# Rumis Kitchen Report 2015





Connecting hearts, minds & communities charity no: 1102943



# Rumi's Kitchen Report 2015

#### About Us

Rumi's Kitchen started in spring 2012 with the intention of being a fortnightly soup kitchen in the area of Cricklewood, within the borough of Brent. With the increase of poverty locally and recession within the area. It was an initiative Rumi's (charitable organisation) felt they needed to engage in and support within the community. Aiding people who were dependent on food banks and food services. Or simply had no access to such services or referrals. The initial intention behind the soup kitchen was about more then just serving hot food. It was about the empowerment of the guests and the quality of the food and service being delivered. Rather then being served in a hurry and distributed in containers to be handed out. Treating guests to an experience many of us take for granted, dining in a restaurant. We believe it is this level of service that separates Rumi's Kitchen from many food banks. That quality and this level of service and commitment. When guests enter they are welcomed much like a restaurant and are served a three course meal and a selection of biscuits, teas and coffees. Bringing that sense of community essence, empowerment, friendship & service to those whom are struggling with housing or sleeping rough.

Since then it has further expanded to another location, making the kitchen a weekly initiative. In both Cricklewood (Brent Mosque) & Queens Park (Kosovan mosque). Rumi's Kitchen has been fortunate enough to have welcomed nearly under 1000 guests to our services over the years. And with an average of 5+ new volunteers showing interest and turning up to the weekly service. That's nearly the same amount of numbers we attract solely just in volunteering. It is a service that both community and volunteers respect as it is consistent and constantly evolving.

All funding for Rumi's Kitchen before November 2015 has been through community donations and fundraising. We have managed to allocate funding between November 2015 to February 2016. To aid both kitchens and pay for our winter packs that are to be distributed at the end of March 2016. These packs will include wish list items of our guests. So each guest will get to choose 3-4 items each that they require rather then being handed items that they don't necessarily need.



### Corporate & community involvement

Rumi's Kitchen over the past few years has hosted a number of groups from organisations to schools to help aid and serve our homeless guests. Giving them access to services that may be difficult to reach on a day to day basis. These groups being:

- 1. NHS tuberculosis van (that regularly screens guests for TB.)
- 2. Local dentists who offer advice and hand out free dental supplies.
- 3. Entertainment from local performers.
- 4. Banks, (helping to support the kitchen and on the day come as a team and help serve the guests.)
- 5. Scouts, coming with their team leaders to serve the guests and entertain them with plays and songs.
- 6. Schools, primary schools teachers coming to serve the guests and also collectively bring non perishable food items to the guests. Collected by the school.
- 7. Interfaith groups, serving the guests and also engaging in friendly dialogue.
- 8. Differing mayor's of Brent distributing gifts at Christmas time for guests.



(From left to right: NHS TB screening van, Interfaith groups attending the kitchen, Mayor of Brent Kana Naheerathan and various political leaders handing Rumi's Kitchen an award for good service, Maybank Malaysian bank volunteering at Rumi's Kitchen.)

# Additional services at the kitchen

At Rumi's kitchen we provide a safe space for guests, be it the elderly, homeless or those who are living in hostels. We encourage volunteers to sit with the guests and reach out to them asking them what they need or simply how their week has been. In addition to the food we also provide:

- 1. Non perishable food items.
- 2. Clothing.
- 3. Wishlist of items on request e.g. socks, shoes, sleeping bags etc.
- 4. Takeaway food containers from the meal served on the day.
- 5. Christmas gifts distributed for each guest in 2014 of items that they required
- 6. 120 winter packs made winter 2013 and distributed 75 on site and 45 to rough sleepers in London. Each containing a scalf, blanket, sleeping bag, hats, socks & dental supplies.
- 7. Under 1000 bags of packed food items distributed to rough sleepers during the holy month of Ramadan. 100+ bags made weekly in the month. This service has been running for three years.

