Scholars of Sustenance Foundation in Thailand

Bangkok | Phuket | Hua Hin | Chiang Mai

Revolutionizing the Food Recovery Future of Thailand

ANNUAL REPORT 2022
**Message from CEO**

“Dear SOS supporters, friends, staff, and everyone helping the vision of SOS come to life: Diverting food waste in a safe and timely manner away from landfills and into the stomachs of hungry people. Whether we like it or not, every society has some of us with food instability and we are so lucky, that as a consequence of our environmental efforts to reduce methane gasses, we get to serve millions of rescued meals to good people in all three countries and more to come. Now a new year, 2023 is looking more positive in all the food related industries, and the food we can rescue will grow dramatically. But we need the help of everyone loosing good food as a necessary expense to operate solid businesses. For example, growers and manufacturers with ugly food, hotels with expiring or overcooked foods, and many more unavoidable costs of running solid operations. Last year was a banner year for SOS.

Our big Zero Summit in Bangkok was very successful with international participation, and there I got to mention how in 2016 I chose what I thought was a very aggressive goal: 25 million meals by 2025!!! But again, there our hard-working staffs ran even faster and reached the goal already in the last months of 2022. So now we have revised the goal to 50 ton, and we need your help to get there. Each country needs to be financially independent so they can continue the mission forever, long after I am not here to push anymore, so please help our staffs with fundraising, events, CSR programs, and exciting food waste reduction programs aligned with your businesses. We have so much gratitude to pass on from recipients to our donors and sponsors. Everyone should see the desperation and smiling faces on these people – see the impact of optimized redistribution of the lost food - in fact, what are you waiting for? Jump on our cooling truck to a slum or a village, be part of SOS for a day, witness it all, and then go tell your staff why this is SO IMPORTANT in today’s world.

Don’t forget, we do this for THE LAND, for THE PEOPLE, and for THE SPIRIT!!! Thank you for all you have done and will do for SOS and the people in these countries!”

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**Message from MD**

From 500 thousand meals in 2016 to 26 million meals in 2022. In a span of 6 years, in 6 cities now, and in 3 countries in Southeast Asia, we have become the biggest Food Rescue organization in the region that has created a huge impact on many lives. 26 million meals are an outstanding accomplishment. That is more than 6 million tons of food rescued and collected every single day regardless of holidays or covid. We never had a break nor stopped since we started. We've been diverting this amount of food so they don’t end up in our landfills. This is our impact in South East Asia.

In Thailand where SOS started, we have rescued 21.8 million meals for the past 6 years in 4 cities where we operate. Imagine the amount of food we have rescued, the businesses we have helped, the meals we have served, those people who were fed, and the CO2 emission we reduced. Last year, we served a total of 6.7 million meals that revolutionized food recovery in Thailand post-pandemic. We are truly proud of these results.

We've been growing our reach year by year. From impacting 3 provinces on our first full year of operation in 2017 to 7 provinces the following year, to 9 provinces pre-pandemic and when we opened our Phuket operation, to jumping to 21 provinces during the start of the pandemic era where the demand significantly increased and also when we opened our Hua Hin operation, to 34 provinces in 2021 where the covid situation got worse in the country and when we opened our Chiang Mai operation. We have grown our reach, our impact, and our operation for the last 6 years. We have not sat down on these environmental and social issues. We walked the talk and we made it happen.

We can only look forward to more exciting and impactful activities we will have in 2023. We will continue to focus on reaching the most vulnerable in our society. We will strengthen our program on child nutrition, reaching communities from far-flung areas, and also addressing the food loss problems. We will not stop. SOS Thailand is only just getting started!!!
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Our food rescue journey started with the passion of a person who saw the unfortunate reality of food waste and hunger. In the 1990s in Thailand, Bo H. Holm Green, former CEO of Transoft Solutions Inc., was enjoying his dinner at a top-rated hotel after a financial conference when he witnessed the action that kickstarted what we now know as Scholars of Sustenance Foundation. The hotel staff slowly picked the premium foods from the silver platter and dumped them in the trash bin.

It was appalling to see such high-quality food being thrown away while just down the alley from the hotel, there was a low-income community that could use these foods instead of throwing them away. “Food Hunter” was the first concept, which later evolved into a food rescue operation: a group of people who traveled from door to door of hotels and restaurants, picking up surplus food and serving it to the community in need.

Several decades later, Bo founded the Bo Holmgreen Foundation in the United States. Then, through strategic planning and legal preparation, Scholars of Sustenance found its first home in Bangkok in 2016, expanded to Bali in 2017, Phuket in 2019, Hua Hin in 2020, and Chiang Mai in 2021. Lastly, we expanded to our third country in 2022, Scholars of Sustenance Philippines. We are a food rescue foundation with a clear mission: serving the people, saving the land, and feeding the mind.
At Scholars of Sustenance, we believe that no one should go hungry in a world where food is wasted. That’s why we’re on a mission to reduce both hunger and food waste by collecting high-quality surplus food and delivering it to those who need it most. We’re dedicated to not only feeding the hungry, but also nourishing them with nutritious meals that can make a real difference in their lives.

We are dedicated to creating food equity in the society. We believe that everyone deserves to have access to good, nutritious food regardless of their income or social status by providing meals and educational opportunities to those in need. We’re working to elevate human potential and improve the quality of life for all. Together, we can build a society where everyone has the chance to thrive.

**40M Meals by 2025 in Thailand**

**Financially Sustainable**

**National Foodbank**

**Regional Expansion**

**INTRODUCTION**
A Year in Summary
Impact Report
Program Highlights
Activities of 2022

FOOD
For the Scholars of Sustenance 2022 marks a year of regenerative and recovery effort in tackling food loss, food waste, and food insecurity in Thailand. We've weathered the storm of the pandemic and exceeded our goals, making a significant impact on Thai society and laying the groundwork for even greater change. 2022 shows a significant sign that the country is up and running again, what have been lost in the past few years, jobs opening, new opportunities, cities are buzzing and bedazzled as they once were. The world is getting back up and running, however, the problem of food waste and hunger is persisted.

Inflation became the focal problem in 2022 and Thailand encountered several price hikes on almost every commodity, especially food, where people cannot afford other basic needs anymore. As for us, we saw the significant change in business practice within the food industry, and we must adapt to those changes. We explored new opportunities, creating new initiatives, to ensure we sustain our operation and continue addressing the problems we ought to do. The world is starting to recover from COVID-19 but we must continue to fight on as the food is still wasted, people is still hungry, and we will always here to help them.

When we look back on the successes of 2022, we are grateful for the support of our strategic partners, food donors, volunteers, and beneficiaries who have stood by us throughout the year. We extend our heartfelt thanks to each and every one of you. As we move into 2023, we look forward to continuing our efforts and making a positive impact on those in need.
Our Impact in 2022

As a food rescue foundation, we place great importance on quantifiable data that reflects the impact we have made. Our organization meticulously tracks and calculates the impact of every tray of food, basket of produce, and cooked meal that we rescue. As such, we have compiled the impact data for 2022, which we present in summarized form below:

- Total Food Rescued, Collected & Served: 1,612,721 Kg
- Total Meals Served Equivalent: 6,773,428 Meals
- Total Communities Supported in 2022: 1,535 Communities
- Total Donors/Partners Collaborated in 2022: 700+ Partners

Scholars of Sustenance Foundation (Thailand)
Our Environmental Impact in 2022

At Scholars of Sustenance Foundation, we rescue food which then divert them from landfills to decrease CO2e and GHG emissions. We use emission conversion methods from the Thailand Greenhouse Gas Management Organization (TGO) to measure the environmental impact and also employ the Greenhouse Gas Equivalencies Calculator from the United States Environmental Protection Agency (EPA) to gain a comprehensive understanding of the environmental benefits of our efforts:

- **Total CO2e emission reduction equivalents**: 4,080,184 Kg Co2e
- **Total kilometer driven by a passenger vehicle reduction equivalents**: 16,299,202 Kilometers
- **Total Homes’ electricity use for one year CO2e emission reduction equivalent**: 794 Homes
- **Tree seedlings grown for 10 years emission reduction**: 67,466 Trees
- **Water Footprints Reduction Equivalents**: 14 Billion Litres

Source:
- United States Environmental Protection Agency, Greenhouse Gas Equivalencies Calculator (2022)
Our Global Impact in 2022

Operating since 2016, reducing food waste from the food industry and providing food to people in need. Scholars of Sustenance Foundation have been providing support to the communities in need across Thailand, Indonesia and newly established Philippines! Here is a quick recap of our impact in the Southeast Asia:

6.2 M Kilograms
Total Surplus Food Provided Across Thailand, Indonesia, and Philippines

26 M Meals
Total Meals Served Across Thailand, Indonesia, and Philippines

15 M Kilograms
Total CO2 Reduction Equivalent Across Thailand, Indonesia, and Philippines
Poverty and Food Insecurity in Thailand 2022

SOS Thailand has partnered with various volunteer organizations to distribute non-perishable items that saw a rise in demand in 2022. Our efforts have reached 47 out of 76 provinces in Thailand, making up 61% of the country. Our initiative started in Bangkok and surrounding areas before expanding to other regions. With additional branches in Phuket, Hua Hin, and Chiang Mai, we have covered the southern and northern regions of Thailand. However, due to limited resources and manpower, the frequency of food distribution in nearby provinces is lower compared to the more focused areas. In 2022, we also made a breakthrough in our reach with the distribution activities in the Northeastern region!

“Operational Reachability” refers to our past food distribution history, both under SOS and volunteer logistics, and does not reflect our regular daily operations. With greater support in terms of non-perishable supplies, we can establish a consistent food distribution network with the help of volunteers, thus expanding our reach and enhancing the consistency of distribution.
According to the Poverty Report of Thailand 2021-2022 from the Office of the National Economic and Social Development Council (NESDC), the data report showed the reduced in poverty in the past 2 years (from 2020) by 7.46%.

Although Thailand have overcome the sudden surge in poverty population from the pandemic crisis, the country’s poverty line is increasing by 1.6% from 2,760 THB to 2,800 THB due to inflation and utilities price hike, resulting in the mass inflation. In December 2022, Thailand's annual inflation rate increased to 5.89%, up from a 7-month low of 5.55% in the previous month. This increase was in line with market predictions of 5.90%. The rise in inflation was caused by increases in prices for food and non-alcoholic beverages, specifically rice and flour products, as well as fruits and vegetables. Additionally, costs for non-food products, particularly transportation and fuel, also increased. The overall consumer price index in 2022 rose to 6.08%, which was higher than the projected range of 5.5% to 6.5% and significantly higher than the 1.23% increase in 2021. This was mainly due to rising energy prices, geopolitical conflicts, and high domestic prices for fuel, electricity, and LPG. On a monthly basis, consumer prices decreased by 0.06%, following a 0.13% decrease in November.
Food Program Highlights
One of our key operational pillars is the rescue of surplus food. We focus our efforts on rescuing edible food that would otherwise be discarded by food producers at various stages of the supply chain, and providing it to communities in need. The following are the programs that fall under our Food Rescuing initiatives:

**Food Rescue Program**

Food Rescue Program is one of the most prominent programs in our operation. Our cold-chain logistics system employs a fleet of trucks that tirelessly traverse the cities in search of surplus food from a wide range of sources, including hotels, supermarkets, food producers, food retailers, and food manufacturers. These food rescue trucks are in operation 7 days a week, tirelessly working to rescue surplus food that would otherwise go to waste.

