



Annual Report 2017



Overview

Our Vision

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

Our Mission

- 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

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

Our People

Board members

David Harris
President

Sandra Dudakov OAM
Vice-President

Philip Brass
Treasurer

Toni Hetherington
Secretary

Claire Lauber

Paul Conroy

Staff

Marcus Godinho
CEO

Kitchen, logistics and kitchen gardens

Kellie Watson
General Manager, Operations

Chris Mitchison
Production Manager

Patrick Lanyon
Logistics Manager

Susie Scott
Garden Program Manager

Jocelyn Munro

Pollyanna Harvey

Emily Bollinger

Shu Wei Ho

Crickette Der Jeu

Anthony Worsteling

Amin Sadouni

Khalik Hussain

Bruce Nettheim

Ian Minnis

John Costigan

Carl Tengstrom

Volunteer coordination

Rosemary Kelly
Manager, Volunteer Programs

Kirsty Sheppard

Emmy Hickman

Majella Nugent

Development

Lucy Farmer
Communications Director

Sarah Harvie
Campaign Director, Feed Melbourne Appeal

Founding supporters

Pratt Foundation

Stand Up



A student volunteer from Northside Christian College.

 **FareShare**
rescuing food. fighting hunger.



Photos: Adrian Lander

Report from President and CEO

FareShare cooks nutritious meals for hundreds of charities operating across many communities. To do so, we have become a community in our own right.

These days more than 850 people regularly volunteer with us - in our kitchen, vans, gardens, education program, administration and fundraising. Most are helping at least once a week or fortnight.

The benefits of rescuing food and cooking meals for vulnerable people are obvious. There are also many benefits for those who prepare our meals – our volunteers. From meeting people and making friends to better physical and mental health. From boosting self-esteem to better understanding issues in society. There is an intrinsic value to volunteering.

This year our volunteers and staff cooked nearly 1.2 million nutritious meals for a myriad of different community food

initiatives: programs for children at risk, refuges for women fleeing domestic violence, RSLs in Gippsland and soup vans supporting people sleeping rough in Melbourne. We distributed to charities and schools a further 550,000kg of food that we collected from businesses.

While the feedback we receive from agencies is inspiring, stories of the need are heartbreaking. We celebrate the difference we are able to make in people's lives, but we remain frustrated by not being able to support many of the charities that approach us for meals.

To go some way to addressing this shortfall we secured a warehouse in Derrimut during the year. The warehouse has positioned us close to many of our large food donors and will increase the efficiency of our logistics and scale of operations.

The warehouse is critical for us to accept more large donations of food when it is offered. For example, should we receive an offer of six pallets of lamb we will have the capacity to freeze it immediately. Likewise, the warehouse provides the capacity to chop, par-cook and freeze huge consignments of vegetables.

During the year we partnered with long time donor, The Fruit Box Group to distribute 10,000 kg a week of fresh fruit, vegetables, milk and bread to 1000 vulnerable families. The warehouse is giving us the opportunity to facilitate ventures such as this one.

Another exciting new initiative has been our kitchen gardens. Our three sites at Victoria Park, Moorabbin Airport, and Clayton South now supply up to 1,000kg a week of vegetables, as well as engage more than 130 regular volunteers. The fresh vegetables that we harvest help ensure we always have access to sufficient vegetables throughout the year.



Marcus Godinho



David Harris

Another highlight of the last 12 months has been Newman's Own Foundation joining FareShare and Leader Community News to run the 2017 Feed Melbourne Appeal. Strengthened by fundraising at Woolworths stores, we were able to raise more money than ever before for community food programs. These partnerships and the community's support will enable us to provide a record number of grants to dozens of charities across Melbourne and into regional Victoria.

As the need for nutritious meals grows and large volumes of fresh meat and vegetables continue to be wasted, we are exploring options to scale up our operations. We believe our ability to take the risk out of short-coded products by converting them into ready-to-eat, frozen meals can be ramped up significantly.

We look forward to reporting on developments to cut food waste and support more people with our nutritious meals next year.

Marcus Godinho
CEO

David Harris
President

"Another exciting new initiative has been our kitchen gardens. Our three sites at Victoria Park, Moorabbin Airport, and Clayton South now supply up to 1,000kg a week of vegetables, as well as engage more than 130 regular volunteers."

From the kitchen



Meals cooked:
1,174,314

Pastry meals:¹
768,630

Ready-to-eat meals:
405,684

Kitchen volunteers:
670

Top food donor:
Woolworths
503 tonnes

After a period of rapid growth, the FareShare kitchen has undergone a year of consolidation and innovation.

