that can be put into good use. Therefore, we work with the hospitality, retail, manufacturer and supplier industries to rescue their surplus food and redistribute to the underprivileged community.

Ultimately by impacting the way we think in culture and industries, Scholars of Sustenance believes we can change the fundamental access to food. No longer only commercial and by means of money only, but an industry supply model including those left out before. We call this FOOD EQUITY.

Mission, Vision & Goals

Mission: Food Equity – Improve people’s lives with accessibility to nutritious food

Vision: Redistribute the rescued surplus food to the community in need

Goals: To serve 25 million meals by 2025



FOUNDER'S STATEMENT

We started in Bangkok, Thailand, where large tourist hotels compete for efficiency, yet have lots of surplus food. Across the region, we generally see 35% of all food purchased ending up in the landfill. Often down the road from these companies, people have little to eat on a regular basis, making the logistics portion easy once we care enough to do it. We interviewed many people, did our research, reviewed ideas with experts, and verified the basic principles of the intended food rescue.

I'm very proud on behalf of our wonderful donors, happy recipients and incredibly motivated staffs, to report that we now approach one ton of edible rescued food every single day.

That's a LOT of nutrition put to good human use rather than polluting our planet with methane gasses.

We constantly work to get our costs lower and grow the benefits of both our foundation investments and your donations. We are grateful to all our cash and food donors, to the many partners we enjoy working with, and the hard-working staff motivated by the smiles of our recipient communities - THANK YOU TO ALL!!!

BO H. HOLMGREEN

Founder and CEO



2019 in Numbers



310,042.2 Kgs
of surplus food were rescued



1.3 Million Meals
were served to vulnerable communities



590 Tons
of CO₂-eq were diverted from food waste



Why we are needed

As Thailand is aiming to become one of the leading countries in term of economic growth within South East Asia, the fundamental living costs keep rising up and people are facing difficulties in earning more to provide for their families. There is a large gap among people's social status, living standard, education, and income per capita in this society, especially the urban areas. Underprivileged and low-income families tend to be living in the poor standard condition, lacking food securities, having health issues due to unhealthy diets, and causing children dropped out off schools to help their families survived. SOS truly believe that if we provide enough "nutritious food" for these people in need to secure their lives, we will not only bring them happiness but also alleviate social problems in long term.

