

# ANNUAL REPORT 2023







# SUMMARY

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| <b>01</b> Mescladís and Dimensions of Sustainability                              | <b>14</b> Highlights and Events of the Year |
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# MESCLADÍS FOUNDATION

## 18 YEARS CREATING OPPORTUNITIES



Since 2005, at Mescladís, we have been creating opportunities for all individuals to have the right and opportunity to migrate with dignity, while also promoting a diverse and cohesive society.

*We believe that the sustainable gastronomy sector offers us a great opportunity to lead this transformation due to its significant potential as a driver of change.*

With our training and employment programs, we promote talent in the sector and create opportunities to improve our present and future: we reclaim our identity, rebuild our life projects, and, together, we are once again.

### VALUES

- **Coexistence**  
*Opportunities for society*
- **Talent**  
*Opportunities for people's talent*
- **Sustainable Gastronomy**  
*Opportunities for the sector*
- **Autonomy**  
*Opportunities for oneself*



# DIMENSIONS

## SUSTAINABILITY



### ECONOMIC

*Focus on revenue generation through innovative programs and fundraising strategies to support sustainability initiatives.*

### ENVIRONMENTAL

*Establishment of a sustainable supply chain, actions aimed at responsible consumption, and raising awareness on sustainable practices.*

### SOCIAL

*Promoting inclusion and diversity through restaurant training to empower the community and foster equitable learning spaces.*

### EMOTIONAL

*Fostering emotional connection and community participation through collaborations within the sector and migration stories' dissemination.*

## LOCATION: BARCELONA

DEL POU

**Mescladís del Pou**  
35 Carders St.  
Ciutat Vella, 08003

ESCOLA  
BORRELL

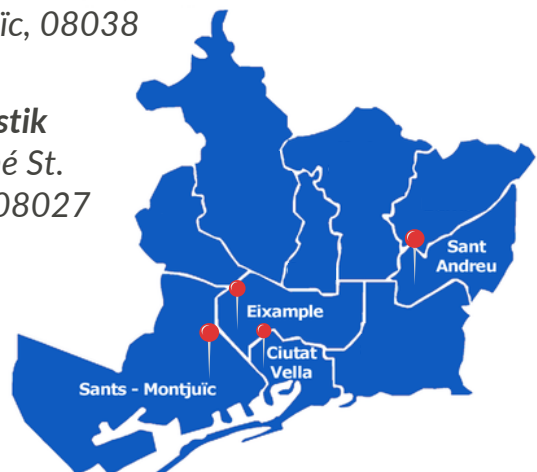
**School Restaurant**  
122 Comte Borrell St.  
L'Eixample, 08015

TEATRE  
LLIURE

**Mescladís Teatre Lliure Montjuïc**  
40 Santa Madrona Av.  
Sants-Montjuïc, 08038

NAU  
BOSTIK

**Mescladís Bostik**  
1 Ferran Turné St.  
Sant Andreu, 08027



# TRAINING AND INCLUSION

## CUINANT OPORTUNITATS PROGRAM



360-hour **Dual Vocational Training Program\*** in the hospitality and gastronomy sector, focusing on the development of technical skills according to specialization, as well as cross-cutting and foundational competencies.

Specialization options include **restaurant service** or **kitchen assistants**.

*We prioritize strengthening and acquiring knowledge through:*

- *Development of cross-cutting competencies*
- *Training in gender and anti-racism*
- *Training in sustainable cooking and restaurant practices*
- *Participation in local and community engaged activities*

**134** *Students enrolled in 2023*

**111** *Students trained in 15 editions*

**82%**

*Students complete the training*

### Gender

75  
Men 

34  
Women 

2  
Non-binary 

### Administrative Situation

**72** *with NIE/DNI*

**39** *with Passport*

\*Dual Vocational Training Program refers to students learning in a theoretical and practical manner in real work environments.

# LABOR INSERTION

## EMPLEADÍS



Professional **job intermediation and support service** that connects the needs and opportunities of the hospitality sector with the talent and motivation of our students, facilitating their job placement.

