

COMMUNITY

FOOD



SHARING

PROJECTS



YOUR GUIDE TO GETTING STARTED



FoodCloud
Academy



FoodCloud

Top tips for running a successful community food sharing project



Start small

Try one day a week using surplus food from FoodCloud to show what's possible.



Know your limits

Focus service delivery within a manageable catchment area to maintain quality over quantity.



Build a solid team

Get a small group of committed people together to lead the charge. A strong team helps the project keep going and growing over time.



Build a strong sustainable food supply. Don't depend on just one source.

While FoodCloud is a great starting point, also reach out to local food shops, cafés, and suppliers to build stronger, local food partnerships that last.



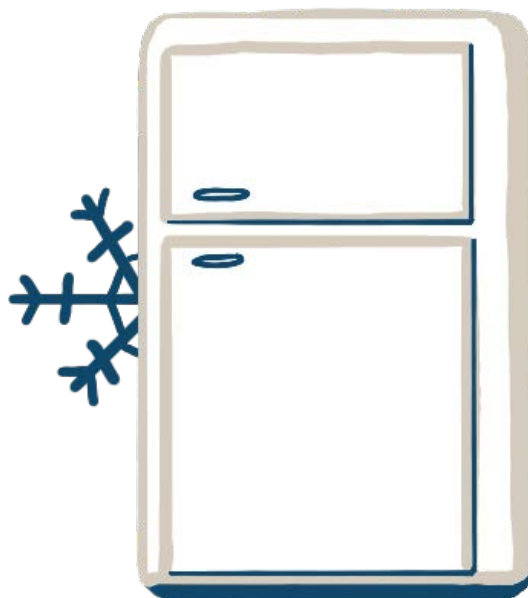
Mindful ordering

If ordering from FoodCloud hubs, be cautious with bulk orders – verify quantities and sizes to avoid waste or storage issues (e.g., avoid inadvertently ordering catering-size items).



Storage and infrastructure are key

Invest in proper refrigeration, freezers, and shelving. A well-organised storage setup helps maintain quality and efficiency.





Let people choose what they need

Set up a system where community members can pick the food that works best for them. This shows respect and gives autonomy. Use the opportunity to promote messages around reducing food waste, budgeting, and healthy eating.



Connect with others in your area

Reach out to other community groups and projects nearby. Share food, resources, ideas, and support. Working together strengthens everyone and makes your efforts go further.



Keep dignity at the heart

Make everyone feel welcome and respected. Small actions like avoiding long queues, letting people bring their own bags, or offering friendly greetings - can make a big difference in how people feel.



Use FoodCloud's motto: No good food goes to waste

Remember: you're getting perfectly good food from supermarkets. Follow FoodCloud's motto "no good food goes to waste." With the right mindset and storage practices, you can turn this into a real success.



Use food as a tool to connect with people

Use food as a means to open the door to wider family support services - food needs often reflect deeper issues that can be addressed with care.



YOUR
JOURNEY
starts
HERE

Community Food Sharing Projects

Want to feed your community, reduce waste, and save money? Here's how. Turn surplus food into something powerful - meals, connection, and community impact.

WHY?

- Save money
- Offer more choice
- More food to share
- Support those in need

1 HOW WILL YOU USE this FOOD?

Who do you want to reach?
How will the food reach them?

Food Bank

Community Shelf or Fridge

Community Pantry

Social Supermarket

SET CLEAR GOALS

WHO are we supporting?

HOW much food can we use?

HOW will we measure success?

2 WAYS to SHARE SURPLUS FOOD

3 IMPACT

4 STORAGE

- BIG ENOUGH ✓
- CLEAN ✓
- SAFE ✓
- SECURE ✓

DRY STORAGE
for cupboard items

FRIDGE & FREEZER
for chilled/ frozen food

FOOD for DONATION
stored separately

5 FOOD SAFETY

✓ INFORM your ENVIRONMENTAL HEALTH OFFICER

✓ CREATE a HACCP PLAN

6 TRAINING CHECKLIST

HSA

Act of State: Minister for Health and Social Protection

Health and Safety Authority

MANUAL HANDLING

FOOD SAFETY

LEVEL ONE: Required if giving out food parcels.

LEVEL TWO: Required if cooking or preparing food.

7 SUPPORT VOLUNTEERS

Volunteer Ireland
Obair Dheonach Éireann

8 INSURANCE

- ✓ FOOD COLLECTION
- ✓ FOOD DISTRIBUTION
- ✓ VOLUNTEERS

Contact our Community Engagement team!

FoodCloud

9 CONNECT with FOOD CLOUD

charities@foodcloud.ie

No Good Food Goes To Waste!

"We support families and individuals in the local community. We offer programmes focused on education, health, and wellbeing. By using surplus food, we provide nutritious meals and food support to those in need. The centre creates a welcoming space where people can connect, learn, and access help while reducing food waste."

South West Wexford Family Resource Centre



Case Study: South West Wexford Family Resource Centre

Overview

South West Wexford Family Resource Centre supports families and individuals in the local community. They offer programmes focused on education, health, and wellbeing.

By using surplus food, they provide nutritious meals and food support to those in need. The centre creates a welcoming space where people can connect, learn, and access help while reducing food waste.

