



# Annual Report 2016



# Overview

## Our Vision

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A society where food is not wasted and no one goes hungry

## Our Mission

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- Rescue food that would otherwise be wasted
- Cook and distribute nutritious meals to people in need
- Inspire and empower action on food rescue and hunger

## Our Values

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- Inspiring
- Community-minded
- Accountable
- Resourceful
- Energetic

## Our People

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### Board members

David Harris  
*President*

Sandra Dudakov OAM  
*Vice-President*

Philip Brass  
*Treasurer*

Toni Hetherington  
*Secretary*

Claire Lauber

### Current staff

Marcus Godinho  
*CEO*

Kellie Watson  
*General Manager, Operations*

Lucy Farmer  
*Communications Director*

### Volunteer management

Rosemary Kelly

Kirsty Sheppard

Majella Nugent

Emmy Hickman

### Kitchen and operations

Chris Mitchison

Jocelyn Munro

Pollyanna Harvey

Emily Bollinger

Shu Wei-Ho

Crickette Derjeu

Susie Scott

Anthony Worsteling

Stuart Elith

Amin Sadouni

Khalik Hussain

Patrick Lanyon

Ian Minnis

John Costigan

Carl Tengstrom

### Founding Supporters

Pratt Foundation

Stand Up





*Photo: Rebecca Newman*

# Report from President and CEO

Three pallets of half leg of lamb one day before its Use By date. Eight hundred kilograms of cashew nuts – in four 200kg bags. A 44 gallon drum of olive oil. These are just some of the food donations we rescued during the last 12 months.

FareShare has a unique capacity to cook challenging surplus food into simple nutritious meals for people who have fallen on hard times. It's not just about having Australia's largest charity kitchen. It's just as much about the commitment of professional chefs who have honed our processes to collect, cook, chill and circulate food to where it is needed most.

This year our chefs oversaw surplus food being cooked into 1.2 million meals. Each year we cook more meals, but we're only able to do so because we rescue more food and engage more volunteers.

Some 800 Melbournians now regularly volunteer at FareShare. Most are helping in the kitchen, but they also help with driving, in administration, on special projects and most recently in our kitchen gardens. FareShare is a thriving community – and that in itself is so valuable.

As well as our regular volunteers, we had another 2500 secondary school students and 3000 corporate volunteers help over the year. We also saw a new group of kitchen hands join us. In the last six months hundreds of people with community-based work orders have got down to work on Friday nights and Saturday afternoons – when our kitchen had been shut. It's a productive new partnership with the Victorian Department of Justice.

We cooked 10 per cent more meals than in the previous year. We also redistributed 370,000kg of valuable rescued food to charities in addition to what we cooked. Meat, fruit, vegetables, dairy. And this is 40 per cent more than the year before.

A special note has to be made of our flourishing partnership with Woolworths. Fifty per cent of what we cook comes from Woolies. For eight years we have collected meat, vegetables, fruit and eggs from their Melbourne supermarkets. This year we started working with its new Truganina facility, which has led to tonnes of high quality meat being distributed to agencies as FareShare meals. We are grateful to Woolworths, just as we are to all of our food donors – many of whom have been with us for more than 10 years.



“We cooked 10 per cent more meals than in the previous year. We also redistributed 370,000kg of valuable rescued food to charities in addition to what we cooked. Meat, fruit, vegetables, dairy. And this is 40 per cent more than the year before.”

Vegetables are just as important to us as meat, but what we rescue fluctuates wildly. To even out supply we have started two kitchen gardens on surplus land - of course. On just under two acres we have 100 regular volunteers growing priority vegetables on two plots – one in Abbotsford next to Victoria Park train station and the other at Moorabbin Airport.

There is so much that we can do with rescued (and grown) food and volunteers, but it takes chefs, drivers, volunteer coordinators and other staff to bring everything together. We are fortunate to have a stable team of committed professional staff and we both acknowledge their unwavering work over the last year.

Simply put, we wouldn't be able to employ them if it were not for the generosity of our donors – many of whom have been with us for many years. Thank you.