**103** *People assisted by Empleadís*

**91%** *Job placements*

### Gender

66  
Men



35  
Women



2  
Non-binary



### Work area

**71%** *in hospitality*

**18%** *other*

## Labora Program

Barcelona City Council

Collaboration to facilitate people's **access to the job market** in hospitality and gastronomy. Through a competency **diagnosis process**, providing personalized pathways to improve **job matching** so that individuals obtain **quality employment contracts**.

**34** *People served  
through external  
referrals*

**28** *completed the  
Empleadís program*

**16** *job placements*



# LABOR INSERTION

## EMPLEADÍS



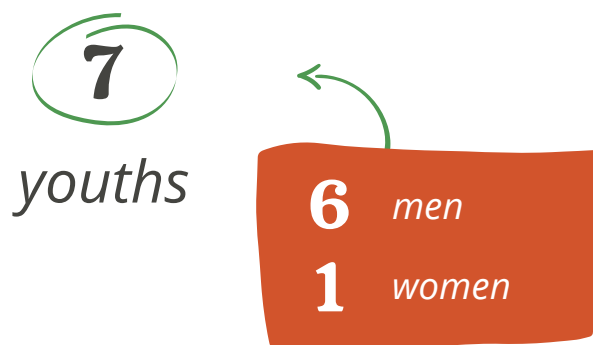
### DUALS

Individuals who are in a training program with a **one-year contract** to enhance their skills and gain experience before entering the job market.



### SCHOLARS

Social scholarship that allows students who have demonstrated excellent performance and commitment to **continue their training while regularizing their administrative situation** for socio-labor insertion.



# WORKSHOPS AND SENSITIZATION

## COMMUNITY DEVELOPMENT

**2201** participants  
**Gustos del mon\***  
130 intercultural workshops



**Intercultural cooking workshops**, where cooking serves as a meeting point to explore and better understand the diverse cultures present in the neighborhood and the city.



**1890** participants  
**Espai Migració and Drets Humans\*\***  
60 Spaces for Dialogue

**Awareness-raising sessions on migration and human rights**, especially the right to migrate, in collaboration with institutions and organizations, using Mescladís materials.

\* 'World Tastes' in Catalan.

\*\* 'Migration and Human Rights Space' in Catalan.

# WORKSHOPS AND SENSITIZATION

## COMMUNITY DEVELOPMENT

195 participants  
**Cuinar es un Joc\***  
19 "Children's workshops"



Playful workshop for children that promotes respect for the **environment** and a love for **food**, while also fostering **intercultural education** through recipes from various countries.



80 participants  
**Cuinarte**  
6 Intergenerational workshops

**Intergenerational and intercultural space** that uses cooking to promote encounters between neighbors of different ages and cultures, fostering integration and mutual respect.

\* 'Cooking is a game' in Catalan.

\*\* 'Cuinarte' doesn't have a direct translation, but it can be interpreted as 'Cooking and art'.



# WORKSHOPS AND SENSITIZATION

## COMMUNITY DEVELOPMENT

876 participants  
Community  
Activities  
46 workshops



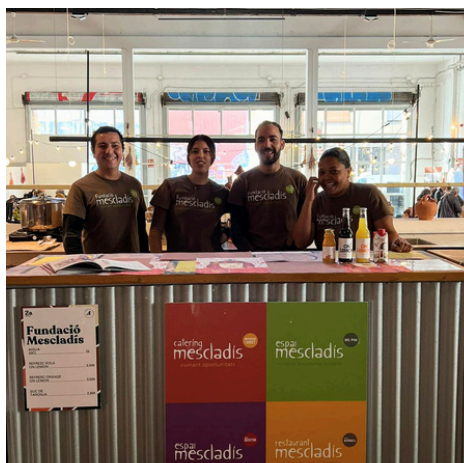
Promotion of coexistence through **leisure activities** and collaboration with **neighborhood organizations**, fostering community engagement.



