

HILTON HARMER
The Salvation Army



WHAT I GET FROM
OZHARVEST IS WHAT
I TAKE AROUND. THE
PEOPLE I MEET ARE
OVERWHELMED BY IT.
99

MELINDA CAPULONG
Nourish Student Graduate 2015



OZHARVEST
HAS GIVEN ME
THE OPPORTUNITY
TO FURTHER MY
STUDIES AND
DEVELOP SKILLS
IN HOSPITALITY
THROUGH THE
NOURISH
PROGRAM.
99

SOPHIE CHAMBERLIN
OzHarvest Volunteer



I LOVE BEING
ABLE TO GIVE
BACK TO THE
COMMUNITY,
WHILE AT THE
SAME TIME
HELPING
THE LESS
FORTUNATE.
99

FRANK ABDEL-MALEK
Food Recipient



WITHOUT
OZHARVEST,
JUST SURVIVING
WOULD BE VERY
DIFFICULT.
99

HENRIQUE SERAI
OzHarvest Driver



EVERYDAY PEOPLE
TELL ME HOW
OZHARVEST HAS
CHANGED THEIR
LIVES FOR
THE BETTER.
99



Annual Report 2015

READ THEIR FULL STORIES AT OZHARVEST.ORG

MAEVE O'NEARA
OzHarvest Ambassador



**OZHARVEST IS ABLE
TO GIVE FOOD –
AND THE SHARING
OF IT TO PEOPLE
IN NEED IS NOT
JUST FOOD, IT'S
HUMANITY GIVEN
BACK TO PEOPLE.
99**

**CALL IT
A FAMILY,
CALL IT A
NETWORK,
CALL IT A
TRIBE OR
A CLAN.
WHATEVER
YOU CALL IT,
WE ALL NEED
ONE. AND
WE ARE SO
PROUD TO
HAVE YOU BE
PART OF OURS.
99**

RONNI KAHN

OzHarvest Founder and CEO

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OUR HOMES



WHAT WE DO

- OzHarvest's iconic yellow vans zip in and around cities, all over the country.
- Inside these stylishly branded refrigerated vans with soul, sit stacks of crates and boxes overflowing with quality, nutritious, surplus food that is collected from all types of businesses including fruit and vegetable markets, supermarkets, hotels, wholesalers, farmers, stadiums, corporate events, catering companies, shopping centres, delis, cafés, restaurants, film and TV shoots and boardrooms.
- Off they travel from suburb to suburb, community to community, dropping off quality, rescued excess food to fill the plates and tummies of people in need across Australia.
- The faces of hunger include homeless men, women and children. They include women or men residing in refuges and boarding homes who may

have just enough to put a roof over their heads, but can't afford to eat. It can be a child sleeping rough, not knowing where their next meal will come from. It can be a family whose parents have lost their jobs and who can't bear the shame of sending their kids to school hungry.

- 2.5 million people live in poverty right here in Australia. Whereas up to \$10 billion worth of food gets sent to landfill. Perhaps more.*
- OzHarvest is the intermediary and the connector between surplus food and those who go hungry.
- Ultimately, we imagine and are committed to working towards a world free of hunger and food waste – with food security and nutrition education for all. We imagine opportunity and hope for young people in order to break the cycle of intergenerational poverty.

HOW OUR FAMILY BEGAN

**IT IS ALWAYS
AN EXCITING
TIME TO LEAD
AND GUIDE
OZHARVEST
AND I AM
EVEN MORE
PASSIONATE
ABOUT WHAT
IS IN STORE
FOR OUR
FAMILY IN
THE COMING
YEARS.**

99

RONNI KAHN
OzHarvest Founder and CEO

- Always ahead of its time, OzHarvest is the first perishable food rescue organisation in Australia that collects quality excess food from more than 2,000 commercial outlets and delivers it, direct and free of charge, to more than 800 charities.
- We provide much needed assistance to vulnerable men, women and children across Sydney, Adelaide, Brisbane, Canberra, Gold Coast, Melbourne, Newcastle and Perth as well as regional areas through our regional food rescue program, REAP.
- Our family matriarch, Ronni Kahn, founded OzHarvest in November 2004 and she was later named Australia's Local Hero of the Year in 2010 for her visionary efforts. From the very start, OzHarvest meant serious business, with Kahn and pro-bono lawyers, lobbying the state governments in 2005 to amend legislation that would allow potential food donors to donate surplus food to charitable organisations.
- Success soon followed, and a revision to The Civil Liabilities Amendment Act was passed in NSW in 2005 with ACT, SA and QLD taking this lead soon after. This ensured surplus food could be donated to charitable causes without fear of liability. Our family grew quickly after this constraint was released, and we've never looked back.

HELLO



*Source: ACOSS Poverty in Australia Report, October 2014, OzHarvest website.

OUR PURPOSE & PILLARS: NOURISHING OUR COUNTRY

FOOD RESCUE

— We are on a mission to eliminate hunger and food waste through the redistribution of quality surplus food. Likewise, to provide a framework for food rescue that can be replicated.

EDUCATE

— Educating and raising awareness about food waste, food rescue, food security and sustainability is central to our purpose. Protecting and improving the environment through all our actions matters deeply to us. Promoting nutrition education is paramount. Providing hospitality training and mentoring for disadvantaged youth drives us onwards and upwards, together.

ENGAGE

— Embracing community support for OzHarvest lies at the heart of our purpose. We offer a range of opportunities for the community to engage with our family. In turn, the goodness spreads through our family, adding purpose to people's lives through meaningful action.



OF GROCERY SHOPPING IS THROWN OUT.

WHY WE DO IT

- Australians throw out \$8-10 billion of food every year.
- As a nation we waste four million tonnes per annum of food which ends up in landfill.
- If food is wasted, it means that all the resources and inputs used in the production of all the food are also lost. For example, it takes about 1,000 litres of water to produce 1 litre of milk and about 16,000 litres goes into a cow's food to make a hamburger. The resulting greenhouse gas emissions from the cows themselves, and throughout the food supply chain, all end up in vain when we waste food.
- While the planet is struggling to provide us with enough resources to sustain its 7 billion people (growing to 9 billion by 2050), Food and Agriculture Organization of the United Nations (FAO) estimates that a third of global food production is either wasted or lost. Food waste is an enormous drain on natural resources and a contributor to negative environmental impacts.
- Australians throw out one out of every five shopping bags, which equates to every Australian household throwing out \$1,036 worth of groceries each year.



Source: FAO & UNEP (2011), FoodWise.com.au (2012), NSW EPA Food Waste Avoidance Benchmark Study (2009), OzHarvest website (2015).

OUR PROUDEST HIGHLIGHTS & ACHIEVEMENTS

■ The global Think.Eat.Save campaign which partnered with the United Nations Environment Programme (UNEP), saw OzHarvest invited to activate a food waste reduction awareness campaign in Lima Peru. This was part of the UNEP Sustainable Innovation Forum at COP20. National public awareness and educational events related to this were also held across Australia attracting enormous media attention and social media reach.

■ OzHarvest lobbied Federal Parliament for a tripartite commitment to set a National Food Waste Reduction Target of 50 per cent by 2025 at Parliament House. This target was committed to by the Federal Environment Minister and representatives from the Liberal National Party, Australian Labor and the Australian Greens.



■ The fourth annual CEO CookOff united 126 CEOs and Senior Business Executives with 40 top chefs around the country to prepare a beautiful, nourishing dinner for 1,000 people in need. MC and TV personality Larry Emdur kept the guests entertained while Karise Eden, winner of the first season of The Voice Australia, performed live for a nourished and happy family of guests. More than \$1 million was raised at our flagship annual fundraising event thanks to the support of the business community and generosity of the extended OzHarvest family.

