



FareShare
Rescue.Cook.Feed.

Annual
Report
2018



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
Director, Brisbane
Chris Mitchison
Jocelyn Munro
Pollyanna Harvey
Emily Bollinger
Shu Wei Ho

Crickette Der Jeu
Amin Sadouni
Khalik Hussain
Julian Bollinger
Jon Perriam
Sharni Jansen
Anthony Worsteling
Bruce Nettheim
Ian Minnis
John Costigan
Carl Tengstrom
Ben Roden

Volunteering and Communications

Lucy Farmer
Rosemary Kelly
Kirsty Sheppard
Emmy Hickman
Majella Nugent

Feed Melbourne Appeal

Katherine Gokavi-Whaley



Report from the President and CEO



David Harris – President



Marcus Godinho – CEO

FareShare's unique capability is to combine often challenging rescued food to cook nutritious meals for people who have fallen on hard times.

FareShare continues to promote the principle that all organisations in the food rescue sector should continuously strive to work in collaboration. This enables the sector to maximize the amount and quality of meals provided to people in need at the lowest possible cost, something that our financial supporters are surely entitled to.

Over many years, the FareShare-Foodbank Victoria collaboration has demonstrated the value of collaboration.

Last year Foodbank Australia approached FareShare with a proposition. If Foodbank supplied us with more donated food, would we be able to cook it into meals to be distributed to local charities outside of Victoria?

With Foodbank Queensland handling more rescued food than its sister organisations in other states, it made logistical sense for us to cook this surplus food in Brisbane.

Much of the last 12 months was spent raising funds for this project, searching for a property and designing a facility that had the capacity to cook rescued food into millions of meals a year.

FareShare is fortunate to have the confidence of a number of philanthropic foundations, large corporations and private donors. During the year a number of these were inspired by our collaboration with Foodbank and pledged generous grants towards this vision and inspired new supporters to get behind the project.

Once we purchased a property, in Morningside, inner Brisbane, we set about working with a specialist food facility construction company to design and commence building the new kitchen.

To maximise the impact of this venture, our long time Operations Manager Kellie Watson offered to relocate to Brisbane. Kellie's experience and commitment has given the board, supporters and partners full confidence in the project.

Collaboration was not limited to Queensland last year. In Melbourne we started working more closely with SecondBite. Often SecondBite is offered food that can be challenging for it and local charities to handle, so increasingly the food rescue organisation is delivering food to FareShare to incorporate into our meals. Such collaboration increases the sector's efficiency and enables more food to be rescued.

We also worked more closely with Woolworths, as the company doubled its efforts to divert surplus food to charities. We increased the number of Woolworths supermarkets we visit to 120 and worked with the company to increase the sector's capacity to collect, store, cook and distribute surplus food.

Over the course of the year our Derrimut warehouse came online, providing vital capacity to accept offers of large quantities of food. With two 45 pallet freezers, we are able to work much more efficiently to collect and store donations of meat, pastry and other vital ingredients. We also fitted out a modest - by our standards - kitchen in the warehouse to supplement the food preparation in our main Abbotsford kitchen.

Encouragement and support from generous donors, made it possible to purchase the building next to our Abbotsford kitchen. Adjacent facilities will make pursuing future opportunities much more efficient, but in the meantime we are leasing out the warehouse portion on a short-term basis.

It was business as usual in the Abbotsford kitchen. Our morning, afternoon and evening shifts are as popular as ever with more than 1,000 people on our waiting list, keen to become regular volunteers.



Photo: Adrian Lander

Facilities like our Abbotsford and Morningside kitchens and the Derrimut warehouse provide us with an opportunity to engage, inspire and train high-risk groups of people. While working with such cohorts has traditionally been outside of our skill set, we are working with various government agencies to design programs around our activities that generate additional social benefits such as providing valuable hands-on experiences for people on community service orders.