Furthermore we are hoping to expand our services for our non perishable food items and clothing at both locations in the new year.



(From left to right: Clothes distribution, non perishable items on display, food packs distribution during Ramadan, dental supplies handout and winter packs distribution to rough sleepers.)

# Connecting with catering services

We have also been fortunate enough to connect with a lot of food and catering establishments to serve our guests and provide for them the best of meals. We have had these well known London based restaurants cook for Rumi's Kitchen:

- Guanabana and Bintang chef and restauranter.
- 2. Abu Zaad Restaurant.
- 3. Fait Maison patisserie and delicatessen.







#### Guests feedback

To keep our ideas fresh and keep up to the demand of our guests we regularly hand out feedback forms to know the areas in which we can improve on or what cuisine of food they would like to see us introduce.

Here are some of their words about the kitchen:

"I like the pace of the place, no rush," George Carlton

"We always come because we want to socialise. Meet people and talk to people. I like it because we can talk to people." IV Sui

"I like everything...I like the biscuits. Tea. Coffee. The People. It's nice, it's clean." Cornell

"This is the best place i've been to" Mark Mallett

"Nice people here, very friendly the staff" Bridget Mansfield

"I just thank you all for the food the company and the warm welcome you give us" Desmond Rice

"I thoroughly enjoyed being down here and just seeing the volunteers, what you're doing, and talking to the folks who are on the ground, so to speak, receiving the support. Coming down here, its a similar type of thing, you're working with people who are homeless, people who are down and out, on the street...people who come here are not just Muslim people but from all faiths." Councillor Bobby Thomas





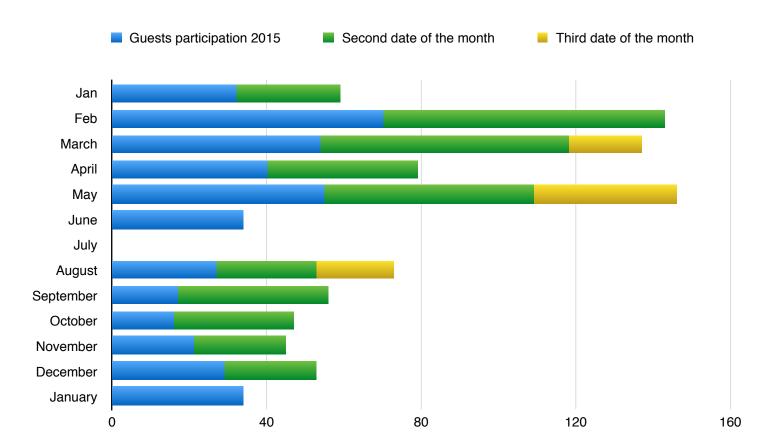


(From left to right: IV Sui, George Carlton and Councillor Bobby Thomas.)

# Analysis from 2015

# 1. Guest Participation

Guest participation (Cricklewood mosque): January 2015 - January 2016



	Jan	Feb	March	April
Guests participation 2015	32	70	54	40
Second date of the month	27	73	64	39
Third date of the month			19	

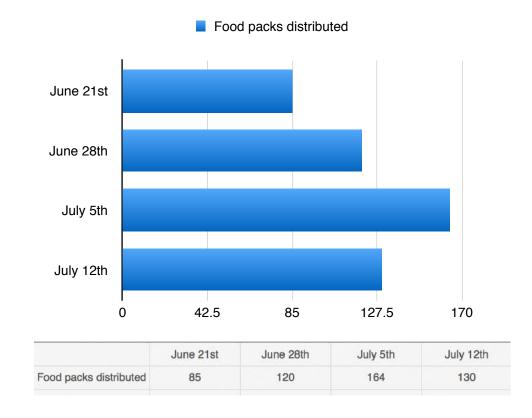
June	July	August	September
34		27	17
		26	39
		20	
			34 27 26