Catalan classes



Bakery workshop



Arrels Party



Garage Beer Co. Party

# WORKSHOPS AND SENSITIZATION

## LA MEVA RECEPTA\*

Workshops from the Cuinant Oportunitats training program, which takes place at the Mescladís School Restaurant. In this **intercultural workshop**, students share unique recipes that represent their personal and cultural history, fostering reflection and intercultural exchange.



107

workshops

Recipes from various countries:

Morocco,  
Mali,  
Algeria,  
Senegal,  
Cameroon

Colombia,  
Peru,  
Chile,  
El Salvador,  
Honduras

Pakistan,  
Philippines,  
Algeria,  
Tunisia,  
Russia

## CROSS-CUTTING COMPETENCIES

In the Cuinant Oportunitats program, we dedicate special attention to the **management and conscious use of the body in the gastronomic context**. This workshop, led by Coni, focuses on exploring how the body can become a fundamental tool in the kitchen and service, while highlighting its applications in everyday situations outside the workplace.



This workshop is a cornerstone of the training, providing participants with essential competencies and skills for self-care and stress management.



# EL CONVIT/E\*

## SOCIOCULTURAL PROJECT



A **socio-cultural and gastronomic project** that invites us to learn and think about **migration, diversity, and human rights**, promoting dialogue through **cooking and art** as tools for **encounter and reflection**.



**2** Annual magazines  
**6000**  
Distributed magazines

**622** participants  
**El Convit/e**  
18 activities



**25** Colaborators  
**20** Social transformation projects



# CONVIT/E FEST



A **meeting, a celebration of diversity** through artistic expressions, gastronomy, and live music for all ages. It is also the moment to launch the Convit/e magazine and share it with the wider community.

## Number 1. A Glimpse of Black Catalonia



Publication in March



Devoted to the **Afro-Catalan** theme.

**Projects** such as Periferia Cimarronas, Dr. Mackandal, Nau Bostik, Foc, Periferias Cimarronas, B-Murals, Jokko Collective, and L'harta L'africà were highlighted.

**Contributors** to this edition included: Agnes Essonti, Sol Bela Mele, Lizette Nin, Viviane Ogou, Beatriz Doudou, Remei Sipi Mayo, Quinny Martinez, Tania Adams, Rahmata Dem Njie, and Justo Bolekia.

## Number 2. Migrant Dialogues



Publication in September



Dedicated to the **dialogue between immigrants of different generations**.

**Projects** such as Mira, fotografia, exposa!, #boza were highlighted.

**Contributors** to this edition included: María Sobrino, Tanit Plana, Lolita Bosch, Imma Boj, Sonia Pulido, Susanna Martín, Agus Morales, Cecilia Estrada Villaseñor, among others.

Starting from this second issue, the Convit/e Magazine is now available at the **Nollegiu bookstores in Clot and Poble Nou**, as well as at **Mescladís restaurants** to expand our presence in Barcelona's neighborhoods.

# GASTRONOMY

## MESCLADÍS RESTAURANTS

Mescladís spaces are managed with a **comprehensive and sustainable perspective**. They promote decent employment and responsible purchasing practices, prioritizing the well-being of the community and respect for the environment.



A **bar-restaurant** enriching the city with a **solidarity, multicultural, and inclusive** space in the neighborhood of **Sant Pere, Santa Caterina, and La Ribera** since 2011, promoting a sense of **community**.