Our kitchen gardens expanded and provided even more valuable vegetables for our chefs and volunteers to cook. Like the kitchen, the gardens have proven to be a valuable activity with 150 people regularly volunteering across our three sites.

A highlight of the year was the Feed Melbourne Appeal which celebrated 10 years of raising funds for vital infrastructure for dozens of local charities across Victoria. The 2018 Appeal raised a record \$664,297 in donations. FareShare and Leader Community News have now given out \$4.6 million in grants to local charities, increasing their capacity to provide vital food relief, over the past 10 years.

We increased the number of Woolworths supermarkets we visit to 120 and worked with the company to increase the sector's capacity to collect, store, cook and distribute surplus food.

The coming year will be tremendously exciting, as we start cooking meals in Brisbane and, assisted by our Derrimut warehouse, scale up the number of meals we cook in Melbourne. Collaboration will be a priority because it will enable us as a sector to cook and distribute more meals, more efficiently.

No Report would be complete without recognition of the absolutely amazing work of our dedicated staff. Once again, they have exceeded all of our expectations. With so many projects running live over the last twelve months they have risen to every occasion and we are so very grateful.

David Harris
President

Marcus Godinho
CEO



COOK

From the kitchen



Pastry meals
766,972 + Ready-to-eat meals
417,331 = Meals cooked
1,184,303

The FareShare kitchen continued modest expansion of meal production in Melbourne while the organisation focussed on developing a second kitchen in Brisbane.

Recent innovations, such as the Department of Justice and Regulation shifts on Friday evenings and Saturday afternoons, continued and the kitchen gardens boosted nutrition content with more than 40 tonnes of vegetables.

FareShare increased the number of ready-to-eat meals – our casserole line – by 12,000 thanks in part to a new initiative to produce soup in vacuum-packed bags.

This development, which started in May 2018, enabled FareShare soups to be distributed via Foodbank Victoria to frontline charities for the first time. Meanwhile, the kitchen continued to produce soup in tubs for soup vans for our long-standing partners at Vinnies.

Much of the year was spent devising strategies to cook more meals and eliminate bottlenecks. Decisions were taken to invest in new high-volume cooking equipment and a second blast

chiller which should result in more dramatic gains in production in 2018/19.

We also reintroduced volunteer supervisors for evening shifts, training appropriate volunteers to run the pastry kitchen. This helped contain wage costs while empowering a number of capable and willing volunteers to expand their contribution to FareShare.

Once again FareShare catered for Father Bob Maguire's traditional Christmas lunch held at St Kilda Town Hall. Our chefs produced a magnificent festive meal including chicken supreme and honey-glazed ham for hundreds of disadvantaged people, many of them experiencing homelessness.



Photo: Adrian Lander



Photos: Adrian Lander



Much of the year was spent devising strategies to cook more meals and eliminate bottlenecks.

Our generous food and kitchen donors

92 Degree Espresso
Advanced Catering
Apennie Gourmet Foods
Be Broth
Bellamy's Organic
Bertocchi Thomastown
Bidfood
Boscastle
Calendar Cheese
Charlie's Cookies
Chef's Pantry
Clemtech
Coles
Corona Manufacturing
Costa
Costco
Diversey

D'Vine Ripe
Dairy Country
Dench Bakers
Exopest
Ezy Chef
Eighteen Thousand Islands Pty Ltd
Fairfax Events
First Ray
Flavorite
Flavour Makers
Fonterra
Foodbank Victoria
Food FX
The Fruit Box Group
Glenferrie Gourmet Meats
Green Eggs

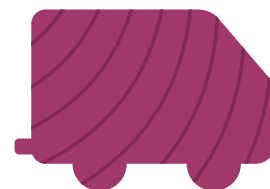
Greg's Eggs
Impulse Trading
Jalna Dairy
JCS Quality Foods
Jun Pacific
Kinross Farm
Knox Hospital
La Manna Fresh - South Yarra
La Tosca
Maria's Pasta
McCoppins
Melbourne Vending Co
Merchant Australia
Mondells Patisserie
Morgan's Supa IGA
Murray Goulburn
NSM Food Wholesalers