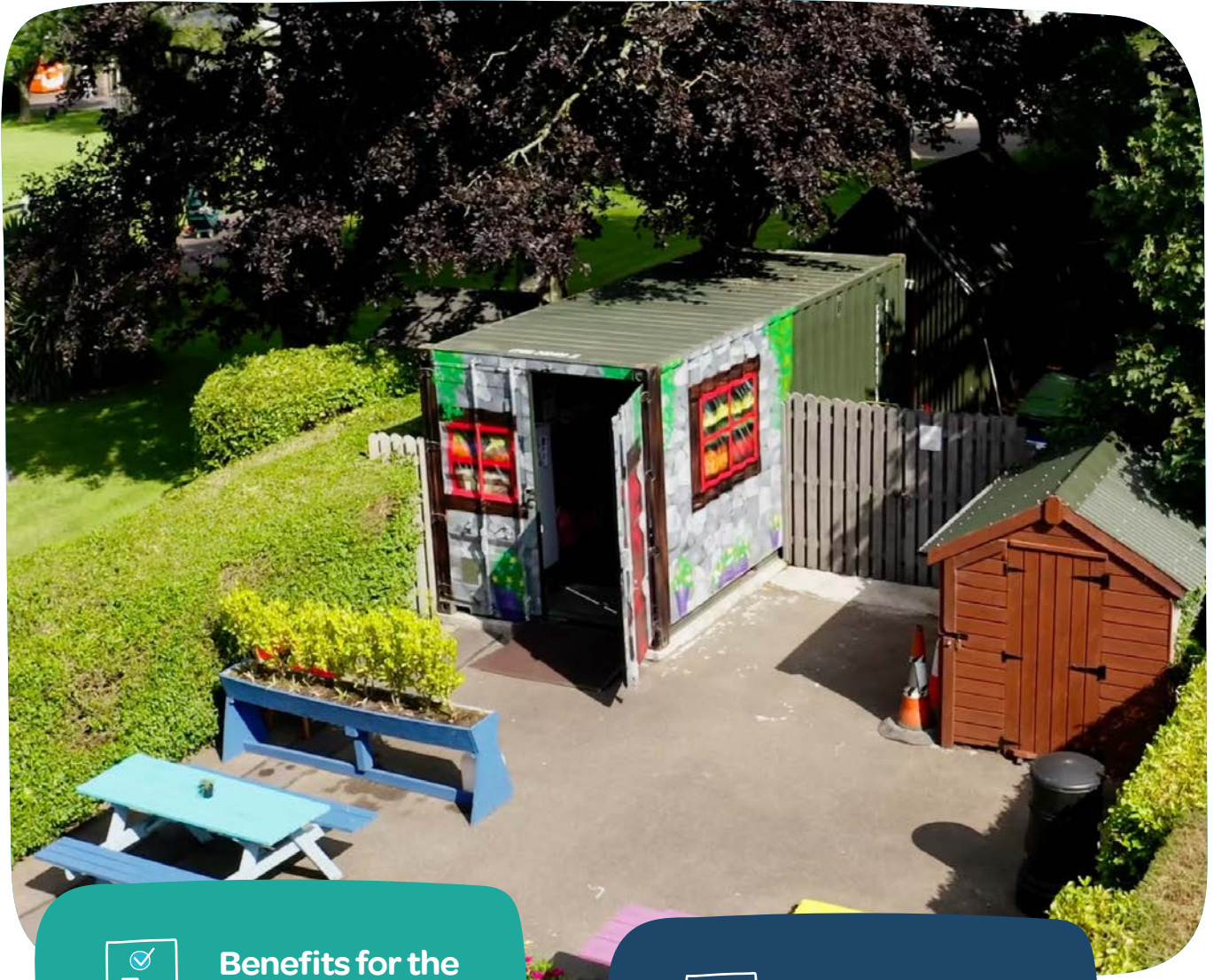




How the organisation use FoodCloud in their service

The organisation, a family resource centre, integrates surplus food in multiple ways:

- **Social supermarket model:** They moved from distributing generic food parcels to operating a “social supermarket,” where families can choose their own items with dignity, autonomy, and flexibility.
- **Support across services:**
 - **Youth services:** Surplus food supports after-school and youth programmes that are otherwise unfunded.
 - **Fusion youth café:** Free sandwiches are offered to children returning from school, using donated surplus items like bread or ham.
- **Childcare services:** Cereal or child-friendly canned goods are used to feed children in the after-school program.
- **Community and parent groups:** Food is used in parent-toddler groups, stay-and-play sessions, and other targeted supports.
- **Educational initiatives:** Surplus food has also spurred conversations and education around reducing food waste, cooking on a budget, and making the most of “best before” items.
- **Creative use:** Large quantities of certain items (e.g. cereal) are used for child-friendly activities like making Rice Krispies buns.



Benefits for the organisation

- ✓ **Cost savings:** Major financial relief, especially for underfunded programmes like youth services and Fusion Café.
- ✓ **Programme enhancement:** Surplus food sustains programmes that would otherwise lack funding and improves the centre's ability to provide a wide range of supports.
- ✓ **Community engagement:** Helps build trust and stronger relationships with service users.
- ✓ **Reputation and respect:** Treating users with dignity has shifted dynamics positively; the centre is now seen as professional and respectful.



Benefits for service users

- ✓ **Autonomy and dignity:** having surplus food enables a model whereby users now have choice in the food they receive, unlike the rigid food parcel model.
- ✓ **Accessibility to food:** Families access needed food consistently and without financial burden.
- ✓ **Holistic support:** Food becomes an entry point to deeper conversations and additional support services.
- ✓ **Education:** Users learn about food waste, storage, shopping, and cooking tips, which help long-term financial resilience.

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largest
food rescue
network**

food.cloud/community-partnerships