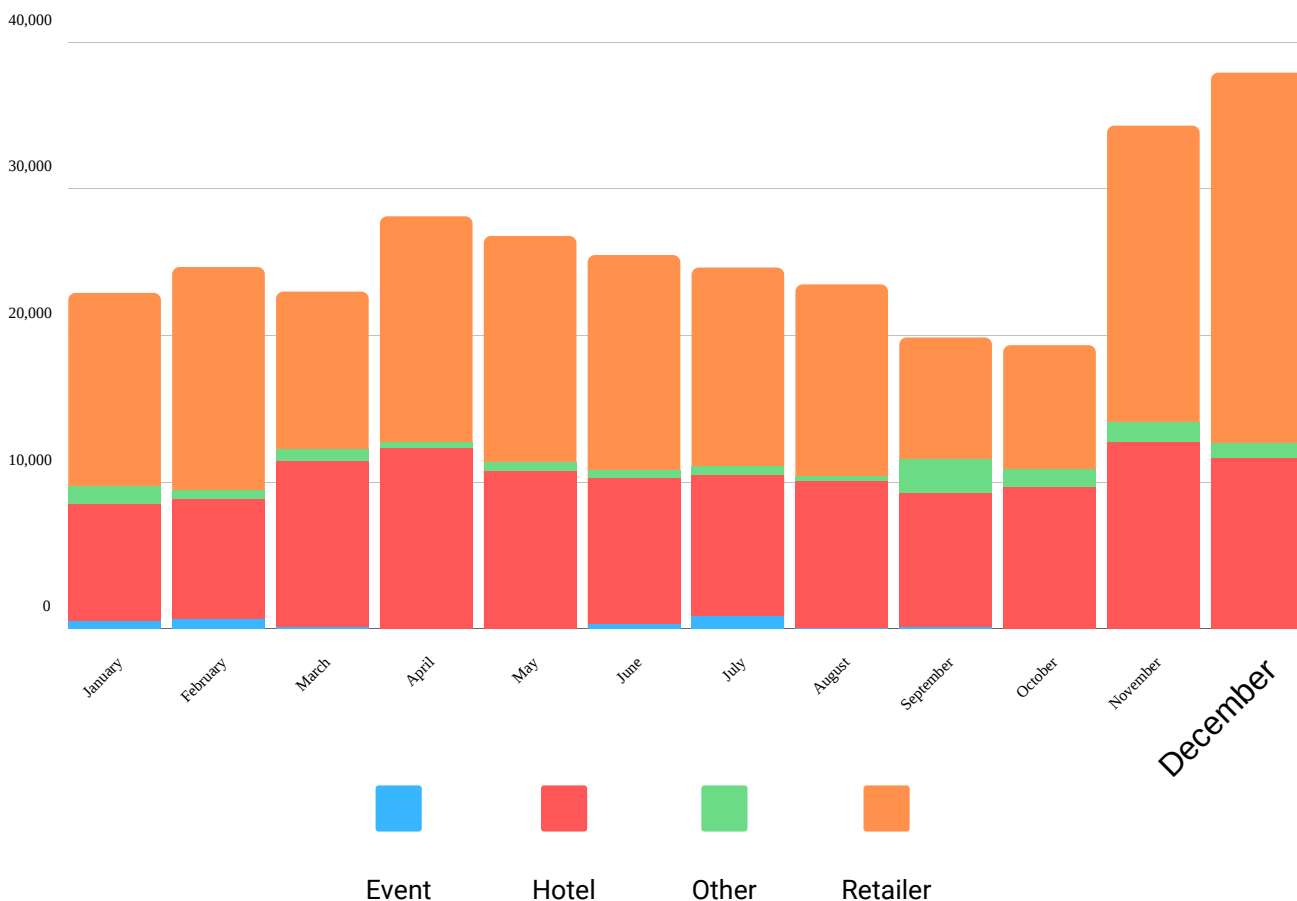
**IT IS ESTIMATED TO HAVE AROUND 17.9
MILLION TONS/YEAR IN 2018 OF TOTAL
WASTES GOING TO THE LANDFILLS.
WHILE THERE WERE PROBABLY 62 MILLION
MEALS THAT COULD HAVE BEEN RESCUED TO
REDISTRIBUTE TO THE PEOPLE IN NEED.**

The food rescue project therefore was introduced to rescue edible food from hospitality businesses, restaurants and supermarkets every day since 2016. Today SOS redistribute the surplus food from businesses around Bangkok and Phuket around 4,000 meals a day to the community and charitable institutions regardless of differences, so that they have enough food to survive at least 3-4 days a week. Even so, there should further researches and programs to do to truly improve the way we redistribute the food and maximize the potential of this mission to make a change in people's lives.



2019 Total Weight of Donated Surplus Food by Types of Donors

Throughout the year we were able to rescue **310,042.2 kilograms** of surplus food from various types of our generous food donors. Retail sector, such as Tesco Lotus and Central Retail Group was the top donor among all types, which following by big hotel groups such as Millennium Hilton, Bangkok Marriott Marquis Queen's Park, Renaissance, and more.





