Who are We?

Food Aid Foundation is a non-profit organisation that operate as a foodbank with the primary objective of providing basic food to charitable homes, rehabilitation centres, feeding centres, poor families and destitutes.

FOUNDER

RICK CHEE

An entrepreneur with 26 years experience in food service facility planning with business locally and abroad. Besides fulfilling his role as managing director of F & B Facilities Sdn Bhd and AR Manufacturing Sdn Bhd. He is also the Chairman of Prominent Freight Services Sdn Bhd and director of Cross Border Logistic, Usaha Pintas Sdn Bhd and GP Techno Glass Sdn Bhd. A graduate in International Hospitality Management, he is an adjunct senior lecturer at Taylor’s University, School of Hospitality, Tourism and Culinary Arts. Rick Chee is also an honorary member and advisor to the Chefs Association Of Malaysia and having involved in various charitable organizations, poverty alleviation is his passion.

CO-FOUNDERS

MOHAMAD FAISAL GHAZALI
SMT. FMIID

A renowned entrepreneur in the creative field. Owner of a multi-disciplinary design services company ArcRadius Sdn Bhd, Past-President of Malaysian Society of Interior Designers and currently Vice-President of Malaysian Institute of Interior Designer. Also a member of the Asia-Pacific Space Designer Association and International Federation of Interior Architect / Designer. Faisal has been involved in the industry since 1985. Amongst his designing accomplishments are banks, corporate offices, hotels and institutional buildings. He has undertaken numerous Food and Beverages projects over the last 20 years specialising in conceptualization, project supervision and management.

Prof. CHEF ZAMZANI ABDUL WAHAB

A celebrity chef, Professor Zamzani popularly known as Chef Zam, formally educated in America and United Kingdom, has travel extensively around the world promoting Malaysian cuisine initiated by Matrade and Tourism Malaysia. Besides being ambassadors and endorsement of international brands such as Heinz, Philips Kitchen Appliances, Colavita and Barilla alike, he also hosted numerous cookery programs and shows, locally and internationally. With two decades in the gastronomy world lead him to be a writer and columnist for print medias. As the principle and managing director of Silverspoon International College, allows him to impart his knowledge and experience.
Who are We?

ABDUL KARIM YUSOF
Serving as a senior management staff of a large institutional catering and facilities management company in Malaysia, he has an extensive knowledge in mass catering and commands vast knowledge in feasibility and conceptualisation study of catering requirement, HACCP, GMP, training, quality and crisis management. A graduate in Business Administration from The Australian Business Education Council, he has accumulated 27 years experience in the hospitality industry. Previous employment with international companies in spearheading “major start-up catering operations” locally as well as in Cyprus, Jordan and Saudi Arabia. He has served in the committee of various charitable and social organizations.

RONALD G M TUNG
A practicing advocate and solicitor currently a partner with Shui-Tai, a legal firm in Petaling Jaya. He has vast experience in providing corporate advisory services local as well as international clients. Prior to this, he has spend several years as an auditor, accountant and company secretary. He is also a co-founder of the Malaysia South Africa Business Council and also serve as a resident director of Murray & Robert Ltd, a conglomerate listed in the Johannesburg Stock Exchange. Ronald Tung, formerly also served as a counselor with the Befrienders and Vice President of the Jaycee Kuala Lumpur.

MANAGED BY PROFESSIONALS WITH EXPERIENCE IN THE FOOD SERVICES INDUSTRY and supported by a team of staff comprising of employees and volunteers; with a pool of cooks and drivers, we are ready to serve those in need.
Who are We?

THE FOUNDATION WORKS IN COLLABORATION AND WITH THE SUPPORT OF:

Chefs Association of Malaysia

Malaysian Association of Hotels

Malaysian Food and Beverage Executives Association

International Food & Beverage Association

We have grouped the expertise and developed a comprehensive food handling system and long term solution to rescue surplus food and ensuring that it is safe for distribution and consumption

“This will consistently provide food to the needy and help to reduce food wastages”
AS A FOOD BANK, OUR MODUS OPERANDI ARE AS FOLLOW;

COLLECT SURPLUS COOKED HALAL FOOD
acquired from hotels, restaurants, and food establishment to distribute to the poor and needy.

COLLECT VOLUMES OF NON-PERISHABLE HALAL FOOD
that are generally dried, canned or prepacked from food manufacturers, importers, wholesalers and all willing donors; distribute them to charitable homes to help the underprivileged. This includes close-to-expiry date products, off spec, discontinued promotional products, etc.

