



Impact Report

2025





Welcome!

2025 was a really positive year for BCK. We built on our successes in 2024, and continued to develop new workshops, a new community meal and continued regular catering work that provides employment for individuals we work with. We have also expanded our team with new paid staff taking on more work and new volunteers, resulting in a wonderful, positive and hard-working group of individuals that continually go above and beyond to achieve our mission.

In 2025 we delivered **1,036 workshop places, had 1,850 people attend a community meal, and served 1,900 people at an event that we catered.**

Highlights include starting up a new community meal in Radstock, being part of the Bath Film Festival,

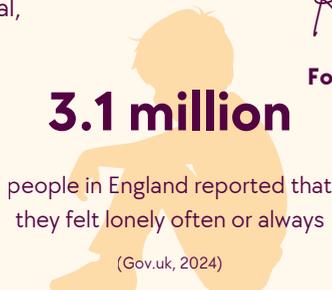
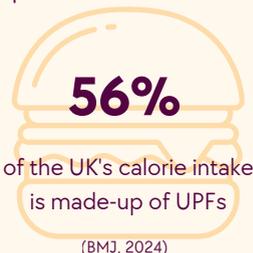


and meeting new people who have come into contact with our projects; either at one of our meals or a workshop. I'm writing this after just spending time with a young adult, living in supported housing who has an incredible knowledge of Korean food - you never know who you are going to meet and what new types of food you are going to learn more about, or the stories behind the people who love food!

Ultra-processed food now accounts for over 50% of our calorie intake in the UK. Coupled with rising levels of loneliness, our mission feels more important than ever. I hope you enjoy reading more about our projects last year and feel inspired towards a healthier future with more opportunities to cook and eat together.

Rob Lewis

Founder





Who we are

Bath Community Kitchen (BCK) uses community meals and cookery workshops to improve people's physical and mental wellbeing in Bath and surrounding areas. Our vision is for more people in Bath to have opportunities to cook and eat together, to have access to delicious, healthy and affordable food, and be equipped with the skills to cook well for themselves, creating lasting change in our community.

What we do

Community Meals

We bring people together with high quality, free meals, alleviating social isolation, loneliness and hunger. We deliver these across communities in - B&NES with a focus in areas of highest deprivation using surplus food that would otherwise go to landfill.

Cookery Workshops

We deliver engaging cookery workshops for all ages, abilities and backgrounds. Our skilled chefs and team help people be more confident to make healthy, affordable and delicious meals. First and foremost we create fun sessions that inspire a love of cookery and good food.

Events Catering

We provide events catering services, with ALL profits going towards helping Bath Community Kitchen's objectives. In addition, we up-skill and provide employment opportunities to people who attended a course or meal, some of whom are experiencing long-term unemployment.

Our impact in 2025

People served at a
community meal

Workshop places

Food waste saved

2025

1,850



1,036



2,251kg



"There are people with young children and there are old folks like me. It's just great.

At first, I did wonder should I be coming and taking up a space?... Then I thought... I'm helping to create a little community that's sociable and nice for people. I enjoy being part of that.

I've made a few donations... because I value this and feel it's the right thing to do."

Bath Community Kitchen community meal attendee



Community meals

Nothing brings people together like eating a meal around the table. **In 2025, we served 1,850 meals** to diverse groups of people across B&NES. Our food is equally varied, spanning a range of cuisines from Italian to Malaysian. Attendees get to try a range of dishes that they might not otherwise access and leave inspired to eat more healthy, vegetarian food.



Attendees and volunteers are offered a three course meal, using surplus food that would otherwise go to waste. Our weekly meals took place at the Lighthouse Centre in Twerton, for 50 weeks of year. Attendees included the homeless, older people, local residents who live alone, single parents with young children, and others who may be experiencing food poverty.

We also began a new community meal in Radstock in collaboration with Radstock Town Council and Big Local. We ran two successful test events in the last two months of 2025, feeding over 80 people. This has now become a regular weekly meal which we plan to run throughout 2026.

Feedback from community meal attendees show impact across three core themes:

Physical and mental wellbeing

"I have recently been diagnosed with type 2 diabetes due to my weight- this is a healthy option"

Social and community connection

"This is the second time in two years that I've eaten with someone else"

Regular access to nutritious food

"That one meal a week is rammed with goodness... enough to keep you full of vitamins for the rest of the week."