141.614

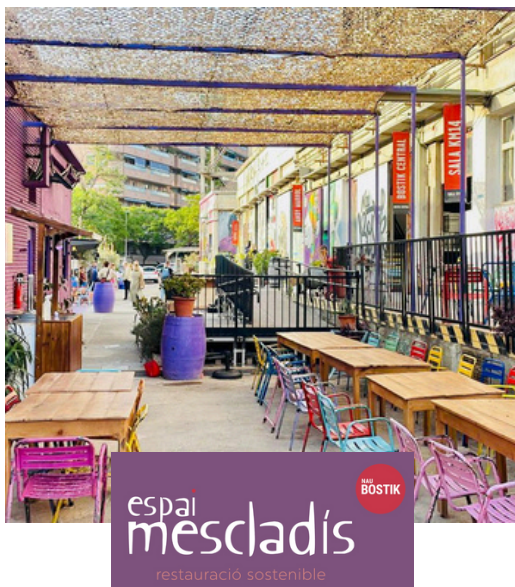
Visitants



The **School Restaurant**, located in the neighborhood of **Nova Esquerra de l'Eixample** since 2019, represents the **heart** of the Mescladís project, housing all its initiatives in one space.

22.249

Visitants



La **Nau Bostik**, a gastronomic space in the **La Sagrera** neighborhood, which since 2022 promotes **coexistence, culture, and community work**.

22.680

Visitants



Inauguration of the **innovative gastronomic space** and **school** of the **Teatre Lliure de Barcelona**, located in the **vibrant neighborhood of Sants - Montjuïc** in 2023.

NEW



# GASTRONOMY

## SUSTAINABLE CATERING



Mescladís' **sustainable catering** is a gastronomic service with responsible suppliers and an environmentally friendly offering.

With social impact, each event supports our social inclusion program, Cuinant Oportunitats.

**151** sustainable catering delivered

32% come from foundations, 19% from organizations, 17% from companies, 11% from administration, 9% from schools and universities, 8% from individuals, 4% from cooperatives



## Sustainable Suppliers

**60%**

*Socially and environmentally responsible suppliers*

30% Organic  
13% Local  
11% Artisanal  
3% Cooperative  
2% Social enterprise  
2% Neighborhood



# HIGHLIGHTS

## YEAR'S HIGHLIGHTS

### 1 Fem Mescladís\*

Exhibition "Fem Mescladís," a creation by artists **Lucia Herrero** and **María Sola** to celebrate **Mescladís' 18th anniversary**.



### 2 Jaime Oliver Visit

Mescladís Borrell was selected for the **Jamie Oliver in the Mediterranean series**.



### 3 Project with the European Institute of Design

Students have created **tablecloths, labels, and coasters** inspired by Mescladís beer, highlighting **creativity and sensitivity through art and design**.



### 4 La Bastida Foundation Award

The **Cuinant Oportunitats** program was selected among 26 projects of Social and Solidarity Economy, highlighting its **commitment to the common good and social values**.



# HIGHLIGHTS

## YEAR'S HIGHLIGHTS

### 5 **Blanquerna Social LAB**

It is a hub for co-creating social projects. During the 7th edition we worked on our **Empleadís** project, strengthening its strategic communication plan with the support of Fisas and the advertising agency **Nomon Design**.



### 6 **Tiina Program**

We were **selected** for the second edition of Tiina, the **impact investment program in art and food** launched by the Daniel and Nina Carasso Foundation in collaboration with the Ship2B Foundation.



### 7 **Annual Conference of IES ABROAD in Chicago.**

An opportunity to reflect on **migration and human rights** in an environment of dialogue and cooperation, as well as to foster the building of networks of international collaboration.



### 8 **Collaboration with Teatre Lliure**

"Mescladís and Teatre Lliure **join forces** to manage this new space in **Montjuïc**, merging gastronomy and social inclusion.



# HIGHLIGHTS

## YEAR'S HIGHLIGHTS

### 9 Terra i Gust Fair

We participated for the second time in the *Sustainable Food Festival*.



### 10 Cruilla Festival

We were in charge of *managing the food* for the festival's *work teams*.



### 11 Participation in Gastronomic Forum Barcelona

We participated in the *Chat & Cook experience*, where Carlos, a trainer and chef from Mescladís, cooked while accompanying the talk alongside Martín, Mescladís' director, sharing social training experiences.