Our highest priority now is to establish a new warehouse to assist food processing and store large donations of valuable ingredients. We are grateful for very generous support for this project from the Ian Potter

Foundation, Sargents Pies Charitable Foundation, Campbell Edwards Trust, GW Vowell Trust, Lions Club of the Melbourne Market and everyone else who donated to the Appeal. A new warehouse will enable our chefs and volunteers to cook even more meals. Thank you. Our financial surplus this year comprises grants and donations towards this critical piece of infrastructure.

It's sobering to think that despite cooking 25,000 meals a week FareShare can only provide four meals a year for every Victorian who struggles with food poverty. There's still so much surplus food that we can capture. We just need to build the capacity and collaborate with our fellow food rescue organisations to maximise the relief we provide.

**Marcus Godinho**  
CEO

**David Harris**  
President

# From the Kitchen

Meals cooked:  
**1,167,472**

Pastry meals:  
**746,928**

Ready-to-eat meals:  
**420,544**

Additional food re-distributed:  
**371,534 kg**

Kitchen volunteers:  
**918**

Top food donor:  
**Woolworths**  
**322 tonnes**

A combined contribution from food and kitchen donors, experienced staff and willing volunteers helped us beat all previous records in the kitchen.

Our production was aided by some new labour-saving devices including an industrial potato peeler and new stick blender generously donated by our friends at Allens law firm. We also installed our first bread crumber thanks to volunteer Alfred Mallia.

A new relationship with the Department of Justice saw us opening our kitchen for two extra shifts each week for people serving community-based orders. The

extra shifts on Friday evenings and Saturday afternoons have allowed us to prep for another 1500 meals a week.

We continue to be challenged by seasonal fluctuations and other shortages in vegetables – essential ingredients for our nutritious meals.

A new relationship with Tasty Chip, which prepares veg for commercial kitchens, unlocked an invaluable 100 kg of broccoli stems a week.

Our two new kitchen gardens at Abbotsford and Moorabbin Airport also began contributing home-grown vegetables in our first growing season.



## Our generous food and kitchen donors

Australian Fine Foods	Complete Food Services	Fonterra	Jalna Yoghurt	Oxford Cold Storage
Bakers Delight	Conga Foods	Foodbank Victoria	Jaymak	The Pastry Lounge
Ben Furney Flour Mills	Corona Manufacturing	Forest Meat	JC'S Quality Foods	R Anguey Fresh
Bidvest	Costco	Forge Creek Free Range	Kinross Farm	Rainfresh
Boscastle	Costa Farms	Greg's Eggs	Little Bertha	Sealed Air
Brunswick Industries	Denso	The Fruit Box	Linfox Logistics	Superior Food Service
Bunzl	D'Vine Ripe	Glenferrie Gourmet Meats	Merchant Australia	Tasty Chip
Calendar Cheese	Entyce Food Ingredients	Goodman Fielder	Metropolitan Remand Centre	Terra Madre
Charlies Cookies	Exopest	Hela Spice Australia	National Storage	TIC Group
Cheetham Salt	Ezy Chef	Hepworth Industries	92 Degree Espresso	University Meats
ClemTech	Fantastick	I Love Farms	NSM	Ward McKenzie
Coles DC	Flavourmasters	Impulse Trading	Oriental Merchant	Woolworths

## On the Road



Photo: Lucy Farmer

Food rescued:  
**660,463kg**

It was another busy year on the road with a 21 per cent increase in the amount of food rescued. Importantly, we received a huge injection of additional protein through a new relationship with Woolworths Meat Co. This secured an extra 35 tonnes of meat throughout the year from October 2015.

In an innovative new arrangement with I Love Farms in Mirboo North, we began backfilling the empty van returning from Gippsland with pallets of broccoli and cauliflower seconds. In all, this contributed 7.2 tonnes of very welcome veg for the kitchen.

Kilometres travelled:  
**152,078**

Our furthest runs take us down to Gippsland where we provide meals to a range of organisations supporting disadvantaged people from Leongatha to Sale. We are particularly grateful to ENGIE for the company's deep interest in and commitment to tackling food poverty.