Case study: Community meal attendee



Catherine*, a single parent living on a low income and managing long term health challenges, was introduced to Bath Community Kitchen through a neighbour and fellow mum. The community meal soon became part of her weekly routine.

Access to nutritious, affordable food

For Catherine, food insecurity is a reality. With tight finances, limited capacity to work, and the need to provide healthy meals for her daughter, she often relies on basic home cooking and the local food bank.

She describes the community meal as **“the healthiest meal I have all week”** — not just because of the ingredients but because the dishes are cooked with care, skill, and a level of nutritional value she couldn’t otherwise access.

With takeaways unaffordable and microwave meals unsuitable for her child, she often finds cooking complex meals feels overwhelming when her mental health dips. The community meals fill that gap by **providing high-quality, nutritious food that she loves and looks forward to.**

A place for connection

Beyond the food, Catherine values the sense of belonging and connection the community kitchen offers, enjoying the fact that **it brings together people she wouldn’t usually meet** — older adults, neighbours, members of the street community, and those from other cultures.

For many attendees, including Catherine, the kitchen is one of the few reliable social touchpoints in their week. “Some people just come to be around people”.

Sharing a table has created moments of friendship and **Catherine has stayed connected with several people she has met at the meals**, including one volunteer she regularly stops to chat with around the local area.

Supporting mental wellbeing

On difficult days, the community meal can be transformative. Catherine describes arriving feeling low but **leaving calmer, lighter, and more grounded after good food and conversation.**

Simply being in a warm, welcoming environment — without pressure to share more than she wants — helps her manage her mental health. It offers routine, purpose, and a reason to get out of the house. “It’s good for your health. It’s good for your mind.”



"There is a good sense of community... all the team are welcoming and lovely." **Community meal attendee**

"I like coming here - it's like a party!"
Community meal attendee (age 3 and a half)

Cookery workshops

We know cooking healthy, nutritious meals from scratch can be challenging for many people. Our cookery workshop programmes are designed to empower and equip participants with the skills and motivation to cook confidently for themselves and others.



1,036
Workshop places
provided on our
sessions

In 2025 we ran a range of cookery programmes, including:

- 3 six-week 'Guys Can Cook' courses for men living alone.
- 2 Cook Like A Chef! courses for young people, not in employment, education or training (NEET).
- 8 Holiday and Food Clubs (school holiday workshops).
- Workshops for 192 children at the Forest of Imagination.
- Monthly cookery workshops for Ukrainian refugees.
- A series of workshops for students at Bath University.
- A trial workshops at The Foyer (supported housing for 18-25s at risk of homelessness). This has now become a regular event.
- Regular cookery demos at The Hive Pantry Food Club in Peasedown St John.
- Youth Club Cookery sessions at The Hive.
- A workshop at one of Curo's refuge houses as part of Men's Mental Health Week.
- Workshops at educational events such as Diabetes Awareness UK.



Case study: Paul, Guys Can Cook!

When Paul joined the Guys Can Cook course, he was navigating a life transition. After many years, he found himself living alone and needing to rebuild confidence in the kitchen. At the time, Paul was renting a room through HomeShare, supporting a woman with dementia. Part of that agreement involved cooking three meals a week - something he found both meaningful and emotionally challenging.

"I wanted to feel more confident. Cooking for someone else can feel vulnerable. It brings up all sorts of feelings about being judged or not being good enough."

Although he had some basic cooking experience, Paul was out of practice and often felt overwhelmed by mealtime decisions. He knew a few staple dishes but struggled with efficiency, confidence, and inspiration.

"I heard about "Guys Can Cook" and thought - that might help. I just wanted some real, hands-on examples. You can read cookbooks and websites, but it's not the same."

One of the biggest benefits Paul found through the course was surprisingly simple: learning practical techniques. Despite being small things, he describes them making every day cooking easier and quicker e.g. how to chop onions and peppers efficiently, using a micro-grater for garlic and knowing when to add herbs and spices for maximum flavour.

"It sounds small, but these things save time - and I hate prep that feels like it takes forever."

Paul especially enjoyed learning a new stir-fry technique and still uses the recipe today. Paul describes the course as helpful, confidence-building, and practical. He continues to cook regularly, both for himself and for the lady he supports, and feels better equipped to make meals quickly and healthily.