■ Our Education pillar has strengthened with our Nourish Program seeing our students graduate with a Certificate II in Hospitality, with a number of students going on to complete their Certificate III and the remaining students choosing to pursue employment opportunities or further study with guidance from OzHarvest staff and mentors.



■ We launched Australia's first-ever food waste "pop-up" restaurant, *harvested*, serving lunch to the public using rescued quality surplus food transformed into beautifully prepared gourmet restaurant meals.

■ Uber and OzHarvest added purpose to lunch deliveries via our Lunch. On. Demand. initiative, raising funds for OzHarvest while spreading the Think.Eat.Save message. The initiative saw a team of volunteers deliver lunch by famous chefs around the country like Matt Moran, Neil Perry, George Calombaris, Jock Zonfrillo, Dennis Duncanson feeding city friends around the country.



■ Virgin Mobile's #mealforameal campaign has helped OzHarvest to deliver more than 400,000 meals, with social media playing a key role in raising awareness about the issues of food waste and food security.

■ Our regional food rescue program, REAP, has collectively delivered 420,000 meals this year and garnered widespread support with 16 chapters now in operation across the country.



LETTER FROM OUR FOUNDER & CEO

WE BELIEVE WE ARE ALL ONE FAMILY. THAT IS WHY WE DO WHAT WE DO.

■ If a brother, sister, mother or father were hungry – you would try to find them **FOOD**. If your family was struggling to nourish themselves, or making poor choices about food security – you would try to **EDUCATE** them. If you could see, how together you could make things better for everyone – you would try to **ENGAGE** their support.

■ Reflecting on the year that has passed is a time of pride, joy, and openness as to how to make the next year even more impactful. As I write this report for our many stakeholders, supporters, friends – our family members – it gives me the opportunity and time to express my plans and hopes for the future.

■ This past year, we have consolidated our purpose, Nourishing our Country, and our three pillars, Food Rescue, Educate and Engage. This multi-pronged approach to the challenges of food waste and food security represents a continued focus for us. We concentrate not only on the physical rescue of surplus food, but also on educating the community about reducing food waste, and in turn – engaging hearts, minds and souls in all the work that we do.

■ We have achieved growth well beyond our targets for the year. This is a result of the collective commitment, hard work and spirit of an incredible team of staff and volunteers, financial and in-kind sponsors, partners, the OzHarvest board of directors and the larger community of supporters and contributors.

■ The theme of 'family' for this year's Annual Report encapsulates who we are and how we engage with all of those who come in contact with us – whether occasionally, daily or frequently – much like any family!

■ Through this report, and our daily actions, we truly celebrate our **FAMILY**. It is clear that all of those special people in our ecosystem strongly relate to being part of the OzHarvest family.

■ We had an exciting and enriching Strategy Planning Day this year. During that day, we explored with many of our stakeholders, where we are today, and what our vision is

for the future. It was gratifying to realise that as much as we relate to all of our community as family, so too do the community who engage with us. They deeply feel and proudly recognise that they are a part of the dynamic OzHarvest family. To hear that sentiment expressed in many different ways consolidates our culture – one of giving, sharing and sending love with every delivery; witnessed at every team building event, every community activity and particularly evident in our valuable education programs.

■ We have always been at the leading edge of the food waste space, and as part of our strategy we have re-committed to lead this debate, to base our evolution and development – as well as innovation – in new revenue streams and a broadening focus. This vision will be leveraged and brought to life in the coming months.

■ It is always an exciting time to lead and guide OzHarvest and I am even more passionate about what is in store for our family in the coming years.

■ We can call it a family, call it a network, call it a tribe, or a clan. Whatever you call it, whoever you are, we all do need one and we are so proud to have you be part of ours.

RONNI KAHN



LETTER FROM OUR CHAIRMAN

IT IS TRULY AN HONOUR TO COUNT ANOTHER YEAR'S SERVICE AS CHAIRMAN TO THIS WONDERFULLY UNIQUE ORGANISATION. BEFORE REMEMBERING THE HIGHLIGHTS FOR THE YEAR, I WANT TO REMIND EVERYONE WHY THIS ORGANISATION, THIS TEAM, THIS FAMILY OF TRULY OUTSTANDING INDIVIDUALS GETS UP EACH AND EVERY DAY TO DO WHAT WE DO.

Our purpose is to Nourish Our Country. Our vision is of a world where we share hope and look for opportunities to shift lives by rescuing food, being passionate about our planet and redistributing the gift of abundance to those who need it the most.

In 2015 we continued to build upon our strategic plan for the future, shaped by our three pillars of Food Rescue, Educate and Engage.

Under the guidance of our inspirational and passionate founder, Ronni Kahn, this work was only made possible by the generosity of food and financial donors, our committed ambassadors, volunteers, dedicated staff and fellow board members. Sincerely, I thank you all for another amazing year.

Without you we would have been unable to bring goodness to thousands of people in need. You deserve to take a moment to feel proud to be a part of something so undeniably wholesome, worthy and socially relevant.

Food rescue remains at the heart of what we do. It took nine years for OzHarvest to reach the milestone of delivering its first 10 million meals. However, we will deliver another 10 million meals this year alone, and will continue to grow this number year after year.



Critical to this year's amazing growth was adding ACT and WA to our national footprint. We are proud to say that perfectly healthy and nutritious food is now being rescued every day through our HQ in Sydney as well as Adelaide, Brisbane, Canberra, Gold Coast, Melbourne, Newcastle and Perth as well as through our REAP Chapters across regional Australia.

It is clear that knowledge and awareness are fundamental to raising the profile of food waste, as well as promoting sustainable behaviours and better food practices. This is what our Educate pillar is all about.

We are delighted that, for the second year running, the United Nations Environment Programme (UNEP) chose to partner with us to organise a number of highly successful Think.Eat.Save events. Held all around the country, this saw some of the nation's top chefs, politicians and celebrities come together to take a stance against food waste, raise awareness around sustainability and educate on food security.

Our NEST Program (Nutrition, Education, Sustenance and Training) continues to nurture and educate the community around healthy eating habits, good nutrition and the reduction of food waste. The guidance delivers vital skills and knowledge, which allow individuals to make healthier eating choices, better understand food preparation and know what to do with leftovers.

Perhaps the icing on the cake when it comes to our Educate pillar is our Nourish Program. Nourish is a pathway to employment aimed at vulnerable youth between the age of 16 and 25.

By mid-July 2015, 11 Nourish students had successfully completed their Certificate II in Hospitality, with ongoing training, mentoring

and job placements being arranged as I write. Watching the transformation of these fine individuals – through their learning and their interactions with both the staff and general public – has been one of life's most rewarding experiences. I am especially excited about watching this program develop and seeing the positive and direct impact it has on our society.

This year, there has been plenty of work around our final pillar of Engagement also. Our corporate engagement programs like Cooking for a Cause give thousands of people the opportunity to experience social relevance, increased meaning and a greater connection – while at the same time feeding hungry people in need.

The CEO CookOff, our flagship annual event, was also an outstanding success and a rare opportunity to demonstrate what it truly means to lead.

Regionally, food rescue continues to grow as local volunteers leverage our REAP program as a platform to deliver quality food in communities, large and small, in every state around Australia.

I hope you are encouraged by the success you find in this report, and our impact on people and lives and it inspires you to continue to support OzHarvest. Two numbers continue to ring clear as powerful indicators of performance.

1. For every dollar donated, we are able to deliver two meals to Australian men, women and children in need.

2. Every dollar donated generates a social benefit back to our society of \$5.68+

Now that is a beautiful set of numbers!