In 2015, we started delivering meals direct to Ballarat where the Salvos, Uniting Care and Centacare provide emergency food relief in the city. We also sent our meals as far afield as South Australia for distribution to agencies by Foodbank SA.

Food rescue vans:  
**7**

Drivers and  
warehouse  
volunteers:

**45**

“In an innovative new arrangement with I Love Farms in Mirboo North, we began backfilling the empty van returning from Gippsland with pallets of broccoli and cauliflower seconds. In all, this contributed 7.2 tonnes of very welcome veg for the kitchen.”

# From the Garden

FareShare Kitchen Gardens is an exciting new program established in 2015 to help plug the gaps in our supply of fresh vegetables. We planted our first veggies in March 2016.

Sourcing enough vegetables to maintain the nutritional content in our meals, is one of our kitchen's biggest challenges.

FareShare Kitchen Gardens, with the generous support of its founder partner RACV, tackles the problem head on by growing our own veggies.

The program transforms vacant sites into vibrant community assets and is run by recently-appointed garden manager Susie Scott who supervises a new cohort of garden volunteers.

We established our first garden from a waste ground on VicTrack land close to our Abbotsford kitchen alongside Victoria Park Railway Station.

The garden is now growing a range of vegetables on 70 beds created by volunteers. The first crops including zucchini, turnips, carrots and silverbeet have already been put to good use in the FareShare kitchen.

A second garden has been established at Moorabbin Airport thanks to a generous donation of land from Goodman Foundation and Moorabbin Airport Corporation.

The airport garden, located next to the Australian National Aviation Museum, comprises scores of raised beds which have been planted with root vegetables, greens and herbs.

A third venture has commenced in partnership with commercial flower and herb grower Les Baguley. He has kindly provided FareShare with the opportunity to grow vegetables at scale on his prime farm land in Melbourne's outer South East.

Gardens established:  
**3**

Veggies harvested:  
**437kg**

Approximate growing area:  
**1 acre**

Garden volunteers:  
**126**

## Our generous garden donors and supporters

RACV	Baguley Flower & Plant Growers	3000acres
John and Betty Laidlaw Legacy	City of Yarra	Transtar
Gandel Philanthropy	Citywide	OOCL
Mazda Foundation	VicTrack	University of Melbourne (Burnley Campus)
Goodman Foundation	Mary-Lou and Alan Archibald QC	The Greenery
Moorabbin Airport Corporation	Fair World Foundation	Veolia
Clayton Utz Foundation	Metropolitan Remand Centre	Tumbleweed





# Offenders help deliver benefits in the FareShare Kitchen

Offenders serving court or parole orders have increased the number of nutritious meals available for the hungry and homeless in an innovative program in the FareShare kitchen.

The new collaboration with the Department of Justice and Regulation and Jesuit Social Services has boosted our production while promoting positive behaviour change among offenders.

Participants prep for around 1500 meals in the FareShare kitchen on Friday evenings and Saturday afternoons when we would normally be closed.

The program is also producing benefits for offenders with high rates of participation and retention, and even enquiries about becoming regular FareShare volunteers.

Jesuit Social Services, the registered training organisation for the program, said the shifts had been encouraging in terms of cooperation and engagement.

"We know that the majority of people who exit prison or have involvement with the criminal justice system want to work – they want to be productive members of society," said Jesuit Social Services CEO Julie Edwards.

"By equipping these people with practical skills and developing their social skills and ability to work as a team, we are helping them on the valuable pathway to further study, training or employment."

The Department of Justice and Regulation, North West Metropolitan Area initiated the program as part of 'Cultivating Place Cultivating People', a food security program established by the Department, to address some of the key reasons for involvement with the justice system.

Dr Peter Ewer, Executive Director, said the partnership "provides an important opportunity for offenders to assist the most vulnerable members of our community, improve their employment prospects and reduce the likelihood of reoffending."

A win-win for the community.



