

Annual
Report
2019



FareShare
Rescue.Cook.Feed.



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

Paul Conroy
Secretary

Kate Stewart

Patron

Charles Goode AC

Staff

Marcus Godinho
CEO

Kellie Watson
Operations Director

Crickette DerJeu
Production Manager (Melbourne)

James Fien
Production Manager (Brisbane)

Patrick Lanyon
Logistics Manager

Sharni Jansen
Kitchen Garden Manager

Lucy Farmer
Communications and Community Director

Rosemary Kelly
Volunteer Manager

Katherine Govaki-Whaley
CEO, Feed Appeal

Founding supporters

Pratt Foundation
Stand Up



Report from the President and CEO



David Harris – President



Marcus Godinho – CEO

After helping vulnerable people, nothing gets us more excited than collaboration.

Over the past 12 months FareShare has made a step change in our social impact by nearly doubling the number of meals we cook; and this was only possible through collaboration.

Firing up the cookers in our new Brisbane kitchen was without doubt the highlight of our year.

Two years earlier Foodbank approached FareShare to establish a kitchen in Queensland. It had considered building its own kitchen to make the most of the vegetables and meat it was being offered but decided that its expertise lay in sourcing food donations, logistics and distributing food relief to local agencies.

What makes FareShare unique is our facilities, processes, chefs and thousands of volunteers to transform surplus food into free, nutritious, appealing meals. Our exciting collaboration plays to these strengths.

In October, Queensland Premier Anastacia Palaszczuk launched our new Morningside facility with much fanfare. It was fitting to take time to celebrate the generosity of our philanthropic and corporate supporters, the hard work of our operations director Kellie Watson and builder Wiley who undertook the project as close to cost as possible.

Nearly 500 people are now regularly volunteering in our Brisbane kitchen and we have a rapidly growing waiting list of volunteers keen to join us as we add night shifts.



Photo: Shirley Lam

Every day one or more Foodbank trucks arrives at FareShare Brisbane with pallets of meat and vegetables and leaves with pallets of nutritious meals cooked the previous day.

Most rewarding, however, has been the feedback from charities and people who have received our meals. Ross, who enjoyed a free FareShare meal served by charity partner Dig In described it as "one of the best meals I have ever had".

Establishing our operations in Brisbane hasn't been without its challenges. A decade ago in Melbourne we found that many local charities lacked the capacity to store, heat, serve and distribute food relief to vulnerable people. To tackle this bottleneck, we launched the Feed Melbourne Appeal and since then have raised and distributed \$5 million to more than 200 Victorian grassroots charities.

2,011,128
Total meals
cooked across
Melbourne
and Brisbane.



Nearly 500 people are now regularly volunteering in our Brisbane kitchen and we have a rapidly growing waiting list of volunteers keen to join us as we add night shifts.



We are now experiencing similar capacity constraints in Queensland so it was timely that together with News Corp and Woolworths we took the Feed Appeal national in 2019.

While most of the excitement has centred on our new Brisbane kitchen, our Melbourne staff and volunteers have been the quiet achievers. This year we increased the number of meals we cooked by 17 per cent. Being able to store large donations of valuable ingredients at our Derrimut warehouse, adding shifts in our Abbotsford kitchen, having people on community-based work orders prep food in our Derrimut warehouse kitchen, more vegetables coming out of the ground at our kitchen gardens and working more closely with SecondBite have all contributed to this growth. Most of all our Abbotsford chefs' and volunteers' drive to cook more meals has resulted in this success.

This ambition has been matched by the staff and volunteers at our three kitchen gardens who grew and harvested 60 tonnes of vegetables this year – a 58 per cent increase over the previous year. Some 44 per cent of the vegetables we cooked were grown in our kitchen gardens.

When the two of us started volunteering at FareShare we had a chef and a driver and rented a small kitchen. We cooked 100,000 meals a year. This year we cooked more than two million – with Brisbane only operating for nine months.

PwC has very generously worked with our board and staff to develop a strategy for the next three years, by the end of which we aim to be cooking surplus food into five million meals a year.

We couldn't aspire to do this if it wasn't for the individual donors, philanthropic foundations and businesses that have got behind FareShare and continued to support us. We have also benefitted from a committed board and highly motivated and capable staff – some having been with us for more than a decade.