The food that is collected undergoes rigorous food safety protocols and inspections before being distributed to beneficiaries in low-income communities, orphanages, shelters and other vulnerable groups in society. This distribution ensures that the rescued food reaches those who are most in need and helps to reduce food waste while helping those in need.

**Notable Partners of 2022**

In 2022, this program has rescued and served up to

**1.27 million kilograms**

**5.3 million meals**
In Thailand, the agricultural sector is a vital part of the economy, yet it is also plagued by the issue of food loss and waste. This is where the Rescue Farm program comes in. Established in 2022, the program aims to address this problem by rescuing and utilizing surplus produces from farms to benefit surrounding communities. The program began in the fourth quarter of 2022 and has already seen significant success in the areas of Hua Hin and Phuket. Through the program, we have been able to rescue and distribute 3,395 kilograms of fresh produce such as coconuts and pineapples to the community. These fruits are not only healthy and nutritious but also delicious and help to address the issue of food insecurity.

With promising developments, we have plans to expand the program to other locations in the future. We believe that by addressing the issue of food loss and waste at the source, we can not only make a positive impact on the community but also support the local agricultural sector.

3,395 kilograms of surplus produces
Remote Community Food Program

In certain regions of Thailand, particularly in rural border provinces, there is a high prevalence of food insecurity among residents. The lack of road infrastructure and the mountainous terrain in these areas present significant logistical challenges in terms of providing food aid. To address this issue, our organization has established military and volunteer networks that provide assistance in the transportation and distribution of food to villages and shelters in Mae Hong Son, Tak, Yala, Kanchanburi, and other remote areas. These dedicated networks are crucial in ensuring that food aid reaches the most vulnerable populations in these regions.

In 2022, this program has rescued and served up to

121K kilograms
500K meals
28 Remote Communities

School Food Drive Program

The School Food Drive Program is another food program that accepts non-perishable food items from International Schools, students, teachers, and parents who want to support SOS Thailand’s mission to reduce food waste and fight hunger. Collaborating with more than 5 international schools in 2022, the program aims to raise awareness about sustainable living while also collecting donations of food that can be distributed to local food banks and shelters. By participating in the School Food Drive Program, schools have the opportunity to teach their students about social responsibility and sustainable living while supporting their local community and helping to make a difference in the fight against food waste and hunger.

In 2022, this program has received donation up to

8K kilograms 32K meals
The Surplus Food Hub Program is an innovative food rescue model, which is a collaborative effort between Berli Jucker (BJC) and SOS Bangkok. The program is designed to be highly cost-efficient and utilizes a roundtrip logistics system. BJC's daily logistics deliveries of fresh supplies are used to collect surplus food from each outlet store and transport it back to the Distribution Center. Once at the Distribution Center, the SOS logistics team takes charge of the bulk surplus and distributes it to recipients in need.

The program has already seen a significant level of participation from over 20 outlet stores, which contribute to surplus food pick-up on a daily basis. The program is designed to optimize the logistics process and minimize food waste while getting surplus food to those in need. This program is an excellent example of how companies and non-profit organizations can work together to make an impact on reducing food waste and feeding the hungry.

Through collaborative partnerships with The Commons and Sam Yan Mitr Town, well known mixed-use shopping, office, and leisure community malls in Bangkok, the fridges are hosted in their properties. The program encourages restaurants and vendors to donate their surplus food into the designated fridge. The gathered-up food will be retrieved by SOS team and handed out to beneficiaries. In 2022, this program has served 79 kilograms or more than 335 meals.

This program served more than

30K kilograms
127K meals

Community Fridge Program

Through collaborative partnerships with The Commons and Sam Yan Mitr Town, well known mixed-use shopping, office, and leisure community malls in Bangkok, the fridges are hosted in their properties. The program encourages restaurants and vendors to donate their surplus food into the designated fridge. The gathered-up food will be retrieved by SOS team and handed out to beneficiaries. In 2022, this program has served 79 kilograms or more than 335 meals.

This program served more than

79 kilograms
335 meals
Cooking

We don’t just hand out food to those in need, we empower communities through our cooking initiatives. By working with volunteers, schools, and young people, we create engaging activities that not only provide nourishment, but also promote balanced nutrition and warm meals for all. Our current initiatives include:

Rescue Kitchen Program

At the heart of our mission is the belief that no one should go hungry, especially in difficult times. This is why we go beyond just rescuing food and strive to provide warm and nutritious meals to undernourished communities across Thailand.

2022 marks the 3rd year of Rescue Kitchen program operation. The program is centered around community kitchens located in different areas across the country. The Rescue Kitchen Program has been highly successful, fostering strong relationships among volunteers, neighbors, and communities. It not only provides nourishment and comfort to those in need but also brings people together and fosters a sense of community. These kitchens serve as hubs for volunteers, neighbors, and community members to come together and prepare meals for those who are struggling with food insecurity. The program is truly a community effort, as meals are “cooked by the community, for the community.”

In 2022, our Rescue Kitchen around Thailand have served up 158K kilograms of 664K meals.

Scholars of Sustenance Foundation (Thailand)
Rescue Kitchen Map

Bangkok Rescue Kitchen
Bangbon 133 Community Kitchen
Bangbon Community Kitchen
Bangkoksirat Community Kitchen
Bangplad Community Kitchen
Bangsue Community Kitchen
Beungkum Community Kitchen
Bua Petch Rescue Community Kitchen
FREC Rescue Kitchen
Jakkapadipong Community Kitchen
Khlong Sorn Poi Community Kitchen
Klong LudPaChee Community Kitchen
Kon Sai Kang Volunteer Group
Ladprao Community Kitchen
Minburi Community Kitchen
NakornSawan Disability Association
Nangleong Community Kitchen
Nangleong Rescue Team
SDHS Volunteer, Bang Khunthien
SDHS, Kan Na Yaw
SDHS, Khlong Sam Wa
Pandintong Koyrudden
Pracharach Community Kitchen
Prakkasa Community Kitchen
Sapansoong Rescue Kitchen
Somnuk Kitchen (Individual kitchen)
Suareun Nursery center
Thanyaburi home for the Destitute (MEN)
Thanyaburi home for the Destitute (WOMEN)
The Hub Kitchen
Trok Kaomao Kitchen
Wang Thong Lang Community Organization Council
Wat Phra Jen Community Kitchen
Zen Kitchen (Individual kitchen)

Phuket Rescue Kitchen
Kathu SOS Rescue Kitchen
Meung Phuket SOS Rescue Kitchen

Hua Hin Rescue Kitchen
Hua Hin SOS Rescue Kitchen
Chaam Phuket SOS Rescue Kitchen
Sam Roy Yod SOS Rescue Kitchen

Chiang Mai Rescue Kitchen
Meung Chiang Mai SOS Rescue Kitchen
San Saii SOS Rescue Kitchen
The Cook for SOS program is an initiative that invites individuals of all backgrounds and skill levels to come together and make a difference by cooking food for communities whose food security has been compromised during the pandemic. The program is designed to be flexible, allowing volunteers to participate in a variety of ways. This program is suitable for those who are unable to join the Rescue Kitchens, the program encourages volunteers to transform their own cooking spaces into “community kitchens” where they can cook meals with friends and family. These meals will be picked up by SOS logistics teams and delivered to local communities in need.

In 2022, the program has been able to serve over 7.95K kilograms and 33K meals.

Healthy School Meals Program

Bangkok, the bustling metropolis of Thailand, is home to a significant population of underdeveloped children. These young individuals often struggle with issues of food insecurity and undernourishment, which can have a detrimental impact on their physical and cognitive development. Recognizing this pressing issue, the SOS team in Bangkok has launched the Healthy School Meals Program, an innovative initiative aimed at addressing the nutritional needs of these young children.

Under this program, surplus nutritious food is transported to pre-school development centers in the Bangkok metropolitan area. The food is then distributed to the children, providing them with the balanced diets they need to grow and thrive. Through collaboration with the Bangkok Metropolitan Administration (BMA), teachers, and facility staff, the program has been able to serve over 80,000 meals, equating to a total of 19,620 kilograms of food.

In 2022, the program has been able to serve over 19.6K kilograms and 80K meals.

Cook for SOS Program

The Cook for SOS program is an initiative that invites individuals of all backgrounds and skill levels to come together and make a difference by cooking food for communities whose food security has been compromised during the pandemic. The program is designed to be flexible, allowing volunteers to participate in a variety of ways. This program is suitable for those who are unable to join the Rescue Kitchens, the program encourages volunteers to transform their own cooking spaces into “community kitchens” where they can cook meals with friends and family. These meals will be picked up by SOS logistics teams and delivered to local communities in need.

In 2022, the program has been able to serve over 7.95K kilograms and 33K meals.
At SOS, we don’t just rescue food, we also strive to reduce waste and promote sustainability. This is why, after running our Rescue Kitchen program, we realized the opportunity to regrow the food scraps that were left behind. From green onion and Chinese celery to ginger root and fingerroot, these scraps often have plenty of life left.

We took advantage of the space by planting various home-grown vegetables and fertilizing them with compost made from food waste. This not only reduces waste but also provides us with fresh, organic produce to use in our kitchen. But it doesn’t stop there, we also share the produce with our dear neighbors, providing them with healthy, locally-grown food. Throughout the year, we have harvested more than 40 Kilograms of re-grown produces!

"Food Waste Education" is an educational program operated by Scholars of Sustenance Foundation, designed to raise awareness and promote circular practices that reduce food waste. Through this program, individuals can gain a deeper understanding of the impact of food waste and learn practical ways to minimize waste in their daily lives.

SOS Garden Program

At SOS, we don’t just rescue food, we also strive to reduce waste and promote sustainability. This is why, after running our Rescue Kitchen program, we realized the opportunity to regrow the food scraps that were left behind. From green onion and Chinese celery to ginger root and fingerroot, these scraps often have plenty of life left.

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Food Waste Composting Programs

At SOS, we believe that sustainability is key to addressing food insecurity and waste. That’s why we offer the Compost Educational program, a unique and innovative program that transforms organic food waste generated in households, schools, and workplaces into usable compost.

The program is designed to be accessible to people of all ages and backgrounds. Our workshops are tailored to suit different learning styles and needs, whether you’re interested in attending an onsite workshop, participating in an online tutorial, or seeking the guidance of a consultant! In 2022, we have organized more than 30 workshops with more than 200 participants.
Operation Activities Highlights!