*Photo: Rebecca Newman*



Active regular  
volunteers:

**788<sup>1</sup>**

Total volunteer  
hours:

**55,345**

School volunteers:

**2,695**

Corporate  
volunteers:

**2,770**

Businesses and  
organisations  
donating time:

**100**

1. Number of active volunteers at 30 June, 2016.

# Building a community to fight hunger

We aim to inspire action on food waste and food poverty by engaging thousands of volunteers in the FareShare kitchen each year. At the same time, we empower people to make a tangible difference to the problems in a meaningful way. Here are what a handful had to say about the experience. Watch our fun volunteer video, 'Volunteers the heart of FareShare HD' on YouTube (fareshare100) for more perspectives.

Thank you FareShare...

for the opportunity to volunteer in such a professional organisation;

for the friends and people met from all strata of society;

for the pleasure gained from observing the brilliance of the chefs;

for the satisfaction gained that your work has an immediate effect.

From small beginnings the growth has been huge and so it continues. I wish you well. You are a class act.

With fond memories

**Meredith Longmuir**, seven year volunteer

I think FareShare has done an awesome job to alleviate the food security issue for the homeless while saving on landfill. But my participation has been more than an outlet for my social justice commitments. To me coming to FareShare gives me something to do with my hands while chatting with my friends - old and new. I have made lots of friends and met so many interesting people while chopping or assembling quiches and sausage rolls.

All the contributors to Fareshare have a lot to be proud of. I hope the birthday party is a great celebration.

**Kim Tucker**, 15 year volunteer (pictured top right)



FareShare's Schools in the Kitchen program is a unique, experiential learning program that enables secondary school students to learn about food waste and food poverty while preparing hundreds of meals in our kitchen. For many it is the first taste of volunteering.

Last week I was part of a group of Trinity College Colac students who came in the afternoon to make veggie rolls. I am writing to you to thank you for changing my view of the world.

You have helped me to see how much food we waste in Australia which I never thought about before. It made me open my eyes to how much food I waste as an individual.

You also made me see that people in this world do good and make food [meals] with rescued food. I am now not going to waste as much food and not take food for granted.

Thank you for the opportunity to work in your kitchen and for letting me see how much work you do every day. You have inspired me not to waste as much food and to have a conversation with my family about how much food we waste and how we can cut the amount of food we waste every week.

**Tiffany Hay**, Year 9 student,  
Trinity College Colac

FareShare's corporate volunteering program provides a highly-sought after team-building activity for businesses and organisations. Corporate groups learn from real chefs and cook hundreds of meals for people in need on a single shift.

Accenture Australia employees thoroughly enjoy volunteering at FareShare to cook hundreds of healthy meals for people in our community, while also seeing a positive impact on our environment by using quality food that would otherwise go to landfill. Congratulations to FareShare on the significant impact you're having on the community and environment.

**Corporate Citizenship**, Accenture

Westpac has formed an enormously valuable relationship with FareShare in recent years. Our staff cherish the opportunity to make a practical contribution to our community at the same time as working together as 'one team' across various business divisions. We look forward to participating with FareShare on an ongoing basis.

**Michael Waters**, Head of Corporate Banking Victoria and SA, Westpac

# Making a difference where it counts

## FareShare puts the pies into the Collingwood Knights!

There's much more to the Collingwood Knights than football. For many of its players, it's nothing short of family.

The club provides connections and support for people of 15 years and over who face major challenges.

Every Wednesday the players get together at Victoria Park oval, the former home of Collingwood, to train or play. They are powered by a free breakfast and sit-down lunch with FareShare providing savoury pastries, salad and other food on request.

"We are more than a football club – we aim to plant some seeds," said Chris McGeachan, youth resource officer with Victoria Police, who helped initiate the program in 2007.

"If the footy and club is enjoyable enough, they will listen. It's a massive connection – for some it is all they have got."

The Knights play in the ReLink league which brings sport to people facing disadvantage. Every Knights' season finishes with a grand final and a breakfast hosted at Collingwood Football Club. When the footy season wraps up, the Knights continue to meet for indoor cricket.



*Collingwood Knight Paul tucks into a FareShare quiche and sausage roll after training.*

## Delivering warmth and sustenance to the people of Ballarat

In 2015 FareShare began delivering meals direct to Ballarat. Known for its cold winters, the city can be an especially harsh place for people doing it tough.