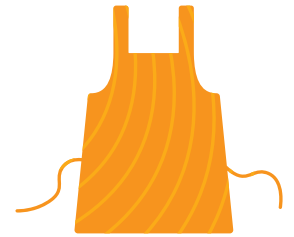
Feedback from vulnerable people drives us. Collaboration with partners emboldens us. And the commitment of our donors, staff and volunteers enables us to aspire to improve the diet and wellbeing of more Australians who are struggling to get by.

David Harris
President

Marcus Godinho
CEO

COOK

From the Melbourne kitchen



Pastry meals **831,692** + Ready-to-eat meals **548,421** = Meals cooked **1,380,113**

FareShare's Melbourne kitchen achieved a 17 per cent increase in meals thanks to an extraordinary effort by our chefs among other factors.

Our new Derrimut warehouse created a positive flow on effect enabling us to source and accept large quantities of food and send it to the kitchens as required.

The warehouse also made the distribution of our finished products easier allowing our chefs to cook more bulk ingredients, empty our freezers every day and free up cold storage.

We relieved a bottleneck by introducing early morning packing shifts every day to enable other volunteer shifts to focus on cooking and thus increase meal production.

The kitchen also benefited from two vegetable-chopping shifts at our new Derrimut kitchen through a partnership with the Department of Justice and Community Safety. The program, which engages Victorians on community-based orders, prepares around 800kg of vegetables for cooking each week.

FareShare is particularly grateful for the support received from IHG in providing two chefs from Crown Plaza and the Rialto every fortnight. This allows us to cook additional casserole dishes with two other professional chefs also donating time to cook wet meals.

An increased supply of homegrown vegetables has delivered in spades providing predictable quantities of priority vegetables. Closer collaboration with SecondBite has also been important in securing more produce and protein, together with ongoing valuable supplies from Foodbank Victoria.

Important new food donors included Ivan's Pies (pastry) and Australian Pork which helped us secure pork through an extremely lean period for meat.

A massive food drive spear-headed by Yarra Trams also resulted in more than 20,000 kilos of pasta and rice.

The acquisition of a Giraffe gigamix, part-funded by kitchen volunteers, helped boost winter soup production.

For the third year in a row, FareShare chefs and a team of volunteer chefs, put on a fabulous feast for 400 marginalised people for the annual Father Bob Christmas party at St Kilda Town Hall.



Photo: Adrian Lander



Photo: Adrian Lander

FareShare is particularly grateful for the support received from IHG in providing two chefs from Crowne Plaza and the Rialto every fortnight.



Photo: Adrian Lander

Our generous food and kitchen donors

7 Chefs Pty Ltd
 Apannia Foods
 Ashok Bombay Supermarket
 Australian Pork
 Bidfood
 Boscastle
 Brand X
 Calendar Cheese
 Cannings Free Range Butchers
 Charlie's Cookies
 Chris and Gerald Drum
 Clemtech
 Conga Foods
 Cooe Cuisine

Costa
 Costco
 Davies Bakery
 Edlyn Foods
 Ezy Chef
 Finders Keepers Café
 Fine Food Australia
 Flavour Makers
 Fonterra
 Foodbank Victoria
 Green Eggs
 Goodman Fielder
 Healthy Patisserie Co
 Hudson Pacific
 Ivan's Pies

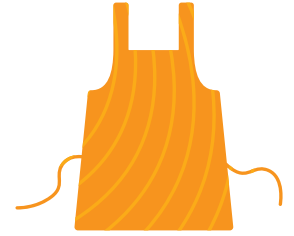
Jun Pacific
 Karras Logistics
 Kinross Farm
 La Manna Fresh
 Little Bertha
 Madza Foundation
 Melbourne Vending Co
 Merchant Australia
 Mr Showbags
 Make a Difference
 Office Machines
 Mullum Mullum
 Indigenous Gathering Place
 Murray Goulburn
 NSM Food Wholesalers

Nutelex
 O'Connor Beef
 Organic Wholefoods
 Orora Fibre Packaging
 Pastry Lounge
 Peacock Bros
 Peter G Bouchier Butchers
 Phillipa's Bakery
 R. Anguey Fresh
 Rainfresh
 Rinoldi Pasta
 Ross House Association
 Rumble Coffee Roasters
 Sealed Air

SecondBite
 Seddon Grocer
 Supreme Coffee
 Tasty Chip
 The Fruit Box Group
 Toula Horvath
 Unami Umami Mushrooms
 Velisha National Farms
 Visy
 WANZL Aus Prop Ltd
 Ward McKenzie
 Woolworths
 Yarra Trams
 Zealy Bay Bakers

COOK

From the Brisbane kitchen



The commissioning of a second kitchen contributed to a dramatic escalation of FareShare's social impact in terms of meals.

