



**FareShare**  
Rescue.Cook.Feed.

## Annual Report 2023





# Overview

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## Our Vision

Everyone has access to a nutritious meal every day.

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## Our Mission

Mobilise volunteers to cook delicious, free meals from rescued, donated and our homegrown ingredients to improve the lives of Australians in hardship.

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## Our Board

David Harris OAM (President)

Sandy Dudakov OAM (Vice President)

Paul Conroy

Chris Campbell (joined)

Margot de Groot AM

Rilka Warbanoff

Kate Stewart (retired)

Ian Klug (retired)

## Our Leadership Team

Marcus Godinho (CEO)

Kellie Watson

Lucy Farmer

Fiona Maxwell


Brian Scammell / Peter Robertson

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Cover photo: Adrian Lander.







**"FareShare meals have a significant impact on the physical and mental health of community members who require food relief."**

Sabine du Parquet, Bridge Darebin,  
supplying 10 organisations with FareShare meals



# A Message from CEO Marcus Godinho and President David Harris OAM



Marcus Godinho – CEO



David Harris OAM – President

**For 22 years FareShare has been on a mission to improve the lives of Australians living in hardship.**

Throughout that time our focus has been on reducing hunger by cooking rescued food into nutritious meals and distributing them to charities in Victoria, Queensland and New South Wales, and sometimes further afield.

Today our production kitchens in Melbourne and Brisbane cook more free, complete meals than any other charity in Australia.

We are proud of these achievements and regularly hear from the charities we supply and the people they support that we are improving health, wellbeing and lives with our free, homestyle meals.

Yet the past 12 months have reminded us that the improvements we make can quickly be overtaken by economic factors and natural disasters.

The demand for our meals is the highest we have ever experienced. Australia is still recovering from the economic and social impacts of the pandemic as well as trying to curb inflation. The cost of food has been

rising at a faster rate than inflation, while rents, mortgages and energy costs have also grown significantly. And for some communities, these issues have been compounded by protracted recovery from natural disasters.

A growing number of people – young and old – simply do not have enough money for regular, affordable, nutritious meals. This is the reality of 'food insecurity' today.

Given the urgency of requests for meals and the generosity of our longstanding supporters, FareShare is investing \$8 million to expand our Abbotsford facilities and cooking capacity. We thank the Victorian and Commonwealth governments, and the many donors, foundations and businesses that share our belief that complete, nutritious meals are an essential aspect of any national effort to reduce food insecurity. We expect to return to full production in Melbourne early in the New Year.

Our ongoing contact with flood-affected communities in Victoria has confirmed the essential role our meals play in disaster recovery. Lack of essential services and accommodation inevitably disrupt the ability of individuals and families to cook daily meals.

**"They are a lifeline, especially to the elderly whom cannot get by on a pension any longer. Some of them are hesitant to spend needed funds on food and power to cook with, making these easy-to-use meals literally a life saver."**

Davina Vidler,  
Riverina Food Share

For many First Nations communities, accessing healthy food is restricted by high fresh food costs locally and the challenges of transport to remote locations. That is why we have committed to expanding our Meals for the Mob program. More than 200,000 meals were distributed to First Nations communities in the year.





FareShare CEO Marcus Godinho with Dr Edward Simons, CEO of Melbourne Archdiocese Catholic Schools at our temporary kitchen home at Catholic Leadership Centre.  
Photo: Melbourne Archdiocese Catholic Schools.



While building works are underway at our Abbotsford kitchen, we have operated from much smaller, temporary kitchens at the Catholic Leadership Centre in East Melbourne and at the Melbourne Farmers Market in Alphington. We are particularly grateful for the support of the Melbourne Archdiocese Catholic Schools (MACS) who have generously shared kitchen space with us.

To cook more than one million nutritious meals in Melbourne a year we need a lot of vegetables and our staff and volunteers working across our three kitchen gardens grew more vegetables over 12 months than ever before, resulting in more than one million kilos of diverse produce. SecondBite has also become an increasingly important supplier of ingredients in Melbourne, as well as Brisbane.

Our Brisbane kitchen partners with Foodbank Queensland and is approaching its fifth anniversary of operations. Our Queensland chefs, volunteers and staff maintained production levels while exploring the feasibility of a new range of shelf-stable meals for communities that have limited access to electricity, refrigeration and cooking facilities, such as during natural disasters.



## A Message from CEO Marcus Godinho and President David Harris OAM

Innovation is on display every day at FareShare as we adapt to cooking what surplus food is available into the most appropriate formats. This year we started innovating with new equipment that will enable us to cook nutritious, tasty meals that don't require refrigeration and last for months. These non-perishable meals are ideal for natural disasters and remote communities that may be cut off by seasonal conditions for months at a time.

In a year which challenged us with elevated demand for our meals while adapting to smaller kitchens in Melbourne, our staff and volunteers have again demonstrated their flexibility, passion and quiet commitment to our mission. We are most grateful for their continued efforts as well as the confidence our supporters continue to show in us.

We are delighted to welcome Chris Campbell onto the board and extend our thanks to Kate Stewart who has stepped off after making a valuable contribution over five years and to Ian Klug for serving for two years. Paul Conroy returned to the board after boosting our staff leadership and capacity during the pandemic.