Orora Fibre Packaging
Oxfords Cold Storage
The Pastry Lounge
Patagonia Inc
Paynes Orchards
Peter G Bouchier Butchers
Phillipa's Bakery
R. Anguey Fresh
RACV
Rainfresh
Retail Food Group
Richmond Hill Foodbank
Rumble Coffee Roasters
San Remo Pasta
Sea Lane Food Service

Sealed Air
SecondBite
Simplot
Somerville Retail Services
Tasty Chips
I Love Farms
The Harvest Box
The Learning Sanctuary
Veg Co
Via Emilia
Ward McKenzie
Woolworths
Yarra Valley Gateway Estate
Zealy Bay Bakers

RESCUE

From the road and warehouse



Food rescued
857,157kg

Food redistributed
846,362kg
(including 302,700kg
of fresh food boxes
donated by The Fruit
Box Group)

Top food donor
Woolworths
(536,680kg or
63% of total)

Last year we addressed a significant bottleneck in our food logistics operations – our Abbotsford warehouse!

The commissioning of a new facility in Derrimut, close to major food wholesalers, saw FareShare dramatically improve our capability to take advantage of bulk food donations.

After gaining access to the site in June 2017, FareShare installed 90 pallets of freezer capacity, a 45-pallet cool room, racking for another 120 ambient pallets and a food preparation room.

FareShare also invested in solar power, generously discounted by Gippsland Solar, enabling us to manage long-term energy bills and export surplus power back to the grid.

Our logistics manager Patrick Lanyon relocated to the site, inducting 10 new warehouse volunteers and drivers.

"When we are offered large quantities of food, we can now collect it and secure our future supplies," said Patrick



citing a number of valuable bulk donations during the period. These included 10 tonnes of meat, 12 pallets of tomato paste and a large quantity of UHT cream - none of which could have been handled at our Abbotsford facility.

During the period, FareShare also extended our food rescue operation to pick up from 18 Woolworths stores in Geelong, together with several additional stores in Melbourne suburbs.

FareShare continued to deliver The One Box, an initiative targeting struggling families with a weekly box of fresh produce generously donated by The Fruit Box Group.

These developments enabled FareShare to rescue 10 per cent more quality food than in 2017 and to redistribute an additional 56 per cent of fresh food and other products, such as breakfast cereal, to frontline charities.

FareShare expresses our deep appreciation to the following for making the warehouse investment possible

Campbell Edwards Trust

Clayton Utz

Gippsland Solar

GW Vowell Foundation

Ian Potter Foundation

Jack Brockhoff Foundation

Lions Club of the Melbourne Market

Perpetual Trustees

Rado Family Foundation

Roche

Sargents Pies Charitable Foundation

FareShare Winter Appeal donors
(including many FareShare volunteers)



Photo: Adrian Lander

When we are offered large quantities of food, we can now collect it and secure our future supplies.



Photo: Adrian Lander

GROW

From the kitchen gardens



Gardens
established
3

Growing area
1.3 acres

Vegetables
harvested
40,471kg

FareShare's kitchen garden program increased production by 46 per cent growing more than 40 tonnes of vegetables for our Abbotsford kitchen.

Planting choices were guided by kitchen preferences. Top crops were zucchini, eggplant and capsicum – all highly versatile ingredients for our casseroles and savoury pastry line.

During the year, FareShare commissioned an independent review of the kitchen garden program with a view to improving its efficiency and alignment with the FareShare kitchen and volunteer processes. Key recommendations have been adopted and implemented.

One of the program's initial ambitions was to share our experiences with other community projects and gardeners interested in growing food in Melbourne. In December 2017, we published a 74-page manual covering everything from crops grown and yield, to soil, composting, integrated pest management, crop rotation and companion planting.