Queensland Premier Annastacia Palaszczuk fired up the ovens of FareShare's Brisbane kitchen on October 9, 2018.

The \$5 million facility, located close to the CBD in Morningside, was designed to cook five million meals a year and has been scaling up rapidly thanks to several key factors:

- Strong collaboration with Foodbank Queensland which ensures a constant pipeline of quality protein and vegetables for the kitchen.
- The appointment of an excellent team headed by Kellie Watson and production manager/head chef James Fien.
- The rapid induction of 400 enthusiastic, local volunteers to assist with food preparation.
- An excellent facility equipped with high-volume cooking appliances, including 300-litre steam kettles imported from Europe.

- A logistics arrangement with Foodbank Queensland which distributes FareShare's cooked meals through its established network of 280 Queensland charities enabling FareShare to focus on cooking.
- The application and refinement of processes developed over 18 years in Melbourne.
- Wonderful pro bono support and partners, including builder Wiley and Sealed Air which donates all our vacuum packaging.

Within months of opening, the kitchen also established its first charity partner – Dig In – who have been serving our meals to marginalised Queenslanders, including rough sleepers, in the nearby suburb of Fortitude Valley.

Other Queenslanders to have benefited from FareShare's complete, nutritious meals include flood-affected residents in Townsville, local indigenous communities and women fleeing domestic violence.

Meals cooked
(from October 2018
to 30 June 2019)

631,015

Note, the Brisbane kitchen celebrated its one millionth meal in October, 2019

Over the next 12 months, the Brisbane kitchen will extend the number of volunteer shifts each week, including evenings, with the aim of ramping up production to 3 million meals a year by 2022.

Our generous food and kitchen donors

Foodbank Queensland
Sealed Air
Bidfood
SecondBite
M&J Ingredients
Multipest



An excellent facility equipped with high-volume cooking appliances, including 300-litre steam kettles imported from Europe.



FareShare's Marcus Godinho and Kellie Watson (with (from left) Di Farmer MP, Foodbank Qld CEO Michael Rose and Qld Premier Annastacia Palaszczuk at the launch of our Brisbane kitchen.
Photo: Shirley Lam



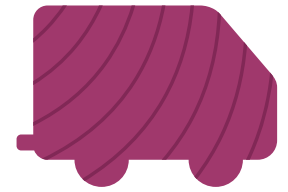
Photo: Shirley Lam



Photo: Shirley Lam

RESCUE

From the road and warehouse



Food rescued
1,027,233kg

Food redistributed
863,184kg

Top food donor
Woolworths
(606,130kg or 59%
of total)

For the first time, FareShare rescued more than a million kilos of food in Melbourne – a 20 per cent increase on the previous year.

The extra storage space provided by our new Derrimut warehouse enabled us to take advantage of large donations of fresh, frozen and ambient items.

These included \$10,000-worth of cardboard boxes donated by Visy, 16 pallets of frozen vegetables from Foodbank and large volumes of fresh vegetables from growers

The additional freezer capacity at Derrimut also enabled us to capture 32,000 kg of meat from Woolworths-Hilton meat distribution centre – enough to keep our kitchen stocked for six months.

The warehouse contains a temperature-controlled food preparation room which, when coupled with a high-volume dicer, will enable large volumes of vegetables and meat to be processed quickly relieving a bottleneck in our Abbotsford kitchen.

We continued our collaboration with The Fruit Box Group to deliver a weekly box of fresh food to struggling families, extending this valuable service to Bendigo.



