



Jollibee Group FoodAid: Reimagining Public-Private Partnership

Ma. Gisela Tiongson
Executive Director

Jollibee Foods

CORPORATION



**SMASH
BURGER**



**RICK BAYLESS
TORTAZO**





Jollibee Group
FOUNDATION

Major Programs

Education

Busog, Lusog,
Talino (BLT)
School Feeding
Program



Agriculture

Farmer
Entrepreneurship
Program (FEP)



Education

ACE Scholarship
Program



Disaster Response

Jollibee Group
FoodAID







Jollibee Group
FoodAID.



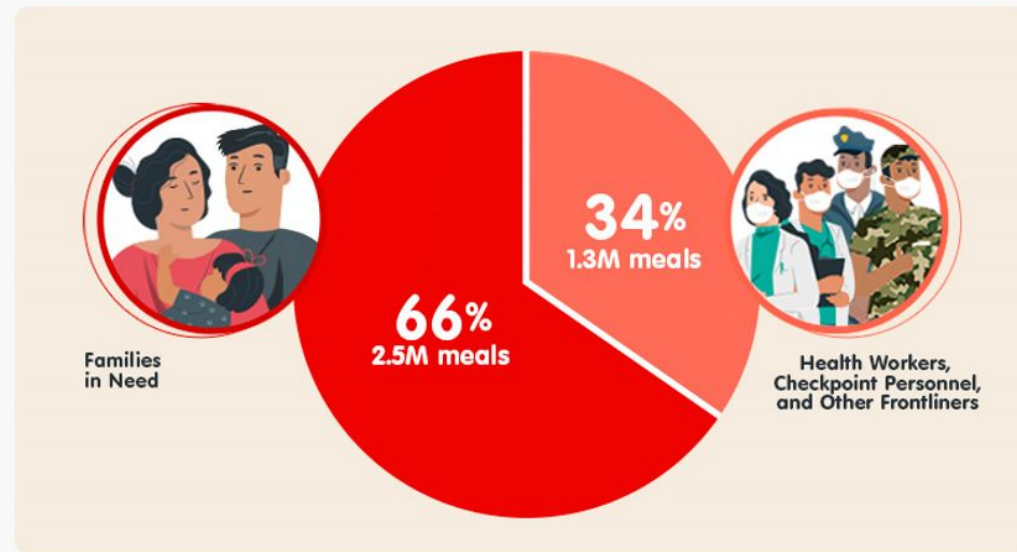


Jollibee Group FoodAID[®]

We have joyfully achieved our
donation commitment of

\$4.4M

Equivalent to 3.8M meals



We thank our partners for helping distribute meals to
those who needed these the most.







**70 community-based partners
facilitated distribution.**

**Supplier companies donated 1 million
dollars.**



FoodAID Coin Bank

Donate to help provide more meals
for COVID-19 affected families and frontliners



Donate Now

Help us provide meals for more Filipinos in need.

Any amount will go a long way!

BANK TRANSFER

Account Name:

Jollibee Group Foundation, Inc

Account Number:

Metrobank: 473-7-473-01406-4

SWIFT Code: MBTCPHMM

RCBC: 1253-10519-0

PAYMAYA

[CLICK TO DONATE THRU PAYMAYA](#)

Scan QR thru PayMaya app



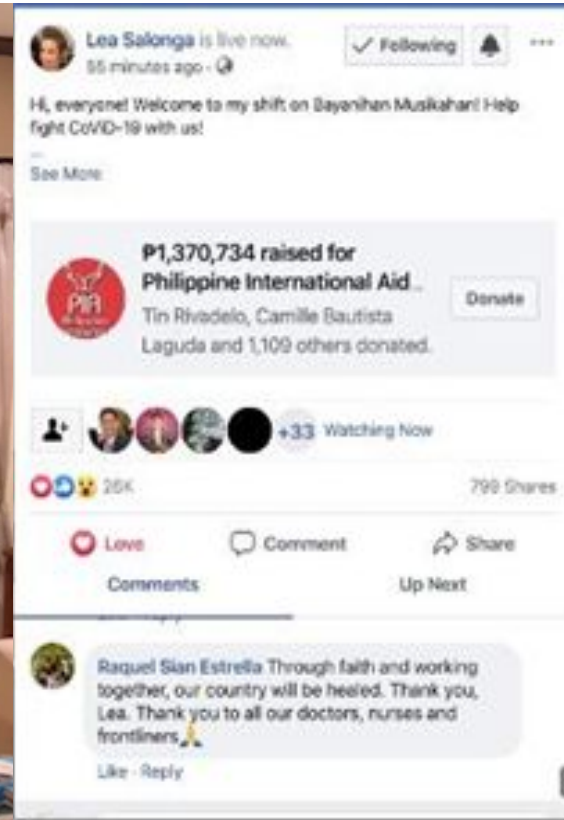
**560,000 Families or
3.5M individuals
nationwide**



Project Ugnayan
200+ companies
Raised a total of 20 million dollars



Online concerts by well-known singers raised a total of 2.6 million dollars.



