



BIG RIVER BAKERY
Changing the world one loaf at a time

Delivering Social Value

FOR A DAY, TEACH A MAN TO
AND YOU FEED HIM AND HIS
UNITY FOR A LIFETIME.

BIG RIVER BAKERY



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BIG RIVER BAKERY

PLEASE
DO NOT
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HERE

Hello

We are Big River Bakery, a social enterprise and bakery based in Shieldfield, Newcastle.

Big River Bakery has over eight year's experience using baking to bring diverse communities together and creating pathways to education and employment.

We are driven by a desire to show that a fairer food system is possible with healthy affordable food available to all.

We aim to create sustainable positive change in food supply chains working at a community level.

We want to reconnect people to food growing and making healthy food. Through food-based activities we help people access support from each other and from local organisations.

Our work creates a wealth of positive benefits, starting with the individual and disseminating back into the community.

With your involvement we can change the world - one loaf at a time.



"We love working with independent businesses like Big River Bakery. They are a friendly and approachable team who have created bespoke ways for us to work together to deliver added social value in our local communities."

However, as a partnership we also rely on funding and this isn't dependable. The right corporate partner could help make access to all that the Big River Bakery has to offer more sustainable to the people of Byker. This would be a direct benefit and would create immense social value to health, wellbeing, food education and vocational skills."

Emma Leggott
Byker Children and Young People's
Partnership Manager

Our Vision

A NOTE FROM FOUNDER ANDY HADDON

I launched the project that has become Big River Bakery eight years ago when working as a senior researcher at Newcastle University's Sustainability Institute.

I believe food is not merely a commodity, but can offer real value to a community - employment, inclusivity, prosperity, and health and wellbeing.

We generate income through the sale of high-quality breads and bakery goods, but we also make that affordable and available in some of the most deprived wards in the North East.

Vitally we do this alongside providing training, education and work opportunities for the disadvantaged and hard to reach.

An essential part of what we do is to create supportive partnerships that allow us to affect change and impact, providing benefits for our partners through the growth of their own businesses and the delivery of social value.



“We cannot grow, thrive or make a lasting difference in our community alone.

Only by working in collaboration with like-minded organisations can we make positive change that is real and accountable.

We are not looking for hand-outs - but are looking to forge value based partnerships that bring mutual benefits and create a lasting legacy in the communities where we live and work. The need for this now is greater than ever.

With your support - we can make a difference - together.”

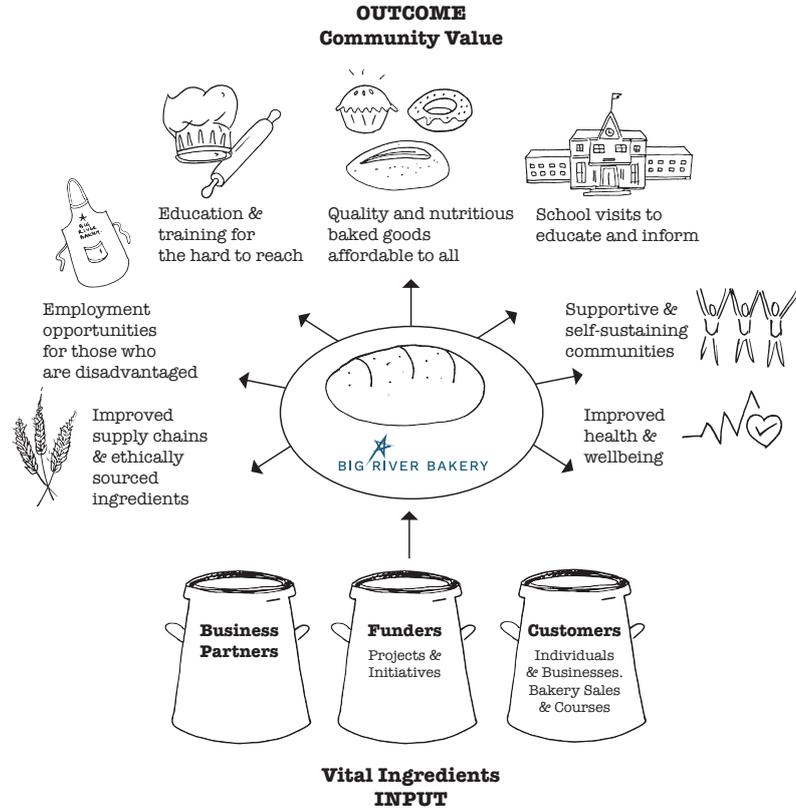
Andy

Business model

At Big River Bakery we demonstrate this community model of food production, delivering support practically via the activities in and out of our bakery.

Our model demonstrates practical leadership in the development of social cohesion and wellbeing, while providing environmentally sustainable and affordable local supply chains.

We are growing the scale of our trading and social impact across the North East by expanding our activities in Newcastle and into other locations.





“What can I say about Big River Bakery? I am completely and totally head over heels in love with it!

I love the ethos. I love that it has rooted its foundations in the Shieldfield and wider Newcastle community. But the most important thing is the opportunity that the project brings to people who ordinarily would not get the opportunity to develop a skill set around food.

Make no mistake, the quality of the produce and the expertise of the bakers at Big River are second to none. The produce is fantastic. If you want proper bread and more importantly the cultural food icon that is the STOTTIE - it is THE best at Big River Bakery.

Please, please support this project - as I do.”