Finally, FareShare started collecting meat, vegetables and fruit from two Woolworths stores in 2008. Over 15 years, our partnership has evolved to now include many facets, such as capturing surplus healthy food, distributing nutritious meals to remote First Nations communities and responding to natural disasters. We acknowledge Woolworths, our biggest food and financial donor, for their significant support throughout another year.

**Marcus Godinho** CEO  
**David Harris OAM** President



Marcus Godinho receives the Food for Good Award on behalf of FareShare from Dani Valent in The Age Good Food Awards 2023. "FareShare does thoughtful good at every step," said Dani.

Photo: Kylie Iva Photography.





Staff from Woolworths participate in a Meals for the Mob cook-up in our Brisbane kitchen.  
Photo: Claudia Baxter.





# FEED

Photo: Adrian Lander.



# Real meals, real impact

Soaring housing, utilities and food costs pushed the very essentials of life beyond the reach of countless Australians last year. For communities recovering from floods, life was even tougher, and many people spent the winter in caravans, tents and sheds during protracted recovery efforts.

Our frontline charity partners reported people reaching out for food assistance for the first time. For them and others, FareShare's familiar, homestyle meals helped take the worry out of going hungry and the shame out of seeking support.

Balanced, ready-to-eat and packaged for dignity, FareShare meals formed a vital role in national food relief efforts at a time of exceptional need. There were students choosing between rent and food; families facing rental crisis or mortgage stress; elderly Australians struggling to eat on a pension; First Nations communities unable to access affordable, healthy food; and thousands of victims of natural disasters. It was a year that tested millions of Australians and put additional strain on our hardworking chefs and volunteers.

**"I am a Community Registered Nurse working with some of the sickest people in our community. These free meals assist someone in the most need, almost every day... Often when I meet a client for the first time, I offer them one of your meals which is a nice way to begin introductions and conversation. My clients are often very unwell mentally and physically and these meals often make their day. My clients can be malnourished and suffer greatly with anxiety/depression and it is easy for them to microwave one of your beautiful meals."**

Mandy Dean, Bolton Clarke Homeless Persons Project

**"It is life changing. I have had students thanking us and crying tears of thanks and joy for the meals... No shame, no guilt, frozen healthy meals for anyone in need."**

Linda Dennison, Holmesglen Foundation

## An open door and a hot meal deliver comfort in tough times

FareShare meals provided welcome relief to Brisbane's West End where locals including many First Nations people face a mountain of challenges.

"It's food security, it's the rental crisis, it's the Covid crisis," said Kylie Deen of West End Community House. "There's not enough housing, not enough rentals, not enough employment."

The impact is obvious from the people camping nearby in Musgrave Park and sleeping under bridges. What has changed is that some of the people needing assistance are employed.



Uncle Adam Hopkins collects a meal from Kurilpa Kiosk.

"We're seeing a lot of rough sleepers," says Kylie, who runs the Kurilpa Kiosk, a community space with microwaves. "It's a complete mixture. There are long-term rough sleepers and people with jobs. Your meals help anyone and everyone."

"They heat in no amount of time so we can have lots of people fed. They offer speed, nutrients and variety. They are really popular."

At the nearby Community House, Kylie's colleague Andrew Webster has seen a surge in demand for services which began with Covid, and worsened with flooding, and cost of living pressures.

"Once Covid hit we started doing food packs and it just hasn't stopped. We went from 20 visitors a day to 150 during the floods. Each day people come in we've never seen before," said Andrew.



## Feed

### FareShare meals help flooded farmer get back on his feet

He was surrounded by floodwaters for seven weeks, but farmer John Phillips considers himself one of the lucky ones.

His farm and pomegranate orchard in Barmah, northern Victoria were completely inundated leaving him and his wife and neighbours marooned on an island. Thankfully, his home stayed above water, and nutritious FareShare meals and other assistance were delivered by boat and tractor.

"There were times during the flood, and even after, when we would come in cold and tired and sometimes wet," said John. "To be able to go to the freezer and pull out something decent and enjoyable to eat made a huge difference. Thank YOU very much."

John is now putting his life back together and even managed to harvest some pomegranates from his surviving trees.



Then and now. FareShare meals boost John through floods and recovery in northern Victoria.

**"Heat and eat is where it's at in caravans. FareShare meals are nutritious. That's a big thing. They are making a heck of a lot of difference."**

Kay Lehmann,  
Bendigo FoodShare



**"For our clients who have limited/no cooking facilities, these meals are a godsend. Without them they generally only eat instant meals like noodles and soups that have limited nutritional benefits. It also makes them feel slightly more 'normal' again."**

Sarah Peake, Echuca Neighbourhood House



## Feed

### How a FareShare meal made Emma feel valued on Christmas Day

Emma got in touch with FareShare early this year to thank us for the chicken curry she ate on Christmas Day.

Although Emma spent the day alone, she said that our meal helped make her feel 'valued and appreciated'.

"I was alone for Christmas but felt very cared for," Emma told us. "I could really feel the care that you put into your meals. They really are appreciated. Thank you so much for taking the time to make these meals. It's so hard to get nutritious food while homeless.

"Please pass on this message to all of your chefs and volunteers so they know just how much these meals mean to people like me!"