While the increase in meals cooked was modest – an extra 6842 from the previous year – we have extended our direct support to charities including a customised service to meet the needs of vulnerable children.

Our chefs have been preparing special, child-appropriate meals for disadvantaged four-year-olds, primary school children facing homelessness, and teenagers at risk.

Catering for Father Bob's Christmas lunch – a gathering of 320 disadvantaged adults and children at the Collingwood Town Hall – was another highlight. FareShare chefs and volunteers created a sumptuous three-course meal from donated and rescued food to much acclaim from Father Bob's guests.

Our kitchen gardens made an important contribution to our fresh ingredients, yielding as much as one tonne a week of home-grown vegetables during the peak harvest. Throughout this period our kitchen garden produce accounted for 30 per cent of our total vegetables.

The gardens have also enabled the kitchen to compost our own food waste, creating organic fertiliser to help us grow more vegetables.

Once again we acknowledge Woolworths as our biggest food donor providing 65 per cent of our food overall, including nearly 100 tonnes of valuable meat and 172 tonnes of vegetables.

1. A pastry meal constitutes 400g of quiche, sausage roll etc.



Our generous food and kitchen donors

92 Degree Espresso	Food Factory Sales	NSM Food Wholesalers
Advanced Catering	Food FX	Oriental Merchant
Australian Fine Foods	Foodbank Victoria	Oxford Cold Storage
Australian Vegie Gourmet	fruit2work	Pasta Classica
Bakers Delight	Gippsland Free Range Eggs	Pastry Lounge
Ben the Butcher	Glenferrie Gourmet Meats	Phillipa's Bakery
Bidvest	Goodman Fielder	Provodore: The Fine Food Group
Birubi Foods	Green Eggs	R Anguey Fresh
Boscastle	Greg's Eggs	Rainfresh
Brunswick Industries	Hela Spice Australia	San Remo Pasta
Calendar Cheese	I Love Farms	Sea Lane Food Service
Charles Cookies	Impulse Trading	Sea Shepherd
Cheetham Salt	Jalna Yoghurt	Sealed Air
Cirque Du Soleil	Jaymak	SecondBite
ClemTech	JC'S Quality Foods	Superior Food Service
Coles	Kez's Kitchen	Tasty Chip
Conga Foods	Kinross Farm	Terra Madre
Cooee Cuisine	Linfox Logistics	The Fruit Box
Corona Manufacturing	Little Bertha	The Harvest Box
Costas Farms	Maria's Pasta	The Lucas Group
Costco	Master Cut Butchers	TIC Group
Country Cooked	Mazda Foundation	University Meats
D'Vine Ripe	McCoppins	Vincent's Cold Storage
Exopest	Melbourne Vending Co	Ward McKenzie
Ezy Chef	Merchant Australia	Woolworths
Fairfax Events	Metropolitan Remand Centre	Xtracted Espresso Solutions
Fine Food Australia	National Storage	
Flavour Makers		
Fonterra		



Photos: Adrian Lander



Photos: Adrian Lander

On the road

It's been another busy year out on the road with a 17 per cent increase in food rescued and a 46 per cent rise in the amount of food redistributed to charities.

The acquisition of a new warehouse in Derrimut, close to major food wholesalers, will significantly upgrade our capacity to collect, process and store bulk quantities of food. (See page 11 for details).

In another development FareShare teamed up with fruit and milk delivery company The Fruit Box Group to distribute 25,000 boxes of fresh fruit, vegetables, milk and bread to families in need.

The One Box initiative targets 1,000 families who are struggling to afford healthy food with each one receiving a box of fresh produce every week donated by The Fruit Box Group and delivered by FareShare.

The aim is to ensure families receive sustainable support every week and, according to the charities which hand them out, the boxes are already making a big difference to the lives of vulnerable families.

The Rotary Club of Balwyn has keenly supported FareShare for nearly a decade and we are grateful to its members for getting behind this exciting new initiative. We also acknowledge generous support from Flora and Frank Leith Charitable Trust and StreetSmart.

During the year, our drivers had the satisfaction of collecting 28 tonnes of home-grown vegetables from our kitchen gardens to cook with.

Last September we deployed our whole fleet of vans and 15 volunteers to the Fine Food Australia Expo – Australia's largest food trade show.

The FareShare rescue team collected 4.2 tonnes of edible food ranging from prime Angus beef to locally-harvested seaweed.

Food rescued:
770,687 kg

Additional food
re-distributed:²
542,695 kg

Kilometres
travelled:
169,000

Food rescue vans:
8 + garden ute

Drivers & warehouse
volunteers:
46

2. Rescued food including fruit, breakfast cereal and other products which we are unable to cook with but is deeply-appreciated by charities supporting people in need.