How do we
best
maximize
resources to
assist
communities
for the long
haul?

Ernie Garilao, Zuellig Family Foundation (ZFF)

Gisela Tiongson, Association of Foundations (AF)

Rey Laguda, Philippine Business for Social Progress (PBSP)

Karlo Abadines, Help From Home (HFH)

Bill Luz, Philippine Disaster Resilience Foundation (PDRF)

Susan Afan, ABS-CBN Foundation

Mario Deriquito, League of Corporate Foundations (LCF)

Dr. Junice Melgar, Likhaan Center for Women's Health

Marissa Camacho, Bridging Leaders Convenors

Tanya Quijano, UrbanisMo

Ateneo de Manila University and Philippine Jesuits

Bayanihan Musikahan

Caritas Manila

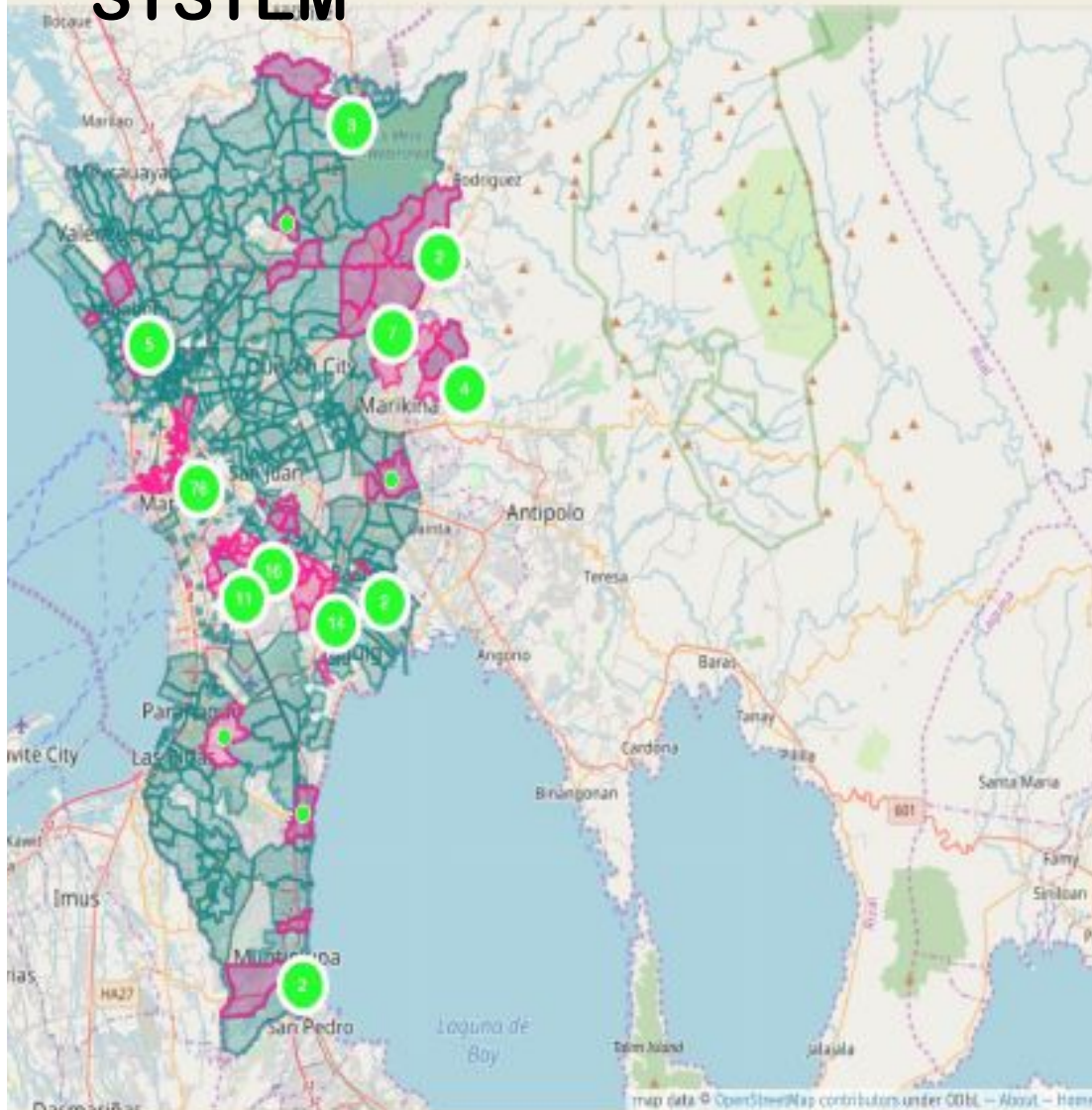
Jollibee Group Foundation (JGF)

Peace and Equity Foundation (PEF)

Puhon.ph

SEOIL Foundation (SFI)