FareShare also opened all three gardens to the community to promote interest in the program and in urban food

production more broadly. Network Ten broadcast the weather news from our Abbotsford garden in October 2017 as part of the open garden promotion.

In June 2018, after successfully establishing three gardens, our inaugural garden manager, Susie Scott, left FareShare. We thank her for her contribution and congratulate Sharni Jansen on her appointment to the role.



Our generous garden donors and supporters

RACV
John and Betty Laidlaw Legacy
Gandel Philanthropy
Mazda Foundation
Goodman Foundation
Moorabbin Airport Corporation
Clayton Utz Foundation
Baguley Flower & Plant Growers
Stephen Paltos
Boomaroo Nurseries
City of Yarra
Citywide
VicTrack

Mary-Lou and Alan Archibald QC
Fair World Foundation
Metropolitan Remand Centre
3000acres
Transtar
OOCL
University of Melbourne (Burnley Campus)
The Greenery
Veolia
Tumbleweed
Biomax Green Australia Pty Ltd

Top crops were
zucchini, eggplant
and capsicum –
all highly versatile
ingredients for our
casseroles and
savory pastry line.



FEED

Our social impact



In March 2017 FareShare sent out a survey to the charities we support directly with free, nutritious meals and rescued food. We were overwhelmed by some of the responses we received. Here are just a handful of messages which speak directly to our social impact in providing nutritious meals for highly vulnerable and marginalised people:

"These FareShare meals are literally keeping some people alive."

Natalie Dixon-Monu, Coordinator, Boroondara Community Outreach which supports highly vulnerable people, including many with severe mental illness.

"Being able to access such high-quality food and produce is life-changing for our clients."

Melanie Kent, CEO Helping Hands Mission, supporting people in hardship including those struggling with physical and mental health issues, survivors of domestic violence, single parents, the unemployed and people who have lost everything after a fire, flood or other unforeseeable disaster.

"We've had children who have no food in the pantry at all except bread and jam."

Cynthia Mitchell, Concern Australia's LiveWires program providing after school care for primary aged children on the Collingwood Public Housing Estate.

"We see the tears of despair turn to tears of joy knowing they can feed themselves and their children. A very heartwarming experience to witness."

Anne Pascoe, Manager, Baw Baw Combined Churches Food Relief, supporting people facing food insecurity issues such as victims of domestic violence.

"Without you, we would be helpless at keeping people going."

Ros Bryan OAM, Fish Creek RSL supporting war veterans across Gippsland. Many of those helped by the RSL are so traumatised by their experiences they sleep rough and may have lost all connection with family and friends.

During the year, staff from FareShare's Community team began visiting one frontline charity each month to receive feedback and deepen relationships. This has proved a useful exercise in understanding how FareShare meals are shared and valued. Here are three examples:



Finding refuge and a FareShare meal

A hot FareShare meal awaits families fleeing family violence at Emerge Women and Children's Support Network.

"When families arrive at our crisis accommodation, they have often fled their homes with nothing," explains manager Jessica Woller. "They are traumatised, frightened, confused and unaware of their surroundings.

"It's great to be able to supply families with nourishing, warm meals straight away. We often heat up FareShare quiches. It's not just a can of beans or a piece of toast – it's a real meal.

"The freezer in the communal kitchen is full of FareShare meals. At any time women can open the freezer and heat up a FareShare meal."

Emerge has been keeping families safe for more than 40 years and is the only specialised domestic violence service in Melbourne's southern metropolitan area. It provides crisis accommodation, as well as outreach support to women and children still living at home. Emerge also offers art therapy to affected families.

Sharing food plays an important part in helping families feel at home. "It helps them settle in without having to worry about where the next meal will come from," says Jessica. "It also makes them feel at ease as we spend time together in the kitchen – a familiar scene in an unfamiliar place."

Emerge supports families into transitional housing while they await a permanent home. Without this support, most vulnerable families would have nowhere to go and would find themselves homeless. The refuge itself is being rebuilt to provide all families with their own space to aid recovery.