### Not just a read but a vital feed

FareShare meals are proudly displayed in an upright display freezer in the foyer of Bargoonga Nganjin, North Fitzroy Library.

"It's meant to offer a dignified experience," says Dylan Oosterweghel, Community Engagement and Outreach Officer. "People don't have any concerns or shame. You can generally tell who may be looking for food and the staff at the desk offer to open it up for them."



Dylan Oosterweghel, Community Engagement and Outreach Officer, Yarra Libraries, North Fitzroy.

Dylan (pictured) says a range of people access the FareShare meals. "Some people are not confident cooking or able to make healthy, nutritious meals for themselves," he says. "It adds a lot of value to their day and really benefits people having a hard time."

Terry, an elderly local, visits regularly with his shopping trolley. For him, the meals go way beyond enjoyment. **"I have been surviving on them,"** he says. "Old age and the ability to cook have been catching up with me. I can't thank

you all enough. Tell the volunteers a double thank-you!"

Peter, a young man living in a share house, also accesses FareShare meals from the library. "I know there's a lot of young people in the area that are having to make the decision between paying rent and eating good meals. It's hard to be a young person living in the city at the moment."

**"FareShare ready-to-eat meals are what keeps some of our homeless clients alive in the winter months. For the majority of people who come in, a conversation with someone who cares and will listen to them, raises their spirits and they leave with a smile on their face."**

Don Carmichael, Aussie Veterans Opportunity Shop



# Delivering food relief to First Nations communities

## First Nations program

### Jason Mollenhauer, First Nations Officer

FareShare's Reflect Reconciliation Action Plan (RAP) launched during NAIDOC Week in July 2021 confirmed our commitment to collaborate with First Nations communities in addressing disproportionately high levels of food insecurity.

Meals for the Mob was developed to provide targeted food relief in the form of free, nutritious and tasty ready-to-eat meals to remote, regional and urban areas.

Following a successful pilot program, FareShare expanded Meals for the Mob and delivered a total of 86,000 nutritious meals to First Nations communities and services last year.

Every month Meals for the Mob are cooked in FareShare's Brisbane kitchen by local First Nations groups, services and schools, alongside corporate groups with a Reconciliation Action Plan (RAP) or who are contributing to the program.

## Selecting the recipes

I sought permission from Elders groups and local Aboriginal Land Councils and met with the communities and leaders to determine what style of meals best suited each community.

We then worked in collaboration with University of Queensland's Dietetics Department to develop master recipes to maximise nutrition, appeal and taste.

By ensuring low levels of saturated fat, sodium, and sugar, and high levels of iron in the meals, FareShare aims to help address prevalent chronic diseases and iron deficiency found within First Nations communities.

## Reaching remote First Nations communities

Meals for the Mob were delivered into nine remote and outer regional First Nations communities. These included Doomadgee, Yarrabah, Cherbourg, Casino, Lismore, Ballina, and our most remote location – Mornington Island – about 2,700kms from our Morningside kitchen.

As of June 2023, we have delivered more than 200,000 meals to our partner communities in Queensland and Northern NSW. We hope to expand into eight additional communities by the end of 2025.

## Our First Nations program supporters

AgTrade  
Bensen Family Foundation  
Clayton Utz  
Goodman Foundation  
GW Vowell Foundation  
Primary Connect  
QCoal Foundation  
QUBE  
Rinoldi  
Woolworths  
Zig Inge Foundation







**COOK**



# Our community

FareShare couldn't operate without thousands of people giving up their time to volunteer in our kitchens, gardens, warehouses, vans and offices each year. Each volunteer makes a tangible difference whether it be a teenager preparing meals with our Schools in the Kitchen program, a busy worker taking time out of the office with colleagues, or a loyal regular who has clocked up years of service. Our diverse community shares one thing in common – a passion for taking direct and meaningful action to improve the lives of others.

## Volunteering, Melbourne

### Rosemary Kelly, Volunteer Program Manager

FareShare's resilient community of volunteers once again lent sterling support when needed most. Despite a widespread decline in volunteering across the community sector, approximately 750 regular volunteers contributed 53,832 hours of their time to FareShare in Melbourne last year.

We have been amazed at their commitment as FareShare moved our operations into smaller kitchens during renovations in Abbotsford.

Our temporary sites provided very different working conditions and tasks, but none fazed our flexible teams.

Our garden volunteers were equally undaunted as we moved our growing areas on the Baguley family farm, generating record yields and working through all weather during the Melbourne winter.

From April 2023, FareShare's Melbourne volunteers have been spread across seven sites (two kitchens, three growing areas, one office and one warehouse). Extra activities, updates and social events have helped maintain regular engagement and build excitement

about the return to full operations in Abbotsford in early 2024.

We paused during National Volunteer Week in May to acknowledge our special long-serving and outstanding volunteers. FareShare is 22 years old this year, and we are in awe of another three volunteers who have notched up an incredible 20 years' service.

We offer hearty congratulations and grateful thanks to Catherine Loader, Vicki Privitera and Tom Wolkenberg. We also thank Hasan Sharif, Veronica Lazarou, Johan Hannah, Jenny Tong and Erika Russell for donating their time for 10 years.



Volunteers power through an evening shift in our Abbotsford kitchen.