"I appreciate the course. It helped me feel more confident – and that's made a difference."



Outcomes

Measured through before and after surveys, participants on our cookery programmes report improvements across a range of outcomes, including cookery confidence, hygiene knowledge, skills development and an increased number of meals cooked from scratch.

100%

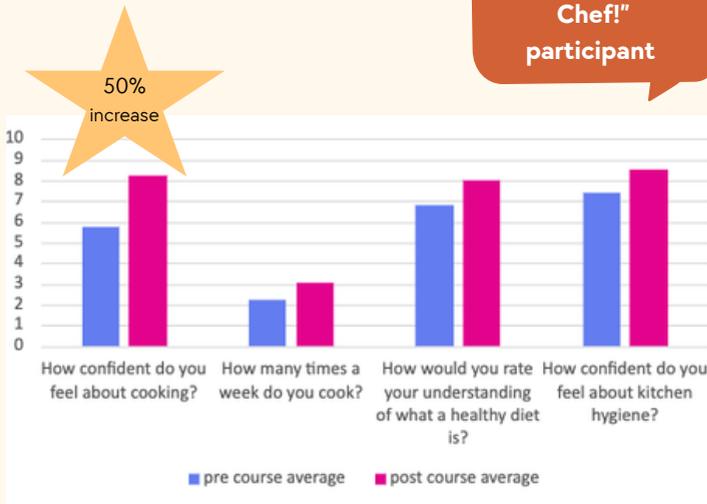
of participants said they would **cook more** as a result of the 'Cook Like A Chef!' course

"The course helped with meal prep and 'planning, and was fun"
"Cook Like a Chef!" participant

"I enjoy cooking more now that I have done the course"
"Cook Like a Chef!" participant



"I enjoyed every part of it, meeting new people and learning how to make meals that are simple to prepare"
"Guys Can Cook!" participant



Case study: Ukrainian cookery workshops

295

Workshop places provided on our Ukrainian Cookery sessions

In 2024 we were commissioned by B&NES to run a series of cookery workshops for Ukrainian Refugees living in Bath. This was co-created with members of this community to be a space for mothers with children and older people, to come together to socialise, learn new cookery skills and enjoy great food from all over the world. Since November 2024, we have run 10 sessions covering a different international cuisine with specialist chefs including food from Pakistan, Iran, China, Italy and Japan. Such was the success of the first 6 sessions that B&NES commissioned 6 more, until March 2026

"I found the sessions that we are doing here with the social Ukrainian cooking group, very amazing. While all the Ukrainians have the opportunity to meet, to socialize, to participate in cooking, which helps them to relax and feel kind of regenerated little bit. And during the sessions, the atmosphere is very friendly, and the kids can participate in different arts and crafts and have kind of different friendship connections.

The sessions are very important because it helps people to integrate into the community and feel more relaxed, because it helps us to feel like we are home little bit, because all the Ukrainians are in the same place and at different times different people come. They share their experiences, they share their emotions, thoughts, and they support each other. They find friends. I personally found three ladies who became very great friends... It's very hard when you are on your own, but when you are in the community, it makes you feel like you are home, a little bit like a piece of home is here."

Sasha, workshop attendee



Events catering

Our events catering service provides the food for corporate, community and personal events including business functions and weddings, with all profits supporting the charitable aims of Bath Community Kitchen. We also use these events as an opportunity to provide paid employment to some of our beneficiaries with associated impacts on their skills and self-esteem.

1,900

People served



Book BCK for your next event

32

Events catered

£29k

Events catering turnover in 2025



I just wanted to say a huge thank you for last Thursday. The lunch was truly delicious and the feedback from my colleagues has been excellent. Thank you both for your hard work in making our lunch the best we have had!

**Carers's Centre
December 2025**



Volunteers

Volunteers are the beating heart of Bath Community Kitchen. Without them, we couldn't run our community meals every week. Many of our volunteers were initially people who attended a meal, were keen to help in the kitchen, and now help to co-create the events that they initially benefited from.

As well as giving a huge amount to Bath Community Kitchen through volunteering their time, regular volunteers also develop their own cookery skills through working in the kitchen alongside experienced chefs. Volunteers have reported improvements to their own self-esteem and mental wellbeing as well as their sense of being part of the Bath community.