Our 2019 Partners

More than 100 organizations supported our food rescue journey



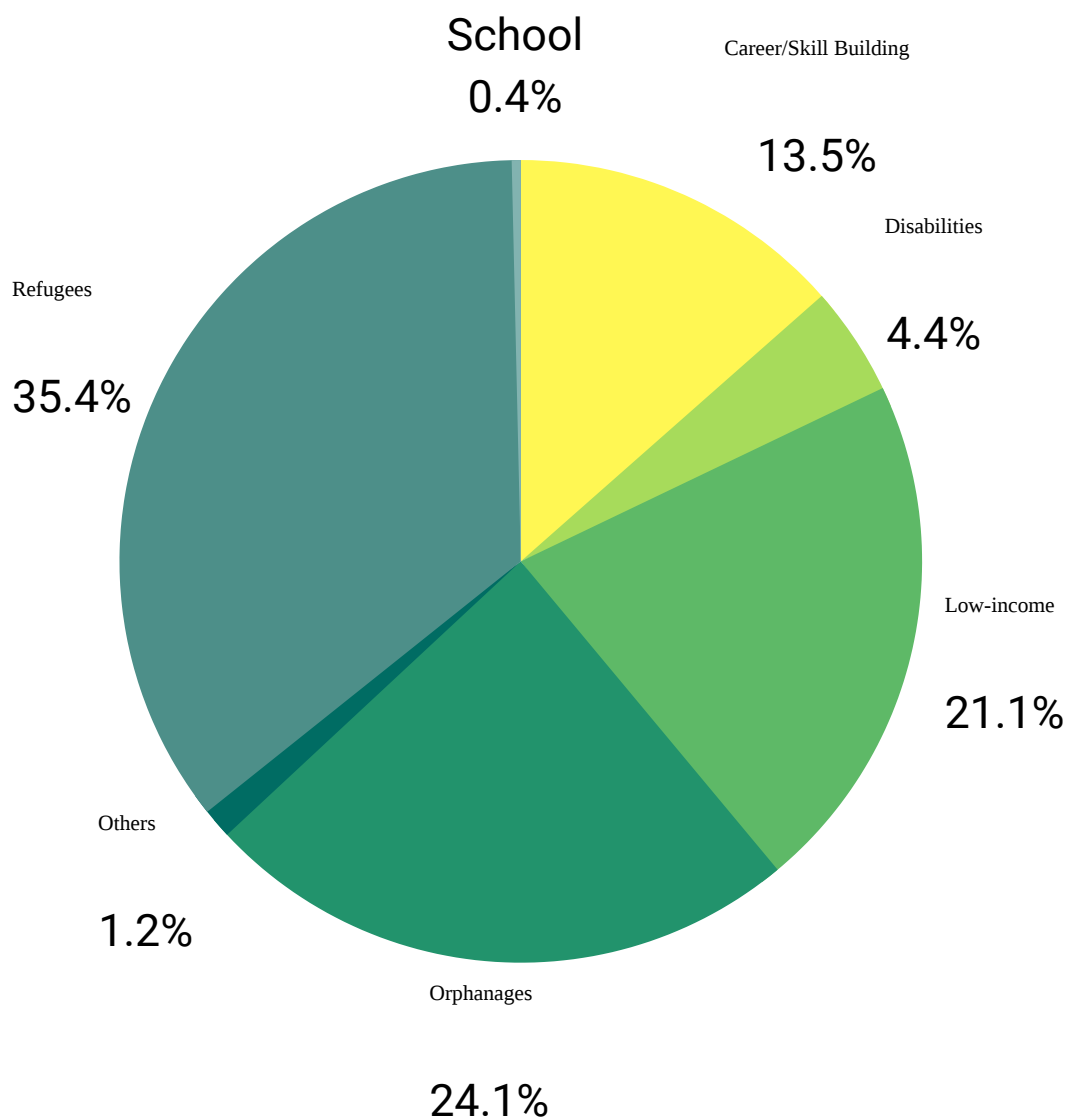
“It is about finding the right balance that marries both business sense and sustainability because as a large hotel chain, we can definitely make a huge difference in the world”

Michael Riley, Former Sustainability Manager
Bangkok Marriott Marquis Queen's Park



2019 Total Meals Served by Types of Recipients

1,304,440 nutritious meals made from surplus food were distributed to **37 underprivileged communities** around Bangkok, Phuket and remote areas. We have been working closely with Urban Studies Lab (USL), an independent urban studies laboratory and community engagement center, to collect Thailand's vulnerable population data and find out where to give our hands first.