RICHARD DEUTSCH

OUR IMPACT FY14–15

1 July 2014 – 30 June 2015

524,658,420

LITRES OF WATER SAVED
(209 OLYMPIC-SIZED SWIMMING POOLS)

11,006,820

MEALS DELIVERED NATIONALLY

3,668,940

KILOS OF FOOD RESCUED NATIONALLY

FOOD RESCUE

5,870

*TONNES OF CARBON EMISSIONS SAVED
(CO2-E)

808

RECIPIENT CHARITIES

29

VANS



FINANCIAL YEAR 2015

1 JULY 2014 – 30 JUNE 2015	TOTAL MEALS DELIVERED	TOTAL KILOS OF FOOD RESCUED	VANS
Adelaide	1,496,311	498,777	3
Brisbane	2,042,916	680,972	4
Canberra	286,437	95,479	1
Gold Coast	744,072	248,024	1
Melbourne	546,573	182,191	3
Newcastle	735,621	245,207	2
Perth	240,006	80,002	2
Sydney	4,914,864	1,638,288	13
TOTAL	11,006,820	3,668,940	29

*The Department of Environment (Australian Government): NATIONAL GREENHOUSE ACCOUNTS FACTORS Australian National Greenhouse Accounts, 2014.

FOODPRINT SINCE OZHARVEST BEGAN

November 2004 – 30 June 2015

- OzHarvest has delivered **38,013,276** meals to people in need across Australia
- **12,671,092** kilos of good quality surplus food has been saved and diverted from landfill
- Every tonne of food diverted from landfill avoids **1.6** tonnes of greenhouse gas emissions
- OzHarvest has taken the equivalent of **3,898** cars off the road in carbon emissions savings from diverting food waste
- More than **800** charitable organisations benefit from the food donations thanks to more than **2,400** food donors around the country
- Close to **2** billion litres of water (**1,811,966,156L**) has been saved as a result of OzHarvest food rescue
- **20,273** tonnes of carbon emissions have been saved from diverting food waste



SINCE THE BIRTH OF OUR FAMILY...

NOV 2004 – 30 JUNE 2015	TOTAL MEALS DELIVERED	RECIPIENT CHARITIES	FOOD DONORS	TOTAL KILOS OF FOOD RESCUED
Adelaide	3,190,868	115	280	1,063,623
Brisbane	3,431,058	97	175	1,143,686
Canberra	1,953,669	58	70	651,223
Gold Coast	915,432	50	87	305,144
Melbourne	877,095	71	216	292,365
Newcastle	3,047,574	90	186	1,015,858
Perth	240,006	47	84	80,002
Sydney	24,357,574	280	1,315	8,119,191
TOTAL	38,013,276	808	2,413	12,671,092

NEST – NUTRITION EDUCATION SUSTENANCE TRAINING

... also known as Nice Easy Simple Tips!

Our NEST program teaches people in need of all ages across Australia the skills and knowledge to nurture themselves through guidance around healthier eating choices and food preparation behaviours.

The programs are tailored to meet the needs of charitable organisations to incorporate training for those who access their services, as well as staff and volunteers within those organisations.

Topics are covered in several modules such as: balancing your diet; eating food for long-lasting energy; the truth about fats, oils and sugars; budgeting; and healthy eating for young children and parents as well as reading food labels, planning, storing and strategies to reduce waste.

The NEST program continues to create positive impact within the community across all our locations delivering programs to 65 agencies across five states. More than 850 participants took part in over 300 workshops with in excess of 1,750 volunteer hours over the last financial year. OzHarvest was also able to expand our reach to WA with our NEST program commencing in Perth, and we are also piloting our NEST program regionally with our REAP

chapter in Port Macquarie as well as Kiducation (nutrition education focused and tailored for children) within OzHarvest kitchens in numerous locations and as part of educational attractions at two Royal Agricultural shows.

Collaborating with numerous local councils, community organisations, alternate education providers and similar-minded organisations has allowed a more holistic approach to tackle the challenges around healthier eating. The flexibility of the workshops is the real strength to the program. The ability to tailor the workshops to meet the unique challenges faced by some organisations has contributed to improved outcomes both in increased knowledge and skills to prepare healthier meals and making more informed food choices about the food they eat. It has also improved self-esteem and self-worth within a lot of participants.

NEST is delivered to agencies including men's and women's refuges, rehabilitation centres, community and neighbourhood centres, crisis accommodation centres, TAFE outreach services, youth services, special schools, medical support agencies and organisations supporting low socio-economic areas.



"I HAVE LEARNED THAT I DIDN'T EAT VERY WELL AND I KNOW NOW WHAT TO EAT TO STAY HEALTHY AND SAVE MONEY."

NEST Participant

316
WORKSHOPS

852
PARTICIPANTS

65
RECIPIENT
AGENCIES

1,783
VOLUNTEER
HOURS

NEST numbers during FY14-15

EDUCATE

**I ENJOYED
SITTING AND
EATING WITH
A GROUP –
IT FELT LIKE
FAMILY.**

”

NEST Participant

NOURISH

■ Providing young people from disadvantaged and challenging backgrounds with a future of hope, opportunity, encouragement, training and mentoring in the hospitality sector is the aim of the OzHarvest Nourish Program.

SKILLS FOR LIFE

■ Nourish outcomes saw our students build resilience, increase their confidence to cook a healthy meal, increase social connection and helped students to gain employment, building their independence.

■ By giving them the skills, mentoring and a guided pathway to employment in the food and hospitality industry, together, we are able to really make an impact and difference to their lives.

■ Nourish provides these young people with an introduction into hospitality focusing on building their self-esteem, self-confidence, job readiness, practical employment-focused skills, as well as basic cooking skills and techniques.

A NOURISHING 12 MONTHS

■ In the second half of 2014, the inaugural Nourish program at OzHarvest Headquarters in Sydney, ran three programs for 20 students. All students proudly completed the program with a statement of attainment in Community Engagement, issued by our Registered Training Organisation (RTO) partner Ultimo TAFE NSW, Outreach department.

■ 2015 kicked off with a new intake of keen students with a full program ahead of them. The Nourish Program has helped 11 students graduate with a Certificate II in Hospitality supported by TAFE NSW, Ultimo. These students were provided real-life work experience at special events including CEO CookOff, Think.Eat.Save and work placement at harvested café and Baraka restaurant. They were also mentored by OzHarvest Ambassadors and chefs

including Hamish Ingham, Fouad Kassab, Travis Harvey and Diego Muñoz of Astrid Y Gaston, the Number 14 Chef in the World from Lima, Peru!

NEXT STEPS FOR ALL

■ Now armed with new skills, experience, knowledge and most importantly self-confidence, we proudly follow our Nourish graduates and support them in their new career directions and aspirations.

■ The second intake of Nourish has already begun with a new group of students moving through the program with as much enthusiasm and excitement.

20
STUDENTS
IN THE
2014 INTAKE

11
STUDENTS
IN THE
2015 INTAKE

9
STUDENTS
COMPLETING
FURTHER
EDUCATION

10
REGULAR
VOLUNTEERS
AND MENTORS

50
SESSIONS
DELIVERED



SUCCESS STORIES

- Five students have continued on to complete the next stage of their training to gain Certificate III in Hospitality – Coffee and Café Skills.
- Three students have returned to school to complete their final year of high school, something that they didn't think was possible when we first met them through the program.
- One student is a mother of two young children and is studying business part-time to continue caring for her kids.
- OzHarvest is assisting two graduates find employment.