COLLECT UNCOOKED RAW FOOD
from the wholesale wet and dry markets and companies with food service operations; then process them in our central kitchen for distribution to orphanage and welfare homes.
If you are a:

- Hotelier
- Food Manufacturer
- Supermarket / Restaurant / Cafe Owner
- Food Wholesaler / Retailer
- Caterer
- Any Other Food Provider
ALL FOOD PRODUCTS MUST BE HALAL AND SAFE.

- First-line product
- Close-to-expiry
- Out-of-code with extended shelf-life recommendations
- Mislabeled and unlabeled
- Off-spec items
- Test product inventories
- Seasonal items
- Promotional items
- Prepared and perishable foods
- Discontinued products
- Customer returns and refusals
- Produce
- Frozen and refrigerated foods
- Ingredients and raw materials
Our Facilities

- Strategically located operation office.
- Dry and cold storage.
- Central commercial kitchen and refrigerated trucks.
- A fleet of transport.
Operation Flow Chart

Hotels
Food Outlets
Cafeterias

Wet Markets
Wholesalers
Importers

Manufacturers
Commissaries
Bakeries

Hypermarkets
Supermarkets
Mini Markets

Information Data

Department of Social Welfare
Ministry of Women, Family,
and Community Development

Resources

Collection
Preparing
Checking
Production
Sorting
Storage
Distributing

Poor Families
Destitutes
Disaster Victims

Orphanages
Old Folks Homes
Rehabilitation Centres

Voluntary Welfare
Organisations
Charitable Homes

Soup Kitchen
Emergency Relief

Hypermarkets
Supermarkets
Mini Markets
How do we sustain our operations & expenses??

By your kind
- Pledges
- Donations
- Volunteerism

By kind contributions from
- Companies / Corporations
- Materially
- Financially

By us organizing
- Special events
- Promotions
- Publication
As A Donor, you will sleep with the satisfaction of knowing that you have helped someone in need who otherwise might have gone hungry.

As A Company/Corporation, you have helped fulfill your Corporate Social Responsibility towards society. It adds value to your business and creates a favourable impression in a way that no other forms of promotion or advertising can do.

As A Food Establishment, it is a great and practical way to make use of excess food and to reduce wastages. In addition, it reduces storage and disposable costs.

I learned to GIVE not because I have much but because I know exactly how it feels to have NOTHING.

“Such is a noble contribution to mankind.”
More than 37 million Americans are on emergency food assistance. 1 out of 6 Americans suffer from *food insecurity.

In European Union, more than 79 millions are living under the poverty line.

More than 2 millions Australians are relying on food aids.

In Hong Kong, 46% of the city’s citizen lived in subsidized housing, and 18% of the populations are living below the poverty line.

In South Africa food insecurity is 1 : 4 persons.

*Food insecurity means that a person is not sure where their next meal is coming from.
We Honor Lives, respect the dignity of every person and treat all with equality and compassion regardless of their race or religion.

We Keep Faith with the public trust through efficient and compassionate use of resources entrusted to us and are mindful that our objective is accomplished through the generosity of others.

We Act With Honesty and integrity; and will operate with an acute sense of urgency that reflects the immediate needs of people struggling with hunger.

Together, we connect the world of waste to the world of wants.
How Can You Be Involved?

Be a mission partner
Be a donor
Be a volunteer

Summary

Foodbanking is a community asset ~

It helps
to eradicate food insecurity.

It is a great practical way
to make use of surplus food.

It reduces the welfare homes’ food bill,
thus enabling them to increase intakes and provide better facilities.

It is about
lives being changed and hopes being given.

“If I can stop one heart from breaking, I shall not live in vain”
~Emily Dickson~
Question: Am I liable for damages if the food I have donated spoils or causes injury, even if I have stored it properly?

Answer: No, unless there is evidence of ‘negligence’, ‘recklessness’ or ‘intentional misconduct’ on the donor’s behalf. Food Aid Foundation protects donors from liability when donating and protects donors from civil criminal liability should the products donated in good faith later cause harm to the needy recipients. We will also ensure strict standards of warehouse operation and proper storage and handling procedures, complete with product tracking and recall capabilities as well as accurate and timely receipting.

Question: Will I need to provide my staff with special training to prepare food for donation?

Answer: Since your staffs have already been trained on food handling, additional training is not necessary except for emphasise on sorting and storing procedures, temperature control and the allocated timing for collection.

Question: What can we donate?

Answer: Cash donations, uncooked food or prepared food.

Question: Who are your current donors?

Answer: Financial Donations: Individuals, companies or corporations. Uncooked Food: Individuals, food manufacturers, supermarkets, hypermarkets, wholesalers, farmers and others. Cooked Food: Hotels, restaurants, caterers, food establishments and others.