**"Volunteering at both the kitchen and garden has been an edifying experience, and the palpable sense of joy and purpose that other volunteers derive from contributing to FareShare's mission is something I've found life affirming."**

Rob Dimasi, retiring Melbourne volunteer

**"A comment to the chefs and volunteers – your contribution to FareShare is felt well beyond the walls of where the meals are cooked. Our clients really appreciate the meals and speak highly of the quality and taste. Our organisation could not provide the service it does without your great contribution."**

Adam Volpato, Helping Hands Mission



## Cook

### Corporate volunteering, Melbourne

Our corporate volunteering program, suspended during Covid, has seen a big resurgence. Interest and bookings in the popular, team-building experience have returned to 2019 levels. All up some 4,260 corporate volunteers made a direct contribution to our mission during the year.

Corporates have enjoyed the intimate space at our temporary kitchen at the Melbourne Farmers' Market and feedback continues to be outstanding.

In March, we introduced new corporate shifts at our Derrimut warehouse's prep kitchen and these too have proved engaging with a range of organisations from city banks to local logistics businesses. Teams have loved chopping vegetables while singing along to music, and word has spread by mouth with all shifts booked out until the end of 2023.



A team from long-standing supporters ENGIE lend a hand in the Abbotsford kitchen prior to building works.

**"The day was inspirational and triggered discussions on how we as individuals can contribute more to our communities. There was something powerful in knowing we were creating a visceral difference in others' lives. Thank you for all you do and your team – changing lives!"**

Elizabeth Hungerford-Morgan, Hines

**As a team we all agreed the day was so rewarding and has helped to refill our cups as we head into the last push before the Christmas break.**

Samantha Glover, NAB

**"As well as learning about the huge support FareShare provides to thousands of Victorians doing it tough, we found our time volunteering at FareShare one of the highlights of our year. We worked hard assembling hundreds of delicious meals, preparing 70kg of kohlrabi, packing hundreds of sausage rolls and cleaning and re-setting the kitchen, and whilst we did all this we CONNECTED with each other and talked. What an immensely rewarding experience with the fabulous SEIVA team."**

Terri Green, SEIVA



## Cook

### Student volunteering – Schools in the Kitchen

FareShare's unique school volunteering experience has also booked out well in advance.

In total, some 2,000 students volunteered in the Schools in the Kitchen Program. We hosted 135 schools, with many shifts supported by Freemason's Foundation Victoria and the Lord Mayor's Charitable Foundation for schools that may not otherwise have been able to participate.

Forty-two shifts were completed by schools from outside metropolitan Melbourne including Hamilton, Ballarat, Bendigo, Cobden, Foster and Perth, WA.

Several schools also ran fundraisers contributing \$2,610 from pizza and bake sales, car washes etc. Another 13 schools ran food drives resulting in 1,896 kilos of priority ingredients for the kitchen.

**"I love how we cooked and prepared food for people who don't have anything to eat and making sure that they don't go hungry."**

Henrietta, student at Epping High School

**"I will find more compassion in my heart and remember that there are people who don't have a choice to have a meal when I don't like what I'm eating."**

Aisha, student at St Margaret's and Berwick Grammar

**"I loved the hands-on experience of helping people. I especially enjoyed packing the meals – it felt great to know that those meals were going to someone who needs them!"**

Tabitha, student at Melbourne Girls Grammar



Students from Williamstown High School enjoy a meaningful experience in our temporary kitchen at the Melbourne Farmer's Market in Alphington.



## Cook



### Volunteering, Brisbane

#### Mark Clayton, Community Manager

As our Brisbane kitchen approaches its fifth anniversary, we are preparing to acknowledge our first kitchen volunteers who bravely signed up in 2018 when FareShare was unknown in Queensland.

More than 500 people lent a hand in our Morningside kitchen notching up nearly 25,000 hours of work, an eight per cent increase on the previous year. New volunteer sign ups have also increased helping us respond to the soaring need for FareShare's cooked meals.

Our corporate volunteering program is also growing with an average of five to six groups participating every week. The rewarding experience offered leads to repeat bookings and as word-of-mouth spreads, we are welcoming more businesses for the first time.

**"Origin employees have volunteered over 70 shifts with FareShare since 2019. Teams have chosen to volunteer together as an opportunity to connect with their colleagues while doing something meaningful. Employees told us their volunteering experience increased their pride in working for Origin and have gained a greater awareness of wider social issues."**

Pauline Kanhalikham, Finance & Program Manager,  
Origin Energy Foundation

## Cook



**"I love volunteering at FareShare as I feel that I am making a tangible difference in our community. I enjoy working alongside likeminded volunteers and FareShare staff who are all contributing to the same goal. Everyone is always so friendly and welcoming, and I am grateful to be able to be a part of such a great organisation."**

Pat Warnick (pictured second left)  
regular volunteer

**"Volunteering with FareShare is great fun! We love seeing the results of our work with the number of meals the kitchen produces each week and knowing that someone in need will be receiving them. Everyone is always friendly, hardworking, and collaborative for a common purpose. The FareShare team gives us a feeling of community and we look forward to our shift every week."**

Jill & David Sim, who joined their daughter Mandy Felicissimo  
as FareShare volunteers



# Report from our Melbourne kitchen

## Crickette DerJeu and Tania Visentini, Kitchen Managers

The kitchen teams have stepped up to every challenge increasing the number of nutritious meals cooked by three per cent on the previous year. With our staff working offsite for three months in temporary facilities, this year's output of more than one million quality meals marked an amazing effort.