NOURISHING FAMILY

A huge thank you to the following supporters, who make Nourish possible:

Goodman Foundation
Matana Foundation
Cantarella Brothers/Vittoria Coffee
TAFE NSW – Ultimo campus
Sheldon and Hammond
Chef Works Australia
Sargents Pies Charitable Foundation
Tomkin Australia Pty Ltd
Crocs Australia
Fouad Kassab of Baraka Restaurant

“MY SON HAS NEVER COMPLETED ANYTHING IN HIS YOUNG LIFE. HE HAS BEEN REMOVED FROM OVER 10 SCHOOLS AND HAS NEVER FOUND THE SUPPORT THAT HE NEEDS UNTIL HE BEGAN THE NOURISH PROGRAM. THIS IS THE MOST ENGAGED WE HAVE SEEN HIM IN SOMETHING POSITIVE FOR MANY YEARS AND WE COULD NOT BE MORE HAPPY.”

GABRIELLE

Mother of a Nourish Graduate 2015

“MATANA FOUNDATION FOR YOUNG PEOPLE AIMS TO HELP AT-RISK YOUNG PEOPLE TO FIND THEIR PATH TO SELF-RESPECT, EDUCATION, DIGNITY AND PURPOSE. NOURISH SUCCEEDS BY GIVING THE YOUNG PARTICIPANTS THE TOOLS THAT THEY NEED TO RE-ENTER EDUCATION AND TRAINING AND FOLLOW THEIR DREAMS.”

KAREN LOBLAY

Matana Foundation for Young People

“THIS HAS DEFINITELY BOOSTED MY CONFIDENCE AND OPENED A NEW WORLD FOR ME.”

ALEX FLAVILL

17, Nourish Graduate

PEOPLE POWER

VOLUNTEERING

Our Yellow Army of Volunteers continues to grow, and we now have close to 1,500 volunteers nationally! Volunteers are critical to the operations and success of OzHarvest and we consider them core to what we do. We are in awe of the commitment our volunteers continue to give to minimise food waste, help vulnerable Australians and educate about the issues of food security in Australia!

A BUSY YEAR IS A GOOD YEAR

This year, volunteers were involved in hundreds of activities, including: Good Food and Wine Show events, Good Food Month Night Noodle Markets, CEO CookOff, Think.Eat.Save, harvested café, Uber Lunch on Demand, orange and avocado picking to glean surplus from orchards, supporting our chefs in Cooking for a Cause, office admin, research, NEST, Nourish Programs, container washing and so much more!

“IT IS HEART-WARMING TO DELIVER THE FOOD, AS IT MAKES YOU REALISE HOW MANY PEOPLE OUT THERE ARE STRUGGLING TO JUST MAKE ENDS MEET. IT HAS BEEN A REWARDING EXPERIENCE FOR SURE.”

DANIELLE BLASETTI

OzHarvest Melbourne Volunteer

“AS A VERY PROUD MEMBER OF THE YELLOW ARMY I VOTE EVERY TIME I DON THE YELLOW T-SHIRT ABOUT THE KIND OF COMMUNITY I WANT TO LIVE IN. IT IS A PRIVILEGE TO BE PART OF THE OZHARVEST FAMILY BECAUSE THEY SHOW THAT PEOPLE CARE.”

TERESA STUBBINGS

OzHarvest Sydney Volunteer



I LOVE VOLUNTEERING WITH OZHARVEST WA AS THE TEAM IS TREMENDOUSLY SUPPORTIVE, ORGANISED AND MAKE VOLUNTEERING ENJOYABLE. ALSO THE CHARITIES WE DELIVER TO ARE VERY APPRECIATIVE OF THE RESCUED FOOD.

MARK WHITELEY

OzHarvest WA Volunteer

VOLUNTEERS

ACT	30
ADELAIDE	187
BRISBANE	160
GOLD COAST	40
MELBOURNE	40
NEWCASTLE	80
SYDNEY	800
WA	120
TOTAL	1,457

AT HOME WITH CORPORATE ENGAGEMENT

It's been a brilliant year for our corporate engagement menu offering, including team building activities like our flagship Cooking for a Cause events and community breakfast and lunch activities with OzHarvest and charities we support!

CROSS COUNTRY LOVE

With eight locations around the country, corporate participants have been cooking up a storm, with love, under the guidance of our passionate team of professional chefs. Our new HQ in Sydney has seen participants join us in our new commercial kitchens and we are thrilled to finally have our very own kitchen to call home.

A recent study by the Macquarie Graduate School of Management* highlighted the importance of businesses giving their staff opportunities to be engaged in something meaningful, not only from a CSR perspective, but to ensure staff satisfaction in the workplace.

The study showed that volunteers were more likely than non-volunteers to feel engaged, to desire to remain in the organisations for the rest of their career and to be satisfied with almost every aspect of their jobs.

At OzHarvest, we were privileged to be able to connect to the hearts and minds of over 4,700 staff from our corporate supporters through our corporate engagement program this year.

I AM CONSTANTLY AMAZED AT HOW ENGAGED AND PASSIONATE OUR STAFF MEMBERS ARE WITH OUR OZHARVEST PARTNERSHIP. OVER THE PAST FEW YEARS, I HAVE NOTICED A SIGNIFICANT INCREASE IN PARTICIPATION LEVELS AND RECEIVE SUCH GREAT FEEDBACK FROM PEOPLE ALL ACROSS THE BUSINESS. IN PARTICULAR, OUR COOKING FOR A CAUSE PROGRAMS ARE SO POPULAR THAT ALL SPOTS ARE FILLED WITHIN AN HOUR OF THE INVITE GOING OUT WITH A LONG WAITLIST FOR THE NEXT PROGRAM. STAFF COME BACK TO WORK FEELING REFRESHED AND HAPPY TO HAVE GIVEN BACK TO THE COMMUNITY.

DANIEL JENKINS
American Express

110 PARTICIPATING COMPANIES **4,797 PARTICIPANTS**
298 EVENTS WITH A CAUSE **45,000 MEALS MADE WITH LOVE**



*"Corporate volunteering: Connecting People, Participation & Performance" by the Macquarie Graduate School of Management: 2013.

THANKS A BUNCH

I GET REWARDED
EVERY DAY BY MEETING
THE NICEST PEOPLE
AND KNOWING I'M
RESPONSIBLE FOR
**MAKING
THEM
SMILE.**
”

DENNIS CAPULONG
OzHarvest Driver



THANK YOU TO ALL THE AMAZING COMPANIES WHO COOKED FOR A CAUSE, WITH LOVE, AND PREPARED THOUSANDS OF BEAUTIFUL MEALS, DELIVERED TO PEOPLE IN NEED.

A TABLE FOR SIX

ABBVIE
ACCENTURE
AECOM
AESOP
AIRBUS
AJILON
ALDI
ALLENS
AMAZON
AMERICAN EXPRESS
AMP FOUNDATION
AMS GROUP
ARISTOCRAT
ASPEN AUSTRALIA
AUSTRALIAN ORTHOPAEDIC
ASSOCIATION LIMITED
BANK OF TOKYO
BANKWEST
BIOGEN IDEC
BLOOMBERG
BOEHRINGER INGELHEIM
BROTHER
BUSINESS CHICKS
CA TECHNOLOGIES
CANON
CHARTER HALL
COMMONWEALTH BANK
CROWN CASTLE
CSR LIGHTWEIGHT SYSTEMS
CURRIE COMMUNICATION
DEUTSCHE BANK
DIMENSION DATA
DR MORRIS | SYDNEY MOTHER
& BABY
EMC² AUSTRALIA
FAIRFAX
FEDEX
FLIGHT CENTRE