From the garden

FareShare's new kitchen garden program expanded dramatically with the summer harvest producing more than one tonne of fresh vegetables a week for our kitchen.

With the help of more than 130 volunteers, our three garden sites at Victoria Park, Moorabbin Airport and Clayton South, prioritised vegetables required in large quantities on an ongoing basis by our chefs. These include zucchini, carrot, pumpkin, eggplant, leek, capsicum and celery.

The gardens also produced a bumper crop of sweet potatoes in a trial planting with the University of Melbourne's horticultural campus at Burnley. The tuber, more commonly associated with tropical climes, thrived at the three garden sites attracting the attention of ABC's Landline.

Our generous plot on the Baguley family farm in Clayton South accounted for 75 per cent of our total harvest with noted horticulturalist Les Baguley on site providing invaluable advice and support to our Garden Program Manager, Susie Scott, and garden volunteers.

We thank all of our garden donors for making this exciting program possible, including our founder partner, RACV and new supporter Boomaroo Nurseries which now supplies us with large quantities of seedlings.

You can see the FareShare kitchen gardens in action, on ABC's Gardening Australia's feature: <http://ab.co/2hJ1QYc> and on Landline – <http://ab.co/2sFbeNx>



FareShare Garden Program Manager Susie Scott, with Chris Williams (Burnley campus, University of Melbourne) and Les Baguley.

Gardens
established:
3

Approximate
growing area:
2.5 acres

Vegetables
harvested:
27,644kgs

Garden volunteers:
133

Our generous garden donors and supporters

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

"Our generous plot
on the Baguley family
farm in Clayton South
accounted for
75 per cent of our
total harvest."



Photo: Adrian Lander



Photo: Lucy Farmer



Investing in food rescue

“The warehouse will help us manage the inevitable vagaries of food rescue by storing bulk quantities to see us through lean periods.”

FareShare has made a significant investment to get more meals out to people in need.

In 2017 following a long search, we purchased a warehouse in Derrimut, close to the food wholesalers in the western suburbs where our vans collect the bulk of our food.

The 1164m² premises will increase our storage capacity tenfold and enable us to sort food and undertake basic food preparation on site in a temperature-controlled sorting room.

The new facility relieves a bottleneck that has been holding us back giving FareShare the ability to rescue and process more food – particularly valuable bulk product such as fresh meat.

The warehouse will help us manage the inevitable vagaries of food rescue by storing bulk quantities to see us through lean periods.

The new FareShare distribution centre will house up to 250 pallets. It also offers an additional 90 pallets of freezer storage and 30 pallets of cool room space.

FareShare will extend our program with the Department of Justice and Regulation to enable small groups of offenders serving community-based orders to work at the site. They will assist with a range of tasks such as washing our homegrown vegetables, sorting meat and other fresh food, and cleaning our fleet of food rescue vans.

The new facility was made possible by generous financial support from the Ian Potter Foundation, Sargents Pies Charitable Foundation, Perpetual Trustees, Lions Club of Melbourne Markets, Campbell Edwards Trust and GW Vowell Trust.

The project also received wonderful support from the FareShare community, including donations from many of our volunteers, who together raised nearly \$110,000.

We thank everyone who has contributed to this dramatic expansion which will enable us to rescue another 750 tonnes of perfectly-good food each year for our kitchen.



Photo: Adrian Lander

Building a community to fight hunger

Active regular
volunteers:³

855

Businesses and
organisations
donating time:

93

Total volunteer
hours:

73,500

School volunteers:

2,458

Corporate
volunteers:

3,120

Participating
schools:

61

FareShare volunteers come from all walks of life but they share a common goal to make a difference. Between them, they donated 73,500 hours of their time to FareShare last year. With approximately 50 volunteers to every paid staff member, FareShare couldn't operate without our extended community of people who care. A handful have generously shared their stories about opting in to help deliver our mission. We thank and salute them all – particularly the following regulars who notched up 15 years of continuous service during the year: Berice Robb, Marg Campion, Kim Tucker and Sandy Dudakov.

Huong Le (kitchen volunteer)

They say that if you want something done, ask a busy person. It's a maxim that fits FareShare volunteer Huong Le to a tee.

Huong spends her working life in the skies, serving as a customer services manager on long-haul Qantas flights on 747 and A330 aircraft. On any given week she could be in South Africa, South America, the US or Asia.

And if her demanding job is not enough, she is also studying part-time for a Juris Doctor in Law and her Masters in Aviation Management.



Photo: Rosemary Kelly

Huong Le with Tony Worsteling.