Photo: Adrian Lander



Photo: Lucy Farmer

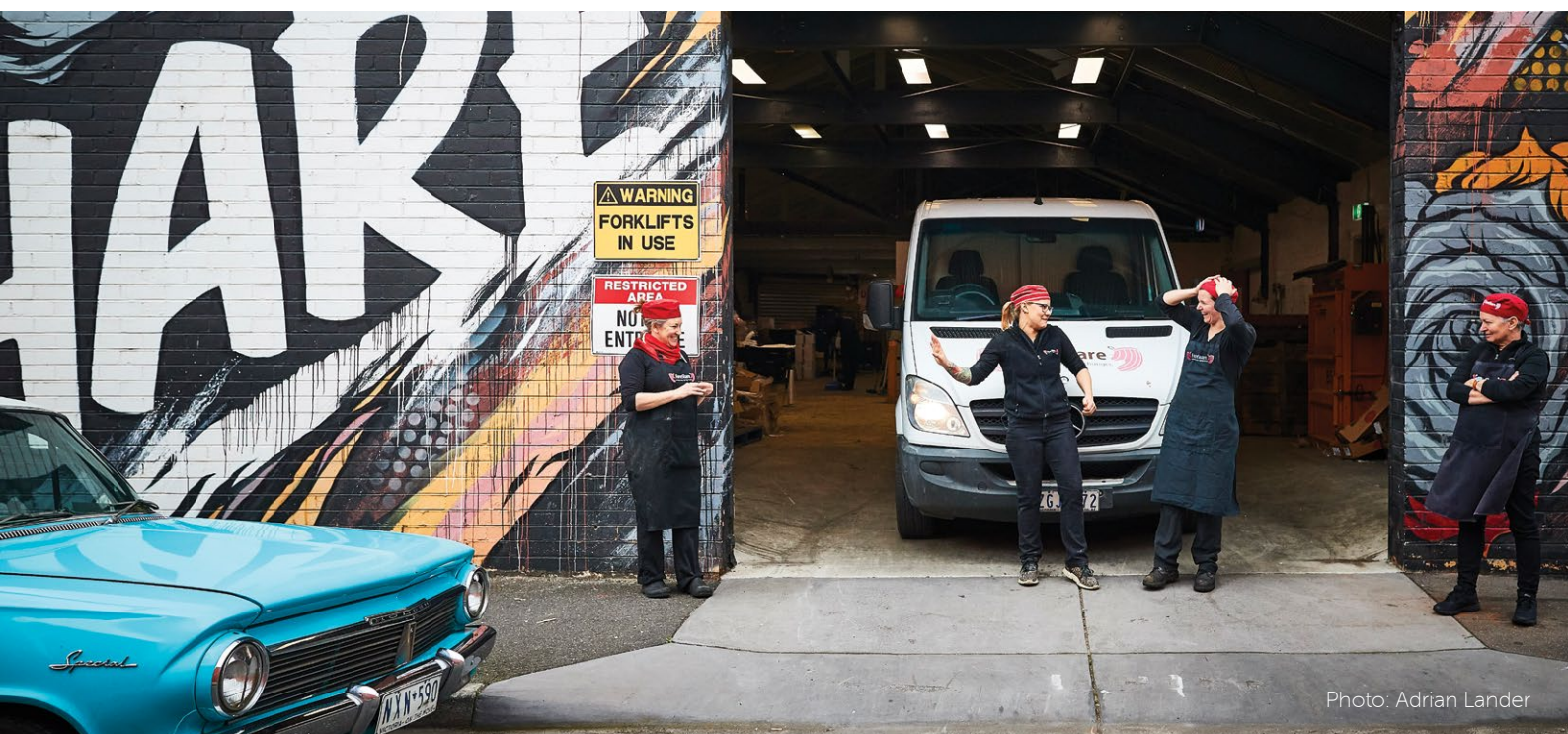
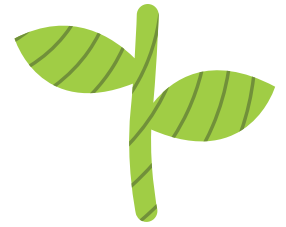


Photo: Adrian Lander

GROW

From the kitchen gardens



Gardens
established
3

Growing area
1.6 acres

Vegetables
harvested
60,339kg

FareShare made big strides in our kitchen garden program extending the area under production and achieving a 49 per cent increase in vegetables grown for our Melbourne kitchen.

The extra vegetables played an important role in increasing kitchen production and accounted for 44 per cent of the fresh vegetables we cooked.

FareShare added 0.3 acres to our growing area thanks to additional land being made available at the Baguley family farm – the source of 80 per cent of all vegetables grown.

Our most prolific crops were zucchini (15,500kg), pumpkin (10,350kg), and eggplant (9,800kg) – all versatile ingredients for our meals.