GARTNER

GE AUSTRALIA
GEORGE CLINICAL
GOODMAN+
GOODMAN FIELDER
GOOGLE
GREAT LAKES COLLEGE
IMC PACIFIC
ING DIRECT
JANSSEN-CILAG
JEMENA
JOHN LAING
JP MORGAN
KNIGHT FRANK
KPMG
LAKE MACQUARIE CITY
COUNCIL
LFG
LIBERTY INTERNATIONAL
UNDERWRITERS
LIFE PERSONAL TRAINERS
LIONCO
MACQUARIE GROUP
MEDTRONIC
MERLO COFFEE
MICROS
MICROSOFT
MOËT HENNESSY
NATIONAL CENTRE FOR
VOCATIONAL EDUCATION
RESEARCH
NESTLÉ OCEANIA
NIELSEN
NSW OFFICE OF
ENVIRONMENT AND HERITAGE
NUNKUWARRIN YUNTI
OPTUS
PANDORA
PARAMOUNT PICTURES
PEARMAN MEDIA

PIMCO

PITCH PARTNERS
PITNEY BOWES
QINETIQ
RABO BANK
RATE CITY
REA GROUP
RED CROSS/BANK OF
QUEENSLAND
REDEEMER LUTHERAN COLLEGE
REO RECRUITMENT
ROBINA GROUP
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SNP SECURITY
SPORTS MARKETING AND
MANAGEMENT
ST GEORGE BANK
ST PAUL'S COLLEGE
STUART ALEXANDER
SUNCORP
SUNGEVITY
TABCORP
TAL
TALENT INTERNATIONAL
THE SR GROUP
TIFFANY & CO
TFE HOTELS
UBS
UFC
UQ BUSINESS SCHOOL
URBIS
VIRGIN AUSTRALIA
VIRGIN MOBILE
VITA GROUP
VODAFONE AUSTRALIA
WMB CORPORATE OFFICE
YOUNGCARE
ZEST

THE FAMILY ALBUM AUSTRALIA WIDE



NEW SOUTH WALES

Newcastle

— We celebrated a major milestone in June 2015 having 'rescued' one million kilograms of food since we opened in early 2010. Enormous thanks must go to our generous food donors who would rather see their surplus food go to someone who needs it rather than end up in landfill. We held our first Think.Eat.Save in the Hunter Street Mall highlighting the incredible amount of food that goes to waste globally.

— Special thanks to Neil Slater and Leonie Young for fostering and nurturing OzHarvest Newcastle.

— We were the charity partners at the Knights v Roosters game thanks to our sponsor nib foundation, giving us a great platform to spread the OzHarvest word to thousands of footy fans.

— Fundraising is always high on our agenda so to say we were blown away with the success of the Annual Combined Suppliers Charity Golf Day would be an understatement. Thanks to Edstein Creative Stone, Polytec, Hafele and Eurocoat Industries for your continued support.

— The Christmas Tree of Goodness at Charlestown Square helped us raise awareness about the work we do. Thanks to those who generously donated money and food.

— A big thank you to those clubs who support us through the ClubGRANTS program, particularly the Wests Group, who are also one of our most consistent food donors. A special thank you to our wonderful volunteers who always turn up for work with a smile on their face. We couldn't operate without you.

"SINCE 2009, THE COMMUNITY KITCHEN MEREWETHER HAS RECEIVED WEEKLY DELIVERIES OF FOOD FROM OZHARVEST. THE FOOD, NO LONGER USEABLE BY THE SUPERMARKETS, RESTAURANTS AND OTHER SUPPLIERS WHO DONATE IT TO OZHARVEST ENABLES THE COMMUNITY KITCHEN TO PRODUCE A FREE THREE-COURSE MEAL FOR 80+ PEOPLE EACH TUESDAY."

JENNIFER BURNS, The Community Kitchen Merewether

735,621
MEALS
DELIVERED

245,207
KILOS OF FOOD
RESCUED

392
TONNES
OF CARBON
EMISSIONS
SAVED

90
CHARITIES
HELPED

2
VANS
DELIVERING
GOODNESS

NEW SOUTH WALES

Sydney

"OZHARVEST HELPED ME THROUGH A LOT. MY DAD WAS IN HOSPITAL AND COULDN'T DO THE SHOPPING, AND OZHARVEST WAS THERE WHEN WE NEEDED IT. I'VE ALSO MET SOME NEW PEOPLE THAT I WOULD NOW CONSIDER AS FRIENDS."

TROY ROBINSON-YENDALL, 17, Lomandra School

— In July 2014, our annual UNEP Think.Eat.Save event at Martin Place gathered thousands to share a meal made from surplus food with panel discussions and activities to promote awareness around the issues of food loss and waste, food security and sustainability.

— Cooking for a Cause in the new OzHarvest HQ kitchen saw thousands of meals made by corporate volunteers and delivered to charities across Sydney providing gourmet restaurant quality meals to those in need. We have welcomed thousands of guests into our unique warehouse events space, allowing us to raise funds to help us deliver more meals to those in need.

— Our Nourish and NEST Programs have flourished with access to this incredible commercial kitchen training space donated by the Goodman Group, Sargents Pies Foundation, Frost Catering Equipment and so many generous supporters.

— The annual CEO CookOff saw 126 CEOs unite with 40 top chefs to prepare meals for 1,000 very special guests from the agencies we serve. More than \$1 million was raised thanks to the generous support of individuals and companies.

— An exciting opportunity to open up Australia's first-ever pop-up food waste restaurant, *harvested*, was thanks to City West Housing Group. Over three months *harvested* educated the public about reducing food waste and was only possible thanks to the help of dedicated volunteers and our creative Chef for a Cause, Travis Harvey! Funds raised allowed OzHarvest to deliver 75,600 more meals.

— Partnerships with major food events such as Good Food Month had our volunteers out and about raising awareness about food rescue at the Night Noodle Markets, Table for 10 Dinners and foodie events involving some amazing ambassador chefs.

— Thanks to our incredible family we have grown in support over the years and can't wait to deliver even more goodness in years to come!

4,914,864
MEALS
DELIVERED

1,638,288
KILOS OF FOOD
RESCUED

2,621
TONNES
OF CARBON
EMISSIONS
SAVED

280
CHARITIES
HELPED

13
VANS
DELIVERING
GOODNESS

OUR NATIONAL FAMILY FOODPRINT

QUEENSLAND

Brisbane

— The past year in Brisbane has been incredible, starting with our small team running in yellow at the Gold Coast Half Marathon. The weather was absolutely stunning and it was a great opportunity to raise funds and have some healthy fun!

— We were delighted to welcome our fourth Brisbane vehicle to our fleet thanks to The Hon Teresa Gambaro MP and the Federal Government's Department of Infrastructure and Regional Development. This new van was immediately put to good use and enabled us to reach our cumulative milestone of four million meals in record time. Our team has done a fantastic job of coordinating our operations in Brisbane and the drivers and volunteers have all worked incredibly hard to deliver over two million meals delivered in just the last 12 months. We look forward to celebrating 5 million in 2015!

— Sargents Pies Charitable Foundation once again showed us incredible generosity in Queensland by funding our new warehouse and cold storage area based at Chermside. This warehouse space will allow us to increase our capacity to handle larger donations effectively and support even more charities in need.

— Our Cooking for a Cause program welcomed over 600 participants within the year. The meals produced during these events give some additional diversity to the menu at the many charities we assist and the income generated helps to keep our vehicles on the road.

— Our drivers regularly collect over a tonne of food each shift and they have certainly appreciated the assistance of our regular volunteers.

— Our achievements would not have been possible without the help from many of our local supporters. Our amazing partners of the Queensland operations, Wesley Mission Brisbane have provided us with invaluable support and together we look forward to another exciting year ahead!

"WE HAVE A STEADY FLOW OF PEOPLE COMING IN FOR FOOD HAMPERS AND MEALS, AND WE HAVE BEEN ABLE TO INCREASE THE AVAILABILITY OF MEALS GRADUALLY. THANK YOU ONCE AGAIN FOR YOUR ASSISTANCE IN OUR ENDEAVOUR TO FEED THE POOR."

