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**Project Armonia is a food based Non-Governmental Organisation (No.163556103000) founded in April 2019 to support displaced people with access to their basic human rights. Since the beginning of 2022, we have been based in Athens, Greece.**

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## **Our Background & Direction**

Project Armonia was originally established on Samos island, to respond to an emergency need for food. As a result, we worked with the displaced community to set up a free-restaurant to provide vitally needed nutrition and a taste of home in a foreign place, serving up to 1,200 meals per day.

Operating on Samos until October 2021, we worked with over 150 volunteers from 36 different countries to serve up 288,000 meals to people in need.

With the needs in Greece evolving continuously, we decided to move our operations to Athens, continuing food provision while also working towards social inclusion, skills development and employability by developing education and employability programmes.

## **Our Approach**

In Greek, Armonia means 'harmony'. As a food-based organisation, we are built around the idea that food brings people together, allowing us to share a diverse range of tastes, traditions and skills across language, cultural or political barriers. Our aim is to build a welcoming environment where people feel engaged, supported and have a sense of belonging.

## **Our Work in Athens**

### **Our Base**

We are based in the lively neighbourhood of Sepolia. Our fully equipped professional kitchen is formally certified with a Cooking and Distribution License and has been set up according to Greek hygiene and safety laws and regulations. Outside of the kitchen we have a backyard terrace, our vision is to use this as a seated restaurant in the future.



Additionally, above this, we have a large open space, for office work, studying, theoretical activities and workshops.

## **Our Activities**

### **1) Food Provision**

We prepare cooked, nutritious meals to reach displaced and homeless people in the city and the surrounding outskirts of Athens.

We currently serve up to 350 meals per day, Monday through Thursday, and by the end of 2023 we are planning to serve 500 meals a day.

In order to reach our goals and maximise the impact and outreach of our food service, we cooperate closely with other like-minded and well-established local organisations who serve and distribute the meals throughout the city. Through this collaborative approach, we are able to be flexibly responsive to the most crucial food needs on the ground and reach the people who are not already served.

### **2) Volunteer Training**

A significant part of our kitchen operations are supported by dedicated and caring volunteers. Working with our hired teams of cooks and chefs, volunteers are guided and trained to feel comfortable and experienced in a professional kitchen environment. This

includes developing knowledge of the safe operations in a kitchen, mise en place, safe food handling and food preparation. Following the Greek law and regulations, all practical experience is certified with a qualification in food safety and handling/ HACCP which is examined and certified by EFET (the Hellenic Food Authority).

### **3) Workshops**

Additionally, we run in-house cooking workshops. These workshops are centered around the cooking and knowledge of specific recipes, followed by sharing them together.

### **4) Education & Employability**

For Autumn 2023, we are ready to open our doors to those that wish to develop essential skills to access the culinary industry. Our Educational & Employability programme will be divided into theoretical and practical learning with the final aim being to have students trained to work as cooks.

The program will be open to displaced people living in Athens, and it will prepare and support students for examinations by external professionally certified bodies. To support the stages following practical training, we will collaborate with participants in order to develop job-searching skills and to strengthen their efforts through job-linking.