Thaifex Anuga Asia 2022

The SOS Thailand team was proud to participate in THAIFEX - Anuga Asia 2022 as a food waste management sustainability partner. We rescued surplus products and food supply from various exhibitors while representing our core mission to the audience within main plenary. During the event, representatives from the SOS Thailand team shared their work in reducing food waste and helping the hungry. Khun Ploy, Outreach Manager, and Khun Fai, Operations Manager presented on the topic of ‘The Road to Zero Food Waste’ while Mr. James, Managing Director participated in a panel discussion on ‘Sustainability in Food – how they can help your bottom line’ with Louis-Alban Batard-Dupre from Yindii and Tony Hunter from Food Futurist as the moderator.

We would like to express gratitude to all the entrepreneurs who cooperated with our activities, resulting in the large food rescue operation of over 1,475 kgs, which provided 6,193 meals for those in need in 24 network communities.

In this event, we rescued over

1.4K kilograms
6.1K meals

Asia Fruit Logistica 2022

The aroma of ripe fruits and fresh vegetables fills the air at Asia Fruit Logistica 2023, as hundreds of importers and exporters showcase their bountiful harvests. But as the event comes to a close, much of this delicious produce goes to waste. That’s why we’re excited to announce our food rescue operation at the event. We’ve partnered with Asia Fruit Logistica to encourage exhibitors to donate any surplus produce that they can’t take home. By working together, we can ensure that every succulent peach, crisp cucumber and vibrant strawberry finds its way to people in need, rather than ending up in the trash. When the event concluded we manage to rescue up to 3,356 kilograms of fresh fruit and vegetables where we provide them to 9 communities.

In this event, we rescued over

3.3K kilograms 14K meals
On 16th October 2022, UOB Thailand, along with its employees and families, came together to host the 2022 UOB Global Heartbeat Run/Walk event at the Chatuchak Park. The event was timed to coincide with World Food Day and it was an occasion that emphasized the importance of providing food for those in need. The event organizers invited and encouraged executives, employees, customers, and partners to donate at least 2 kilograms of rice to our foundation.

The event also had a strong focus on the concept of Zero Waste, encouraging employees to reduce waste and food waste in their daily lives. Additionally, surplus food from the event, including cooked food, fresh fruits and vegetables, and drinking water, was donated to 7 communities in Bang Sue facing flooding problems, benefiting a total of 790 families. This food donation also helped create a sustainable environment by reducing greenhouse gas emissions equivalent to 10,970.08 kgs of CO2e.

The harvest season brought an abundance of fresh ginger to Scholars of Sustenance Foundation Thailand, thanks to a generous donation from Sansiri PLC. The real estate company purchased 80 tons of ginger from farms in Chiang Rai to support farmers who were struggling with low prices and unsold produce.

They collaborated with us and other foundations to distribute the ginger to vulnerable communities in the remote regions and development center in the city’s areas. Our team in Bangkok and Chiang Mai worked together to deliver the ginger to various locations including Chiang Rai, Chiang Mai, Lampang, Tak, Kamphaeng Phet, Nakhon Sawan, Uthai Thani, Chainat, Sing Buri, Ang Thong, Ayutthaya, Pathum Thani, Nonthaburi and Bangkok. Together with Sansiri PLC, we were able to rescue 30 tons of fresh ginger and provide support to those in need.
World Food Day 2022

Scholars of Sustenance Foundation established the Rescue Kitchen Program in celebration of World Food Day, collaborating with partners and providing 315,759 cooked meals to communities in Bangkok, Phuket, Hua Hin, and Chiang Mai. This year, in addition to celebrating the significant day, we also want to emphasize and recognize how food loss, such as food insecurity and food waste, contributes to a variety of social and environmental issues. This concept shows that after this World Food Day celebration, we still want everyone to learn how to protect food, people, and the world while “Leaving NO ONE Behind.”

In 2022, we served over 315,579 meals

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<thead>
<tr>
<th>Location</th>
<th>Meals Served</th>
<th>Communities</th>
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<tbody>
<tr>
<td>Phuket</td>
<td>284,647</td>
<td>118</td>
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<tr>
<td>Bangkok</td>
<td>12,260</td>
<td>5</td>
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<tr>
<td>Hua Hin</td>
<td>11,358</td>
<td>4</td>
</tr>
<tr>
<td>Chiang Mai</td>
<td>7,949</td>
<td>5</td>
</tr>
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Each branch has a unique way of celebration but still works on the same goal of making people satiated.

SOS Phuket formed a big kitchen in the middle of Phuket Island and also distributed food to nearby provinces. We had as many as 69 partners in various circles to help organize this event. During the day, SOS Phuket along with all collaborated partners joined together in one grand press conference! It was the provincial scale event that received support from various private sectors and the hospitality industries who came together and organized the big scale cooking session for 118 communities all over the Island.

SOS in Bangkok received support from many sectors, including BMA, Social Development and Human Security Volunteers in Ladprao, Chatuchak, and Huai Khwang, as well as the private sector, partnered with us to help the creation of the kitchen and the support of cooking ingredients. The significant accomplishment that cannot be ignored was that we distributed cooked food by boat. This is a great opportunity for us to visit the communities closer than ever.

Hua Hin branch has chosen a food assistance model that allows us to distribute food to various communities without regard to race or religion, and it was well supported by local farmers.

Lastly, Chiang Mai branch, officially joined the Rescue Kitchen Program on World Food Day this year. They took the decision to divide the kitchen into various sections to support children and the underprivileged. They understand how crucial food access is to a child’s ability to grow healthily and complete access to various nutrition.
Scholars of Sustenance Foundation (Thailand)

Financial Report
ZERO Summit 2022
Fundraising Highlights
Donor Acknowledgements
# Financial Report

## Opening Balance

1,116,773.96 THB

## Donation Revenue

23,075,073.04 THB

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<td>Partnerships</td>
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<td>CSRs</td>
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## Total Fund Raised Revenue

24,191,847.00 THB

## Foundation Expenses

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<td>Staff &amp; Operation</td>
<td>14,368,212.29 THB</td>
</tr>
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<td>Supplies and Equipment Procurement</td>
<td>125,605.57 THB</td>
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<tr>
<td>Office &amp; Taxes</td>
<td>1,693,751.22 THB</td>
</tr>
<tr>
<td>Special Project</td>
<td>2,602,540.42 THB</td>
</tr>
</tbody>
</table>

## Total Foundation Expenses

18,700,109.50 THB

## Bank Balance

5,491,737.50 THB

Funds |
Our Cost Value

As we work to provide food to underserved communities, our expenses are primarily focused on operations and logistics. These costs are relatively low compared to the alternative of purchasing meals for donation. By rescuing food that would otherwise be wasted, we are able to keep the cost per meal for those in need low. This is a key measure of the effectiveness of our operations. However, if we are unable to rescue enough food while maintaining the same level of expenses, the cost per meal will increase. This sets us apart from other organizations in our field.

Our Donated Value

In 2022, we made a significant impact on our community by contributing a total of 184 million THB or 6.4 million USD through our food rescue operations. This demonstrates that while we invest a significant amount of money into our operations, we are able to make an even greater impact on society. Our metric for measuring this impact is "Donated Value," which differs from our "Cost per Meal" calculation. Instead of focusing on the cost per meal based on our expenses, we track the monetary value of the food we donate to the community. To calculate this, we use an analytic formula that takes into account the average price of food items in the Thai market as reported by the Thai Ministry of Commerce.
Event Highlights

ZERO

Regenerative and Recovery Future

SUMMIT 2022

Scholars of Sustenance Foundation (Thailand)
In 2022, the outreach team accomplished the seemingly impossible feat of organizing ZERO SUMMIT 2022. This summit, focused on Food Waste and Food Insecurity, builds on the success of ZERO SUMMIT 2021 and aims to drive the transformation of Thailand’s food industry towards sustainability. The theme “Regenerative and Recovery Future” addresses the need for regenerating resources and recovering what was used in the past for the benefit of future generations, with a focus on post-pandemic practices and strategies for the food industry.

ZERO SUMMIT 2022, held at TRUE DIGITAL Park with key local and international experts, is more than just a summit - it’s a movement. The team took a virtual summit and turned it into a physical event, creating an immersive experience for up to 200 attendees filled with interactive activities and networking opportunities. This is a testament to the power of determination and the drive to achieve the impossible.

Key Highlights

We hosted 4 engaging panel discussions featuring experts, specialists, and leaders from the food industry and respected international organizations, who are seasoned in addressing food waste and food insecurity. To end the day, we presented a surplus cooking demonstration by top-notch hotel chefs and famous celebrities, where they transformed mystery surplus ingredients into mouth-watering dishes. During the event, attendees had the opportunity to network and visit the community goods booth, where our beneficiary network displayed their products and attendees could participate in interactive activities to learn about SOS and sharing their idea on how to create a regenerative future.

The event was a success with more than 200 participants with high anticipation and passionate drive to bring the better change to the Thailand food system. Here are the key highlights of each section in ZERO Summit 2022:

Opening Ceremony

Opening Remarks

With the utmost respect, we would like to extend our humble gratitude to Ms. Gita Sabharwal, the UN Resident Coordinator for United Nations Thailand, who gave opening remark at this year’s Zero Summit. Ms. Gita’s insightful words shed light on the role of the new generation in bringing about positive change for sustainability, with a particular focus on the pressing issue of food waste and food insecurity in a world with a population of 8 billion. It is our hope that Ms. Gita will be inspired by the innovative SOS model, and that it will be replicated in other regions.
Welcome Remarks

It's a thrilling moment as Mr. Bo Holmgreen, the visionary Founder and CEO of Scholars of Sustenance Foundation, ignites the stage with a rousing welcome to all the guests! Mr. Bo takes us on a journey through the genesis of the foundation, painting a vivid picture of a world where excess food goes to waste while so many are still struggling to access quality food. With passion and purpose, Mr. Bo sets the tone for an inspiring event, determined to bridge the gap between surplus food and those in need. Lastly, he was proudly appreciating all the success and hardship the Thailand team have went, in the mission toward his envision future.

The concept of food banks has gained popularity as a solution to address hunger and food insecurity. However, establishing a functional and efficient food bank system can be a challenge. This session offered the attendees a chance to gain insight into the establishment of a National Food Bank. A representative from the National Food Bank of South Korea shared their successful experience in setting up a food bank system. Meanwhile, government representatives from Thailand discussed their plans and the support required to establish a food bank network in the country, covering topics such as building a network of donors and communities, providing tax deductions, establishing storage facilities, and developing an efficient transportation plan. Currently, the Scholars of Sustenance Foundation is working on the BKK Food Bank project in collaboration with the Bangkok Metropolitan Administration, with the goal of providing food to communities in 10 districts of Bangkok, promoting food security in the region. Lastly, The Global Foodbanking Network representative, Craig Nemitz has shared his insightful remark on the concept of Foodbank where every sector need to collaborate together to create the sustainable Food Bank operation.

