



## **2020 - 2021 ANNUAL REPORT**

### **WHAT WE DO**

Rumbletums was founded in 2011 to meet the need for training and work experience for young people with a learning disability.

We offer non-accredited training and work experience opportunities to young people usually aged 16 to 30 with a learning disability, some of whom may also have an additional physical disability.

The project was established because of concern about the lack of employment and development opportunities for young people with learning disabilities, once they had finished formal education, and the desire to provide something purposeful for them, where they could make a positive contribution to the community.

The training is primarily based in our café where trainees undertake a range of 'Front of House' duties (such as taking orders, preparing and serving drinks, serving cakes, snacks and hot meals, clearing dirty pots and cleaning tables); a range of kitchen duties (such as cooking some food items, washing and drying pots, cutlery and pans etc., cleaning the kitchen); and a range of other related activities (such as laundering aprons and tea towels and shopping). In addition, trainees get involved in the general cleaning and 'housekeeping' of the whole building and setting up the rooms for events or meetings, and some trainees also work in the allotment. We are always looking at new things that trainees can do in order to learn new skills.

These activities enable our trainees to develop specific and transferable skills relevant to the catering industry, plus communication and life skills, as well as greater self-esteem and confidence. Former trainees have gone on to find paid employment or to access further work experience and training.

The café opened on the corner of Victoria Street and Newdigate Street in Kimberley on 2 July 2011 and quickly established a reputation for excellent homemade food, coffee and service. The café is currently open from 9.30am to 3.00pm from Tuesday to Saturday.

Rumbletums is a registered charity and is registered as a company limited by guarantee. A board of trustees runs the project, we currently have seven full or part time paid members of staff. We also have a number of volunteers who are involved in every aspect of our project.

Our aim in running Rumbletums is to be sustainable, via 'commercial' income (café sales, trainee fees, room hire, events, etc.) and for reliance on grants to be reduced as much as possible. Profits made are used to enhance the training we provide, to improve the café experience and to develop and strengthen our links with, and support to, the local community.

Rumbletums is seen very much as the hub of the local community. In addition to the café area we have several other rooms in the building. In non-Covid times we use this space to provide a variety of events, such as RumbletumsTots – a free Parent/Carer and Toddler Group that meets weekly on Tuesdays in term time, from 1.00pm to 3.00pm; social events for young people with disabilities, their families and friends; a self-help group for parents and carers of children and young people with learning disabilities; and our 'Silver Screen' Film Night for the over 50s. We also rent our spaces to many local groups and organisations, such as the Kimberley Neighbourhood Church, Weight Watchers, Slimming World, the WEA, a chair-yoga group or to individuals for parties and the like. We also actively support and provide space at no cost to those trying to improve the lives of the local population, e.g., we provided a baby weighing service on behalf of the NHS at the RumbletumsTots sessions. Several groups choose Rumbletums as the venue for their social get-togethers or hold their Christmas celebration at Rumbletums every year.

Most importantly, Rumbletums provides a 'safe haven', for example for those who may have physical or learning disabilities or for those on their own. Rumbletums is a place where individuals or groups can come and feel safe and know that they won't be looked at or judged in any way - a welcoming safe space for all members of the community, helping combat loneliness and isolation, where they'll get not only great food and drink, but also a warm welcome from trainees, volunteers, staff and other customers.

Over the years the success of the project, and the quality of the food served, have been recognised through a number of local and national awards.

We have been fortunate to receive several large and small donations and grants from organisations and are also very lucky that there have also been many personal donations and also fundraising events organised by individuals or local groups and businesses.

## **REVIEW OF 2020 - 2021 ACTIVITIES**

We completed the purchase of our building on 14 February 2020 and then, like many other businesses, we were required to shut the Café on 20 March 2020 because of the Covid-19 pandemic.

We took advantage of the forced closure to redecorate the Café, giving it a bright make-over, new chairs and tablecloths.

On 16 June we were able to reopen but just for take away. Then from 7 July we opened again for eating in, but with a reduced number of tables to ensure the right amount of space between customers. Our Project Manager kept in touch with our trainees throughout the lockdown, but we were thrilled when they started to return to work from 15 July.

We participated in the Eat Out to Help Out Scheme during August. From 30 October we were put into Tier 3 and so we were only able to have single households in the café and then only if they had a substantial meal. Sadly, from 5 November we were again only allowed to be open for take away. We closed for Christmas on 19 December.

Running up to Christmas we worked hard with our trainees in developing a number of items for sale, including a Rumbletums cookery book, with many recipes from our trainees; bottles of salad dressing; decorated cups and saucers containing cake mix; plants, including several with macrame holders and Rumbletums Christmas Cards.

When we bought our building, we knew we needed to make a number of changes and improvements. Our top priority was to expand and upgrade the very small kitchen. Despite Covid-19 we decided to go ahead with this. The work was done during the Christmas/New Year closure. It has been completed to a commercial standard and we are delighted with the result. The extended kitchen will enable us to accommodate an additional trainee in the kitchen.