October	November	December	January
16	21	29	34
31	24	24	

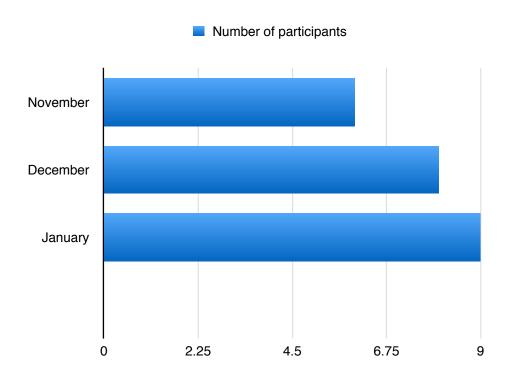
<sup>\*</sup> Please note the break between June - July as we stopped serving hot meals in the mosque (due to management asking for the holy month of Ramadan.) This is when our outreach program commenced.

<sup>\*\*</sup> Feb, March and May busiest months for Rumi's Kitchen to note for 2016. Serving under 150 hot meals.

# Outreach for rough sleepers during June - July 2015:



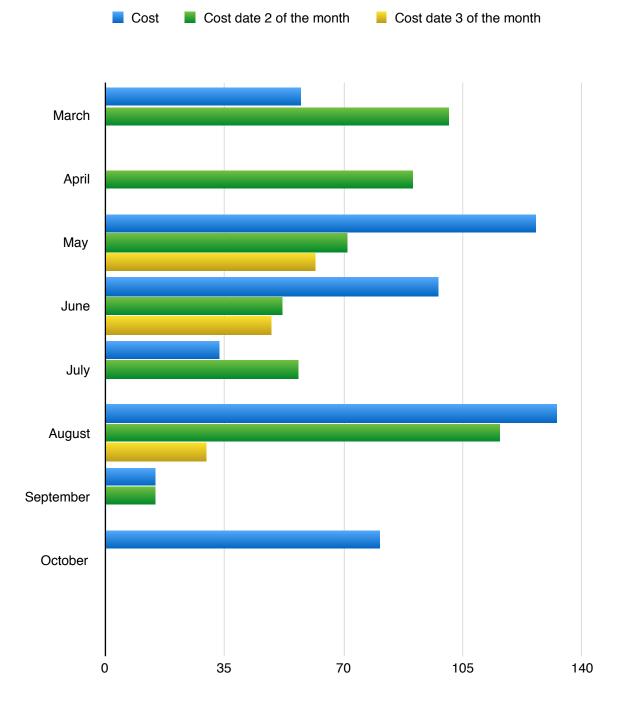
# Guest Participation in new mosque project (Kitchen 2 / Kosovan mosque)



\*Slow increase in numbers who attend new kitchen project

# 2. Food budget 2015

Our budget before 2015 was not fixed; when the new year entered we decided to be more stricter with the budget and allocate 100 - 120 pounds per kitchen. At the Cricklewood location. This budget is for the starters, mains and desserts. Also including cleaning equipment, containers, drinks, tea / coffee & biscuits.

