



Sustainability Cookery School in Gambia

Sponsorship Opportunities





WASTE TO
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WORLDWIDE



Dear Sponsor,

Waste to Wonder Worldwide is expanding our impact with the launch of the 'Sustainability Cookery School' in Gambia. This initiative builds on our successful 'School in a Box' programme which to date has equipped 1,400 schools in over 40 countries.

The Cookery School aims to cultivate skills in Sustainable Cooking, Agriculture, Hospitality, and Tourism among young individuals. This pilot project, led by renowned Chef Conor Spacey and in collaboration with the Global Orphan Empowerment Academy, is designed to equip the community with the tools and skills necessary for sustainable cooking and agriculture, fostering self-reliance and the ability to rise from poverty, generation after generation.

Importantly, the cookery school aligns with the United Nations Sustainability Goals by promoting responsible consumption and production patterns, aiming to significantly reduce waste by teaching sustainable cooking techniques and the use of local, sustainably sourced ingredients.

This is a remarkable chance to make a significant difference in the lives of many and offers companies an excellent opportunity to showcase their commitment to Environmental, Social, and Governance (ESG) principles.

We invite you to be a part of this empowering journey. Your support can lay the cornerstone for a school that provides more than just education—it offers a sustainable pathway out of poverty.

Please take a look at our sponsorship opportunities that help you meet your Environmental, Social, and Governance (ESG) goals. Each sponsor tier comes with its own set of benefits, ensuring that your contribution has a lasting impact.

Michael Amos

Managing Director // Waste to Wonder Worldwide



Sustainability Cookery School plot



BRONZE Tier // Building the Foundation

£1,500 GBP

Impact Reports

- You will receive an Annual Impact Report detailing the number of students supported and the Social Impact value achieved.
- Your Company Logo will feature on our Friends of Sustainability Wall in the School.
- Personal Blog post thank you from Waste to Wonder Worldwide.



Delivering new exercise books and stationary to a local School,
on route to the Cookery School site with Conor Spacey and some of
our corporate partners.

Gambia 2024





SILVER Tier // Expanding Impact

£2,500 GBP

All Bronze Tier Benefits Plus +

Branding Partnerships

- Co-branding on educational materials, school assets, and uniforms.
- 150-word feature in our annual impact report. Highlighting your support for sustainable education and community development.





A prospering vegetable garden starting
to give back to the local community

Gambia 2024



GOLD Tier // Exclusive Opportunities

£10,000 GBP

All Bronze and Silver Tier Benefits Plus +

Events and Networking

Invitation to exclusive events, including an invitation for 1 representative to the opening of the Sustainability Cookery School in the Gambia (Flights and Accommodation not Included). Dinner will be prepared by students and food systems expert Chef Conor Spacey - we will also invite you on field visits to see the impact of the wider community. This is a wonderful opportunity to see the direct impact of your investment and engage with beneficiaries. - Network with other investors and stakeholders in sustainability and education.

Sustainability Showcases

Feature in events highlighting sustainable practices and achievements. - Participate in workshops, webinars, and expos as sustainability champions. You will receive a personalised video "thank you" from Michael Amos Managing Director of Waste to Wonder Worldwide and Chef Conor Spacey which can be shared on your Social Media.





Locals gather to join the inauguration
of their Bore well.

Gambia 2024

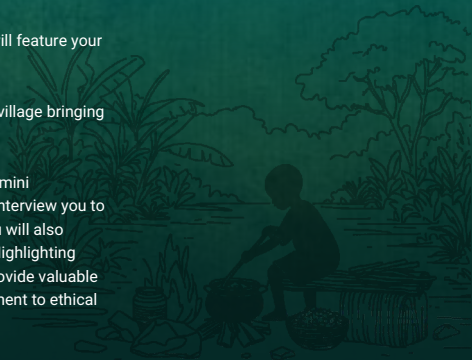


PLATINUM Tier // Leading Change

£20,000 GBP

All Bronze, Silver and Gold Tier Benefits Plus +

- The Sustainability Cookery School Building will feature your logo prominently on the outside.
- We will establish a Solar Bore Well in a local village bringing safe drinking water to over 2,000 people.
- We will produce tailored content, including a mini documentary of the project in which we will interview you to discuss your involvement in the initiative, you will also feature in blog posts, and feature articles. - Highlighting your role and impact within the initiative. - Provide valuable marketing materials that showcase commitment to ethical investments and social impact.





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Where **your money** goes.

Please note we intend for the Sustainability Cookery School to run as a self funding Social Enterprise by year 5.



Land and Building

£40,000



Solar Bore Well

£3,000



Solar Panels and Batteries

£8,000



Agricultural Equipment and Seeds

£2,000



Uniforms, Crockery and Cutlery

£1,000



Ongoing Costs Annually

(Teaching, Admin, Site Security,
Locally Sourced Produce)

£15,000



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“This amazing project really highlights how food can play an important part in building an entire circular economy. From the planning to the construction, the furniture to the Art, the farm to the school and also buying produce from local villages, everyone benefits, with the end goal of giving people skills that can assist them in working their way out of poverty, it’s too important to not be involved”

FOOD
SPACE

Conor Spacey
Culinary Director
// FoodSpace



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All enquiries please email
info@wastetowonder.com or
michael.amos@wastetowonder.com



JustGiving

You can also donate directly through the JustGiving QR code.