Our continuing focus has been on 400g single-serve meals, and we were pleased to cook 60,000 more single-serve meals than last year to help meet high need in the community.

FareShare's aim is to cook the most nutritious and tasty meals we can, and we have been working with the George Institute for Global Health to assess the nutritional content of our meals and guide our chefs in making the best choices in the use of ingredients.

In November 2022, we called on our loyal volunteers to help us cook extra meals to support people affected by the Rochester floods. As always, we were overwhelmed by our community's response. We were also grateful to receive Victorian Government funding for additional labour costs and food ingredients to support the thousands of extra meals we cooked on these special shifts.



Towards the end of 2022, we began searching for alternative premises knowing we would have to vacate our Abbotsford kitchens during extensive building works.

In January, we secured two temporary kitchens – but not before a mammoth effort to increase production to sustain our charity partners during renovations. Again, we called on our community for support and introduced 'super' Saturdays and Sundays with additional chefs, staff and volunteers powering our kitchens.

We set up operations at the Melbourne Farmer's Market Community kitchen in Alphington at the end of March from where we have been creatively preparing and cooking meals with our school program and corporate volunteers. The space has been ideally suited to keeping our volunteers engaged and building community ties. A huge thank you to our long-standing supporters at Little Bertha for making the introduction.

After Easter, we relocated our main kitchen to the Catholic Leadership Centre (CLC) in East Melbourne. We cannot thank the Melbourne Archdiocese Catholic Schools (MACS) enough for their generosity and kind welcome. The team at CLC could not have been more supportive or accommodating in sharing their space.

The FareShare kitchen team worked together for a seamless transition to our new site, adapting to a different cooking environment and working conditions. Our volunteers have also embraced the change and brought a great energy and spirit every day enabling us to hit the ground running. From May to June, we cooked an average of 65,000 meals a month across the two sites.

As well as receiving wonderful, fresh produce from our kitchen gardens, we are also thankful for the regular support of Antonello Produce, Costa Farms, R Anguey Fresh, Taranto's, Rocky Lamattina & Sons, and other traders.

Our deep gratitude goes out to Paul Gazzola from Gazzola Farms who not only generously supports FareShare with regular donated produce, but also introduced us to other growers through AUSVEG VIC and provides guidance to our farm team.

Finally, we could not have survived the year's challenges without the help of Christian Lynch from LMOB Electrical, who provides constant maintenance and support to FareShare, and connected us to the Catholic Archdiocese of Melbourne. Many thanks!

# Report from our Brisbane kitchen

## James Fien, General Manager Operations

As FareShare's Brisbane kitchen approaches its fifth anniversary there is much to celebrate.

Since opening in October 2018, we have cooked 5.7 million nutritious meals and continue to build capacity with the addition of two brat pans, two new ovens, an extra 66-pallet cool room and an 80-pallet freezer.

From the day we started cooking, our meal quality and presentation have gone from strength to strength and our volunteers get extra satisfaction plating up every individual meal.

We have extended our meal offerings from traditional casseroles, braises and soups, to roast meals, stir fries, seafood dishes, and Thai, Malaysian and Sri Lankan curries.

Last year we managed to increase production by five per cent exceeding one million meals while spending significant time researching and testing a new range of shelf stable meals. It has been an interesting learning curve to create non-perishable meals that both look and taste as if they were freshly cooked. We are all committed to ensure they are every bit as good as our other meals, so the master recipes need to be perfect. The first sensory testing of our freeze-dried meals met with a very positive response.

FareShare maintained our meal support to the flood-affected community of Lismore in northern New South Wales and sent 3,000 meals to St George, more than 500 km west of Brisbane, just before the town was flooded and cut off for six weeks. We are now preparing for the cyclone season and the possibility of further natural disasters.

The need for meals in our community has come right to the door with people arriving at our gate requesting food for the first time. Thankfully, the supply of ingredients from Foodbank Queensland and other donors has been very consistent allowing us to cook more meals with the tireless efforts of our loyal volunteers.





# New meal lines

## Non-perishable meals – the new frontier of Australian food relief

### Kellie Watson, Director of Innovation and Strategic Projects

FareShare has been developing a range of tasty, nutritionally-balanced meals that address the storage and infrastructure challenges often faced by people who experience food insecurity, particularly those impacted by natural disasters or living in remote locations.

Our new non-perishable meals project in Brisbane harnesses the latest freeze-dry and thermal-processing technologies to extend the shelf life of our nutritious meals and provide food relief in remote and hard-to-reach places.

## The role of non-perishable meals in tackling food insecurity

Many people who experience food insecurity have limited or no access to cooking facilities, a fridge or safe storage. They may be homeless, sleeping in their cars or in parks.

Unable to pay their utility bills, their gas and electricity supply may have been cut off.

Natural disasters can also quickly disrupt food supply and services. Power and cold storage may be unavailable creating urgent need for food that is easy to store and requires little, or no cooking or refrigeration.

FareShare is expanding our meal range to address these issues with non-perishable meals, which can be enjoyed by anyone who needs them, regardless of their location or circumstance.

