

Coronavirus- making sure everyone has food

The Long Table is about bringing people together with food. In light of Coronavirus, people self-isolating and the practice of social distancing coming into effect we've found we are well placed to help build strong communities like never before.

Since we started nearly two years ago, our team and some customers have been in the habit of taking our food home to eat at a later date. In response to inquiries, The Long Table is making the same great food available as ready meals, adapting to our communities changing needs and enabling each other to be good neighbours.

We've sourced single portion biodegradable food containers that food can be frozen and microwaved in. We are making 7 meals available for £25. These will be delivered anywhere in and around Stroud District. As always dietary requirements will be catered for, people just need to tell us their requirements. We are very experienced at catering for all dietary needs. The menu will evolve with feedback from customers and input from the talented chefs we are working with, our initial offering is:

Veg Dahl
Mild Chicken Curry
Sausage Casserole
Bean Stew
Mediterranean Vegetable Pasta
Vegan Paella

These are all meals that are safe to be frozen and reheated and are very healthy and nutritious, maximising healthy food intake whilst being a highlight of the day for anyone facing this crisis on their own.

The target recipients in this first phase are:

1. People self isolating with funds who want meals for their household.
2. People whose carers can no longer visit them as the carers are self isolating.
3. People who are nervous about going into public or are being asked to minimise contact as they are over 70+
4. People who need help but can't afford support and are identified by organisations and charities who want to draw down a free meal. We are already working with Age UK, GL11, Paganhill Community Group, Beresford Group and others with this.

We have a number of options to make sure we all stay well fed and as healthy as possible:

1. People can order 7 meals for £25. We will deliver these to the doorstep or allow people to come and collect them. There are 6 meal choices and all dietary needs are catered for. Payment is done online.

2. People can have 7 meals for free. We have pre-paid meals for people who lack an income or can't pay. All people need to do is ask. This might be if you are worried about a neighbour but don't have the funds to buy them meals or for yourself.
3. People can donate money to our pre-paid fund. People can donate money to allow someone else to eat for free.

What we need are people working within their community to help locate and support people who need meals. This is where we need local groups, especially Parish Councils, to help spread the word and connect people who are in crisis.

To order people need to call 01453 367499 or emails meals@thelongtableonline.com

All the details and specifics for each order or any mass orders can be handled by our admin team.

FAQs

1. How do we keep the food hygienic and safe?

The Long Table is registered with Stroud District Council's Environmental Health Department. We have management structures and processes in place to ensure that we are working to Government standards. Each meal will have cooking instructions with it advising that food must be re-heated above 75 degrees and this will make the food safe killing germs and virus elements too.

2. How can you handle payment? Some people will be vulnerable?

We will aim to take all payments online via a one off payment link provided by our iZettle software. This means no cash will change hands on the doorstep. If people cannot access the payment link we can work around this or ultimately provide it free of charge. This means 100% traceability for payments and future audits.

3. How can you deliver the food?

We have 12 staff who run Furniture Bank that handle 100s of items of furniture collected and delivered from around the District. They are no longer needed for furniture so we have 4 vans and a group of drivers to drive them. We can allow non staff members to drive vans too so can ultimately move to a volunteer model if our staff are ill. Drop offs can be to the doorstep or through a knock on the door.

4. Are you insured?

The Long Table is fully insured with employers and public liability. Our warehouse and cooking activities and delivery activities are all covered by this.

5. How will you make enough meals?

We are aiming to scale up in our kitchen to 700 meals a day (100 deliveries). Once demand breaches this figure the attached 3 stage strategy will kick in that means we open up more kitchens across the District. We are in talks with others about this and hope to help build a local coalition.

6. How will you get food?

Lots of local Fareshare food is now due to be picked up by Long Table as organisations no longer need it. Equally we have 4 vans that are travelling to collect food direct from our corporate suppliers (for example we have been to Bristol and

back already today). We will manage supplies and centralise recipes to ensure everyone has food.

7. How can people pay it forward?

We are a registered Charity with HMRC and a CIC too. This means we are well versed with managing donations and the audit trails involved. We will keep a full transparent record that can be shared as required to ensure that all Pay It Forward money is ring fenced for this project. We can also claim gift aid on the donations.

8. How can you sustain this?

Making people pay means the model can stay in operation indefinitely. Using multiple hubs we will build in redundancy to the model and ensure that when people are ill they are working in multiple sites and thus don't all fall out when one drops out. The core admin can be done from home by multiple people and thus is not linked to the cooking.