Following close consultation with the kitchen, the variety of crops grown within the garden program has expanded to better accommodate the kitchen's requirements, with cauliflower and thyme added to the range.

In October 2018, PwC produced a valuable independent review of the kitchen garden program examining the risks, costs, potential for improvements, growth, and expansion to better meet the kitchen's increased fresh vegetable requirements.

Gardening Australia (ABC TV) once again featured our kitchen garden program with an interview with Les Baguley and FareShare's garden manager Sharni Jansen.

We promoted our Abbotsford kitchen garden with a public event in collaboration with Open Gardens Victoria in March. The day fostered positive community engagement.

FareShare volunteers also maintained and harvested Les Baguley's raspberries and figs which were made into jam by FareShare kitchen staff and sold to volunteers as a fundraiser.



FareShare added 0.3 acres to our growing area thanks to additional land being made available at the Baguley family farm.



Photo: Lucy Farmer



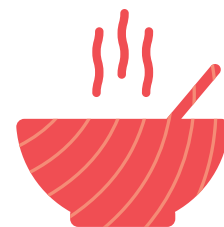
Photo: Lucy Farmer

Our generous garden donors and supporters

Baguley Flower & Plant Growers
John and Betty Laidlaw Legacy
Gandel Philanthropy
Goodman Foundation
Moorabbin Airport Corporation
Boomaroo Nurseries
Eco Guardians Pty Ltd
Citywide
VicTrack
3000acres
Transtar
OOCL
University of Melbourne (Burnley Campus)
Open Gardens Victoria
RACV

FEED

Our social impact



In March 2019 FareShare surveyed the charities we support directly with free, nutritious meals and rescued food. Here are just a handful of responses which speak directly to our social impact in supporting their vulnerable clients with free, nutritious meals.

“The value of a meal shared, is immeasurable and is so important to people... who have no one otherwise.

To make a difference in even one person’s life means we are winning. You help us to reach out to so many more!

Perhaps FareShare’s logo should have the words ‘so much more than a meal.’

Rosedale Neighbourhood House,
Heather Shaw – Manager

“To those experiencing food poverty whether short or long term, a cooked meal makes all the difference. Sometimes it’s just short-term assistance and they may not have cooking facilities except a microwave. So being able to heat the healthy nutritious meal can get them through a few nights with something substantial in their belly.”

Bendigo Foodshare, Annie Constable – Manager

“FareShare would be the only nutritious, balanced meal that many of our community members have in a week. Many of the people who visit us can’t or don’t cook for themselves and either don’t eat or eat junk.

“Being able to give people a free, nutritious meal is a service we really love being able to offer.”

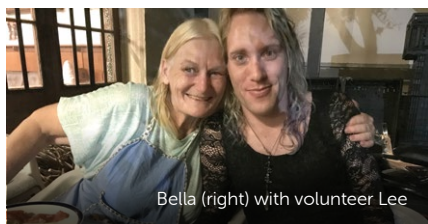
North Carlton Railway Neighbourhood House,
Lisa Claiborne – Foodshare Coordinator

“When you feed the stomach, you feed the heart.

“When we receive food from FareShare we can reach out to more hungry people. They tell me ‘Sister, you made my day. I was wondering how I would feed my children and your food has saved my day.’”

Missionaries of Charity, Sister Jovier

During the year, staff from FareShare's Community team made regular visits to charities distributing our meals and spoke to several meal recipients. Here are just three of their stories.



Bella (right) with volunteer Lee

FareShare meals bring dignity and social inclusion

Since September 2018, St Martin Community Services has been holding a community BBQ twice a week for 40-50 people in a courtyard directly opposite the 20-storey Collingwood public housing tower.

Almost all the food including roasts, sausages, burgers, vegetables, salad and fruit is provided by FareShare.

The safe, positive vibe attracts families with small children. Others enjoying a free meal include isolated people who are not only hungry but lonely. The communal meals provide important nutrition and social inclusion.

Manager Giulia Bastoni says "Our main objective is to create a space where people are included and treated with dignity. A good meal makes for a good atmosphere and we can then establish a more meaningful and trusting rapport."

Bella, 27, is a trans woman who recently moved into the area and comes to St Martin twice a week for dinner. She has experienced many periods of homelessness, as well as attending women's refuges.