SOS's Journey

Mr. James Leyson, the Managing Director of Scholars of Sustenance Thailand and Philippines, provided an update on the progress and future plans of the foundation in addressing food waste and promoting food equality. Initially, our goal was to provide 25 million meals by 2025, but thanks to the support and collaboration of our stakeholders, we were able to surpass this target ahead of schedule. In light of this achievement, we have revised our goal to providing 40 million meals by 2025. During his session, he took the opportunity to convey the gratitude on the endearing journey of SOS and each individual who contribute toward the success of this foundation!
Food industry leaders are coming together to share their experiences of viewing food surplus as a valuable resource and making food rescue a common practice. Their goal is to change the food system and stop surplus food from ending up in landfills. Businesses often produce more food than needed to meet demand, but surplus food usually ends up being thrown away. During the panel, the leaders discuss working with SOS and its positive impact on their communities. By adopting sustainable food practices, they reduce waste and support those in need. The leaders from Thai food retail and manufacturing companies share their experiences managing food waste in their operations. The shared challenge is finding sustainable methods to manage waste, but they see donating to SOS Thailand as an effective solution. They hope for government incentives to further support food rescue and bring more food donors to communities in need.

The summit on the future food was not complete without delving into the topic of the future of food systems and the impact of new generations. With a youthful representative from Student of Sustenance at the helm, the third panel opened doors for the next generation of change-makers to share their innovative ideas and business experiences that aim to restore the food system. These experts brought to light thought-provoking perspectives on the potential trajectory of the food industry and how startups and youth-led initiatives could revolutionize it. The key takeaway from the event was that it’s crucial to create meaningful connections, not just with businesses, but also with consumers, to raise awareness and drive lasting change in the food system.
PANEL 4: Post-Covid-19 Recovery for Food Services and Communities

In the 4th panel, we focus on the optimistic outcome of the restaurant and food service industry, as well as the communities, during the COVID-19 pandemic and their future plans. We bring together restaurant entrepreneurs, a chef, and a community representative to share their experiences and challenges faced during COVID-19, which led to changes in their strategies. Despite the negative effects of unemployment, income loss, and food insecurity on the communities, there is always a bright side. The food service industry has responded by launching new campaigns and initiatives to adapt to post-COVID society, while communities have come together to support each other and achieve shared goals. Although COVID-19 may be behind us, new societal and business opportunities lie ahead. All panelists expressed hope that through collaboration and partnership, we can move forward faster and more united.

Surplus Food Cooking Demonstration

In the finale of the ZERO Summit 2022, we bring in top hotel chefs for a cooking showdown with mystery ingredients! Our Food Rescue Ambassador supplies surplus ingredients that the chefs must transform into gourmet dishes fit for a 5-star hotel. With no prior knowledge of the ingredients, the chefs bring their culinary creativity to the forefront, whipping up dishes that are not only delicious but also prove that surplus food can still be enjoyed safely! The results were mouth-watering and left the audience raving about the incredible taste of the dishes.
The Scholars of Sustenance Foundation is grateful to have organized ZERO Summit 2022, Thailand’s first physical food sustainability summit. The journey from preparation to the live event was unforgettable and a huge accomplishment for our small team. We are overwhelmed by the turnout of over 200 individuals who came to support our efforts and be a part of creating change in Thailand. There is still some work to do in achieving a regenerative food system in Thailand. Thank you to all who participated in the ZERO Summit 2022.
SOS Awards 2022

OUTSTANDING FOOD RESCUE AWARD
The Zero Summit 2022 was a remarkable event for Scholars of Sustenance (SOS) Foundation as they awarded 10 organizations for their excellent work in creating sustainable change in tackling food waste and food insecurity. The awards were divided into categories based on the types of businesses that work with SOS, from large industrial groups to small and medium-sized restaurants. The awards are given to 7 partners that SOS Thailand have been collaborated and shows significant performance and partnership throughout 2021-2022.

OUTSTANDING SURPLUS FOOD CONTRIBUTOR AWARD
MK Restaurant Group was honored with the Outstanding Surplus Food Contributor Award for their significant contribution to SOS’s food rescue initiatives. Through their exemplary efforts and continuous progress in both operation and food programs, they have emerged as a leading contributor in food surplus donation. Moreover, they have played a pivotal role in expanding the operational capacities of SOS, thereby facilitating our growth.

OUTSTANDING FOOD WASTE WARRIOR AWARD
Lotus’s was presented with the Outstanding Food Waste Warrior Award for their exceptional partnership with SOS in addressing food waste. They have played a crucial role in advocating for policies and collaborating with multiple stakeholders to further the goals of our foundation. Their unwavering support has been instrumental in establishing the Food Bank initiative, which is a crucial step towards our long term goals!

SOS FOOD WASTE HERO EXCELLENCE AWARD 2022
The SOS Food Waste Hero Excellence Award 2022 was presented to Allianz Ayudhya, in recognition of their exceptional dedication and efforts towards reducing food waste and fighting hunger in Thailand. Their innovative initiatives have been instrumental in making a positive impact in these areas, and they have been an invaluable partner to SOS. Allianz Ayudhya has demonstrated outstanding advocacy towards reducing food waste and food insecurity in Thailand, and their achievements are commendable. Their collaborative efforts with SOS have shown that the private sector can lead the way towards a sustainable food system in Thailand.
CSR Activities

FORD Motor Company & Partners

Ford Motor Company and its partners, including AAPICO, Bridgestone, MSAT, DANA Thailand, Supawut Industrial, ZF Automotive, and Adient, teamed up with SOS Bangkok’s Rescue Kitchen Program in the Chakkraphat Diphong community. Using surplus ingredients from generous sponsors, they cooked 1,302 meals of stir-fried pork with holy basil and chilies and wonton soup. Additionally, Ford has been supporting SOS’s offices, vehicles for food rescue, and Rescue Kitchen Program for the past three years.

Rockefeller Foundation (Thailand)

Rockefeller Foundation partnered with SOS Thailand in conducting the Secret (Surplus) Ingredients Cooking for Charity at FREC Bangkok. The surplus ingredients from SOS Food Rescue Program were used to cook Shrimp Paste Fried Rice for the needy in Flat Siri Sat, Dusit Community. After the cooking, Rockefeller joined SOS in a Food Waste Management program and compost workshop. With a donation of 20,000 USD, SOS Thailand can continue its mission to reduce food waste and end more hunger, and can also purchase equipment to support its Food Rescue Program.

McCormick Group

We partnered with McCormick to prepare 450 meals of stir-fried rice noodles and 500 care bags for the needy community in Nong Mai Daeng Subdistrict Municipality, Chonburi province. Their donation of 255,000 THB supported our Rescue Kitchen Program and Relief Supplies Bag Preparation.
Thai Union: School of Sustenance

Thai Union and Scholars of Sustenance Foundation partnered to host the School of Sustenance Program, educating students on food waste, composting, and nutrition. The program emphasized strategies for reducing food waste and promoting food security and climate change awareness. The program also taught students about food nutrition and reading nutrition labels. In 2022, the program was conducted five times in Samut Sakhon with a total support of more than 175,000 THB.

Agoda

Agoda’s Corporate Social Responsibility program selected SOS’s Rescue Kitchen Program as one of their weekly activities on Tuesdays. From May to September 2022, Agoda and its staff joined the program 18 times with a total of 79 participants, contributing a support budget of 63,200 THB which is equal to 12,640 meals served.

Kellogg’s

30 leaders from Kellogg’s Top 100 summit supported SOS Bangkok’s Rescue Kitchen Program by providing 600 meals consisting of rice noodles in mushroom curry sauce with vegetables and fried chicken to the Nang Loeng community. The program was supported by a donation of 45,000 THB.
Neilson IQ

We collaborated with Neilson IQ in the Rescue Kitchen program, providing stir-fried rice noodles with soy sauce and wonton soup to around 400 people in the Bang Phlat community. Neilson IQ contributed in-kind and monetary donations worth 30,000 THB to support the cause.

Jump Foundation

SOS Team and the Jump Foundation joined forces in the Healthy School Meal Program at Wat Amphawa Child Development Center, where teachers and around 40 volunteer students cooked Chicken Macaroni and Seasonal Fruit meals for 200 beneficiaries, aged 2-5 years old, in 2 preschools. The program was supported by a budget of 25,000 THB.

Shrewsbury International School—Riverside Campus

Shrewsbury International School—Riverside Campus along with its 40 students came to join 2 SOS Rescue Kitchen sessions in Hua Hin for the Outreach Weekend. The cooked meals, chicken green curry and wonton soup, went to support Ban Nong Hiang Community for 200 people, with the donation support in a total of 21,000 THB

International School Bangkok

ISB International School Bangkok students were guided by SOS Bangkok team during their 2-day visit to the SOS Bangkok office to learn about food waste issues, composting at home, and developing projects to address food waste problems in their school. The program was supported with 33,000 THB
In celebration of Earth Day Month, SOS Thailand partnered with PlanToys and G-Garden - Urban Farming & Farmer’s Connect to organize an event for children under the "Little Food Waste rescuer" theme. The event was held in a playground where kids could learn through playing and engage with nature.

This event provided a valuable opportunity for children to develop their creativity and problem-solving skills through a range of productive activities. In particular, the SOS team taught children how to transform surplus bread into delicious Choco Balls and create simple fertilizers that they could use at home to manage food waste.

The event was a success, with many children and parents enjoying a fun-filled day of learning and socializing with new friends. We are proud to report that the event achieved its goal of promoting environmental awareness and educating children about sustainable practices.

The "Little Food Waste rescuer" event was another memorable day for us, and we look forward to continuing our efforts to raise awareness about environmental issues and encourage sustainable practices in our community.

The Ride for Hunger is a highly anticipated annual event that has raised a significant amount of funds to support the Scholars of Sustenance Foundation’s rescue mission. The first Ride for Hunger took place in Bangkok in 2020, and the second event in Chiang Mai was an impossible feat and overwhelming victory for the SOS Chiang Mai Team. The event has set a new standard for future Scholars of Sustenance events, with all feedback from participants being well-received.

To ensure that the event was accessible to as many people as possible, the mountain biking race was divided into eight races for men and three for women. Additionally, there were three special editions, including a balance bike competition for children aged 3-6 years, which attracted over 100 participants. All the proceeds from the event will go towards the Scholars of Sustenance Foundation’s rescue mission.

Apart from the races, the event featured sponsor booths, prize draws, and various other activities. Participants had the opportunity to win prizes, including Garmin watches and vouchers from Le Medien Chiang Mai. Furthermore, surplus food from the Royal Project was provided to all the cyclists.

It is worth noting that the Scholars of Sustenance Foundation organized the event and worked tirelessly to make it a success. The foundation and the Ride for Hunger organizers extend their heartfelt appreciation to all supporters who made the event possible. They also pledged to continue organizing such events to support the foundation’s work and help needy communities gain access to food. The organizers are grateful to all the riders who participated in the event and are looking forward to seeing them again next year.
The FoodShare Program by Starbucks Thailand, in partnership with the Scholars of Sustenance (SOS) Foundation Thailand, was launched to celebrate Starbucks’ 24th anniversary of business in the country. The program was created to address the issue of food waste and contribute to ending hunger in Thailand.