Born in Saigon, she fled by boat to Australia in 1975 with her family. They were rescued by a US ship in the middle of the Pacific Ocean after seven days at sea.

Huong and her family spent four months in a refugee camp in Guam before they settled in Melbourne when Huong was just 10.

"We didn't have a lot when we were seeking refuge," said Huong who remembers feeling hungry and grateful to the US Navy

personnel who gave them dried biscuits, congee, two-minute noodles and a little bit of water.

The experience seems to have sparked a real passion in Huong to 'give back' especially around food.

Thank you for more than 15 years of continuous service:
Berice Robb, Marg Campion, Kim Tucker and
Sandy Dudakov!

3. Number of active volunteers at 30 June, 2017



Photo: Lucy Farmer

Catherine Bortolussi at work in FareShare Kitchen Garden, Abbotsford.



Photo: Rosemary Kelly

Tania Kerovic (right) with FareShare chef Shu Wei Ho

Catherine Bortolussi (kitchen and garden volunteer)

Catherine devotes every Wednesday to FareShare, spending the morning in our Abbotsford garden and the afternoon in the kitchen. Her dual role means she often arrives for her afternoon shift with freshly-harvested veggies to add to our meals.

Catherine became aware of FareShare after her daughter attended a 'Schools in the Kitchen' session.

A pharmacist and naturopath by training, she has a strong interest in nutrition and feels very uncomfortable about food waste. She is especially passionate about encouraging people on low incomes to eat more nutritiously.

Catherine enjoys all the jobs in the kitchen garden and loves being in the outdoor environment with wonderful people. She also enjoys using the cryovac machine in the kitchen.

A home cook and gardener, Catherine says she enjoys spending time with FareShare volunteers from a broad range of backgrounds with a common purpose in their volunteering commitment.

"I was a bit scared at first but now I'm bouncing before I even get through the FareShare doors. The chefs are amazing."

Tania Kerovic (volunteer supervisor)

When single mum Tania was given a community-based order, she didn't imagine any good would come of it. But after undertaking her community service in the FareShare kitchen things changed.

Now a regular volunteer, she has her sights set on reviving her career in hospitality after 15 years of unemployment.

"It's inspired me to get back into hospitality full-time," said Tania who began working shifts in the FareShare kitchen last April as part of an innovative collaboration between FareShare and the Department of Justice and Regulation.

"I was a bit scared at first but now I'm bouncing before I even get through the FareShare doors," said Tania. "The chefs are amazing."

Tania, who has experience waitressing and once worked at McDonald's organising kids' parties, now helps supervise our Friday night shifts for people serving community-based orders.

She says she can relate to the Friday night crews and hopes she is able to instill in them a strong desire to complete their hours and even return as a regular volunteer as she has.

She fully understands how some families struggle to make ends meet. "I've fallen on hard times recently and had to use food banks so I know what it's like. I've packaged food at FareShare that I've actually eaten myself when I needed it at desperate times. I had no idea where it came from before."

Now Tania, is keen to give back and restart her career.

Making a difference where it counts

Charities supported:

438

How FareShare cake helps children in crisis

Losing your home, changing schools and living in crisis accommodation can put a huge strain on young children.

A new collaboration with Launch Housing this year made the journey a little easier by providing primary school children with a lunchbox complete with specially-baked FareShare cake.

"Some of our students don't have ovens at home," explains Michelle McDonald, who facilitates STEP, a Launch Housing program for children in crisis accommodation. "Some families have even come from cars. The FareShare food is gold. It brings joy every day."

Lunch is a highlight for these kids. With FareShare's support they enjoy healthy sandwiches, at least two bits of fruit, a couple of snacks such as zucchini slice or hard boiled eggs, and cake.

"When we put out the cake the first time it was polished off straightaway and became a talking point. Our kids are having lunches that other kids want," said Michelle.

Social inclusion is a big part of the program and showing off their special lunches helps build confidence and fight stigma.

Happily, by the time they complete the STEP program, 90 per cent of children are attending school regularly.



Saving Father Bob's Christmas lunch

A community effort led by the Father Bob Maguire Foundation and FareShare ensured some of Melbourne's most disadvantaged people got their fair share last Christmas.

Father Bob's traditional Christmas lunch was threatened after previous catering arrangements fell through. FareShare stepped in to cook the feast with all the trimmings at Collingwood Town Hall.

A total of 320 guests, including dozens of children, sat down to a sumptuous Christmas lunch prepared from food donated by Woolworths and served by volunteers.

The FareShare menu comprised roasted lemon & oregano chicken, ham off the bone and roast vegetables, followed by sticky date pudding with salted caramel sauce and ice cream.