Head Chef, James Fien, has been relishing the challenge of working with leading consultants in thermal processing, nutrition and food technology to transform quality, surplus food into healthy, appetising meals that are easy to transport, store, and heat wherever they are most needed.

## Pilot project underscores potential

After a successful pilot project to explore disaster response funded by RACQ, FareShare is now stepping up the program with generous support from the Energex Community Fund, Queensland Government, the Lord Mayor's Better Suburbs Grants from Brisbane City Council, and our own community.

Early results have been very promising with taste trials of pasta with Bolognese sauce receiving the thumbs up from First Nations staff and students at Yarrabah Primary School, together with Elders, youth and council workers from Mornington Island in Queensland's remote Gulf of Carpentaria.

The next stage of the project will see the formulation of nutritionally-balanced recipes that recognise cultural and dietary preferences. These will be subject to rigorous trials across various thermal processes, laboratory testing for shelf life and community evaluation.



FareShare's James Fien with 300 grams of freeze-dried biryani – enough to feed six people and delicious to boot.

### Our food donors

AgTrade	Dineamic	M & J Ingredients	Rocky Lamattina & Sons
Antonello Produce	Eighteen Thousand Islands	Makmur Enterprises	Schulte's
Australian Country Choice	Fable Foods	McCain Foods	SecondBite – Queensland
AUSVEG VIC	Ferrinda Fresh	Melbourne Market	SecondBite – Victoria
Beef Bank	Flowerdale Fresh	Mildura Fresh	Shepparton Foodshare
Butler Market Gardens	Fonterra Australia	NSM Food Wholesalers	Signature Desserts Brisbane
Cheetham Salt	Foodbank Queensland	Nullamunjie Olive Oil	Simplot
Conga Foods	Foodbank Victoria	G & K O'Connor Pty Ltd	So Sweet Tasmania
Corona Manufacturing	Gazzola Farms	OzHarvest	Steggles
Costa Farms	Gewürzhaus Spice House	Phillippa's Bakery	Taranto Farms
Damn Fine Foods	Greensill's Farm	R. Anguey Pty Ltd	Upfield Professional
Davies Bakery	Guy Pilens and Betsy Goodwin	Rainfresh	VFS Produce
Dello Mano	Kinross Farms	Rinoldi	Woolworths

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### Our kitchen supporters

A Wicked Edge Knife Sharpening	Carlton Brewhouse	Lineage Logistics	Robot-Coupe Australia
Altro	Closed Loop Australia	LMOB Electrical	Sealed Air
Archbishop of Melbourne and Melbourne Archdiocese Catholic Schools	Detpak	Open Air Events	SilverChef
	Hepworth Industrial Wear	Proseal	Stella Products
	Jaymak Equipment	QUBE	
	Hygiene Services		









**GROW +**



**RESCUE**

### Sourcing nutritious ingredients

FareShare is committed to cooking the most nutritious and delicious meals we can.

That means our chefs and volunteers need a constant pipeline of diverse, healthy ingredients to cook with. We access ingredients through a range of sources including rescue, donation, and growing.

Vegetables are critical to making our meals nutritious, and in Victoria we grow our own on three sites covering more than three acres. Our garden staff and volunteers work closely with our Melbourne kitchen to plan the crops and coordinate the harvests.

Photo: Adrian Lander.



# Grow

### Isabel Menssink, Garden Program Manager

This year our kitchen growing program yielded 133,569 kilos of vegetables – our biggest ever annual harvest. We grew a wide variety of vegetables and herbs, encompassing 42 different crops with our top four crops (cauliflower, fennel, kohlrabi, and zucchini) accounting for half of all production.

In the coming year, we aim to achieve a more balanced yield across the array of vegetables grown. This approach will enhance diversity for the kitchen and ensure a more varied workload for our dedicated volunteers.

With our farming partner Les Baguley's steadfast support, we transitioned our growing area to a new site on his land following the sale of a portion of the farm. In spite of the challenges presented by the relocation, our resilient team of staff and volunteers achieved record yields.

Our Moorabbin Airport garden, under the direction of site supervisor Brett McLatchie, consistently produced a steady supply of staples for our kitchen and remains our most productive eggplant producer.

Meanwhile, the Abbotsford garden, supervised by Barbara Ormerod, has had a bumper year, specialising in fresh leafy greens, Asian vegetables, and herbs, which bolster the nutrition and flavour of our meals.

Our growing program would not be possible without generous support from Boomaroo, who donate all our seedlings, and Les Baguley, who provides us with land to grow on and considerable amounts of tractor work on his farm. We are also grateful for



FareShare's growing partner Les Baguley was featured in The Age and on Channel Nine's A Current Affair for his extraordinary generosity in helping FareShare grow vegetables on his farm. Photo: Joe Armao/The Age.

the backing of EE Muir & Sons, whose agronomy support, together with plant nutrition/fertiliser, will deliver further improvements in the quality and yields of our vegetables.

Installing the necessary infrastructure to facilitate the scale of vegetable production remains an ongoing project. We have been fortunate to receive expert support from KLM Spatial and Paul Gazzola of Gazzola Farms throughout this process.

We are also grateful to Goodman Foundation for their valuable commitment to multi-year funding and the Laidlaw family for providing many years of support.