On her plate is roast pork, a meat patty, sate stick, asparagus, mushrooms, tomatoes, lettuce, and egg and potato salad.

"A lot of people are homeless and can't afford food," Bella told us.

Beau is a young man who has a casual job and until recently was living in a van. At times he has less than \$100 a week to live off and sometimes goes a day without food.

"You can't get a better feed in Melbourne," he says. "It gives you nutrition you wouldn't normally get. I've got three types of veggies and fruit salad today. It makes such a difference to your health. You need to listen to your body and get the vitamins you need."

Volunteer cook Lee often collects food directly from FareShare. "Ninety-five per cent of the food comes from FareShare," she says. "Without what you give to us, we wouldn't be able to do this – we totally rely on FareShare."



Curtis (right) from Dig In collects FareShare chef James' roast pork

FareShare meals a hit with Queenslanders

Disadvantaged Queenslanders who haven't enjoyed a roast lunch in years are raving about the quality of FareShare meals cooked in our new Brisbane kitchen.

"Wow", "amazing", "fantastic" was just some of the feedback from free lunches served by Brisbane charity Dig In.

"The spare ribs I had last week were amazing. The sauce on top was so good and one of the best meals I have ever had. This week is no different. The roast pork was fantastic. I haven't had a roast in years and I really enjoyed the salty crackling and the vegetables were great." (Ross, meal recipient).

Dig In, our Brisbane kitchen's first community partner, serves FareShare meals in the city's Fortitude Valley where many rough sleepers and people in temporary accommodation are doing it tough.

Curtis Sciacca, one of Dig In's three founders, said thanks to FareShare, Dig In aims to put on a second community lunch each week to feed up to 100 people.

"We cannot thank you enough for everything," he said. "The meals are incredibly well received and enjoyed by everyone. People really appreciate that someone has gone to the trouble to cook them a meal."

FareShare Brisbane chef James Fien sometimes helps serve the community meals.

"You should see the joy on people's faces when they get a home-cooked meal," he said. "It gives them a real sense of worth to receive food like this."

"Exceptional roast pork. Seriously how good! Was never expecting to get a roast dinner anytime soon. Just wanted to say a huge thanks to all who cooked this." (Elias, meal recipient).



Amanda at home with a FareShare meal

Good nutrition critical to overcoming hard times, says Amanda

Cooked, nutritious FareShare meals proved life-affirming for Amanda, a single woman on a disability support pension.

"I cannot thank you enough for providing this service," said Amanda, who lives in a social housing unit after developing a physical disability. "I hope with all my heart that you continue to do this for the people who most need good quality food. WE MATTER! We are WORTHY of tasty, fresh food!"

"You give people nutritious food they could never afford to buy. People are struggling so much – they really need their health and stamina. You just don't get it with low quality food."

"You guys are shining a light in the dark world we live in."

"When I first became unemployed because of my physical disability, I didn't go into a supermarket for two years."

"I couldn't afford food. You get depressed and lose your appetite. It affects your mental health so much. Going to supermarkets you see everyone else with a full trolley when you can only afford three items."

"The FareShare meals are amazing – the best you will ever get. We can't afford meat. I was elated with the FareShare meat. It was real meat. It blew me away. I've never received a meal with pork. It's my favourite meat but I can hardly ever afford it."

"Having quality food boosts self-esteem. It makes you feel worthy."

Like many people living on a low income, Amanda puts her rent first leaving little or nothing to cover food.

"People who are homeless or on low incomes need nutrition more than anyone."

"Bless you FareShare for giving Australians a chance to be healthy, because poverty shouldn't be a death sentence by making you sicker when you need all your strength to strive to make your life better."

COMMUNITY

Building a community to fight hunger

FareShare's community of volunteers grew significantly with our Brisbane kitchen coming online in October 2018 and proving an instant attraction for both regular and corporate volunteering.

We celebrated our growing volunteering community during National Volunteer Week in May 2019 recognising a record 53 volunteers for notching up five years of continuous service, 17 for 10 years and five for 15 years.

According to a survey completed by 424 of our Melbourne volunteers in April 2019, the biggest motivator for volunteering at FareShare is "feeling very fortunate and wanting to help others who are less so" (42 per cent). Thirty per cent of our volunteers are primarily driven to "feed people who go without" and 18 per cent because they feel "passionate about food waste/food rescue".