The FoodShare program and Starbucks customers played a crucial role in supporting the program and helping provide meals to those in need and reducing food waste to landfills, saving both the people and the environment! The program had two key parts: 8 participating stores directly donated surplus food to SOS, and all other stores offered a 20% discount on selected food items during the last 2 operating hours, with a portion of sales donated to SOS projects.

The FoodShare program not only supported disadvantaged communities but also helped the environment by preventing food waste from contributing to greenhouse gases, carbon dioxide, and methane emissions, which contribute to global warming and climate change. In total, the Starbucks Foodshare program have raised the financial support from selling the discounted goods for 500,000 Thai Baht.

In addition to the Foodshare Program, Starbucks International also provides grant support to SOS Thailand with the scope of supporting the food rescue operation as well as the Rescue Kitchen Program. The grant, worth 759,800 THB, will directly support the food rescue program logistics and strengthen the food safety training within the community network that is already working with SOS Thailand.
Asset World Corporation: Sustainability Collaboration

Asset World Corp Public Company Limited (AWC) has taken a significant step towards promoting sustainability by partnering with SOS Thailand in its “AWC Alliances for Better Future” project. In the hospitality sector, sustainability has become a crucial factor in enhancing guest experience and maintaining a positive reputation. AWC has recognized the importance of sustainability and has taken steps to incorporate it into their business model. By offering sustainable packages to their esteemed guests, AWC’s listed hotels will donate a part of the revenues to SOS Thailand, which will further support their mission of reducing food waste. This project falls under the circular economy dimension and aims to maximize the value of food and surplus food management while creating a holistic impact on the environment, society, and local communities. Our collaboration with AWC-affiliated hotels, such as Bangkok Marriott Marquis Queen’s Park and The Athenee Hotel, a Luxury Collection Hotel, Bangkok, has enabled them to provide 158,580 meals to 178 local communities.

Showcasing SOS Thailand with Milan Urban Food Policy

SOS Bangkok recently participated in a thought-provoking forum that focused on the growing concerns of food waste management and surplus food in the city. Representatives from Milan Urban Food Policy and Bangkok (BMA) were present at the event, which aimed to foster an exchange of knowledge and best practices in handling food security issues, food waste, and surplus food. This productive dialogue between the two countries is expected to bring about a significant change in food waste management practices, leading to a more sustainable and livable city.

Showcasing SOS Thailand with CP Sustainability team

The meeting between SOS and CP Group was a significant high-level discussion, where representatives from the CP Group visited the SOS Foundation to gain a deeper understanding of their operations and discuss potential collaborations. The CP Group, being one of the largest food manufacturers in Thailand, provided valuable insights and shared their perceptions on food waste management practices. During the meeting, the SOS team presented their past operational practices and outreach projects to showcase their expertise in the field of food waste management. The CP Group expressed a keen interest in working with SOS and exploring new ways to collaborate in the future, which could lead to innovative and effective food waste management solutions. The discussions held during the meeting could pave the way for new partnerships and initiatives that address food security issues and create a more sustainable future.
Online Campaign

Taejai

“Rescue Kitchen Program” repurposes surplus but quality food from the market into new meals for long-term COVID-19 affected groups, including the elderly, low-income communities, and bedridden patients. The project has already helped 150 Thai communities, covering 600,000 people with over 1.6 million meals. The aim is to assist 30,000 people per month across Thailand with food donations. Through the assistance of the donors via Taejai platform, it has raised a total of 80,430 THB in 2022.

Cheewid

Two campaigns were launched on Cheewid platform. The first campaign offers Fight Against Hunger t-shirts for every 500-baht donation to support The Remote Community Food Program. The second campaign, SOS x Zen Volunteer, involves Zen volunteering with SOS Bangkok’s Food Rescue Program to reduce food waste and increase food accessibility.

SocialGiver

To assist SOS turning surplus food from hotels and restaurants into nutritious meals for low-income communities and schools, every 5 THB donated through Social Giver provides one meal for a vulnerable person and helps reduce food waste and environmental impact.

Sinwattana

Every 500 THB donation includes a “Fight Against Hunger” t-shirt. Moreover, the support ensures the program’s fleet of trucks can continue rescuing surplus food and delivering it to those in need daily.

SOS Merchandise

Scholars of Sustenance Foundation introduces their newest merchandise, the “Fight Against Hunger, T-Shirt, 2022 edition”.

This T-shirt showcases an edible orange design, promoting the idea of using surplus food that may not look perfect but is still nutritious. By purchasing this T-shirt, you can support the foundation’s mission to fight against hunger and spread the message of food sustainability.
Donor Acknowledgements

The IVL Foundation has been a crucial partner in supporting the food rescue operations of SOS Hua Hin since 2020. Their generosity and commitment to our cause have enabled us to provide nutritious meals to communities in need throughout the region. Last year alone, the support from the IVL Foundation allowed us to provide over 347,000 meals to 110 recipient communities. We are incredibly grateful for their continued support, which has enabled us to expand our reach and impact in addressing food insecurity in Hua Hin. The IVL Foundation’s partnership has been instrumental in our efforts to reduce food waste and ensure that surplus food is redistributed to those who need it most. We look forward to continuing our collaboration with the IVL Foundation to create a more equitable and sustainable food system in Hua Hin.

For several years, Allianz Ayudhya has been a significant backer of SOS Thailand. Their contributions have included financial aid, volunteers, and collaboration on new initiatives. In 2022, they made a commitment to support the successful launch of our food donation platform, Cloud Food Bank, by providing financial funding totaling 1,674,974 THB. Thanks to their assistance, the platform was successfully launched in April 2022. In addition to this, Allianz Ayudhya has been an active participant in the Rescue Kitchen activities, providing operational support and contributing more than 26,987 THB.

Rockefeller Foundation (Bangkok Office) have joined our community cooking activities in November. 8 representatives of the foundation worked together with Nangleong community volunteers and SOS team, created 200 servings of one of the Thai signature dishes, shrimp paste fried rice, and provide to the nearby communities. After the cooking session, they also joined the compost making workshops where they learn how to use their cooking session’s food waste and making the compost as fertilizer, learning how to reduce food waste in all processes. Lastly, they have committed in give a financial donation to SOS Thailand for more than 23,000 USD.

Richard Murray

Richard Murray is a dedicated advocate and supporter of the SOS Foundation, greatly enhancing our performance and development in Hua Hin and Chiang Mai for three consecutive years. He has generously donated over 363,158 THB and introduced our mission to other key stakeholders, resulting in additional funding, food donations, and expanded beneficiary networks. We deeply appreciate his ongoing commitment and look forward to continuing our partnership.
In 2022, the SK Foundation, led by Mr. Chun Jih Wang, made a donation to support the Healthy School Meal Program. The program aims to serve underprivileged preschoolers aged 2-5 years old with high-quality ingredients, and it provides surplus food to schools that may not have enough budget to take care of these children. Thanks to the SK Foundation’s funding, the program was able to serve 231,490 meals from May to December 2022. This is a significant contribution to the well-being of young children who might otherwise go without proper nutrition. The SK Foundation’s donation demonstrates a commitment to supporting the health and welfare of communities and underprivileged children.

By providing funding to the foundation, Bloomberg was able to contribute to the efforts to alleviate hunger in communities that are struggling with food insecurity. The 74,800 meals provided during the World Food Day celebration were likely a significant help to those in need, and the donation from Bloomberg helped to make this possible. The company’s support for this initiative underscores its commitment to corporate social responsibility and making a positive impact in the world.

To mark its 24th anniversary in Thailand, Starbucks has partnered with SOS and The Starbucks Foundation to launch the FoodShare initiative, aimed at reducing the coffee giant’s food waste and supporting underprivileged communities in the country. The FoodShare initiative generated 500,000 Baht for SOS, while The Starbucks Foundation generously donated an additional 700,000 Baht to the cause. Through this partnership, Starbucks has demonstrated its commitment to corporate social responsibility and reducing food waste, while also contributing to the fight against hunger in Thailand.

Agoda is committed to creating opportunities for its employees, or ‘Agodans’, around the world to give back to their communities and contribute to good causes. Through its partnership with the Benevity Platform, Agoda has enabled Agodans to support a variety of initiatives that align with their passions and interests. One such campaign that Agodans have rallied behind is the Scholars of Sustenance Foundation’s Food Rescue Program. Through their volunteering and giving efforts, Agodans have helped to support the Foundation’s mission of reducing food waste and addressing issues of food insecurity in underprivileged communities. Through this collaboration, Agoda raised over 59,000 THB.

Good Drop Water, a provider of canned mineral and sparkling water, aims to promote sustainability and protect the environment by addressing food waste and hunger. The company has partnered with Scholars of Sustenance Foundation Thailand to raise awareness and support for these issues. They also donate monthly to support Phuket’s food rescue efforts, reducing waste and ensuring surplus food is distributed safely to communities. Scholars of Sustenance Foundation Thailand expresses gratitude to Good Drop Water for their contributions towards the goal of Zero Hunger and Zero Food Waste. They supported our Phuket operation in total 120,000 THB.
Rotary Club Patong Beach

In 2022, we received a multitude of support from the Rotary Club Patong Phuket in various forms, including food donations through the Cook for SOS program and financial support from club members. However, the most impactful contribution was the donation of a new food rescue truck, named 'Rotary Club of Patong (RP),' for SOS Phuket. This truck is now actively rescuing food from various convenience stores and hotel chains across the island. We are incredibly thankful for this donation as it will greatly improve our operations and enable us to reach more vulnerable individuals in Phuket.

Phuket Donors

The success of fundraising in 2022 for SOS Thailand cannot happen without the support from the fundraising effort for SOS in all locations. SOS Phuket is blessed when they receive valuable support from individual donors who continue to support us throughout the years. We would like to take this opportunity to thank all of the individual donors who supported our operation for more than 300,000 THB, thank you, Kelly, Kevin, Andrea, Lu, Tanya, Gina, Diana, Raweewan, Thammarat for all the effort and support in helping SOS Phuket.

SOS Bangkok has received 55,000 THB from the Saitarn Foundation on the occasion of the 55th anniversary of Betagro, a company that has been a steadfast supporter of the Foundation since 2020. Over the years, Betagro has provided the Foundation with food, money, and supplies to help them carry out their work efficiently.

Shrewsbury International schools, both river side and city campus are considered to be a strong collaborative partners that has assisted SOS Thailand since the early years of our operation. The school has not only helped us through food drive donations, but also created outreach engagement initiatives that involve students, parents, teachers, and the community. Shrewsbury Riverside Campus has joined 2 RKP session in Huahin while the City Campus have raised funds more than 35,000 THB. In total, Shrewsbury International has provided more than 216,382 THB in monetary support for our operation.