"We are extremely grateful for FareShare and our volunteers for enabling us to host this lunch, so that nobody was left behind at Christmas," said Fr Bob Maguire.

FareShare supported a number of other Christmas lunches with rescued and donated food including a sit-down lunch for 250 at Richmond Churches Food Centre on Christmas day and a community lunch for 85 at the Wellington Centre.

Fuelling learning with nutritious food

Vulnerable teenagers attending the Prahran Community Learning Centre (PCLC) are the latest recipients of regular FareShare meals.

"A significant cohort of our student population is secondary-aged students who have disengaged from mainstream education," explains PCLC's Kirsty Hohenhaus.

FareShare chefs prepare three wholesome, two-course meals a week especially for the young people, and pass on a selection of rescued snacks, cereals and fruit, together with the odd treat such as home-baked cake.

"As the large proportion of our students come from severely-disadvantaged households or currently have no regular home, the service provided by FareShare is for some the first time that they have had access to regular nutritious meals."

PCLC provides a safe place for youth to re-engage with education and complete their VCAL, gaining practical work-related experience, as well as literacy and numeracy skills and the opportunity to build personal skills that are important for life and work.

PCLC is a not-for-profit community based organisation which originated as a drop-in centre for residents on the Prahran Housing Estate. Over the years it has evolved into a registered training organisation and a Senior Secondary Provider as part of the Learn Local sector.



A student from Northside Christian College shows off a quiche he baked in the FareShare kitchen.

Photo: Adrian Lander

Our backbone – our generous donors

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 and visiting catered events into 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 and the new warehouse. Your faith in us is much appreciated.

"Thank you to all
our donors!"

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

Ian Potter Foundation
ENGIE
Woolworths
John & Betty Laidlaw Legacy
Garry White Foundation
RACV
Campbell Edwards Trust
David Harris
Lions Club of Melbourne Markets
Jack and Ethel Goldin Foundation
Gandel Charitable Trust
GW Vowell Foundation
Upstream Foundation
Department of Education & Training
Rotary Club of Balwyn
Allens
Ansvar Insurance

Geelong Community Foundation
Robin and Philip Mellett
The Miller Foundation
Mary-Lou and Alan Archibald QC
TIC Group
Clayton Utz Foundation
The Carji Club Inc.
Tabcorp
Jeffrey Markoff
Birchall Family Foundation Trust
Flora & Frank Leith Charitable Trust
O'Connor Duffy Foundation on behalf of Natural Selection Group
Peter Smart & Jay Bethell
Sisters of Charity Foundation

The Marian and E H Flack Trust
The Myer Foundation
Tracey & Frank Cooper
Trinity Families
Y. Mee
Foodservice Industry Association (Vic/Tas)
Six Degrees P/L
Silberscher Family
KPMG
Anthony & Michelle Mead
Fair World Foundation
Gordon Brothers Charitable Foundation
Gringlas Family Charitable Fund
Lions Club of Reservoir
Magistrates' Court of Victoria
StreetSmart

Photo: Adrian Lander

2016/17 Income and Expenses

Income



Expenses



Balance Sheet

As at 30 June 2017

	2015/2016	2016/2017
Current Assets		
Cash and cash equivalents	1,073,694	2,111,706
Debtors	154	131
Accrued income	645	645
Deferred income	-13,200	-13,200
Total Current Assets	1,061,293	2,099,282
Non-current Assets		
Property, plant, equipment and vans	3,883,849	3,800,672
Total Assets	4,945,142	5,899,954
Current Liabilities		
Payables	126,777	39,102
Provisions	191,192	276,620
Total Current Liabilities	317,969	315,722
Non-current Liabilities		
Provisions	5,742	5,742
Total Liabilities	323,711	321,464
Net Assets, Equity, Retained Earnings	4,621,431	5,578,490

Income Statement

For the Year Ended 30 June 2017

	2015/2016	2016/2017
Revenue		
Philanthropic organisations	689,358	371,942
Donations, fees, memberships and other	638,790	1,220,463
Business support	438,135	439,774
Fee for service	16,549	86,135
Government support	42,669	29,540
Interest	11,210	14,560
Capital funding	400,000	770,106
Total Revenue	2,236,711	2,932,520
Expenses		
Production	937,314	868,544
Transport – collecting food donations and distributing meals	384,500	477,619
Kitchen gardens	81,537	120,256
Fundraising and communications	325,628	312,978
Feed Melbourne Appeal	20,522	112,622
Administration	70,606	84,236
Total Expenses	1,820,107	1,976,255
Surplus*	416,605	956,265
Surplus less capital funding	16,605	186,159

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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