Fighting Hunger and the Ballarat Winter

Ballarat winters are notoriously harsh. It's hard to imagine how anyone sleeping rough could even survive.

Centacare's Peplow House provides temporary relief with crisis accommodation for single men experiencing homelessness. Residents are provided intensive support to address a broad range of issues using a holistic approach and ongoing outreach to help rebuild shattered lives.

"Most men arrive here when they've hit rock bottom," explains Lisa, Senior Key Worker. "They've had enough and want to make a change."

Moving from the streets into a community house can be a huge shock. All residents must sign an agreement to abide by the house rules and engage in the services provided. The availability of quality food is a welcome surprise.

The communal freezer is full of FareShare meals with casseroles the first to go. Some of those doing it tough have existed on little more than toast. Nutritious meals offer an immediate boost to health and wellbeing.

As well as sharing FareShare meals with residents, Lisa and her co-worker Craig also deliver them to vulnerable people through Centacare's outreach program.

"They absolutely count on it," says Lisa. "They love the meals. For some it means they can eat. When you're on the streets it's all about survival. People heat up FareShare meals on a little burner – same with the sausage rolls. You don't need cutlery."

The situation is confronting. Seeing how FareShare meals help Lisa, Craig and their Centacare colleagues make a difference is a humbling affirmation of our mission.



FareShare gives vulnerable kindergarten kids a taste for nutritious food

The day chef Emily finally met the children who enjoy her specially-prepared lunches was one of her most memorable at FareShare.

Every Monday, Emily has been up before 6am to create healthy platters for 24 four-year-olds at TRY South Yarra Pre School on the Horace Petty Housing Estate in South Yarra.

Five-year-old Dylan likes apple and cheese sandwiches – a combination he had never tried before Emily introduced nutritious lunch options.

Violet, also five, told Emily "I like the cheese and cucumber sandwiches – I love everything!" Madut likes dragon fruit.

"Visiting the kids at TRY Kinder has been a highlight of my time at FareShare," said Emily. "Educating the young kids about new foods excites me and makes everything we do worth it – even the early starts!"

Kindergarten director and teacher Maree Sheehan says it's fantastic to see how the children are now including different foods in their diets.

"FareShare has been wonderful in helping the children try a wider range of fruit and vegetables along with the other foods. The children love seeing what Emily has prepared on the platters for them.

"The lunch food from FareShare never goes to waste. If anything is left the families enjoy taking it home."

COMMUNITY

Building a community to fight hunger

FareShare has established a new Community team bringing together volunteer management (including the corporate volunteering and Schools in the Kitchen programs), communications, appeals and events staff. The purpose of the new team is to grow and nurture a community of supporters to help FareShare achieve our mission.

Several outcomes resulted from adopting a more strategic and coordinated approach to deepening the commitment and contribution of the FareShare community. This

included enhanced appeal outcomes, a communications schedule for the growing number of wait-listed volunteers, monthly visits to frontline charities distributing our meals, and a steady growth in web traffic and social media engagement.

With 938 regular volunteers rostered at the end of the Financial Year and our volunteers clocking up 63,200 hours of unpaid labour, it's hard to single out individuals. Below are a handful of stories which speak to the commitment of our community.



Staying the distance – for 15 years

Every year during National Volunteer Week, FareShare recognises the volunteers who have gone above and beyond.

In 2018, Vicki Privitera, Catherine Loader and Ronna Moore notched up 15 years of loyal service with FareShare.

The trio first started lending a hand when we were One Umbrella and have witnessed tremendous change as FareShare evolved from a small, nomadic charity making a few hundred pastry meals a week into the organisation it is today.

Vicki, a patch worker who also works part-time in Myer, Catherine a retired primary school teacher, and Ronna,

who works in palliative care, have stayed with us through thick and thin as we acquired our own production kitchen and scaled up to cook 5000 meals a day.

Despite the dramatic changes, these three wonderful volunteers have maintained a regular commitment in the kitchen.