KERROD MCQUAKER, Community Compassion Ministries

2,042,916

**MEALS
DELIVERED**

680,972

**KILOS OF FOOD
RESCUED**

1,090

**TONNES
OF CARBON
EMISSIONS
SAVED**

97

**CHARITIES
HELPED**

4

**VANS
DELIVERING
GOODNESS**

QUEENSLAND

Gold Coast

— 2015 saw our one van darting around the City of Gold Coast rescuing on average one tonne of good food every day! We were thrilled to start weekend runs giving our volunteers the opportunity to rescue food from local farmers markets and deliver this fresh produce directly to those who need it most. With demand growing and more food donors coming on board we are thrilled to have been awarded the Visy Foundation Sustainability Grant which will see our second van hit the streets of the Gold Coast before 2015 is up! This will double our capacity and allow us to rescue and deliver more nutritious food to those who need it most in our community.

— We are now helping 50 charities, schools, church and community groups with our food deliveries and they in turn are helping thousands of children, women and men in our community.

— Our exciting year kicked off with the opening of our Gold Coast office in a beautiful space kindly donated by The 4217 in the heart of Surfers Paradise! This is also where we held our first ever Gold Coast Think.Eat.Save event offering free lunch made from surplus, with our family of volunteers serving up more than 900 meals kindly donated by the Gold Coast Exhibition and Convention Centre and Goldsteins Bake Shop. We were honoured to have the ongoing support of the Gold Coast Mayoress Charity Foundation, Wesley Mission Brisbane and the Wilson HTM Foundation which allowed us to bring our first round of NEST sessions to local agencies and their clients.

— We thank our amazing supporters, food donors, agency partners and our dedicated volunteer family for their generous donation of time without which we could not achieve such a powerful and positive impact in our community. We look forward to the next 12 months and welcoming our second van to our growing Gold Coast family!

"I WAS HOMELESS FOR 12 MONTHS ON THE GOLD COAST AND GOT TO BENEFIT FROM OZHARVEST'S FOOD DELIVERIES. I'VE TURNED MY LIFE AROUND AND NOW LOVE DONATING OUR PASTRIES AND SANDWICHES KNOWING THEY WILL BE ENJOYED BY SOMEONE WHO MIGHT BE WHERE I WAS NOT SO LONG AGO."

DANIEL, Apprentice Hotel Chef

744,072

**MEALS
DELIVERED**

248,024

**KILOS OF FOOD
RESCUED**

397

**TONNES
OF CARBON
EMISSIONS
SAVED**

50

**CHARITIES
HELPED**

1

**VAN
DELIVERING
GOODNESS**

AUSTRALIAN CAPITAL TERRITORY

Canberra

— OzHarvest returned to Canberra in December 2014 in response to the increased need for emergency food relief in the ACT and surrounding districts. Calls were coming into the national office thick and fast from charities who were finding it increasingly difficult to assist the large number of people asking for help.

— With the generous support of the Snow Foundation and Thyne Reid Foundation, our team hit the road running!

— Most people who spot our van zipping all over Canberra would be amazed at how much food is in the back! A typical week sees us rescuing between 4,000 and 5,000 kilograms of great produce and non-perishable food. Sundays normally involve the collection, sorting and delivery of over 700 kilos, including perfectly good organic fruit and veggies.

— Where does it come from? Local supermarkets as well as places like the Southside Farmers Markets at Woden CIT.

— The supply of free fresh, wholesome food has many social and health benefits to many people doing it tough out there. It's a win for the environment too, with good food being diverted away from landfills.

— Special thanks to St. Edmund's College, Radford College, National Press Club, National Convention Centre (IHG) and so many other lovely people in Canberra, Queanbeyan and Yass. We consider you part of our family!

"OVER RECENT TIME OUR RESOURCES HAVE BEEN STRETCHED TO THE LIMIT AND THE SUPPORT OZHARVEST IS PROVIDING IS CRITICAL. WHEN OZHARVEST RESUMED ITS SERVICE LATE LAST YEAR OUR CLIENTS STOOD OUTSIDE AND CLAPPED AND CHEERED LISA AND THE VAN WHEN SHE ARRIVED – THIS WAS A WONDERFUL DEMONSTRATION OF THE VALUE PLACED BY OUR PEOPLE ON OZHARVEST."

DAVID STAFFORD, Verandah Coordinator

286,437

**MEALS
DELIVERED**

95,479

**KILOS OF FOOD
RESCUED**



153

**TONNES
OF CARBON
EMISSIONS
SAVED**

58

**CHARITIES
HELPED**

1

**VAN
DELIVERING
GOODNESS**

VICTORIA

Melbourne

— OzHarvest Melbourne celebrated its second birthday this year. We are growing every month and now have three vans out on the road. Not only do we pick up and deliver within Melbourne CBD, our reach has extended out to Werribee, Dandenong and Frankston. We have both new and established businesses contacting us weekly to donate food and make their businesses more sustainable. With this increase in donors, we are able to collect more than 50 per cent more food than last year.

— Huge thanks to the Dandenong Market for their incredible support. In one month we have picked up more than two tonnes of fresh fruit and vegetables from all the stall owners.

— Josh's Rainbow Eggs, an organic family-run farm have donated over a tonne of eggs to OzHarvest and our agencies love them.

— The Melbourne Racing Club has been a massive supporter of OzHarvest this year. Not only do they help us with the crucial task of washing our containers weekly, they also donate all excess food after every event and race day.

— Cooking for a Cause corporate engagement events take place regularly with the help of an amazing team of enthusiastic volunteers. The participants take away important cooking and sustainability skills, while preparing healthy and tasty meals for our agencies. These sessions are always rewarding and great fun, and we have some amazing businesses participate regularly, such as our friends at FedEx!

"THE CITY OF PORT PHILLIP HAS THE HIGHEST DENSITY OF SOCIAL HOUSING IN MELBOURNE. MOST OF THE RESIDENTS IN THESE ESTATES WERE BUYING THE CHEAPEST PROCESSED FOOD THEY COULD. THIS FOOD THEY WERE CONSUMING HAS LITTLE NUTRITIONAL VALUE, IT WAS JUST FILLING THEM UP. IF NOT FOR THE COLLABORATIVE SERVICE WITH OUR COMMUNITY PARTNER OZHARVEST, OUR CLIENTS WOULD HAVE A MUCH POORER DIET, LEADING TO A DETERIORATION OF THEIR MENTAL AND PHYSICAL HEALTH."

MEMUZIN RIVER, Father Bob McGuire Foundation

546,573

**MEALS
DELIVERED**

182,191

**KILOS OF FOOD
RESCUED**

291

**TONNES
OF CARBON
EMISSIONS
SAVED**

71

**CHARITIES
HELPED**

3

**VANS
DELIVERING
GOODNESS**

SOUTH AUSTRALIA

Adelaide

"THE FOOD DELIVERED BY OZHARVEST HAS ALSO BEEN A MEANS FOR STAFF AT THE CENTRE TO ENGAGE WITH FAMILIES. IT IS NOT UNUSUAL TO OVERHEAR CONVERSATIONS ON DELIVERY DAY WITH FAMILIES AND STAFF SHARING RECIPES AND EXPLORING NEW FOODS."

Kaurna Plains Children's Centre

Our third food rescue van 'Marigold' hit the road this year, finally enabling us to service the southern region of Adelaide and being able to assist an additional 25 recipient charities with huge thanks to Colonnades Shopping Centre, Jarvis Toyota, the Australian Hotels Association and so many businesses and local community members.