The Importance of the Community

The Story of Nang Leong Community



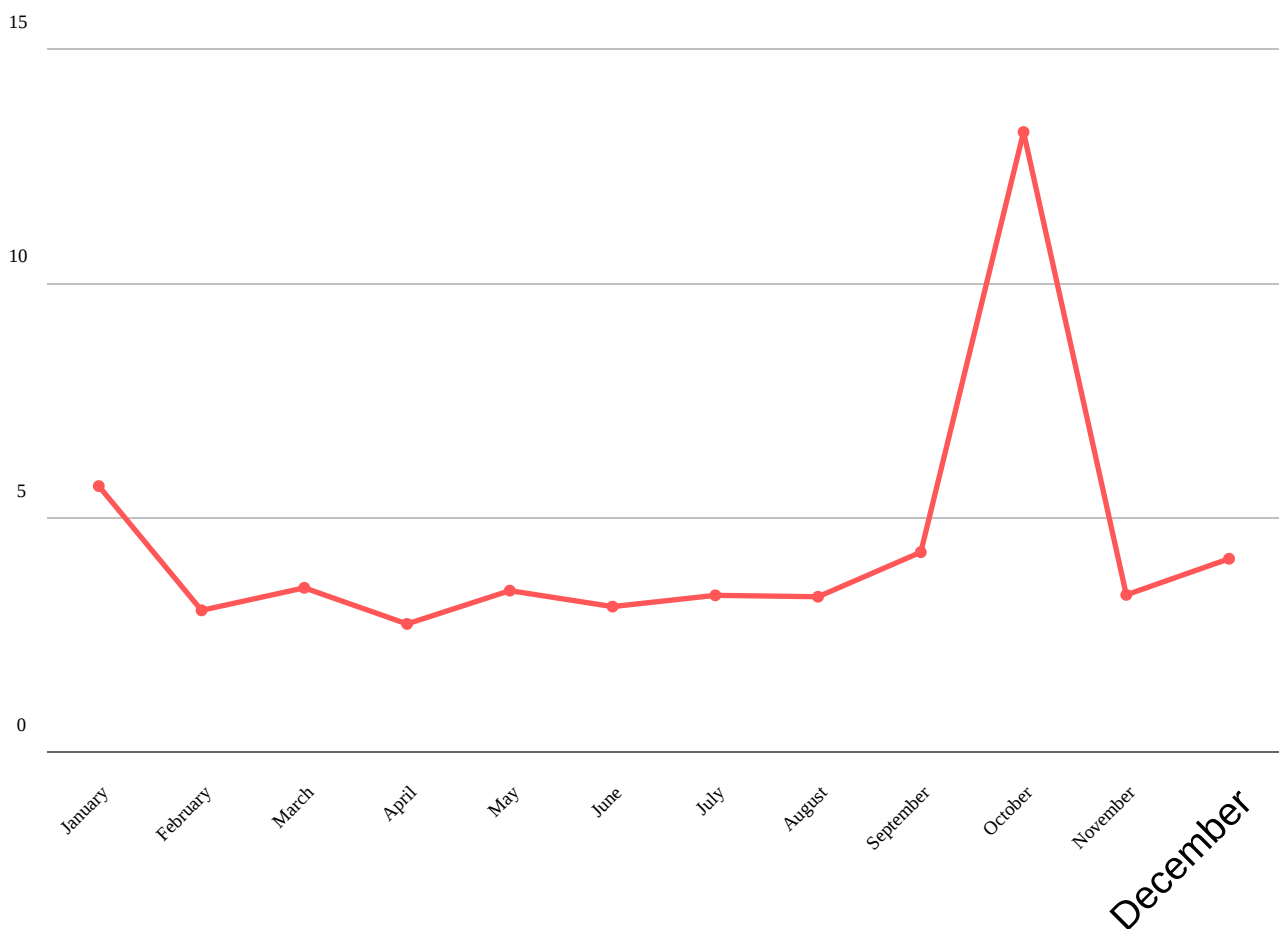
Nang Loeng community is currently consisted of 497 households, with a total population of 7,000 people. Most people's occupations are managing street vendors and freelance labors. The community has relatively high elderly population compared to other districts in Bangkok. The sense of unity is very high, perhaps due to community leaders actively meet up to move community projects forward, such as volunteer activities. 'Food' is an attractive feature of this community, as it brought people within and people outside the community together. The food culture brought people together to volunteer their time to cook and create new dishes for underprivileged population in their community. It is beautiful to sometimes see people who used to be food recipients came back to cook for less fortunate members of their community. Food from SOS was donated to bedridden patients, elderly, single-mothers and their children, and others who were economically impacted. This helped reduce expense on food for community members. SOS will continue to support people in need using community members' knowledge and it shall continue to bring back traditional knowledge and techniques in cooking process.