# HIGHLIGHTS

## YEAR'S HIGHLIGHTS

### 4 Impact Hub

Mescladís supported in the organization of the Impact Hub event for BCorp, which took place at Nau Bostik. In addition to providing **catering service**, they offered an **inspiring talk** led by students, which contributed to the event's experience.



### 5 Miró Museum and the Botanical Garden

We provided **catering** at the Miró Museum and the Botanical Garden, offering an experience and service in two of **Barcelona's most emblematic places**.



### 6 Nomádica Outdoor

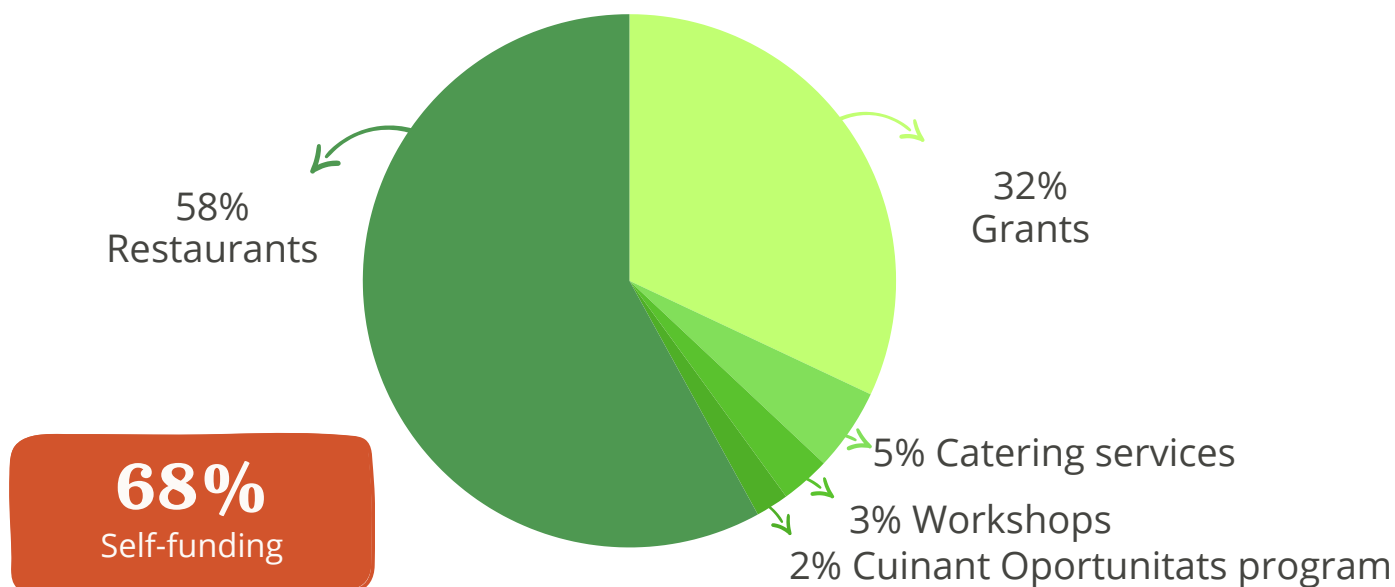
As part of the **Leadership & Sustainability program** and in honor of Atradius Global's 25th birthday, we provided **catering** for La Nomádica Outdoor at **11 locations in Barcelona**.