Reaching our Three Million Meal Milestone the Adelaide fleet is now on the road from 7am–8pm continuing to fulfil growing demand with fantastic new food donors coming on board this year such as Virgin Australia, Woolworths, Lion Dairy and Drinks and Westfield. We could not achieve all that we do without our amazing team of 175 dedicated bright yellow army of volunteers who have helped us raise awareness and much needed funds by spreading Christmas goodness in the Adelaide Central Market, joining night market festivities with the Market Shed on Holland, showing their sausage sizzling skills during National Volunteers Week and enjoying the buzz of the Cellar Door Wine Festival – and so much more!!

With an increased focus on education and engagement we delivered 13 NEST Programs to 170 people throughout the community with thanks to Community Benefit SA, fed 1,500 members of the public at Think.Eat.Save with our amazing partners the National Wine Centre, the University of Adelaide and Adelaide City Council, plus we are so excited to be bringing the Nourish Program to Adelaide in 2016 together with John T Reid Foundation, Morialta Trust and FWH Foundation. This will add to another dynamic year ahead including the celebration of our 5th birthday, our fourth vehicle, and relocating our headquarters to allow us even more capacity.

Our amazing local team continues to go to all lengths to achieve these incredible results for the community and we are so grateful to our extended family who are all the partners mentioned and many, many more who support us to Nourish Our Country.

1,496,331

**MEALS
DELIVERED**

498,777

**KILOS OF FOOD
RESCUED**

798

**TONNES
OF CARBON
EMISSIONS
SAVED**

115

**CHARITIES
HELPED**

3

**VANS
DELIVERING
GOODNESS**

WESTERN AUSTRALIA

Perth

In December 2014, we were thrilled to officially expand our family into Western Australia and to celebrate our arrival, a launch event was held at our new headquarters at Perth City Farm.

Since our inception in WA thanks in particular to Santos, we have achieved some incredible results including the launch of our NEST program; Cooking for a Cause program; and a presence at WA's leading food festivals, Margaret River Gourmet Escape, Taste of Perth and Perth's inaugural Night Noodle Markets. As part of the Eat.Drink. Perth festival, we teamed up with the Perth Convention and Exhibition Centre to host a very special Food for Thought cooking class which saw us create over 500 meals for Perth's homeless and disadvantaged.

With the help of our growing team of volunteers we have made a positive difference to the health and wellbeing of the local community through the redistribution of 80,000 kilograms of quality surplus food, resulting in more than 240,000 meals for those in need.

We have been overwhelmed by the generosity and support we have received from the community, our food donors and partners including Santos, nib Foundation, ADD Building group, Metals X, Merchant Group and Big Rock Toyota.

We are now looking forward to securing a third van so we can continue to meet demand and deliver our love on the west coast!

"THE FOOD HELPS ME HEAPS. IT'S FOOD I WOULDN'T NORMALLY EAT OR MAKE BECAUSE OF LACK OF FUNDS AND SKILLS REQUIRED TO COOK IT. MEALS ARE REALLY GOOD AND HEALTHY. I ALWAYS HAVE BASIC FOOD LIKE CHEESE ON TOAST AND TWO-MINUTE NOODLES SO IT'S ALWAYS A TREAT WHEN OZHARVEST DELIVERS FOOD."

LUCAS, St Bartholomew's House client

240,006

**MEALS
DELIVERED**

80,002

**KILOS OF FOOD
RESCUED**

128

**TONNES
OF CARBON
EMISSIONS
SAVED**

47

**CHARITIES
HELPED**

2

**VANS
DELIVERING
GOODNESS**

REAP BY OZHARVEST

REAP regional food rescue has continued its wonderful community impact this year. We now have eight major, established chapters with another eight fabulous food rescue collaborations in various stages of development. OzHarvest is proud to support and mentor our amazing 'REAP-stars' and to share our programs with these passionate regional communities.

REAP teams have consistently engaged government, regional councils and community services and established countless community collaborations with groups such as The Wagga District Food Group; Tilbury Estate; various Rotary, Lions & Apex clubs, JCU Sustainability Group, Coffs Community Gardens, Tastings of the Hastings and many more.

This year REAP volunteers have earned nominations for the QLD Pride of Australia Medal and Coffs BWN 'Woman of the Year' awards as well as a win for 'Volunteer of the Year' for the mid North Coast, NSW. We congratulate all of our REAP family of volunteers for the incredible service and inspiration that they provide.

I WAS ALWAYS PASSIONATE ABOUT NOT LETTING GOOD FOOD GO TO WASTE BUT TO SAVE SO MUCH FOOD FROM LANDFILL AND FEED LOCALS WHO NEED IT AT THE SAME TIME IS INCREDIBLY REWARDING

99

JANA GORSKI
REAP Cairns Volunteer Chapter Coordinator



REAP LOCATIONS

- **ARMIDALE**
in collaboration with Tilbury Estate
- **BENDIGO**
- **BROADFORD**
- **CAIRNS**
- **COFFS HARBOUR**
- **DALBY PROJECT**
with Western Downs Outreach
- **ILLAWARRRA**
- **KEMPSEY**
- **PORT MACQUARIE**
- **ROCKHAMPTON RESCUE PROJECT**
with The Red Cross
- **SAPPHIRE COAST**
- **SHEPPARTON**
collaboration with EAT UP
- **SUNSHINE COAST**
- **TOWNSVILLE**
partnership with Food Rescue Initiative Townsville
- **TOWNSVILLE PROJECT**
with Mum's Place by Townsville Indigenous Health Centre
- **WAGGA WAGGA**

REAP REWARDS

16
CHAPTERS

170
VOLUNTEERS

420,000
MEALS DELIVERED

85
CHARITIES HELPED

55
FOOD DONORS

140,000
KILOS OF FOOD RESCUED



OUR GLOBAL FAMILY

OVER THE SEAS

— KiwiHarvest is now up and running and rescuing tonnes of surplus food with its base in Auckland.

— Opening this operation was made possible by Founding Partner Goodman Foundation. The time and love donated by dedicated volunteers and food donors allows the team at KiwiHarvest to nourish those across the seas over in New Zealand.

— Our partnership with the United Nations Environment Programme (UNEP) sees OzHarvest leading the way with food loss and waste education in Australia and around the world with our innovative food rescue model.

— In addition to New Zealand, OzHarvest has shared knowledge and collaborated with a number of international organisations and interest groups by sharing our food rescue model, to facilitate the commencement of similar food rescue organisations in places such as India, Italy, France, Peru, South Africa, Vietnam and many more.

“THROUGH OUR COLLABORATIONS AND ONGOING DEVELOPMENT OF FOOD RESCUE BEST PRACTICE, KIWIHARVEST IS EMPOWERING NEW ZEALANDERS TO ACHIEVE ZERO FOOD WASTE, AND DELIVERING MORE GOODNESS TOGETHER.”

DEBORAH MANNING
CEO KiwiHarvest

ACROSS THE GLOBE

— In December 2014 OzHarvest was invited to participate at the UNEP Sustainable Innovation Forum in Lima, Peru as part of United Nations COP20 to showcase the link between food waste and its harmful effect on climate change.

— Thanks to the UNEP, Climate Action, Westin Hotel Lima, Virgin Mobile and Ambassadors

Diego Muñoz of Astrid Y Gaston and Peruvian Actor, Jason Day OzHarvest prepared meals and hosted a Think.Eat.Save lunch for 400 United Nations' delegates at the conference. Inspired by the theme of 'food waste', the lunch alone, diverted 242 tonnes of carbon emissions.

— Since the event, OzHarvest has left a lasting legacy on the country with local organisation, Banco de Alimentos, learning from our food-rescue model and large international hotel chains in Peru are also getting on board with diverting their food waste.

— With interest growing internationally to replicate our food rescue model, OzHarvest will continually share our model, in order to minimise food loss and waste and eliminate hunger globally.