### Our garden supporters

Boomaroo Nurseries  
E.E. Muir & Sons  
Gazzola Farms  
Goodman Foundation  
KLM Spatial  
Les Baguley  
Moorabbin Airport Corporation  
Plantfulness  
Rijk Zwaan  
Robert and Lynn Evans  
Sporadical City Mushrooms  
The Laidlaw family  
University of Melbourne (Burnley Campus)

# Rescue

### Patrick Lanyon, Logistics Manager

It was also a significant year for our food rescue operations in Melbourne which collected nearly 1,500 tonnes of food – our biggest volume ever.

A new Woolworths system for managing surplus food in stores was introduced in March 2022, ensuring more product was made available for rescue, simultaneously increasing the amount of food collected by around 30 per cent. Overall, our Woolworths store collections were up 22 per cent on the previous financial year.

FareShare continued to benefit from weekly deliveries of high-quality mushrooms from Costa farms – a valued and healthy meal ingredient.

We have also been grateful for a consistent supply of sausage rolls and pasties from Davies Bakery. This donation has helped as we are not baking in our temporary kitchens while we renovate our Abbotsford kitchen.

We rescued huge quantities of frozen product from McCain to supplement our fresh vegetables. More than 100 pallets (46,154 kilos) of frozen vegetable and meat products were shared between our Melbourne and Brisbane kitchens with freight donated by Lineage Logistics.

We also rescued a significant quantity (18,000 kilos) of plant-based cream from Upfield Professional. This quality, versatile product has become an essential ingredient to the daily kitchen menu.

We continue to receive generous donations and rescue product from traders at the Melbourne Wholesale Produce Market and acknowledge Gazzola Farms, Antonello Produce, Stilo Fresh and R. Anguey Fresh for their strong support. G & K OConnor Pty Ltd donate high quality beef cuts, an excellent product which helps fill the shortage of red meat accessible via rescue.

Meanwhile, our Brisbane kitchen was grateful to utilise 330,000 kilos of rescued and donated ingredients sourced by our partner Foodbank Queensland (FBQ).

Both FBQ and SecondBite have been key logistics partners for FareShare, assisting in the distribution of our frozen meals to frontline charities, while also supplying us with high quality vegetables and protein.

These collaborations play to each organisation's strengths and increase our effectiveness in delivering food relief. FareShare also provides a solution to challenging surplus food – whether it's gluts of vegetables offered by farmers to FBQ or higher risk food such as chicken which producers offered to SecondBite in Melbourne.

FareShare acknowledges incredible support from Lineage Logistics and Americold in storing more than 300 pallets of frozen FareShare meals and ingredients. We also thank PFD Foods who have assisted in the warehousing of our packaging, including meal sleeves.



FareShare's Andrew Rasmussen unloads a delivery of cauliflower from Foodbank Queensland, our Brisbane kitchen partner.



# Purchase

While FareShare relies primarily on rescued, donated and our garden-grown food, we sometimes need to purchase additional ingredients. Our ability to step up production quickly and cook nutritious and culturally-appropriate meals relies on immediate access to the right ingredients to ensure that people in need receive the most tasty and nutritious meals possible.

For example, with support from the Victorian Government, we bought targeted ingredients to nourish communities impacted by floods in Northern Victoria. During the recovery period, a nutritious, cooked meal not only addressed hunger, but helped relieve the stress of cooking, assisting with people's mental and physical wellbeing through crisis.

## Our logistics supporters

Americold  
Lineage Logistics  
Linfox  
Metcash  
PFD Foods  
Primary Connect  
VPS



Photo: Adrian Lander.

# 2022/23 Income and expenses



**45%**

**\$4,129,648**

Donations, memberships and other

**15%**

**\$1,365,000**

Capital grants

**14%**

**\$1,308,332**

Philanthropic organisations

**14%**

**\$1,242,373**

Business support  
(including fee for service shifts)

**10%**

**\$906,205**

Government support

**2%**

**\$157,197**

Other income



**67%**

**\$4,702,427**

Kitchens and gardens

**20%**

**\$1,373,736**

Logistics

**8%**

**\$595,794**

Fundraising and communications

**5%**

**\$343,625**

Administration



# Financial Summary<sup>#</sup>

## Balance sheet As at 30 June 2023

	2021/2022	2022/2023
<b>Current assets</b>		
Cash and cash equivalents	1,923,095	3,119,644
Debtors	3,752	3,737
<b>Total current assets</b>	<b>1,926,847</b>	<b>3,123,381</b>
<b>Non-current assets</b>		
Property, plant, equipment and vans	14,636,966	15,742,639
<b>Total assets</b>	<b>16,563,813</b>	<b>18,866,020</b>
<b>Current liabilities</b>		
Payables	256,433	887,856
Provisions	439,640	490,051
<b>Total current liabilities</b>	<b>696,073</b>	<b>1,377,907</b>
<b>Non-current liabilities</b>		
Provisions	33,215	38,478
<b>Total liabilities</b>	<b>729,288</b>	<b>1,416,385</b>
<b>Net assets, equity, retained earnings</b>	<b>15,834,525</b>	<b>17,449,635</b>

