



# Update on Food Share Hub for Mid Argyll

MAKI ACPG

August 28<sup>th</sup> 2024

Kim Ritchie, Trustee.

Moving On Mid Argyll

# Background

- Three charities currently addressing food poverty and food waste in Mid Argyll
- MOMA, MAYDS and Snowdrop Centre working together to set up a Food Share Hub
- Survey of local retailers, general public, partners and Job Club users gave insight and direction
- Agreement to raise funds and run a one-year pilot
- MAYDS have provided premises in central Lochgilphead FOC
- More detail is available in paper submitted to April meeting

# Cost Estimate for 1 year pilot

# Funding and Support

- Grant Funding raised

- Ventient A'Chruach Community Fund £23000
- A&BC Sustainable Communities Fund £2500
- ACHA Community Action Fund £500

- Goods and Services provided FOC

- MacLeod Construction
- Travis Perkins
- Co-Op
- ACHA
- Jewsons

Door/window

Timber

Shelving and installation

Kitchen furniture

Wall and Floor paint

- ...not forgetting stock donated by the public!

# Timing Plan

- Three-month slippage on building work from original estimate
  - Builders now on site
- Recruitment of Keith Evans as Coordinator completed
  - In post 12<sup>th</sup> August
- Latest estimate
  - Building work completed End August
  - Call for volunteers to paint Early September
  - Paint and Fit out September
  - Volunteer training and PVG clearance Aug/Sept
  - Opening October/November

# Work in Progress

**3<sup>rd</sup> August**



**13<sup>th</sup> August**



# Proposed Way of Working

- Opening Hours
  - Flexible to meet demand
  - Start with one morning, one afternoon and one evening
  - Plan to be put in place for emergency access
- Open for anyone to visit without referral
  - Free but donations accepted
  - Continue preparation of food parcels for referred clients if necessary
  - Put a system in place for delivering food to clients in outlying areas
- Provide additional support
  - Invite Councillors, CAB, ACHA, ALI Energy etc to hold 'surgeries'
  - Direct clients to these and other services as appropriate
  - Tea and biscuits!
- 3 staff on duty – Coordinator, one volunteer, one Workrite trainee
  - All will be Food Hygiene trained and PVG cleared

Any Questions?