Yindii has always been one of the food waste advocacy alliances of SOS Thailand. The food rescue delivery app has been in operation since 2020, and has continued to support SOS and raise awareness about food loss and food waste in Thailand. Throughout 2022, they have supported us through financial donations of more than 12,770 THB.
Expansion in Philippines

In 2022, the Scholars of Sustenance Foundation experienced remarkable growth, expanding our reach to various regions in Thailand such as Phuket, Hua Hin, and Chiang Mai, and rescuing food from being wasted to distribute it to communities in need. Seeking to expand the impact on an international level, the organization conducted numerous discussions and determined that Manila, Philippines, would be our next destination for a food rescue operation.

The decision was driven by the staggering statistics of food waste production and hunger problems in the region. Manila alone produces over 2,000 tons of food waste daily, contributing significantly to the city’s waste management crisis and causing severe environmental impacts. Additionally, poverty and inequality have exacerbated the hunger problem, with many Filipinos facing malnutrition. Our expansion to Manila provides a much-needed solution to these issues. Manila’s topography, similar to Bangkok, and prime location for exporting and importing goods make it an ideal choice for the operation.

With James Leyson’s leadership and local background, the current Managing Director of SOS Thailand secured the office location, staff, and food rescue trucks for the operation, which was a significant achievement for the SOS team. The organization is grateful for all the early supporters and partners in the Philippines who contributed to establishing their third international branch. Arthur Winston Bitagcol, Director of Operation, currently helms the food rescue operation in Manila, with his team’s support. In 2022, the SOS Philippines branch distributed 10,046 kilograms of food or served up to 42,216 meals to communities in need in Manila.
The Scholars of Sustenance Foundation (SOS), a non-profit organization based in Bangkok, Thailand, has recently announced the formation of its advisory board, S.T.A.B.L.E. (SOS Thailand Advisory Board and Leadership Enclave), for the year 2023. This board is composed of accomplished and passionate professionals from various fields, each bringing their unique expertise to provide guidance and support to the organization. The advisory board comprises experts in sustainable resource management, food production, logistics, marketing, communication, finance, and among other fields. They will provide strategic guidance on how to navigate economic and societal conditions, propose ways to improve the organization’s sustainable and efficient management practices, and aid in establishing partnerships and collaborations with relevant networks.

The advisory board members have a deep understanding of the challenges faced by the food industry and are committed to finding innovative solutions to reduce food waste and alleviate hunger in Thailand. Their expertise and experience will be a valuable asset to SOS, ensuring that the organization is equipped to tackle these pressing issues effectively. With the formation of S.T.A.B.L.E., SOS is better positioned to achieve its mission of building a sustainable and equitable food system in Thailand.

The 12 newly appointed members of S.T.A.B.L.E. are as follows:

1. **Mr. Richard Murray**  
   President of Serenity Strategies Inc

2. **Mr. Thomas Wilson,**  
   President and Chief Executive Officer of Allianz Ayudhya Public Company Limited

3. **Mr. Souvik Roy Chowdhury,**  
   Vice President of Indorama Ventures Public Company Limited and Director of IVL Foundation

4. **Mr. Visit Limlurcha,**  
   Honorary President of the Thai Food Processors Association and Vice-chairman of the Chamber of Commerce and the Board of Trade Thailand

5. **Mr. Chunjih Wang**  
   CEO of Taiyo Fastener

6. **Mr. Dave Jagdeo,**  
   Managing Director of Griffith Foods (Southeast Asia)

7. **Mr. Rainer Schmitz,**  
   Human Resources Company Partners Kraft Foods (Thailand) Ltd. and Bacardi (Thailand) Ltd.

8. **Ms. Michele Felder**  
   Former Vice President of Marketing in Equinix Inc. (Hong Kong) and Blue Coat Systems

9. **Mr. Duke Paradai Theerathada,**  
   Chief Executive Officer, HEX 10 ELEVEN Co., Ltd., Vice Chairman of Save the Children Foundation (Thailand) and Advisory Committee of Baan Dek Foundation

10. **Ms. Patchara Taveechaiwattana**  
    Executive Vice President Customer Management Division of Allianz Ayudhya Public Company Limited

11. **Ms. Salinla Seehaphan,**  
    Corporate Affairs Director of Nestlé Thailand, and Former Chief Sustainability Officer of Lotus’s

12. **Mr. Thammarat Thamma,**  
    Chief Executive Officer, Smart Home Connection Co., Ltd., Real S Management Co., Ltd and Yakko Corporation Co., Ltd.
Volunteer Program

The Volunteer Program (VolPro) believe that everyone has the power to make a difference. That’s why we welcome anyone and everyone who wants to use their skills and time to make an impact in the community. Whether you’re a student, professional, retiree, or stay-at-home parent, we have opportunities for you to get involved. In 2022, the program is back after the break we had in 2021. We have welcomed 765 volunteers in all locations that contributed their time and hands in supporting various activities in our operation which equal to more than 6,044 hours. The total monetary value of that contribution in Thai Baht is equivalent to 442,137 THB or 12,623 USD.

765 Volunteers | 6,044 Hours

Volunteer Contribution Based on Activities

- **Rescue Kitchen Volunteers** 62%
- **Food Rescue Volunteers** 22%
- **Events Volunteers** 13%
- **Communication Volunteers** 2%
- **Videographer/Photographers Volunteers** 1%

Internship Program

Our internship program (InPro) offers a rare and unparalleled opportunity for college students to gain hands-on experience while making a real impact on improving food equity and promoting social change in communities. We provide a dynamic environment where interns can learn, grow, and sharpen their skills.

As an intern at Scholars of Sustenance Foundation, they will have the chance to work alongside dedicated professionals and gain insight into the inner workings of a non-profit organization. In 2022, we have welcomed more than 4 interns from 4 renown universities in Thailand such as Chulalongkorn University, Thammasat University, Mahidol University International College, and etc.
The Niam Klam Samakki Community is located in the Ladprao District of Bangkok and was registered as a suburban community in 2002. The community has 495 households and a population of approximately 2,000 people, including 398 older individuals over 60 years old, 106 disabled and bedridden individuals, 134 children and youth, and 200 unemployed individuals. During the COVID-19 pandemic, the community was greatly impacted, with 240 individuals infected, 320 at risk groups quarantined, and 190-200 individuals losing their jobs and income.

In 2022, the Ladprao District Social Development and Human Security Volunteer, in partnership with the SOS Foundation, provided food aid to vulnerable groups in the community, including fresh vegetables, seasonal fruits, and bakery items. Afterward, a group of housewives and volunteers collaborated to establish a community rescue kitchen, utilizing surplus food and ingredients from SOS rescue kitchen to prepare high-quality, ready-to-eat meals. These meals were then distributed to individuals infected with COVID-19 and those affected by job loss. Additionally, the community kitchen served as the central kitchen for the Lat Phrao District, providing food aid to neighboring communities in conjunction with the Volunteer Network, Social Development and Human Security Volunteer, the Community Leadership Club, and the Lat Phrao District Office.

"On behalf of the Niam Klam Samakki community committee and people in the community, we extend our heartfelt thanks to the SOS Foundation for their invaluable assistance during a difficult time. Thanks to their support, we have overcome the crisis and become a part of social assistance projects for the people of Lat Phrao District."

*Communities Highlight*

**Niam Klam Samakki Community**

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Pae Po community

50 years ago, the Pae Po community was just a ferry terminal and drop-off point for fishing vessels with no permanent residents. Over time, people began settling in the area, and businesses recognized its potential as a seafood terminal. As a result, the Fish Marketing Organization pier was built. This led to many people finding employment as fishermen and in food screening positions in Phuket. The community has since grown to a population of around 1,100 people, with 80% being foreign laborers and the remaining 20% being Thai villagers.

According to Khun Fon, a local Social Development and Human Security Volunteer and Village Health Volunteer who works closely with SOS, "This community has not received many donations, but since SOS arrived, the community members have been receiving nutritious and high-quality food, including some items they had never tried before. SOS has also made other positive changes, such as introducing cloth bags to carry food and promoting good habits within the community."

Ban Sai Thong community

The Ban Sai Thong community is located in Moo 12 Bueng Nakorn, Hua Hin District, Prachuap Khiri Khan province. The majority of the community members are farmers, growing crops such as pineapple, cassava, and banana. The total population of the community is 257 people.

The Ban Sai Thong community is a pioneering group that collects excess produce and donates it to the SOS foundation. This was made possible through the exchange of knowledge and ways of living, which helped the community understand the food needs of those around them. Despite the abundance of food options in the area, the high cost of living and low income make it challenging for some residents to afford nutritious options, particularly fruits and vegetables which tend to be more expensive. As a result, the Ban Sai Thong community, which was previously a recipient of aid, has become a donor and the starting point for the Rescue Farm Program, which The SOS foundation has received support and cooperation from farmers, village leaders, and the municipality in gathering and distributing fresh produce to those in need.

"We are grateful to SOS for providing us with food aid and are thrilled to be able to pay it forward by helping other communities."
International Youth Fellowship Chiangmai, Thailand

The International Youth Fellowship (IYF) in Chiangmai, Thailand was established a decade ago. Initially, it was located in a rented house in Don Kaew, Mae Rim District of Chiang Mai Province. However, due to the COVID-19 pandemic, the organization shifted its focus from university youth to those struggling with drug addiction, depression, and limited education opportunities. As a result, they are currently in the process of relocating to a new location that is under construction, nearby the previous location.

The IYF is a non-profit organization that uses biblical teachings to address issues faced by young people stemming from inadequate mental relationships. They achieve this through a variety of projects and activities both within the country and internationally, for example, mind education, musical therapy, art therapy. Their goal is to empower youth by strengthening their minds and developing their leadership potential.

The IVF population comprises approximately 35-40 individuals, with 60% being adults and 40% being youth. The population includes 15 females and 20 males and is made up of individuals from various ethnic groups such as Lahu, Lishu, Akha, Karen, Iu Mien, Thai, and Korean.

"Seeing the food delivered by SOS was such an exciting moment, it felt like it had fallen from the heavens. While volunteering can be draining, I am grateful for the opportunity to contribute to improving our community. The happiness I felt when receiving help was matched by the satisfaction of knowing that by helping others, I am bringing them happiness as well." - IYF Chiangmai Youth Leader
Recognition and Award

Certificate of Recognition by Ministry of Social Development and Human Security

The Scholars of Sustenance Foundation in Thailand received a certificate of recognition from the Ministry of Social Development and Human Security for their valiant effort during the pandemic crisis. The organization’s provision of food relief effort under the COVID-19 quarantine has made an unprecedented impact on Thai society. Being one of the only few selected organizations to receive this recognition, SOS Thailand is immensely honored.

Apart from the award from the ministry, the organization also received two more certificates of recognition from Social Development and Human Security volunteers. These volunteers have supported SOS Thailand in distributing food to the community and ensuring the orderly arrangement of food distribution, prioritizing the vulnerable population first. The additional certificates of recognition are a testament to the organization’s dedication and commitment to serving the community during difficult times.