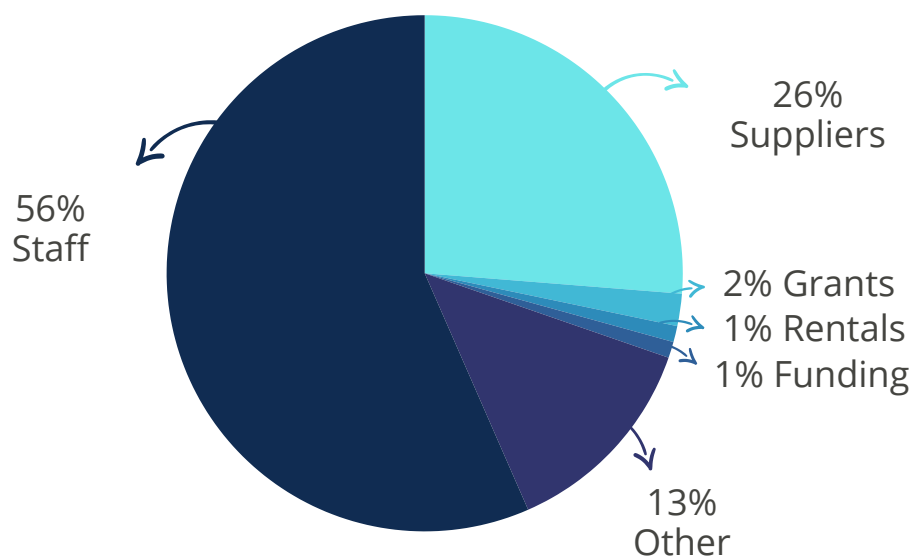
# TRANSPARENCY

## 2023 DATA

### Income Distribution



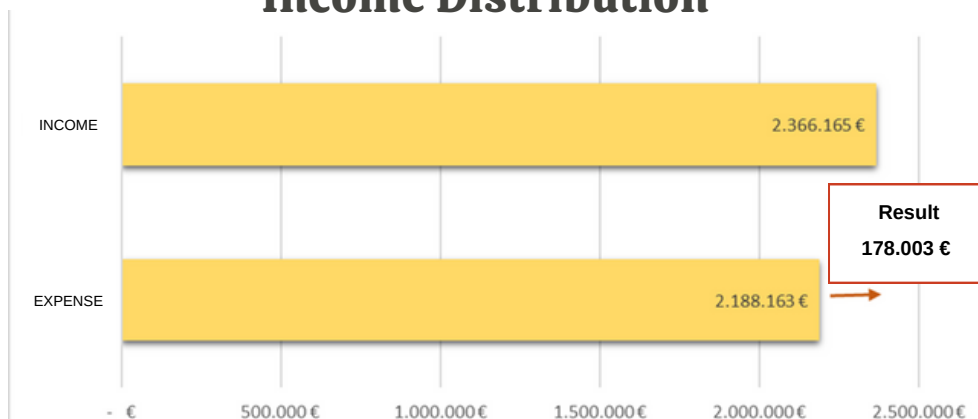
### Expenditure Distribution



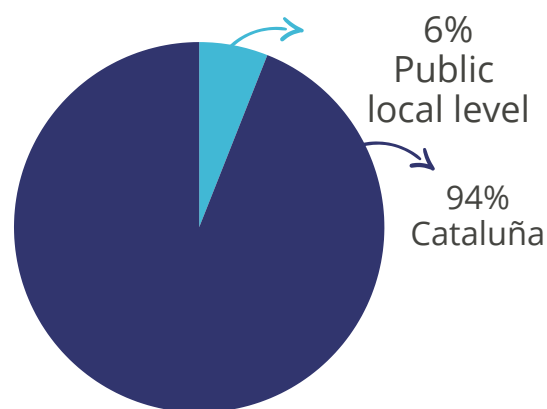
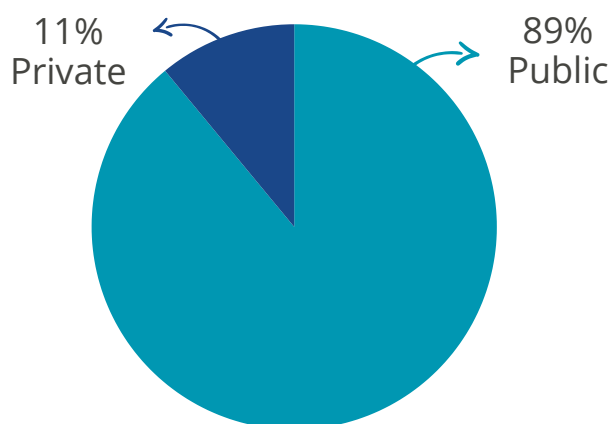
# TRANSPARENCY