Approximately half said they had made lifestyle changes since volunteering at FareShare. The most common responses were an increased commitment to cutting food waste at home, recycling and composting. Many also reported feeling more compassionate towards people experiencing homelessness, refugees and other vulnerable people seeking food relief.

For a handful of volunteers, FareShare has even prompted an ethical career change.

All up more than 99 per cent of our volunteers said they would be very likely or likely to recommend FareShare as a place to volunteer to others.

In May 2019, we trained and mentored 10 long-standing Melbourne volunteers to take up the role of ambassador speakers and tour guides.



They host visits to our kitchen by school students and community groups and go out to schools, corporate workplaces and other community settings to spread the good word about FareShare.

Corporate volunteering made a big contribution to FareShare in both states. In Melbourne we increased the size of groups from 12-16 for this high-impact, team-building activity.

In Brisbane, FareShare hosted corporate groups of up to 90 with numerous repeat bookings.

The Schools in the Kitchen program also enjoyed a big year in Melbourne with the sessions fully booked and 46 schools registered on a waiting list.

The feedback results collated over the period showed strong satisfaction with 95 per cent of participants rating the experience as excellent or good.

Together, school students cooked 250,277 pastries.

Active regular volunteers*
(Melbourne and Brisbane)

1,357

Total volunteer hours
(Melbourne and Brisbane)

78,360

Corporate volunteers
(Melbourne: 4,908
and Brisbane: 978)

5,886

Businesses and organisations donating time

(Melbourne: 141
and Brisbane: 54)

195

School volunteers

2,740

Participating schools

81

* Number of active volunteers at 30 June, 2019

Our volunteers love being part of FareShare

Below are just some of the thoughts and reflections volunteers shared in our anonymous survey in May, 2019.

"I feel I am supporting an excellent cause, helping others and enjoying myself – win, win, win!"

"The kitchens are so well organised and when you leave at the end of the shift you realise how many meals you have helped make and how much food has been saved from landfill."

"I chose the kitchen gardens to help develop my skills in growing food. My aim is to use the skills and knowledge I gain at FareShare to help communities in remote areas become self-sufficient."

"You never know what's around the corner in life. To be able to offer some support to people in need gives me confidence that if I am in need, there are amazingly kind people in our community to offer support and assistance."

"The one and a half hours I spend each week doing a packing shift is the highlight of my week and I always leave feeling uplifted. It has greatly improved my quality of life."

"I am passionate about minimising waste and about helping people less fortunate than myself, so FareShare gives me the opportunity to do both."

"I love the sight and smell of all that food coming out of the ovens, knowing it is going to help someone who needs it and that I have played a small part in getting it to their table."

"I hate food waste and working at FareShare I know that the more I chop, the more food can be made into a meal for someone who needs it."

"I quit my job and am now seeking a career in the not for profit sector as I got more satisfaction volunteering than in my last career."

Tram promotes FareShare's biggest ever food drive

FareShare took our message to the streets of Melbourne via a Melbourne tram.

After winning a coveted, community partnership with Yarra Trams, we used a full tram wrap to run a pasta and rice food drive.

The three-month campaign achieved our bold target of securing 20,000kg of hard to source ingredients for our kitchen with Yarra Trams depots proving our biggest donors.



Photo: Yarra Trams

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 300 pies each week into Australia's largest charity kitchens. We also acknowledge the supporters who have made new ventures possible, notably our new Brisbane kitchen. We extend our deepest appreciation to the following:

Sidney Myer Fund
Charles & Cornelia Goode Foundation
Ian Potter Foundation
Brian M Davis Charitable Foundation
ENGIE
The Marian & E H Flack Trust
Upstream Foundation
Gandel Philanthropy
Jeffrey Markoff
John Villiers Trust
The Miller Foundation
Woolworths

The Lionel & Yvonne Spencer Trust
Noel & Carmel O'Brien Family Foundation
John & Betty Laidlaw Legacy
Department of Premier & Cabinet (Victoria)
Mazda Foundation
Garry White Foundation
GW Vowell Foundation
Jack & Ethel Goldin Foundation
Mary-Lou & Alan Archibald QC
Mather Foundation
Nissan Motor Co
Department of Education & Training
Give & Glow
Lions Club of Melbourne Markets
Metropolitan Waste & Resource Recovery Group
Natural Selection Group
Albert & Barbara Tucker Foundation
Calvert-Jones Foundation
Charlie Somerville
Fox Family Foundation
Helen Fraser Gift Fund
Honda Foundation
Maddocks Foundation
Peter Smart