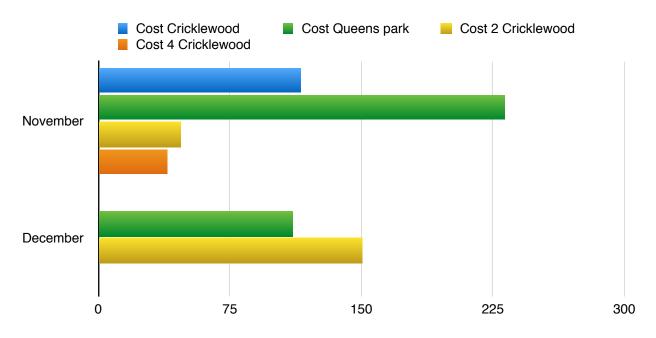


# Chefs: In running order from March - October 2015

- 1. 15th of March 2015 (Aya & Nadia ) £57.53 Meat donated
- 2. 22nd of March 2015 (Sister Ouaffa) £100.97 Meat donated
- 3. 5th April (Salahuddin) cost covered Donation
- 4. 19th April (Muhidin) £90.46
- 5. 3rd of May (Buthaina) £126.24
- 6. 17th of May (Zohal) £71.22
- 7. 31st of May (Ahmed) £61.70 Some donations made
- 8. 7th of June (Sohaib) £97.89
- 9. 21st of June (Outreach) £51.86
- 10. 28th of June (Outreach) £49.01
- 11. 5th of July (Outreach) £33.79 Some donations made
- 12. 12th of July (Outreach) £56.56 Some donations made
- 13. 2nd of August (Amer) £132.53
- 14. 16th of August (Buthaina) £115.75
- 15. 30th of August (Sohaib) £29.60 Meat donated as well as some petty cash
- 16. 5th of September (Amer) £14.70 Main expenditure donated
- 17. 20th of September (Zohal) £14.85 Meat donation
- 18. 4th of October (Muhidin) £80.70 Donation made towards costing at the end
- 19. 18th of October (Zohal) Donation made
- \* Most cost affective chefs have been Sohaib, Zohal & Muhidin
- \*\* Some of the more expensive kitchens say 2nd of August are due to the fact we restarted in Cricklewood mosque after a months break and needed additional equipment on site.

# From November 2015 - December 2015 (the inclusion of Islamic relief funding to start Kitchen 2 and support kitchen 1) - Funding ends February 2016.

Food budget has slightly increased from 120 pounds at Cricklewood per weekend & 110 pounds at Queens Park.



	November	December
Cost Cricklewood	115.33	0
Cost Queens park	231.69	111.13
Cost 2 Cricklewood	46.91	150.26
Cost 4 Cricklewood	39.43	

#### Chefs: In running order from November - December 2015

- 1. 1st of November (Nadia and Avah) £115.33
- 2. 15th November (Sohaib) £46.91 Additional food donated night before
  3. 22nd Nov 15 (Buthaina) £231.69
- 4. 29th Nov 15 (Abu Zaad restaurant donation) £39.43 for additional items
- 5. 6th Dec 15 (Sabah and Zeenat) cost covered by outside donation.
- 6. 13th of December (Sohaib) £111.13
- 7. 20th of December (Tamannah) £150.26 \*Christmas SPECIAL\* Donation made covering all veg

\*Sohaib most cost effective chef. Even though with the increase of budget a lot of our chefs did keep within budget. Apart from the new kitchen opening on the 22nd of November & Christmas special.

From the analysis of the food budgets it is good to encourage and ask chefs who kept within budget what cuisines they made and how they made the money stretch. Also it is evident that we can keep costs down exceptionally if we promote our meat donation program. This way chefs have the freedom to experiment more with more complicated menus without the worry of the overhead costs. Though we also like the flexibility of having more of a budget for more complicated menus when other weeks are lower on the budget. Also exceptions in our budget has been made when coming back after a duration away, special events and the opening of the new mosque project.

#### Clothing & non perishable items

In 2015 we gave away numerous amounts clothing and non perishable food items it is important in the new year we record for our records the amount of items we distribute so we know in which months we are busiest and what numbers we are working towards.

We can take from the number of guests roughly in 2015 the number of food parcels we want to distribute and for clothing double that amount so 2 items of clothing per guest. But until we establish a proper system for this it will be ad hoc.

e.g in January 2015 we had 32 guests. So we aim to make 32 bags of food to distribute and have at least 64 items of clothing available that is suitable for our guests sizes and specifications.

