

The Scrumping Project

This project is about bringing people together to tackle food waste. Local fruit that might otherwise have gone to waste is made it into juices, ciders, jams and chutneys.

Scrumping team staff and volunteers pick fruit from gardens and small orchards around the city where the fruit would not be used and take 'wonky fruit' from commercial orchards in Sussex.

In response to the pandemic in 2020 we supplied 8,300 bottles of juice to people in need via our partners FareShare in Sussex. Otherwise our produce is sold on a stall outside our premises at Stanmer, and to some local cafes and shops.

The project relies on 90 volunteers per year working in every aspect of the project; coming from a variety of backgrounds they put in around 1,400 hours. This is an opportunity for people to acquire new skills, get exercise, meet people and take home some healthy fruit. A paid coordinator leads volunteers in each activity in the process, and sessional staff work at the weekends in processing and sales. It is anticipated that the team will be expanded to grow the project.

Starting small in 2009 with a modest amount of 3-year lottery funding, the project has grown without further revenue, but has benefited from funding for equipment. All other income is from sales. We crowdfunded in 2015 to convert a barn to a production facility – the 'Fruit Factory' at Stanmer Park. Last season we processed 34 tonnes of fruit and brought in £46,000 of income.

The project has been very successful but has only just managed to pay its own costs and grow slowly. Our current premises and equipment are now a limit to further growth and we are seeking funding to invest in new equipment and premises. This will enable us to produce more while reducing our production costs, enabling us to supply local retailers at a more competitive price.

The Project Development role is key to transition the project to the next level. The intention is to double the scale of the project within 2 years. Any surplus income generated from the project will be invested in supporting community orchards and training people on low incomes in fruit and orchard related skills.



The role

We are now creating a freelance Project Development role to significantly expand our scrumping and food projects. The role is currently funded through sales. Fundraising is an option to diversify income streams to the project and for capital investment, but maximising sales is expected to be the most likely avenue for increasing income.

The role requires excellent people skills to work effectively with an existing scrumping team, as well as volunteers, key stakeholders, and the general public in sales.

Business skills and experience, especially in the food industry, are also important in taking this project to the next level.

The post will be available initially for 12 months, but it is expected that increased sales and successful funding bids will extend the work indefinitely.

A knowledge and understanding of juicing and pasteurising and the demands of food processing is desirable, but not essential and the role will include opportunities to develop more specialist skills in these areas.