## Income statement For the year ended 30 June 2023

	2021/2022	2022/2023
<b>Revenue</b>		
Philanthropic organisations	836,825	1,308,332
Donations, memberships and other	2,722,341	4,129,648
Business support (including fee for service shifts)	1,723,247	1,242,373
Government support	1,653,437	906,205
Capital grants	151,120	1,365,000
Interest	19	11,725
Other income	138,805	145,472
<b>Operating revenue</b>	<b>7,225,794</b>	<b>9,108,755</b>
<b>Expenses</b>		
Kitchens and gardens	5,180,672	4,702,427
Logistics	994,523	1,373,736
Fundraising and communications	538,870	595,794
Feed Appeal*	46,323	-
Administration	220,171	343,625
Asset Impairment from redevelopment of Abbotsford Kitchen	-	478,064
<b>Operating expenses</b>	<b>6,980,559</b>	<b>7,493,645</b>
<b>Surplus</b>	<b>245,235</b>	<b>1,615,110</b>
<b>Surplus less capital projects funding</b>	<b>94,115</b>	<b>250,110</b>

<sup>#</sup>This is a summary of financial information. A full set of the audited financial statements is available on request (and published on the Australian Charities and Not-for-profits Commission website). FareShare's financial statements are audited by Pitcher Partners.

\* The Feed Appeal raised funds to assist FareShare and to provide grants to local charities that provide food relief. The appeal ceased operating from 2021-22.

# Acknowledgements

## Our generous financial supporters

A sub fund of the Mutual Trust Foundation

Advent Partners

Alan and Mary-Louise Archibald Foundation

ALH Group

Amy Adeney

Birchall Family Foundation Trust

Brian and Sandy Dudakov OAM

Brian M Davis Charitable Foundation

Brisbane City Council – Lord Mayor's Better Suburbs Program

Bruce McMullin Foundation

Cargill Australia Ltd

Cell-Logic

Clayton Utz Foundation

Cleanaway

Collier Charitable Fund

Cynthia and Allen Vaughn

Davies Bakery

DoorDash

Duncan Andrews

E&P Financial Group

Ed Hutton

Energy Queensland Limited

ENGIE

Erdi Foundation

Fair World Foundation

Fiona and Greg Carns

Frank Montagnese Foundation

Franklin Templeton trading as Martin Currie Australia

Freemasons Foundation Victoria

G & M Dyer Family Trust

Gandel Foundation

Goodman Foundation

Gringlas Family Charitable Foundation

Hansen Little Foundation

Helen Fraser Gift Fund at the APS Foundation

Jack and Ethel Goldin Foundation

Jadig Finance

Jamie and Rebecca Gray Foundation

Janet Bell

Jim and Andrea McKay

Joe White Bequest

John & Betty Laidlaw Legacy

Juno Fund – a sub fund of Australian Communities Foundation

Kamener Foundation

Kate Cowen

Lander & Rogers

Lascorp

Liberty Specialty Markets

Lilly and David Harris OAM

Lineage Foundation For Good

Lions Club of Melbourne Markets

Lord Mayor's Charitable Foundation

Lord Mayor's Charitable Trust

Magistrates' Court of Victoria

Makmur Enterprises

Mark Laidlaw

Mather Foundation

Mazda Foundation

McClintock Family Fund

Monark

Mushroom Exchange

NAB Foundation

Noel and Carmel O'Brien Family Foundation

O'Connor Duffy Foundation

Patrick O'Brien

Perpetual Foundation – The Mary Elinor Harris Found Endowment

Peter Lemon

Peter Smart and Jay Bethell

Pixie and David Cohen

Portland House Foundation

Prior Family Foundation

QCoal Foundation

Queensland Government Department of Environment and Science

RACQ Foundation

Roadnight Capital

Roche Products

Rotary Club of Balwyn

Rotary Club of Box Hill Burwood

Sandi Foundation

Silberscher Family Foundation

Southern Paradise Foundation

Taking Shape

Tank Foundation

The Bird Family Charitable Trust

The Dodge Family Foundation

The Dynamic Supplies Endowment

The Humanity Foundation

The Ian Potter Foundation

The Marian and E.H. Flack Trust

The Metamorphic Foundation

The Orloff Family Charitable Trust

The Victor Smorgon Group

Tony Osmond and Fiona Griffiths

Tracey and Frank Cooper

Victorian Government

Woolworths

Y. Mee

Zig Inge Foundation



## Our research and development partners

Chris Bourne & Gordon Young,  
FoodStream

Community Servings, Boston

Dr Clare Dix (UQ)

The George Institute for Global Health

Professor Helen Truby (UQ)

University of Queensland School  
of Human Movement and Nutrition  
Sciences

University of Queensland School  
of Public Health

## Our communications, data and administration supporters

Adrian Lander Photography

de Groot's Wills & Estate Lawyers

Fiona Hammond Food

HBK Agency

Katrina Dunnett

Nando's

Network Overdrive

Pitcher Partners

Queensland Treasury Corporation

See&Co



FareShare chef Polly was the face of Woolworths in store campaign to raise funds for FareShare.



Garden program manager Isabel Menssink (left) welcomes members of the Boomaroo team, our generous seedling donors, into the Melbourne kitchen.



**"By providing a well-balanced meal the older population have a better chance to live independently in their own homes."**

Anne Davies, Leongatha RSL Sub Branch

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Photo: Adrian Lander.