#### Services we provided in 2015:

- 1. 18th of January 2015 non perishable food items donated from Islamia primary school. 45+ guests were able to take two shopping bags each full of items.
- 2. 22nd of January 2015, 11th St. Marylebone scout group volunteered their services to help cook and look after the operations on the day.
- 3. 31st of January / 14th of February / Saturday 28th of February / 15th of March we went as a team to clean Cricklewood mosque.
- 4. 15th of February 23rd Wembley Sahaba scouts attended ,served, helped and performed for guests.
- 5. 22nd of March we held an additional kitchen for national Sadagah day.
- 6. 18th of April we had our annual fundraising dinner.
- 7. 17th of May NHS tuberculosis van came and screened guests with a Romanian translator.
- 8. Outreach between June & July so services for Rumi's kitchen did not stop in Ramadan.
- 9. Collaborated with the Zahra Trust on Sunday 12th of July distributing 164 packs to those sleeping rough in London
- 10. 5th of September collaborated with Malaysian bank, Maybank. The team from Maybank volunteered on the day and contributed financially towards the kitchen.
- 11. Received funding from Islamic Relief UK for their winter warmth program. November 2015 February 2016.
- 12. 22nd of November opened at our second location, Kosovan mosque.

In 2016 our projections are to have these services come again but also have more of a presence from entertainers, dentists and CV writers.

# Quality of the food:

Rumi's Kitchen is always proud of the quality and standard of the food we present to our guests. As we serve a three course meal. But we also vary our cuisines from around the world so that guests get to experience new flavours and tastes. In 2015 we served:

- 1. Mexican / Indian fusion food
- 2. Morrocan food

- 3. Asian food
- 4. Arab food
- 5. Malaysian food
- 6. Afghani food
- 7. Italian food
- 8. Traditional English foods

#### Health and safety in Rumi's Kitchen:

In 2015 we have had no major or minor incidents to report in our log book for accidents that have taken place at the kitchen. However due to the mosque being used by other organisations at the Cricklewood location we can't always guarantee the hygiene of the space prior to our usage. We attempted to help clean the mosque on the dates of 31st of January / 14th of February / Saturday 28th of February and 15th of March 2015. As a community to aid the mosque. We also put up signage around the kitchen area so other organisations clean the surfaces, cookers and pots after usage. The overall hygiene has become better over the last year and we will continue to monitor and record any incidents that are out of place.

#### Log books / record sheets we need in 2016:

- 1. Registration book (needs to be updated at Cricklewood)
- 2. Incident book & health and safety issues (at both locations)
- 3. Log book for clothing. Counting the number of guests who have taken the items weekly.
- 4. Log book for non perishable food items. Counting the number of guests who have taken the items weekly.
- 5. Permission forms for people who bring along children on the day.

#### Budget from Islamic Relief November 2015 - February 2016

We were awarded a £4500 grant from Islamic Relief. £3000 of that budget was allocated for food expenditures across the two locations and £1500 for the winter packs to be distributed in February 2016.

However due to our food expenditures being under we may be able to increase the winter packs pricing from £15 a head to maybe £30.

Currently for our food budget we have used in both locations:

November 2015: £988.52 December 2015: £261.39

January 2016 (tbc) but predicted: £470 February 2016 (tbc) but predicted: £360

#### Total = £2079.91

From total budget £4500 = **2420.09** 

So if we average 60 guests at the kitchen and 40 rough sleepers. Budgeting £15 for rough sleepers as sleeping bags have already been donated. £30 for our kitchen guests will suffice.

# Note from Chairman (Shaykh Babikir Ahmed Babikir):

Rumi's Kitchen had developed into a service that is recognised and well known by all. Over the years over one thousand volunteers served an average of seventy homeless people a week. Not just providing a three course hot meal for them, however interact with them and try to cater for other needs that they may have. The kitchen provides accessories such as clothes, shoes and other things that the homeless people request. In the last year the kitchen has grown with the co-operation of Islamic Relief UK. The venture was to train Islamic Relief volunteers and run a kitchen with them in the Albanian community centre once a month from December to February. The hamper for the homeless was very successful. However for this year it is more personalised for regulars by providing for them what they need the most. Overall the kitchen activities were very successful, hence a health & safety training was organised by Rumi's to train key volunteers.