2019 Costs per Meal by Month

In 2019, the average of our costs per meal was around **5 Bahts** which is much lower than the average costs from purchasing food for donation.

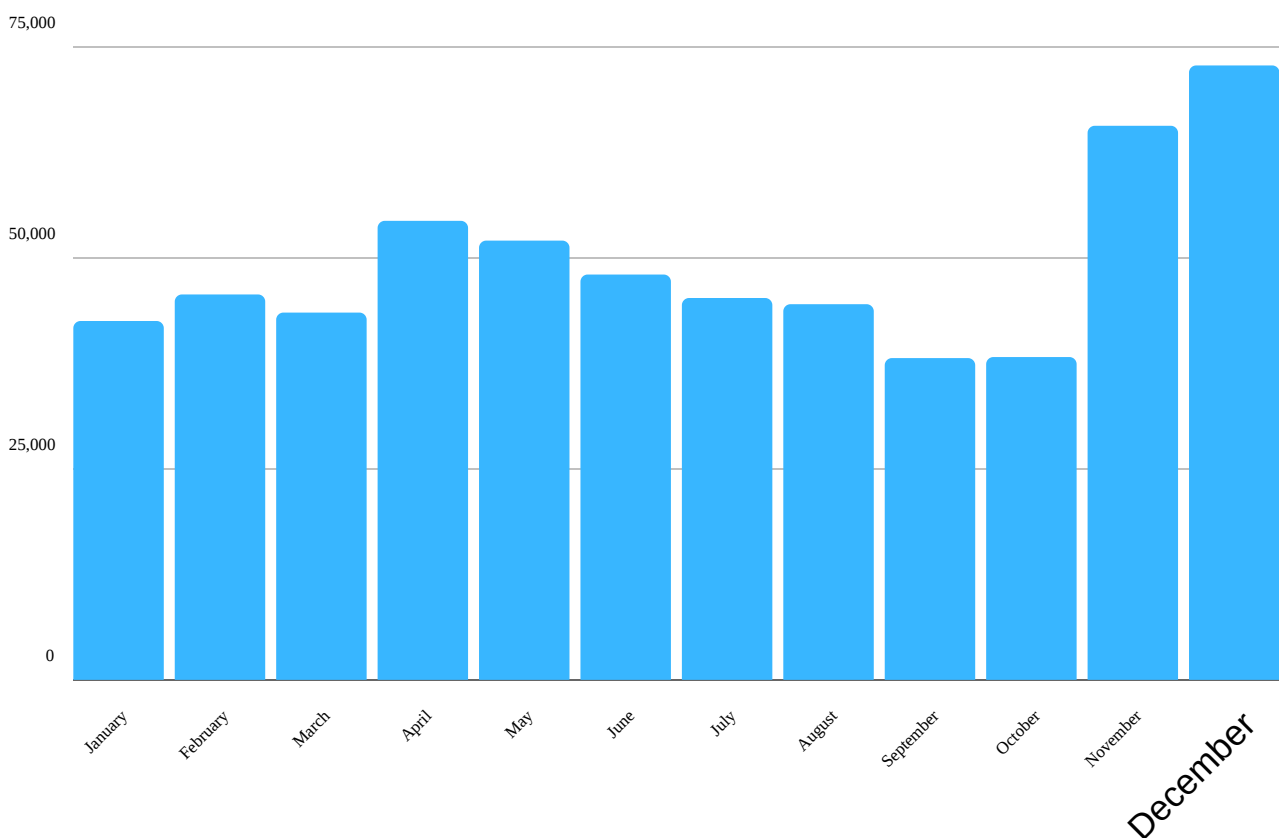
The average cost per meal in October was highest because we acquired a new refrigerated truck to optimize daily operations.





2019 Total Carbon Offset by Month

By preventing surplus food from going to landfills, **590,104 Kilograms of carbon dioxide equivalent** were diverted. This is also equivalent to CO2 offset from planting 9,737 seedlings.





SDGs Goals

Targets we are contributing for achievements





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