Prior Family Foundation
Westpac Foundation
Zig Inge Foundation
David and Lilly Harris
Clayton Utz Foundation
RE Ross Trust
Christ Church Grammar
The Myer Foundation
City of Yarra
Bell Charitable Fund
Birchall Family Foundation Trust
Bruce McMullin Foundation
Fair World Foundation
Tracy & Frank Cooper
Give Where You Live
Roseanne Amarant
Y. Mee
Taking Shape
Kamener Foundation
Digital Document Solution Group
Trinity Families
AMP
Patterson Cheney Cars & Trucks
Adrian Redlich
Cargill Australia
Gringlas Family Charitable Foundation

Mazda Australia
Sisters of Charity Foundation
Tony Osmond & Fiona Griffiths
FareShare recognises donations of \$5,000 or more in the given Financial Year.

We also recognise the following pro bono supporters for the generous donation of professional services and other assistance:

Pitcher Partners
Sealed Air
Clayton Utz
Arnold Bloch Liebler
Sackville Wilks
Davies Collison Cave
Vue de Monde
Treasury Wine Estates
En Pointe Events
Yarra Trams
Davidson Branding
Noisy Beast
Queensland Treasury Corporation
Dean Djokic
Full Measure Digital
Julian Pang
Christopher Evans

2018/19 Income and expenses



Income

50%

\$2,626,907

Donations, memberships and other

26%

\$1,376,000

Capital funding

14%

\$739,927

Philanthropic organisations

5%

\$239,443

Fee for service – shifts

4%

\$191,733

Business support

<2%

\$93,200

Government support

<1%

\$3,251

Interest



Expenses

60%

\$2,192,207

Kitchens and gardens

19%

\$704,612

Logistics

9%

\$323,624

Fundraising and communications

7%

\$243,076

Feed Appeal

5%

\$175,339

Administration

Balance Sheet

As at 30 June 2019

| | 2017/2018 | 2018/2019 |
|--|-------------------|-------------------|
| Current assets | | |
| Cash and cash equivalents | 2,249,529 | 219,984 |
| Debtors | 1,287 | 2,045 |
| Other assets | 149 | - |
| Total current assets | 2,250,965 | 222,029 |
| Non-current assets | | |
| Property, plant, equipment and vans | 12,608,549 | 15,096,825 |
| Total assets | 14,859,514 | 15,318,854 |
| Current liabilities* | | |
| Payables | 113,345 | 179,659 |
| Borrowings | 1,755,927 | 454,869 |
| Provisions | 158,480 | 202,500 |
| Other liabilities | 13,200 | 13,200 |
| Total current liabilities | 2,040,952 | 850,228 |
| Non-current liabilities | | |
| Provisions | 15,395 | 33,856 |
| Total liabilities | 2,056,347 | 884,084 |
| Net assets, equity, retained earnings | 12,803,167 | 14,434,770 |

* 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 2017/18 results above are the audited figures for that year which were finalised after the production of the 2018 Annual Report.

Income Statement

For the Year Ended 30 June 2019

| | 2017/2018 | 2018/2019 |
|-------------------------------------|------------------|------------------|
| Revenue | | |
| Philanthropic organisations | 526,502 | 739,927 |
| Donations, memberships and other | 1,281,554 | 2,626,907 |
| Business support | 278,377 | 191,733 |
| Fee for service – shifts | 228,149 | 239,443 |
| Government support | 172,558 | 93,200 |
| Interest | 28,558 | 3,251 |
| Capital funding | 7,081,626 | 1,376,000 |
| Total Revenue | 9,597,324 | 5,270,461 |
| Expenses | | |
| Kitchens and gardens | 1,133,108 | 2,192,207 |
| Logistics | 599,650 | 704,612 |
| Fundraising and communications | 137,246 | 323,624 |
| Feed Appeal ⁺ | 215,008 | 243,076 |
| Administration | 107,834 | 175,339 |
| Total expenses | 2,287,762 | 3,638,858 |
| Surplus | 7,309,562 | 1,631,603 |
| Surplus less capital funding | 227,936 | 255,603 |

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 Feed Appeal raises funds which are distributed as grants to local charities that provide food relief.



Photo: Davidson Branding

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