While Ronna and Catherine know each other well from sharing a shift for many years, neither had met Vicki until their long service awards were presented on May 24.

We salute all our volunteers – especially those who have supported us for more than a decade.

Active regular
volunteers*

938

Waiting list as at
June 30, 2018

1,200

Total regular
volunteer hours

63,200

Corporate
volunteers

3,940

Businesses and
organisations
donating time

125

School
volunteers

2,259

Participating
schools

65

* Number of active volunteers
at 30 June, 2018.



Gaining purpose in retirement through volunteering

When Simon Jenkinson joined our Friday morning kitchen crew in 2015 he was recently retired and was looking to do something worthwhile for the community.

For more than 30 years, Simon worked as a clinical psychologist running his own private practice specialising in drug and alcohol counselling. He finished his career working with students at the RMIT Counselling Service. Throughout his working life he had undertaken skilled volunteering but rolling up his sleeves in the FareShare kitchen was the first time he had turned his hand to unpaid manual work.

Volunteering is an important component of Simon's "transition to retirement" plan. As well as volunteering at FareShare, he also teaches English to asylum seekers one day a week through the Brotherhood of St Laurence. He knows that transition to retirement can be challenging – especially for men whose identity is often tied up very closely with their work. Two years down the track, Simon believes he has adjusted to being "retired".

Reflecting on volunteering at FareShare, Simon feels a real sense of loyalty to his fellow crew. He is cognisant that every task he completes benefits those in need. He has done a lot of volunteering over his lifetime and believes FareShare stands out in organising and managing our volunteers. He likes the simple system we have for notifying an absence and appreciates that every contact he has with us is acknowledged.

Walking for meals, one step at a time

Covering 210 km on foot is no walk in the park. But Daniel Sollorz rose to the challenge for FareShare after completing a shift as a corporate volunteer in our kitchen.

Moved by the experience of cooking meals for people in need, he decided to take things a big step further by walking Victoria's Goldfields Track from Ballarat to Bendigo in mid-winter.

Daniel, a director with NAB's Corporate & Institutional Banking division, says he hoped a few days of endurance would raise \$3000. In the end, his clients, colleagues, friends and family contributed more than \$8,000 – beyond his wildest dreams. One of his clients even matched the donations with a separate gift to FareShare.

"I was conscious of not badgering people to give," said Daniel. "But if it was in their hearts to give they could."

Daniel trained for two months before the walk but still found the long distances tough on his feet. "The ground was really hard and rocky. My feet took a real pounding," he said.

The second 54km solo leg was a tough, 9-hour stretch. "I only stopped for a two minute break every two or three hours. I didn't want to sit down in case I couldn't get up."

The next day Daniel was grateful to be joined by a friend on a mountain bike. They set out from Daylesford and within an hour it was bucketing. The two ploughed on with no relief all day.

"When we arrived in Castlemaine for the night we looked like a pair of "soaked cats," said Daniel.

On his last day, Daniel knew everything had been worthwhile. "I had already covered 170km. It was a beautiful morning and I was on the track by 7am. There wasn't a breath of wind and the views were beautiful. I jogged into Bendigo and felt really good. It had all come together."

Daniel was surprised by the generosity of his sponsors, including a few friends who contributed despite struggling financially.

"All I had to do was put one foot in front of the other – it's others who are doing it tough," he said.

Daniel used GiveNow's 'crowdfraise' platform to drum up support and promoted the walk through his professional and personal networks. The result was incredible. All up "Daniel's Little Walk" raised \$8,175 – enough for us to cook 10,900 meals. A tremendous contribution from an individual and even more meaningful with the matching gift from a generous client.



Schools in the Kitchen program sparks students into action

Volunteering in the FareShare kitchen can be a powerful experience for a secondary school student and sometimes leads to direct action.