25 Volunteers
in 2025
contributing
1,250 hours
to the
community



"My experience of being involved with Bath Community Kitchen has been an absolute fulfilling experience and long may it continue. I'm a victim/survivor of Domestic Abuse in which my whole identity was stolen from me. My confidence was and sometimes is still compromised /questionable. I have no confidence in the kitchen (I never have) and I have a long way to go. But with the support from BCK it's given me the opportunity to work with amazing creative chefs that have the ability to give me and others the chance to shine for who they are. Without being judgmental or patronizing, BCK have the highest standards of having knowledge and compassion of their community's needs."

H, regular volunteer with Bath Community Kitchen



"Food and human connection are what community is all about. Volunteering with this great team and helping feed the lovely people who come to our meals is a privilege and a pleasure."

Emma, community meal volunteer

In the press



"Bath Community Kitchen is on a mission to bring people together in the kitchen and round the table to improve physical and mental wellbeing. The team took home the Civic and Community Award and coveted Platinum Award from this years Bath Life Awards, recognising its work harnessing the power of food for good."

Bath Life Magazine



"Bath Community Kitchen has created something very special: a space where food is shared, friendships are formed and everyone is welcomed with warmth and generosity."

Bath Parent and Carer's Magazine



Reflections

Over the course of the last year there are a number of things that have really stood out for me as a director at Bath Community Kitchen. Firstly, the atmosphere of the community meals facilitates individuals acknowledging one another. People turn to look and make connection rather than look away. Our eating together has co-created safety and a place of shared calm. This ripples out wider in the community, where more individuals are known locally and the sense of looking out for one another is strengthened.

We hear about moments of mutual understanding and respect as well as reciprocal exchanges, support, friendship, good neighbours and presence in the locality. We have a regular schedule and full rota of volunteers.

Our teams enjoy the ups and downs of cooking with unpredictability and the satisfaction of pulling a special meal out of the bag each week;

a distinctive visually appealing 3 course meal with an excessive amount of sprinkles which fulfills our passion! This heightens the team challenge of getting 30+ hot meals served on time.

Our volunteers feel safe in our kitchen culture and enjoy our creative experiments to deliver a service each week. It's a pleasure to see and be part of (and of course eat) the better cooking and eating together results.

Finally, our better eaters together are all ages and generations. They tell us they come for a fancy 3 course meal (it's a special secret). The welcoming atmosphere is palpable now after more than 2 years. It maintains changing groups of 25+ regulars. We also see new individuals and families joining in from walking by and finding out what's on offer.

I look forward to seeing the continued impact of BCK through 2026.

Marc Radley
Director



Our Plans for 2026

Over the next year we plan to continue growing and scaling impact, improving more people's physical and mental wellbeing through the three strands of BCK work

1. Increasing the number of workshops delivered:

- a. We are developing a new course of workshops with young people at The Foyer - Curo owned supported housing for 18-25s at risk of homelessness.
- b. New workshops for carers in collaboration with The Carer's Centre.
- c. After school sessions with The Glasshouse across two sites in Bath.
- d. Continuing work with The Hive in Peasedown St. John, regular workshops across a range of ages, as well as cookery demos at the food pantries.
- e. At least one more "Guys Can Cook" course, possibly in Radstock.
- f. Continuing Ukrainian cooking sessions until the spring.
- g. Other workshops requested by demand.

2. **Developing our community meal offer.** We will build on two successful test events by making the meals at the Trinity Centre in Radstock a weekly offer. In addition, we will work with partners to identify where and when we could offer more community meals.

3. **Growing our events catering business.** To ensure our sustainability of our core offers and reserving grant income for new initiatives and employment opportunities for our service users

4. Looking at options **to have kitchen space and storage** in Bath where we could carry out food preparation and workshops and use our resources more effectively.



Our Supporters, Partners and Funders

None of our work would be possible without supporters, partners and generous funders, some of whom are listed below. If you would like to consider the benefits of becoming a corporate partner or funder of Bath Community Kitchen, please contact us info@bathcommunitykitchen.org.uk.



THE ROPER FAMILY CHARITABLE TRUST



“ Incredible work! We love working with Bath Community Kitchen ”
Forest of Imagination





**BATH
COMMUNITY
KITCHEN**