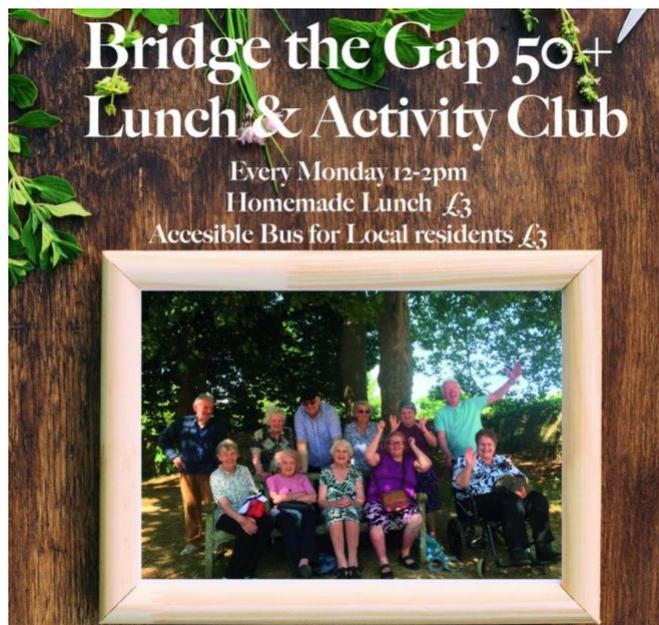


Community Business re COVID-19, Mutual Aid

Theme – **Managing food preparation, delivery and/or distribution**
Host – **Iain Chambers, The Bevy**
31st March 2020

BEVY BITES - HOT MEALS FOR CV VULNERABLE PEOPLE

[The Bevy Pub](#) is a community owned pub business in Brighton. We closed four days before the government required all pubs to close because we could see immediately that not only was holding our two weekly social lunches not possible but that we had to move fast to convert our premises into a hyper safe kitchen to keep our social lunch regulars fed, and maintain our contact with them as they entered self-isolation



What we did

- Contacted our lunch regulars to ask them did they want or need regular hot meals, and how regularly. We know their names, addresses, and many of their habits and capabilities already (eg can they microwave food, are their hands strong enough, to open our tiffin boxes, level of income, how isolated they already were)
- Having established demand we started to think through production and delivery. The kitchen and building was deep cleaned. Availability of already delivery items in stock at Bevy was assessed and if necessary improved (where possible, supply of many necessary items very erratic). A delivery team was assembled to disperse delivery to avoid workload and multiple visits by single person
- To date we have run this delivery system 5 times, learning lots every time

<https://cbmutualaid.co.uk>



OPPORTUNITIES CHALLENGES AND IMPACT

As you'd expect we started with need and then looked at the challenges.

- Stay connected to our own vulnerable friends, they stay connected to us. They eat but also they feel our care. We know their names, we will do everything required not to harm them and so we will be physically distancing but not socially distant
- The challenge is the lack of PPE supplies and the digital disconnection of many of our friends. They want to pay and don't like to be in debt, but aren't that keen on handling cash, as it's a bit too physical and stuff like do they need change, hence change floats etc etc We tell them to wait while we work it out. They trust us
- Impact is obvious really. Connection, continuity, well fed (vulnerable) people
- Serving 100 meals a week now to the most vulnerable, rising all the time. - takeaway service to come with much broader remit across the area to complement this for those that can pay and are less immediately vulnerable

RISKS, ISSUES AND UNANSWERED QUESTIONS

Lots to address here but here's the headlines:

- It's terrifying to think that we might kill our friends with our kindness. This is not hyperbole, it's very real but keeps us very focused on our processes and protocols
- This is stressful for all involved. Think of a normal kitchen (a what? I hear you cry!) then multiply by personal CV anxiety, anxiety over money and family, and anxiety over our friends
- Availability of supplies especially PPE is erratic and therefore stressful
- Organising complex and distributed delivery is a big task. It's a job in itself and we hope to make it a paid position not voluntary
- Taking on new cost. Our usual chef is isolated due to partner being high risk. So we need to pay chef to guarantee service and EHO stipulated chef needs to be a professional or at very least a trained chef volunteering

Unanswered Qs

- Plunkett have told me today (30/3/20) that furloughed staff cannot then volunteer in any commercial operation. It appears the meals need to be free, but of course our friends could just make a donation <https://www.gov.uk/guidance/claim-for-wage-costs-through-the-coronavirus-job-retention-scheme>
- Replacement of core volunteers as infection widens? Not easy to deliver service and simultaneously train new vols, who aren't not in short supply but need to be utterly trustworthy
- Can we handle the inevitable growth in demand. What would that look like?

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