Kyle, a 16-year-old VCAL student at Gladstone Park Secondary College, took the initiative in spectacular style. He visited his local primary schools, stood up in front of each assembly and asked for rice and pasta. The result of his solo effort was a donation of 124 kg of valuable ingredients – enough

to feed 1200 people. Beacons Hills College went one better with a 1020kg food drive for the FareShare kitchen.

Jonathan Ting, who volunteered with Nossal High School as a student, returned as regular volunteer and Schools in the Kitchen supervisor. Teacher Shirley Weiner was equally inspired by her experience and joined FareShare as a regular volunteer and school supervisor when she 'retired'.

BRISBANE

FareShare announces interstate expansion

In September 2017, FareShare announced plans to establish a second kitchen in Queensland.

This exciting development to double our social impact was the result of an invitation from Foodbank, Australia's largest food relief organisation, to collaborate.

Under a partnership agreement, FareShare undertook to build a production kitchen in Brisbane capable of cooking one million meals in its first year of operation using ingredients supplied by Foodbank.

With research showing more than 400,000 Queenslanders experience food insecurity, 50 per cent of them children, the need for food relief in the state is paramount. At the same time, Foodbank Queensland handles more surplus food than any other state Foodbank.

The collaboration plays to both partners' strengths with FareShare focussing on our high-volume cooking skills refined over 17 years in Melbourne. Foodbank will source quality ingredients and distribute FareShare's cooked meals through its network of 280 frontline charities.

In early 2018, thanks to the support of a wonderful group of donors (see acknowledgements below), FareShare took possession of a building close to Foodbank Queensland in an industrial estate in Morningside.

The former serum laboratory, complete with warehouse, was deemed a perfect facility to convert into a production kitchen capable of cooking five million meals a year.

FareShare's Operations Manager, Kellie Watson, relocated to Brisbane to oversee the development of the site, including the installation of a 900m² kitchen, two 45-pallet freezers, a 40-pallet cool room and 400m² of warehousing.

Equipment including automated meat dicers, pump fill stations and mixing kettles were ordered to maximise production.

Wiley was appointed our building partner, committing to undertake the project at cost.

Our leading Brisbane kitchen donors:

Sidney Myer Fund
Brian M Davis Charitable Foundation
Charles and Cornelia Goode Foundation
Gandel Philanthropy
John T Reid Charitable Trusts
Mazda Foundation
Noel and Carmel O'Brien Family Foundation
Sargents Pies Charitable Foundation
Woolworths





FareShare's Kellie Watson announcing the new kitchen with Foodbank Queensland CEO Michael Rose.

With research showing more than 400,000 Queenslanders experience food insecurity, 50 per cent of them children, the need for food relief in the state is paramount.

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 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 the supporters who have made new ventures possible, notably our new Brisbane kitchen. We extend our deepest appreciation to the following:

Brian M Davis Charitable Foundation
Charles & Cornelia Goode Foundation
Sidney Myer Fund
Sargents Pies Charitable Foundation
Gandel Philanthropy
Department of the Environment & Energy
Woolworths
John T Reid Charitable Trusts
Mazda Foundation
Noel & Carmel O'Brien Family Foundation
Ian Potter Foundation
ENGIE
Jeffrey Markoff
John & Betty Laidlaw Legacy
Garry White Foundation
The Miller Foundation

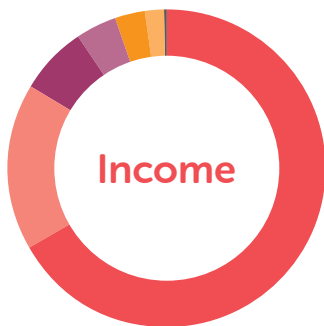
The Marian & E H Flack Trust
Campbell Edwards Trust
Lions Club of Melbourne Markets
Jack & Ethel Goldin Foundation
Bank of Melbourne
GW Vowell Foundation
Upstream Foundation
Queensland Community Foundation
Mather Foundation
Sunshine Foundation
Department of Education & Training
Roche Products
Mary-Lou & Alan Archibald QC
Lions Club of the Melbourne Chinese
Albert & Barbara Tucker Foundation
Allens
Danks Trust
Clayton Utz Foundation
Robin & Philip Mellett
TIC Group
RE Ross Trust
StreetSmart
Davie Family Fund - a sub-fund of the Australian Communities Foundation
Roseanne Amarant
Y. Mee
Silberscher Family
Tracey & Frank Cooper
Jack Brockhoff Foundation
Flora & Frank Leith Charitable Trust