TECHNOLOGY-ASSISTED COMMUNITY MONITORING SYSTEM



Sample of Interactive Map

Green Layer

LGU Initiatives

Pink Layers

Private Sector Initiatives

Neon Dots

Clusters of Beneficiary Families

Coalition Action Framework

Terminal Outcome

Poor and vulnerable families in QC and Caloocan gain access to food especially in times of emergency response during pandemics and disasters

Intermediate Outcome/ Strategy

Coalition members and partner barangays and LGUs in QC and Caloocan practice good governance and bridging leadership in their COVID-19 response

Output s

CONNECTIVITY &
COMMUNITY MONITORING

LIVELIHOOD

HEALTH

POLICY
PROPOSALS

Small Eateries (*Karinderya*)



- Voucher system
- \$6,000.00 = meals for 200 individuals for 30 days

Bayanihan Musikahan
Jollibee Group Foundation
Kasagana-ka Credit and Savings Cooperative
Kasagana-ka Development Center Inc
Peace and Equity Foundation

Online Food Safety Trainings



Jollibee Group FoodAID Beef Meatballs

FAMILY PACK (10 servings)

Meatball Ingredients: Beef, Water, Textured Vegetable Protein, Soy Protein, Potato Starch, Egg, Carrots, Spices and Seasonings, Milk, Iodized Salt, Carrageenan, Flavor Enhancer (E621), Phosphate (E450, E452)

Contains: Egg, Milk, Soy, Wheat

Maaaring lutuin ang beef meatballs gamit ang mga sumusunod na recipe. Bukod sa sitaw, maaari ring gumamit ng ibang gulay tulad ng Baguio beans, sayote at upo.

Sitaw with Crumbled Beef Meatballs

Sangkap: beef meatballs (1 family pack), mantika (1/2 cup), sitaw (700 g), filtered water (450 ml), asin (1/2 tsp)

1. Habang nasa plastic pack, palambutin ang beef meatballs sa dumadaloy na tubig at durugin.



2. Painitin ang mantika nang 1 minuto.



3. Ilagay ang dinurog na meatballs at igisa nang 3-5 minuto o hanggang maging golden brown ito.



4. Ilagay ang sitaw at igisa nang 5-10 minuto o hanggang maging half-cooked ang gulay.



5. Ilagay ang tubig at asin. Pakuluan hanggang sa maluto ang gulay.

6. Ihain habang mainit pa.

Almondigas with Patola and Misua

Sangkap: beef meatballs (1 family pack), mantika (1/2 cup), sibuyas (70 g), bawang (30 g), tubig (1.5 liters), patis (1/4 cup), asin (3 tsp), paminta (1 pinch), patola (150 g), misua (150 g)

1. Habang nasa plastic pack, palambutin ang beef meatballs sa dumadaloy na tubig.



2. Painitin ang mantika nang 1 minuto.



3. Ilagay ang hiniwang sibuyas at tinadtad na bawang. Igisa nang 3-5 minuto o hanggang maluto ang bawang.



4. Ilagay ang meatballs at igisa nang 5-10 minuto o hanggang maging golden brown ang gilid nito.



5. Ilagay ang tubig at pakuluan.



6. Ilagay ang patis, asin, paminta, patola at misua. Pakuluin nang 3-5 minuto.

7. Ihain habang mainit pa.
(1 serving = 4 pcs meatballs)

Jollibee Group FoodAID CHICKEN GUISADO

FAMILY PACK (10 servings)

Paraan ng Pagluluto:

Sangkap: 1 pack Chicken Guisado, ½ tasa mantika, 350ml tubig at ¾ kg sayote

Maaari ring gamitin ang mga gulay na ampalaya, Baguio beans, carrots, papayang hilaw, patatas, patola, pechay, repolyo, sitaw, toge o upo

1. Habang nasa plastic pack, palambutin ang Chicken Guisado sa isang lalagyan na may malinis na tubig.

2. Painitin ang mantika nang 1 minuto.



3. Initin sa kawali ang Chicken Guisado nang 2-3 minuto o hanggang mawala ang mga buong parte nito.



4. Ilagay ang hiniwang gulay at tubig. Pakuluan nang 10-15 minuto o hanggang maluto ang gulay.

5. Ihain habang mainit pa.

Chicken Guisado Ingredients:

Chicken, Textured Vegetable Protein, Water, Vegetable Oil, Spices, Salt, Vinegar, Flavor Enhancer (E621), and Seasoning

Contains: Soy and Wheat

Amount per serving (with sayote): 135 to 145 grams

Estimated nutrition content per serving with sayote and one cup of rice:

- Energy: 372 kcal
- Protein: 19.87 grams

Note: Values are based on computation from the Philippine Food Composition Tables 1997 and may vary depending on the vegetable used.

Ang Jollibee Group FoodAID Chicken Guisado Pack ay donasyon mula sa:



kasama ng: [grant partner logos]

Ang produktong ito ay hindi maaaring ibenta at hindi mabibili sa mga restaurant ng Jollibee Group.



We are in discussion with the Department of Agrarian Reform to complement our donation with vegetables sourced directly from the farmers.





foundation@jollibee.com.ph



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