SOS Phuket Recognitions

SOS Phuket has received well-deserved recognition from various government and business organizations for our remarkable dedication to aiding vulnerable communities. Despite facing unprecedented challenges brought about by the COVID-19 pandemic, including a slowdown in the process and changes in the tourism industry leading to the halt or closure of main food sources, we persevered and innovated to create potential and suitable solutions whenever problems arose. In 2022 Phuket have received 6 certificates of recognitions. As a result of their outstanding effort, Rotary Phuket of Patong Beach, Phuket Governor, Kho Keaw Municipality, Asia Center Foundation, and Phuket Envoy for Peace, valuable partners of SOS Phuket, granted the organization a certification of recognition, acknowledging their noble mission in Phuket.

We are immensely grateful to the Rotary Phuket for their unwavering support over the years and for their continued partnership in the future.
Human Resource Engagement Highlights

PDPA Policy of SOS Thailand

The Administrations team has developed a programmatic risk-based approach to data protection, in order to conform to the PDPA law in Thailand and the privacy policy of SOS Thailand. This program has been launched in all SOS locations and will enable the organization to demonstrate progress and accountability to both regulators and society. The program will ensure that all personal data is collected, processed, and stored in compliance with the PDPA law, and that appropriate measures are taken to protect the confidentiality, integrity, and availability of personal data. The program includes regular training and awareness campaigns for all staff to ensure that they understand their responsibilities and obligations under the PDPA law.

Shining Star & Bright Lights Awards

The Shining Star program is a recognition and incentive program available at all SOS locations. This program is designed to recognize the work effort and dedication of our Food Rescue Ambassador and Level A employees. The program encourages employees to nominate their team members for the Shining Star of the month award. The program provides a platform for employees to acknowledge the work performance and effort of their colleagues, helping to inspire a culture of excellence and achievement in the workplace. Each month, one employee will be selected as the Shining Star based on the votes cast by their colleagues. The award is a token of appreciation for the hard work and dedication put in by the employee, and is a way for the company to show its gratitude and support for its employees. Through this program, we hope to motivate and inspire our employees to strive for excellence and achieve their full potential.

The Bright Light Award of the year is a symbol of excellence, and we are proud to recognize our outstanding executives, supervisors, and managers who have demonstrated exceptional leadership skills and qualities in their respective locations. The Bright Light Award of the year is an incentive program implemented in all SOS locations. This program is designed to recognize the hard work and dedication of our executives, supervisors, and managers. The program encourages employees to nominate their team members for the award, acknowledging their work performance and effort. The program provides a platform for employees to recognize the leadership skills and qualities of their colleagues, helping to inspire a culture of excellence and achievement in the workplace. Through this program, we hope to motivate and inspire our leaders to strive for excellence and continue to contribute to the success of the foundation.

Wellness Engagement Activity

SOS Thailand believes that investing in the wellness of its employees is not only important for their personal well-being but also for the overall productivity and success of the organization. The Wellness Engagement Activity program is just one way that SOS Thailand shows its commitment to the health and happiness of its employees. The program is an initiative implemented by SOS Thailand in all of its locations where we organized the massage session for every employee in all SOS Locations. The program aims to provide care and brief relaxation time for all employees to help them unwind and recharge. The program seeks to appreciate the contribution of all employees and give them a moment of rest. It is important for every employee to take a break and rest their body every now and then.
SOS Engagement

Annual FRA Training

We successfully organized the first Annual FRA Training program for our Food Rescue Ambassadors. This annual training event was designed to educate and equip ambassadors from Bangkok, Hua Hin, Phuket, and Chiang Mai with the necessary knowledge and skills in food safety, truck maintenance, communication, and our value to society. With this training, ambassadors can confidently communicate and share SOS Thailand’s mission and vision with the public.

We are grateful for the support of our partners who made this event possible. KEEEN Biotech Group Co., Ltd. provided a comprehensive lecture on Basic Food Safety Training, while MK Training Center provided a lecture on Technical Logistics Training. We are also grateful to Starbucks Thailand for sponsoring beverages and snacks throughout the two-day training, and CPF for IMU Beta Glucan.

We would like to extend our heartfelt gratitude to the dedicated team behind the scenes who organized this event and all the Food Rescue Ambassadors who attended the training. With the knowledge and skills gained from this training, our ambassadors are now well-equipped to rescue surplus food from our food partners and deliver it safely to designated communities across Thailand. We are proud of our Food Rescue Ambassadors and our commitment to creating a sustainable society and environment.

SOS Global Immersion

Scholars of Sustenance (SOS) Thailand had the pleasure of hosting our founder, Bo H. Holmgreen, and the team from SOS Indonesia and Philippines. This visit marked an important milestone for us, as we had the opportunity to connect and share our cases and endeavors with our sister locations in the region who share our passion for fighting hunger and reducing food waste.

During their visit, the international team participated in our Rescue Kitchen Program and Food Rescue Program as volunteers, gaining hands-on experience in our operations and sharing their own insights and best practices. This exchange of knowledge and ideas was invaluable in strengthening our teams and enhancing our ability to make a meaningful impact in our foundation, enhancing the operation performance and echoing the same mission!
Leadership Summit 2022

The Leadership Summit 2022 was a highly successful and well-received retreat and planning activity for SOS Leaders from all locations. The event was organized in a private space, allowing the leaders to work collectively to create strategies for all locations and to enjoy a peaceful retreat after their hard work and endeavors. SOS leaders worked together to create a comprehensive strategy for SOS, ensuring that all locations are aligned and working towards a common goal. The leadership summit was organized in a private and peaceful location, providing an environment for the leaders to focus on the task at hand and recharge their batteries after their hard work. It was also an opportunity for leaders to build relationships and strengthen their bond as a team, which is essential for effective collaboration and communication. The leaders shared their experiences, insights, and ideas, which helped to develop a shared understanding of the challenges and opportunities facing SOS.

2023 Strategy Planning

The 2023 Strategy Planning session for SOS Thailand’s operation and outreach activity and project actions took place as planned. The session involved leaders from different departments of SOS Thailand, including the management team, project managers, and key personnel involved in outreach activities. We reviewed the previous year’s operation and outreach activity and project actions, and the participants engaged in a brainstorming session to identify potential challenges and opportunities for the 2023 operation and outreach activity and project actions.

After identifying potential challenges and opportunities, the participants evaluated potential strategies and approaches to overcome these challenges and maximize opportunities. Our leaders engage a group session to identify shared values and passion toward the ambitious goal of SOS Thailand. The action plan outlined the best approaches and practices for achieving the organization’s goals and objectives. The planning session produced a clear action plan for the 2023 operation and outreach activity and project actions of SOS Thailand. The plan identified the best approaches and practices for achieving the organization’s goals and objectives, and outlined the necessary resources, timelines, and responsibilities. The planning session also fostered a shared understanding of the challenges and opportunities faced by SOS Thailand, and promoted a shared passion and commitment to achieving the organization’s ambitious goal.
Capital Coalitions 2022

SOS Thailand, as the official partner of the Capital Coalition, organized and facilitate the TEEB AgriFood for Business training program in Thailand. The program was led by the UN Environmental Programme TEEB with the support of the European Union, and was conducted by the Capitals Coalition in collaboration with SOS Thailand, outreach team. The training program was also supported by UNDP Thailand, the Global Compact Network Thailand, and Global Food partners. The program provided an opportunity to learn and enhance skills in measuring and valuing business's impacts and dependencies on nature and people. Participants gained insights into identifying the risks and opportunities associated with business's interaction with natural and social-human capitals and integrating these considerations into their business strategies. The training sessions aimed to help businesses transition towards a more equitable, nature-positive, and net-zero emission approach, contributing to the achievement of the 2030 agenda for sustainable development where SOS and Capital Coalitions team trained over 80 participants throughout 5 training sessions.

G20 Global Food Security Forum 2022

We are excited to share our participation in the G20 Global Food Security Forum in Bali, Indonesia, where we presented our initiatives in the fight against food waste and for food security. Our founder and CEO, Bo H. Holmgreen, was invited as a guest speaker at the forum. His speech highlighted the urgency of addressing food insecurity issues worldwide, urging governments to support organizations like ours through tax benefits for food donations and respect the food supply chain. Mr. Holmgreen also pointed out the impact of war on the world's wheat supplies and emphasized the importance of a future with food equity, where access to good nutrition is based on need rather than wealth. We emphasized the need for governments to support organizations like ours, as there are still one billion people in the world who go to bed hungry every night despite the production of enough food for 10+ billion. Our vision is to create a future with food equity, where access to good nutrition is based on need rather than wealth. We believe that with continued support from governments and our communities, we can make this vision a reality.
Other Event Highlights in 2022

The APEC Workshop on Enhancing Green MSMEs’ Competitiveness for a Sustainable and Inclusive Asia – Pacific: Food Waste Reduction

Meeting with Danish Embassy

Asia-Pacific Forum on Sustainable Development 2022

Meeting with President of UN General Assembly

Meeting with Phuket Governor

SDGs Youth Panel Dialogue with UN Deputy Secretary-General Ms. Amina J. Mohammed

Dinner at the Residence of the Swiss Ambassador

ThaiFex Anuga Asia 2022: Sustainability in Food – how they can help your bottom line

Allianz ESG Forum

Year-end Dialogue Forum: BCG

APEC Youth Forum 2022

Meeting at Israael Embassy

Sustenance Fair Phuket 2022

The Office of the Health Promotion Fund presenting the social work network map in Chiang Mai
The promotion of social responsibility of the Chiang Mai business sector

Sphere of Learning: Food Waste Entrepreneurs Camp

CrQlr Awards at Fab Cafe in Bangkok Design week 2022

AP Think Tank: Hunger Relief

Visiting Foodbank Singapore

ASEAN Bio-Circular-Green Knowledge Sharing Series

UN FAO World Food Day Virtual Event

PHIST 2022

ASEAN Study Visit and Learning Cities: Drivers for Youth Participation in Climate Change Governance

'Food is the Future' at the UN Food System Summit 2022

World Food Forum 2022 "Youth innovation for transforming agrifood systems in Asia and the Pacific."

Sustainability Expo 2022

Giving Tuesday: How to Rally the Youth for Your Mission

Phuket Swapshop 2022

FRIENDS
Media and Press Coverage

Throughout 2022, the Scholars of Sustenance (SOS) Foundation has garnered an impressive amount of media coverage, with a total of 143 features across both Thai and international media outlets with estimation of 2.24 million online reading and 18.6 thousand engagements. This extensive media coverage is a testament to the foundation’s unwavering commitment to their mission of eliminating food waste and reducing hunger in communities across Thailand.
Our Partners

Our Strategic Partners

Our Collaborative Partners

FRIENDS
Global Foodbanking Network
National Food Bank Plan
Cloud Food Bank
Partnership for the Goal
Global Foodbanking Network

SOS Thailand had the honor of hosting representatives from the Global Foodbanking Network (GFN). This is the first official visit by GFN after the COVID-19 pandemic. During their visit, GFN team members had the opportunity to learn more about the food waste reduction and hunger relief efforts of SOS Thailand, as well as the challenges and opportunities faced by the organization in their mission to serve vulnerable communities.