Pierce Armstrong Trust
Birchall Family Foundation Trust
Give Where You Live
W. Marshall & Associates
Fair World Foundation
Peter Smart & Jay Bethell
Lord Mayor's Charitable Trust
Salesforce
New Melbourne Browncoats
Natural Selection Group
Opalgate Foundation
Magistrates' Court of Victoria
Trinity Families
Bruce McMullin Foundation
Anthony & Michelle Mead
Donut Fest AU - Chow Down Events
Lorimax
Six Degrees Architects
Peacock Bros
Burwood Property
Harold Mitchell Foundation
Sisters of Charity Foundation
Gringlas Family Charitable Foundation
Nelson Alexander Charitable Foundation
Make a Difference Office Machines
Duncan Andrews

Founding supporters

Pratt Foundation
Stand Up

2017/18 Income and expenses



Income

67%

\$5,042,718

Capital funding

17%

\$1,281,554

Donations, memberships and other

7%

\$526,502

Philanthropic organisations

4%

\$278,377

Business support

3%

\$228,149

Fee for service - shifts

2%

\$172,558

Government support

<1%

\$28,558

Interest



Expenses

54%

\$1,228,024

Kitchens and kitchen gardens

26%

\$599,650

Transport - collecting food donations and delivering meals

15%

\$352,254

Fundraising and communications

5%

\$107,834

Administration

Balance Sheet

As at 30 June 2018

	2016/2017	2017/2018
Current assets		
Cash and cash equivalents	2,111,195	2,249,529
Debtors	1,287	1,287
Other assets	-	149
Total current assets	2,112,482	2,250,965
Non-current assets		
Property, plant, equipment and vans	3,764,612	12,608,549
Total assets	5,877,094	14,859,514
Current liabilities*		
Payables	124,722	2,122,253
Borrowings	-	1,755,927
Provisions	235,795	158,480
Other liabilities	13,200	13,200
Total current liabilities	373,717	4,049,860
Non-current liabilities		
Provisions	9,772	15,395
Total liabilities	383,489	4,065,255
Net assets. equity, retained earnings	5,493,605	10,794,259

* FareShare has secured a grant which will be paid over five years to cover the cost of the loan taken out to purchase 9 Sth Audley St, Abbotsford.

The 2016/17 results above are the audited figures for that year which were finalised after the production of the 2017 Annual Report. They reflect minor and immaterial adjustments to the published figures.

Income Statement

For the Year Ended 30 June 2018

	2016/2017	2017/2018
Revenue		
Philanthropic organisations	371,942	526,502
Donations, memberships and other	1,220,463	1,281,554
Business support	439,774	278,377
Fee for service - shifts	86,135	228,149
Government support	29,540	172,558
Interest	14,560	28,558
Capital funding	770,106	5,042,718
Total Revenue	2,932,520	7,558,416
Expenses		
Kitchens	868,544	1,133,108
Transport - collecting food donations and distributing meals	553,076	599,650
Kitchen gardens	120,256	94,916
Fundraising and communications	350,143	352,254
Administration	84,236	107,834
Total expenses	1,976,255	2,287,762
Surplus**	956,265	5,270,654
Surplus less capital funding	186,159	227,936

FareShare Australia Inc ABN 89 304 710 474

FareShare's accounts are audited by Pitcher Partners. A complete set of accounts is available upon request.

** The majority of the 2017/18 surplus comprises grants for our Brisbane kitchen.



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Photo: Adrian Lander