

Partnerships



Together, we're building a fairer and more sustainable food system for Sheffield. **FOOD WORKS**

We do this by working together to put surplus food to good use, protecting the environment and preventing waste. We also do this by building meaningful and collaborative partnerships in the food system and learning from each other.

There are a number of ways you can engage with Food Works as a partner, including:

Site visits

Our partners are very welcome to visit any of our locations to see how we operate and the impact we can have by working together.

- Warehouse
 - Our warehouse in Handsworth is open 7 days a week and is where we receive and process around 500 tonnes of surplus food a year and run our Pay What You Can market. We can arrange visits for you to see how it works.
- Kitchens
 - We run two Pay What You Can cafes powered by surplus in Sheffield. One in the Zest Centre in Upperthorpe and one in the Sharrow Community Forum in Sharrow. Both run a daily lunch service cooked from surplus ingredients. We would be very happy to host you for lunch and showcase the incredible work our chefs do.
- Growing
 - We grow food for hyperlocal use and you are welcome to visit one of our sites and get perspective on another angle of sustainable food.

We also welcome the opportunity to visit your sites to gain a better understanding of your processes and the issues you face.

Bistros

Once a month, we run a bistro evening in our Sharrow cafe featuring a multiple-course menu made with surplus and hyper-locally grown ingredients.

Our bistro evenings are a fantastic opportunity to showcase the passion and skill of our chefs who create incredible food from surplus but also offer the chance to meet, discuss and engage with the Food Works community.

We would love to host you at a bistro evening.

Volunteering Opportunities

If you or your team are interested in getting an inside view of Food Works, we offer partner volunteering sessions where you and your team can join our ranks of hundreds of volunteers for a day at our warehouse, cafes or farm. As well as getting hands-on with volunteering tasks, this is an opportunity to consider and discuss what more sustainable food means as a group.

If you are interested in arranging any of these or for further details, please get in touch via food@thefoodworks.org