Si King
Hairy Bikers

The Bakery

IN THE HEART OF THE COMMUNITY

We moved into the premises in Shieldfield in July 2019 and, after major refurbishment work, opened the bakery and shop in the Autumn.

Since then, it's been a roller coaster of a journey - with the COVID-19 pandemic shaping our path during 2020. Despite this, and through the generosity of an army of supporters, we successfully crowd-funded to purchase a new deck oven to increase our production from July 2020.

2021 has seen us increase our wholesale, shop and cafe offer.

We aim to produce high-quality, great-tasting, hand-baked goods that are affordable to all and have a policy of using both locally and ethically sourced ingredients wherever possible.



BIG RIVER BAKERY, MIDDLESBROUGH

This year we are celebrating the opening of our second bakery at Teesside University in Middlesbrough.

This aims to support those most affected by the pandemic, including BAME groups, and is a growing collaboration including Ubuntu Multicultural Centre, Open Door North East and others.

“I am delighted that Teesside University and Big River Bakery are partnering to bring a social impact community bakery to life in our brand new University Enterprise Zone incubator, Launchpad. This will deliver innovative services that can change lives, and I hope it marks just the beginning of a long-term sustainable social enterprise programme that spins out many more food related projects that can address food poverty and employability in and around the TS1 post code area.”

Steve Dougan
Teesside Head of Enterprise

For more information about our bakeries:
www.bigriverbakery.com

Our social impact

- * We train and employ people furthest from employment, including refugees, ex-offenders, and people on the autistic spectrum.
- * Working with Teesside University, we secured our second Big River Bakery in Middlesbrough, with particular emphasis on providing skills and opportunities to refugees and local BAME communities.
- * In summer 2020 we delivered over 200 food parcels to those in need locally.
- * For October half-term 2020, we organised and ran Halloween baking sessions for local families providing over 300 lunches.
- * In August 2020/21 we provided lunches and baking activities during the 'Byker Best Summer Ever' events.
- * We strive to ensure our shop and cafe offers high quality and affordable products for local people.
- * We now have 13 people on payroll and 2 volunteers.
- * We have incubated 2 local start-up food businesses.
- * We have delivered baking sessions in local primary and secondary schools.



"The Employability programme has helped me to gain new baking skills, that helped me to be confident in looking for a job.

This helped me overcome some of my depression and build my confidence in me again, that encouraged me to go back to volunteering again.

I am grateful to everyone at Big River Bakery for their support and kindness."

Fouad



Scaling up

In 2021/2022 we are looking forward to significantly scaling up our reach and impact.

- * **Delivering training programmes**
We will provide accredited skills-based training to many more people facing complex barriers to employability including long-term unemployed people, ex-offenders and those with learning disabilities.
- * **School and community education**
We will work in schools and deliver outreach projects in communities. Through growing wheat, milling and baking with schools, we encourage children and adults to learn about food, the environment, science and wellbeing.
- * **Creating employment**
As we expand our reach from Newcastle, into other locations, we will increase the number of jobs we create for our target groups.
- * **Serve and support our community**
We will increase access for all to affordable nutritious food and encourage wider participation in our projects and training opportunities. We will continue to support other local food businesses to grow and innovate.
- * **Collaborate with other organisations**
All of our projects involve collaboration with other organisations, including charities, businesses, NGOs, and community groups. We are developing new partnerships continually that will enable us to broaden our social impact further and to build community resilience in the context of recovery from the pandemic.
- * **Innovate**
Collaboration with other businesses, charities and universities allow us to innovate in cross-sectoral approaches to addressing local issues. The collaboration with Teesside University is an example of this and others are in development.
- * **Offer a dynamic space**
We will continue to offer the bakery as a community space open to all for fun, learning, and engagement with local issues around food equity, social justice and wellbeing.

Become our partner

We can achieve so much more for our shared communities with the support of our partners.

With your investment, we can help people and communities in some of our most deprived areas build new opportunities.

Together we can improve and enrich the life experience for many, helping you to extend the social impact of your business in creating value in hard-to-reach communities.

We can demonstrate the positive impacts of your investment and report these back to you.

“One of the most proactive community driven food and drink organisations in the North East.”

Chris Jewitt

Food And Drink North East

Partnership options:

- * Partner with us on a project, across all facets of delivery from concept to legacy.
- * Financially support us in specific areas of delivery, for example a programme for schools or employability.
- * Use us as the go-to bakery for all your corporate catering needs, from working breakfasts to lunches and buffets.
- * Help us to buy additional baking equipment to strengthen our training offer.
- * Bid together for stronger funding bids and greater project reach.
- * Share knowledge and skills.
- * Hands-on short and long-term volunteering.
- * Choose us for a corporate, group, or gift workshop.
- * Hire our space.

Contact us to discuss how we can best work together:

gail@bigriverbakery.com



**GIVE A MAN SOME BREAD AND YOU'LL FEED HIM FOR A DAY,
TEACH A MAN TO BAKE AND YOU' LL FEED A COMMUNITY FOR A LIFETIME.**

VISIT

40/42 Wretham Place, Shieldfield,
Newcastle upon Tyne. NE2 1XU

OPEN

Monday - Friday 8am-4pm
Saturday - 8am-12 noon

CONTACT

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[@bigriverne](https://www.instagram.com/bigriverne)



Find out more and sign
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www.bigriverbakery.com