## 2023 DATA

### 2023 Results Income Distribution



### Grant Details



#### Distribution by Purpose

- 72%** Hiring
- 19%** uinant Oportunitats
- 8%** SSE Strengthening
- 1%** Workshops

#### Main institutions

Servei Públic d'Ocupació de Catalunya  
Ajuntament de Barcelona  
Generalitat de Catalunya  
Diputació de Barcelona  
Bizcabar  
La CAIXA



# MESCLADÍS TEAM

Our team is involved in various responsibilities that have been essential for our growth. The diversity of profiles has enriched our initiatives, bringing experiences and perspectives, allowing us to expand and evolve significantly.



## MANAGEMENT

**MARTÍN**

*Director*

**CLAUDIA**

*Economic Director*

## SOCIAL MANAGEMENT

**VICTORIA**

*Coordinator of Cuinant Oportunitats Program*

**VITO**

*Community Development Manager*

**LINDA**

*Fundraising Manager*

**BLU**

*Insertion Technician*

**MANUEL**

*Administration Technician*

## FORMACIÓN

**ANDREA**

*Trainer and Head Chef*

**ESTER**

*Trainer and Chef*

**CARLOS**

*Trainer and Head Chef*

**PALOMA**

*Formadora y jefe cocina*

**ANGELICA**

*Trainer and Head of Service*

**RAMIRO**

*Trainer and Head of Service*

## EQUIPO RESTAURACIÓN

**NICO**

*Executive Chef*

**CHAKIR**

*Chef*

**LUZ**

*Bostik Manager*

**KEYLA**

*Kitchen Assistant*

**FEDE**

*Restaurante's manager*

**DORA**

*Kitchen Assistant*

**MOHAMED**

*Kitchen Assistant*

**HATTAKI**

*Kitchen Assistant*

**RUBEN**

*Director of Operations for Dining Room and Catering*

**DIANA**

*External workshop facilitator*

**SARA**

*Kitchen Assistant*

**ALBERT**

*Waiter Assistant*

# COLLABORATIONS

## COLLABORATORS NETWORK

*We are committed to working with other organizations, for the unity and strengthening of our initiatives.*



### Organization

**51**

*Social and local organizations*

### Restaurants

**53**

*Hospitality Companies*

### Suppliers

**28**

*Social and Solidarity Economy Suppliers*

### Colaborator

**58**

*Universities, companies, civic centers, and schools*

### Volunteers

**15**

*Tool for Citizen Participation*

### Interns

**6**

*Knowledge contribution to the program*

# COLLABORATORS

## RESPONSIBLE SUPPLIERS





# COLLABORATORS

## ORGANIZATIONS



**Support in Activities:** Espailúdic, Escola Metàfora, Hort del Forat de la Vergonya y CPB Serveis de Salut Mental se refuerzan las redes comunitarias y se aporta de manera positiva a la cohesión y transformación social.

# COLLABORATORS <sup>12</sup> RESTAURANTS



Bar Centre Cívic, Bodega Vasconia, Bar Copernic, Brunch & Cake, Restaurante Menta, Uma Restaurante.

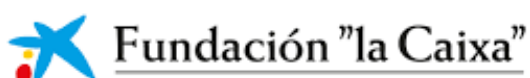
# COLLABORATORS SOCIAL



She 4 S.H.E, Abd Food Relations, University Of Bristol Law School, Sint Maria Instituut, Instituto Maresmar Del Masnou, Catedra De Responsabilidad Corporativa, Vives Departamento De Ciencias Sociales (Colegio Universitario De Belgica), Good Good Organisation, Wellesley Collage, Sae, Upec , Ciee Study Abroad Barcelona, Acellera Labs Sl.



# FUNDERS





fundació  
**mescladís**  
cuinant oportunitats



[www.mescladis.org](http://www.mescladis.org)  
[@mescladis](#) [@espaimescladis](#)