The visit included a tour of SOS Thailand’s facilities, where GFN team members were able to witness firsthand the processes involved in collecting, sorting, and distributing surplus food to those in need. GFN team members also met with SOS Thailand’s staff and volunteers to learn more about their roles and responsibilities, and to discuss best practices and strategies for food banking and hunger relief.

SOS Thailand is proud to have been able to showcase their work to GFN, and to receive valuable insights and feedback from the global food banking community. The visit was an excellent opportunity to strengthen ties between GFN and SOS Thailand, and to continue working together towards a world free from hunger and food waste. We look forward to continued collaboration with GFN and other partners in the fight against hunger and food waste, and we thank GFN for their visit and support.

PIMCO Visit SOS Thailand

We are thrilled to host representatives from PIMCO and the Global FoodBanking Network (GFN) as part of their ongoing efforts to support food banks and reduce food waste around the world. The visit provided an opportunity for the PIMCO and GFN teams to witness firsthand how SOS Thailand operates and to learn about the various programs and initiatives in place to rescue surplus food and distribute it to those in need.

During their visit, the teams participated in SOS Thailand’s Rescue Kitchen Program and Food Rescue Program, which involve collecting excess food from donors and preparing meals for communities struggling with hunger and poverty. The visit was mutually beneficial, as SOS Thailand was grateful for the chance to share our experiences and expertise, while also learning new insights and ideas from the PIMCO and GFN teams on how to improve our operations and impact.

Looking to the future, SOS Thailand hopes to strengthen partnerships with PIMCO and GFN to work more closely towards their shared goals of reducing food waste and ending hunger. The passion and commitment demonstrated by the PIMCO and GFN teams have inspired SOS Thailand, and they look forward to collaborating with them to make a positive difference in the lives of those in need.
National Food Bank Policy

Collaboration with NSTDA

The Scholars of Sustenance Foundation is proud to have the support of the National Science and Technology Development Agency (NSTDA) on the National Food Bank Network Development project. The NSTDA has been acting as a research unit and a linkage, helping the foundation connect with relevant stakeholders both the private and government sectors to promote food donation policies and supportive measures such as tax exemption and carbon offset. In addition, the NSTDA is instrumental in bringing the project to the attention of the government.

Through this partnership, the foundation aims to reduce food waste and address hunger in Thailand, leveraging the NSTDA's expertise and resources to achieve its goals. The collaboration represents a significant step forward in promoting national sustainable development and making a positive impact on the lives of those in need.

BCG Economy Government Announcement

The Bio-Circular-Green (BCG) Economy committee, chaired by Prime Minister General Prayut Chan-o-cha, has resolved to push the BCG agenda to improve people's quality of life and protect natural resources and biodiversity through sustainable economic growth. The plan will focus on implementing the BCG economic model from 2021 to 2027 and establishing a budget for BCG-related efforts as it will prioritize the needs of the people, close the wealth gap, and foster an investment climate favorable to private entities interested in the BCG.

Additionally, the plan includes the establishment of a National Food Bank Network led by the Scholars of Sustenance Foundation that will work on surplus food distribution to those in need. In their first meeting of 2022, the BCG Economy committee approved measures to support the National Food Bank Network Development plan, such as supporting its establishment, creating a network of food producers, and encouraging the private sector to develop support systems for logistics and surplus food management. They also agreed to adjust the rules to support the donation of excess food in the same way as the Food Donation Act of South Korea.

We are deeply honored to be recognized and trusted by the National BCG Economy Committee, and we look forward to working tirelessly to ensure that this project is a resounding success.
Cloud Food Bank

SOS Thailand and Allianz Ayudhya made a successful launch of Cloud Food Bank, the innovative food donation and food relief request platform, on April 1st, 2022. Developed as a web-based application that can be accessed directly from a browser, the platform operates like a traditional food bank, but without physical infrastructure. The contract-based operation system allows for the acceptance of food donations and support requests, making it easier for SOS Thailand to manage donations and rescue operations. The platform was designed to address the issue of food surplus being discarded every month, estimated to be over 500 tons in the food industry. With the CFB system, SOS Thailand can now better manage and determine the scale of food donations and visualize donation patterns to incorporate with current food rescue operations.

Since the launch, Cloud Food Bank has received an impressive 464,739 meals or 110 tons of food and attracted over 1,800 users. The platform currently has 17 active food donor contracts and 153 active food relief request contracts, proving its success and positive impact on the community. The successful launch and promising performance of Cloud Food Bank are a testament to the collaboration between SOS Thailand and Allianz Ayudhya, and the innovative solution they have created to address the issue of food waste and support those in need.

NECTEC Collaboration for Future AI matchmaking system

The journey towards establishing a food bank in Thailand took a major leap forward with the launch of Cloud Food Bank by SOS Thailand. Now, with the support of the National Science and Technology Development Agency (NSTDA) and the National Electronics and Computer Technology Center (NECTEC), SOS Thailand is taking their technical framework to the next level.

The new project, worth over 5 million THB, proposes the development of an Artificial Intelligence (AI) system to support the National Foodbank Network. The AI system will be integrated into the existing Cloud Food Bank platform, optimizing the demand-supply matching and daily route planning. The AI algorithm will also help users make more informed decisions by reducing data overload and providing recommendations. The project will also feature a campaign management system that will encourage food donations during times of emergency and natural disasters.

This project, approved and funded by the Program Management Unit for Competitiveness, is a crucial step in building the infrastructure for the national foodbank network and a testament to the commitment of SOS Thailand to its mission. The development period is scheduled for 2023-2025.
Official Partnership with Thai Chamber of Commerce

A significant milestone was reached when Sanan Angubolkul, Chairman of the Board of The Thai Chamber of Commerce and the Board of Trade of Thailand, and James Layson, Managing Director of The Scholars of Sustenance Foundation, signed a Memorandum of Understanding (MoU) to promote collaboration in delivering safe surplus food from food operators to those in need. This MoU signifies the beginning of a partnership between the Chamber of Commerce of Thailand and the Scholars of Sustenance Foundation, with the aim of managing surplus food from the food business sector and preventing it from becoming food waste.

The primary objective of this MoU is to facilitate collaboration between entrepreneurs, members of the Chamber of Commerce of Thailand, the Scholars of Sustenance Foundation, and its partner network to donate safe surplus food to those in need across Thailand, instead of letting it go to waste.

The Board of Food Processing and Future Food at the Chamber of Commerce of Thailand has been driving the concept of the BCG Model, focusing on solving the problem of food waste management by controlling the production and disposal of food waste and incentivizing private businesses to manage their waste effectively. By donating surplus food that is safe to consume to those in need, this partnership aims to create a new approach that strengthens food security for Thailand and develops a sustainable food management system under the concept of circular economy or BCG Model.

This MoU marks a crucial step in building a sustainable food management system and strengthening food security for Thailand, and it highlights the Chamber of Commerce of Thailand’s and the Scholars of Sustenance Foundation’s commitment to reducing food waste and ensuring that safe surplus food goes to those in need.

Official Partnership with MSDHS

The Minister of Social Development and Human Security (PhD), Mr. Juti Krairiksh, presided over the opening ceremony of “20 Years of PH Empowering People of All Ages,” celebrating two decades of progress in enhancing the lives of vulnerable groups. The ceremony featured the signing of a memorandum of cooperation between the Ministry and SOS Thailand, aimed at enhancing food security for the less privileged.

This memorandum aims to establish cooperation in delivering safe surplus food to those in need, with the MSDHS supporting SOS in food distribution by providing assistance in data collection, and community volunteers support throughout the country. SOS has been working with community volunteers for years, and this collaboration will enable the organization to reach wider recipients across the country. The signing ceremony marks a significant milestone in the partnership between the MSDHS and SOS, demonstrating their shared commitment to improving the well-being of the underprivileged.
2022 is the first year for Scholars of Sustenance to have received the support in the expansion of our storage capacity. The sponsorship on warehouse take us one step closer to establish the workflow of foodbank within our organization. It is crucial for us to acknowledge our warehouse sponsor, MK Group and Lotus’s. In a significant effort to address the issue of food waste and provide food aid to those in need, MK Restaurants and Aunt Thongkam Foundation have partnered to support SOS Thailand. The partnership involves the sponsorship of M-Senko Logistic storage space, allowing SOS Thailand to efficiently manage and distribute surplus food. This new storage space will allow the foundation to better organize the large amount of food donations they receive and distribute the most appropriate items to those in need.

Moreover, Lotus’s has taken a major step in supporting SOS Thailand’s mission by offering part of the space at their Ban Fah, Lam Luk Ka branch to be used as a warehouse for food storage and distribution. This collaboration is part of the Eat Can’t Leave Each Other project and serves to drive the establishment of the National Food Bank for the underprivileged. The warehouse space provided by Lotus’s will help increase the efficiency of food management, allowing for more donations to be received and stored properly, ensuring longer shelf life and maintaining the nutritional value of the food for those who need it the most.

It is important to recognize the significant contribution and hard work of both Lotus’s and MK Restaurant Group in providing storage facilities for SOS. This increase in storage capacity will allow us to receive more food donations and supplies, as well as store food for future distribution plans.

SOS Bangkok has formed a formal partnership with the Bangkok Metropolitan Administration (BMA) to launch the BKK Food Bank Project. This initiative represents the first prototype of a city-level food bank program, which will eventually lead to the establishment of a National Food Bank Network under the leadership of SOS, as part of Thailand’s economic development plan using the BCG economic model.

The BKK Food Bank follows the same principle as SOS, which is to provide surplus food to underserved populations. However, this project also involves district offices to help connect with more local food donors and provide surplus food to at-risk people in areas where SOS faces difficulties in providing assistance.

Presently, the BKK Food Bank Project includes ten districts, with SOS working with six districts on the Thonburi side and the VVShare Foundation collaborating with four districts on the Phra Nakhon side. These districts include the Phasi Charoen District, Bang Khae District, Bangkok Noi District, Khlong San District, Bang Khun Thian District, and Bangplad District, among others.
As SOS Thailand celebrates six years of operation in 2022, we are grateful for the tremendous support that has enabled us to make a difference in the lives of so many people. This year has been particularly challenging, but it has also been a time of growth and transformation for our organization. We have worked tirelessly to rescue food from being wasted and combat hunger in Thailand, and our efforts have been met with tremendous success. We are proud of the remarkable journey we have embarked on, and we are even more committed to our mission than ever before.

As we look to the future, we extend our heartfelt gratitude to everyone who has supported us along the way. From those who have donated food, money, or time to our cause, to those who have shared our message with their friends and family, we are thankful for every single one of you. Without your support, we would not be where we are today, and we would not be able to continue making a difference in the lives of so many people.

Moving forward into 2023, we are filled with enthusiasm and a sense of purpose. We know that there are still many challenges ahead, but we are confident that together, we can overcome them. We are excited to continue rescuing food from being wasted and working to eradicate hunger in Thailand. We know that with your continued support, we can achieve even greater success in the years to come. Thank you again for everything that you do, and here’s to a bright and prosperous 2023!