The Salvation Army runs an emergency food relief program helping disadvantaged people including separating families, single parents and older people.

John Clonan, who heads the Salvos' Doorways Program, says for many an unexpected bill is often the final straw.

"Sometimes people are completely cash struck. It helps people to pay bills by providing food relief."

On Tuesdays and Thursdays, volunteers serve a free, 3-course lunch using FareShare meals. "People are given respect and dignity by being served," said John Clonan.

The twice weekly lunches are enjoyed by as many as 45 people a sitting, although more commonly around 25 are served at a time.

"We focus on healthy meals – giving people nutritious food. FareShare food enables us to give clients something practical. It enables us to run the meals program."

Around a dozen people may also be assisted daily with food. FareShare's popular pastries are distributed in the "supermarket" which is part of the emergency relief program.

"We are giving out more food to people. Generally we give out everything. We want to be generous. The idea is to get people to the next pay day [usually a Centrelink benefit]."

"It relieves stress around paying bills. Every bit helps."



*John Clonan inspecting the freezer.*



Students share their feelings on a mural at Caulfield Park.  
Photo: Lucy Farmer

## School with a big heart gets a helping hand from FareShare

From the street art in the gardens to the circular, village-style yard complete with teachers' dogs, it is clear that Caulfield Park Community is no ordinary school.

The school supports some of the most disadvantaged students in Melbourne providing an extraordinary level of care for the small number of young people it nurtures. Food plays a key role in building community at CPCS where students are at risk of falling out of school and often face major difficulties in life and at home.

FareShare helps the school with deliveries of breakfast products such as cereal, fruit and yoghurt as well as food for the school's camps and ingredients for cooking classes.

"The provision of food stuff enables us to cook and share meals within our community, says teacher Connie Cecys. "It allows us to sit

down together at our long tables and creates the atmosphere of a large family mealtime. Our students develop social competencies and protocols and often reminisce about former good times around meals.

"The breakfast foods from FareShare are very useful and if families are having a rough time we sometimes send packs home. Every food item that FareShare donates enables the school to support our students and their families.

Caulfield Park is one of 23 schools which benefit from FareShare's school run which targets kindergartens, primary and secondary schools where children face serious economic hardship.

We are very grateful that the Sisters of Charity Foundation and Allens law firm have recently agreed to financially support the program

## Charities supported:

# 408



## Our backbone – our generous donors

Special mention must be made this year to the Lord Mayor's Charitable Foundation which has partnered Leader Community News and FareShare's Feed Melbourne Appeal for six years. The Foundation has a deep commitment to food security and has recently decided to channel its efforts upstream. Thank you to Catherine, Suzanne and their team for an extraordinary contribution over many years.

FareShare extends a sincere thank you to all our donors, many of whom have supported our evolution from a small band of volunteers cooking a few pies each week to Australia's largest charity kitchen producing 1.2 million, free nutritious meals every year. We are deeply grateful for your loyalty. We also acknowledge our new supporters who have helped make new ventures possible, such as FareShare Kitchen Gardens. Your faith in us is much appreciated.



### We would like to extend our deepest appreciation to the following:

Sargents Pies Charitable Foundation  
Perpetual Trustees  
Lord Mayor's Charitable Foundation  
Upstream Foundation  
ENGIE  
Jeffrey Markoff  
Garry White Foundation  
RACV  
Campbell Edwards Trust  
Gandel Philanthropy  
NAB  
GW Vowell Foundation  
Lions Club of Melbourne Markets  
Pratt Foundation  
Department of Education and Training  
The Chrysalis Foundation  
Sunshine Foundation  
Jack and Ethel Goldin Foundation  
Clayton Utz Foundation  
TIC Group  
Robin and Philip Mellett  
Mary-Lou and Alan Archibald QC