We reopened again for take away only on 19 January 2021.

Apart from the Project Manager our staff have been furloughed for significant periods throughout the year. Also, very sadly, with the tighter national restrictions and high rate of Covid-19 infection, our trainees were unable to work after December 2020. Again, the Project Manager kept in regular contact with them all and regularly provided activities books to them, partly for entertainment but also to maintain and develop their skills. Despite the challenging times, the Project Manager was successful in recruiting four additional trainees during the year, three of them permanently. We look forward to having all of our trainees back at work as soon as possible.

Financially this was a difficult year for us. We were extremely lucky and grateful that even when trainees weren't working most of their training fees were paid in full or in part. We have benefitted from various Government business restriction grants and the job furlough scheme but have still lost a significant amount of income.

When we bought our building, we knew we needed to make a number of changes and improvements. As mentioned earlier our top priority was to expand and upgrade the very small kitchen, and we also redecorated our Café. Other improvements we made this year were the refitting and decoration of our small toilet and decoration of the foyer. Also, out of public sight, we made improvements and repairs to make the building more watertight, we decorated and refitted our laundry room and bought new storage lockers.

We are very happy with our financial position at the end of the year. Despite being closed, or open only on a restricted basis, we were able to extend and refit our kitchen and complete several other improvements to our building and we still ended the year in a very sound financial position. Despite the difficulties of the year, we look ahead to the future with confidence.

## **BENEFITS TO THE PUBLIC**

As a charity we need to demonstrate how we benefit the public. We believe our activities do so in the follow ways:

- by supporting and promoting young people with a learning disability, developing their skills and abilities, providing education and training, relieving unemployment and improving their well-being.
- by facilitating self-help groups and providing a meeting venue for a variety of groups and organisations.
- by providing a safe and friendly environment for vulnerable individuals or groups, particularly those with learning or physical disabilities, or those on their own.
- by providing opportunities for volunteering, which advances citizenship and community development, as well as equipping the volunteers with additional skills and improving their well-being

## **WE NEED TO THANK**

This has been a year of unprecedented challenges and we owe a huge debt to:

- our trainees, for their resilience and determination, for their hard work in their home activities and for returning to work when they were able to
- our employees, who have been so loyal to Rumbletums throughout the year. Angela Devine, our Project Manager, had only been in post for two months when we were closed for Covid but responded brilliantly. She was able to maintain good contact with our trainees in a number of ways appropriate to each one, produce activity packs for them and was successful in building and good relationships with them and their families which made a great foundation for when the trainees were able to return. She even managed to recruit new trainees. She was also able to build good relationships with the other staff and volunteers; and plan for reopening the café within the Covid restrictions. Courtney Sheldon, our Front of House Supervisor for many years and Emma Lowe, our Bake-Day Cook both left Rumbletums in November and we thank them for their hard work over the years. Tracey Corkish and Lewis Oakland, Café Assistants and Jack Dobson, Training Support Worker all worked flexibly when we needed them to. Helen Groom was promoted to Front of House Supervisor in November, and she and Ruth Brown, Catering Supervisor, showed huge commitment and flexibility in working throughout the time we were able to open for either take away or eating in. In future they will work closely together to manage the café and all our other project activities on a day-to-day basis. We were delighted to welcome Patsy Buck as our new Cook who started in January
- the volunteers who worked between August and December. Also, particular thanks to our volunteer Annmarie Devine who worked tirelessly throughout the year in decorating the building, repainting our café chairs, carrying out a number of repairs and improvements in the building and undertaking various other activities in support of our project

- our customers for their loyal support throughout the time we were only open for take away and for returning to eat in when they were able to
- those who generously gave us donations and grants, without whose support our project would not be viable. Of particular note are the £2,000 grant from Morrisons for a new stair lift; the monthly donation from Mr and Mrs Densham; the funds raised by Angela Devine from an online piano concert; over £3,300 from the Co-op Good Causes local fundraising scheme; a number of generous individual donations including a major one from Robert Yong, and also donations from The Gateway Inn in Awsworth, Mapperley Knit & Natter Club and Kimberley Neighbourhood Church. Thanks also to Pat Collins who regularly makes and sells cushions at Rumbletums and gives us all of her profits; Tracey and Phil Corkish who made several wooden houses for us to sell, and for the donation made on behalf of Brenda from the Thursday "Youth Club"
- Phil Corkish, who was employed throughout this period, as building project manager (funded by the Power to Change grant). He has been invaluable to Rumbletums and brought much experience and knowledge to the project as well as being very generous with his time and availability. Fiona George, who has been assiduous in steering the kitchen renovation project through to completion, ensuring value for money in procuring fittings and equipment. She consulted closely with the project manager and staff to ensure work was carried out to the required outcomes

Last but by no means least, we wish to thank Derek Gardiner, who served as a Trustee for five and a half years, much of that time as Chairman. Derek retired in December 2020, and we thank him for his commitment, guidance and leadership over the years.

FIONA GEORGE  
TRUSTEE