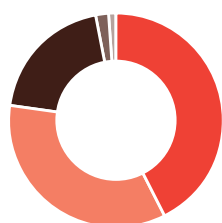
Allens  
StreetSmart  
The Lincoln Hotel  
Ward McKenzie  
City of Yarra  
Tabcorp  
Yvonne Mee  
Westpac Foundation  
W. Marshall & Associates  
Trinity Families  
Roseanne Amarant  
RE Ross Trust  
Jack Silberscher  
Flora & Frank Leith Charitable Trust  
Birchall Family Foundation Trust  
Mazda Foundation  
Pierce Armstrong Foundation  
Sisters of Charity  
Bruce McMullin Foundation  
La Marzocco  
Besen Family Foundation

### In Kind Supporters

Sealed Air / Diversey  
MON Technology  
Unico  
Julian Pang  
Citywide  
Exopet  
Hepworth Industries  
Baguley Flower & Plant Growers  
Metropolitan Remand Centre  
Treasury Wine Estates  
Pitcher Partners  
Davies Collison Cave  
Fairfax Events  
Leader Community News  
Arnold Bloch Leibler  
Salesforce

# 2015/16 Income and Expenses

## Income



**43%**  
**\$965,339**  
Donations, fees,  
memberships  
and other

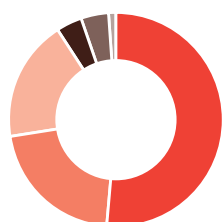
**35%**  
**\$779,358**  
Philanthropic  
organisations

**20%**  
**\$438,135**  
Business  
sponsorship  
and donations

**2%**  
**\$42,669**  
Government  
grants

**<1%**  
**\$11,210**  
Interest

## Expenses



**51%**  
**\$937,314**  
Production

**21%**  
**\$384,500**  
Transport

**18%**  
**\$325,628**  
Fundraising and  
communications

**4%**  
**\$81,537**  
Kitchen  
Gardens

**4%**  
**\$70,606**  
Administration

**2%**  
**\$20,522**  
Feed  
Melbourne  
Appeal

## Balance Sheet

As at 30 June 2016

	2014/2015	2015/2016
<b>Current Assets</b>		
Cash and cash equivalents	627,514	1,074,340
Debtors	414	154
<b>Total Current Assets</b>	<b>627,927</b>	<b>1,074,494</b>
<b>Non-current Assets</b>		
Property, plant, equipment and vans	3,904,241	3,911,339
<b>Total Assets</b>	<b>4,532,168</b>	<b>4,985,833</b>
<b>Current Liabilities</b>		
Payables	64,400	58,776
Provisions	148,245	163,117
Other liabilities	-15,502	-
<b>Total Current Liabilities</b>	<b>197,143</b>	<b>221,892</b>
<b>Non-current Liabilities</b>		
Provisions	27,255	27,255
<b>Total Liabilities</b>	<b>224,398</b>	<b>261,458</b>
<b>Net Assets, Equity, Retained Earnings and Total Members' Funds</b>	<b>4,307,770</b>	<b>4,724,375</b>

## Income Statement

For the Year Ended 30 June 2016

	2014/2015	2015/2016
<b>Revenue*</b>		
Philanthropic organisations	156,633	779,358
Donations, fees, memberships and other	1,117,204	965,339
Business sponsorship and donations	684,023	438,135
Government grants	62,250	42,669
Interest	20,066	11,210
<b>Total Revenue</b>	<b>2,040,176</b>	<b>2,236,711</b>
<b>Expenses</b>		
Production	782,408	937,314
Transport – collecting food donations and distributing meals	321,129	384,500
Kitchen gardens	-	81,537
Fundraising and communications	251,555	325,628
Feed Melbourne Appeal	31,012	20,522
Administration	99,046	70,606
<b>Total Expenses</b>	<b>1,485,150</b>	<b>1,820,107</b>
<b>Surplus*</b>	<b>555,026</b>	<b>416,605</b>

### Extraordinary Item

FareShare Foundation seed funding -600,000 -

\* Includes income and surplus for a new warehouse.

FareShare Australia Inc ABN 89 304 710 474

Pitcher Partners generously audit our accounts pro bono.  
Please contact FareShare for a copy.



Get in touch to donate food  
or funds or to volunteer

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[info@fareshare.net.au](mailto:info@fareshare.net.au)

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Abbotsford VIC 3067

[fareshare.net.au](http://fareshare.net.au)

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