“RESEARCH SHOWS THAT THE WORLD PRODUCES MORE FOOD THAN IS ACTUALLY NEEDED; FOOD THAT IS LOST ALONG THE SUPPLY CHAIN OR WASTED IS DUE TO POOR CONSUMPTION DECISIONS. CUTTING THE RATE OF FOOD LOSS AND WASTE IN HALF BY 2050 WOULD CLOSE 20 PER CENT OF THE FOOD GAP, ACCORDING TO STUDIES BY THE WORLD RESOURCES INSTITUTE (WRI) AND UNEP. WE NEED TO TAKE IMMEDIATE ACTION TO SAVE FOOD, IMPROVE LIVELIHOODS AND CONSERVE THE ENVIRONMENT. SOLUTIONS AND OPPORTUNITIES EXIST. BUT WE NEED TO SEIZE THE MOMENT AND CREATE THE NEEDED MOMENTUM.

TO BRING ABOUT THE VISION OF A TRULY SUSTAINABLE WORLD, WE NEED TO TRANSFORM THE WAY WE PRODUCE AND CONSUME OUR FOOD, WHICH EFFECTIVELY MEANS THE WAY WE CONSUME OUR NATURAL RESOURCES. THIS IS WHAT WE AT UNEP AND OUR PARTNERS LIKE OZHARVEST ARE STRIVING TO INFLUENCE WITH THE THINK.EAT.SAVE CAMPAIGN AND WE THANK OZHARVEST FOR CONTINUING TO CHAMPION THE CAMPAIGN IN AUSTRALIA AND BEYOND.”

NAYSAN SAHBA
Director of Communications of UNEP

THINK.EAT.SAVE

Reduce Your Foodprint



*FAO, 2011, Global food losses and food waste - Extent, causes and prevention, Rome.



YOUR CONTRIBUTION



— Every \$1 donated to OzHarvest means that we can provide the equivalent of two quality nutritious meals to people in need.

— Thanks to Bain & Company, we calculated our Social Return on Investment (SROI) and found that for every \$1 invested in the OzHarvest food rescue program, there is a greater than \$5.68 social value benefit returned to stakeholders.

— Read more about our SROI in our Annual Reports at ozharvest.org

WHEN I STARTED THE NOURISH PROGRAM I DID NOT HAVE MUCH CONFIDENCE OR KNOW MUCH ABOUT FOOD. I HAVE TWO SMALL GIRLS AND ONE OF THEM WAS A REALLY FUSSY EATER. I HAVE NOW LEARNT MORE ABOUT HEALTHY FOOD, HOW TO PREPARE IT AND NEW DISHES TO TRY. MY LITTLE GIRL NOW EATS ALL KINDS OF THINGS THAT SHE DID NOT BEFORE AND I FEEL MUCH BETTER THAT I CAN CARE FOR THEM IN A WAY THAT I COULD NOT BEFORE.



LINDA

23, Mother of 2, Nourish Graduate 2015



SOCIAL OUTCOMES FROM OZHARVEST PROGRAMS

STAKEHOLDER	FOOD RESCUE	EDUCATION	ENGAGEMENT
CHARITABLE AGENCIES	Lower food expenditure		
	Convenience of staff / volunteers not having to shop for food		
	More budget for core services		
	Expanded reach of core services using food to attract clients		
VULNERABLE AUSTRALIANS	Better long-term health		
	Improved employment / educational outcomes		
	Independence and less reliance on welfare services		
GOVERNMENT AND SOCIETY	Lower greenhouse emissions		
	Reduced contamination of land and groundwater from landfills		
	Connectedness with vulnerable Australians		
CORPORATE DONORS	Lower food disposal costs		
	Staff engagement		
	Meeting corporate social responsibility targets		

Source: OzHarvest board, staff, agencies, volunteers, donors.
Source: OzHarvest SROI Report, 2013.

A PORTION OF OUR (GROWING) FAMILY

Our family is made up of food donors, financial donors from chefs, ambassadors, media, in-kind donors, pro-bono partners, volunteers and charitable agencies we deliver food to. Our family tree would extend across too many pages to print, so we've narrowed it, as best we could, to this extraordinary list.

Below is a taste of the individuals and companies who support our vision, and

A2 Milk	Kellogg's
ADD Building Group	Ken Hall
ALDI	Liquid Ideas
Allens Lawyers	Macquarie Foundation
Apex Pacific Services	Matana Foundation
Austage	Merchant Group
Australian Hotels Association	Metals X
Bain & Company	Morialta Trust
Big Rock Toyota	Munch Express
Bob & Pete's	National Convention Centre (IHG)
Brasserie Bread	National Press Club
Caltex Australia	nib Foundation
Canberra Overnight Express	OzSale
Cantarella Bros / Vittoria Coffee	Pages
City of Sydney	Q Catering
Colonnades Shopping Centre/ Federation Centres	Qantas
Community Benefit SA	Radford College
Costco	Raw C
Crittah	Santos
Ernst & Young	Sargents Pies Foundation
Frost* Collective	Select Fresh
Fruit Box	St. Edmund's College
Fruitologist	Sydney Markets
Gate Gourmet	Thyne Reid Foundation
Goodman	Versus Media
Harvest Hub	Virgin Mobile Australia
James Green	Wild Foodies
Jarvis Toyota	Wood Foundation
Jon Bader	Woolworths

a comprehensive list of our extended family can be downloaded in our **BOOK OF THANKS 2015** at www.ozharvest.org

We love and appreciate every single member of our family. We apologise sincerely if for any reason, a member of our family has been unacknowledged. Please contact us at OzHarvest HQ on 1800 108 006 to ensure we capture you in our next Book of Thanks!

OUR CHEF AMBASSADORS AND SUPPORTERS

Alessandro Pavoni (Ormeaggio at the Spit)
 Alex Watts (Runcible Spoon Café)
 Ben O'Shea
 Ben Williamson (Gerard's Bistro)
 Candice Barnes
 Carly Rossbach
 Clint Nolan
 Colin Fassnidge (4Fourteen and Four in Hand)
 Denise Cahill
 Emma Birdsall
 Eoin Cameron
 Fouad Kassab
 Frank Camorra (MoVida)
 Gary Adshead
 Gary Mehigan
 George Calombaris
 Giovanni Pilu (Pilu at Freshwater)
 Grace Millimaci
 Gregory Llewellyn (Hartsyard)
 Guillaume Brahimi (Guillaume)
 Hamish Ingham (Bar H)
 Ian Parmenter
 Indira Naidoo
 James Parry (Sixpenny)

James Viles (Biota Dining)
 Jeramiah Schoemaker
 Jeremy Strode (Bistode)
 Joanna Collins (A Touch of Beauty)
 Joanna Savill
 Joost Bakker
 Josue Lopez (Queensland Art Gallery of Modern Art)
 Justin North (Hotel Centennial)
 Karl Firla (Oscillate Wildly)
 Keith Conlon
 Kristy Kinzett
 Kumar Mahadevan (Aki's)



Larry Emdur
 Laura Moseley
 Lauren Murdoch (The Exchange)
 Lisa Fernandez
 Lyndey Milan (Lyndey's Taste of Australia)
 Maeve O'Meara
 Maggie Beer
 Mark Best (Marque)
 Massimo Mele (La Scala)
 Mat Lindsay (Ester)
 Matt Moran (ARIA)
 Matt Stone
 Max Veenhuizen

Michael Rantissi (Kepos Street Kitchen)
 Miguel Maestre (My Food Bag)
 Mike McEneaney (Kitchen By Mike)
 Monty Koludrovic (Icebergs Dining Room)
 Neil Perry (Rockpool)
 Parrys Raines
 Peter Gilmore (Quay)
 Professor Bill Pritchard
 Ross Lusted (Bridge Room)
 Simone Logue (Simmons Logue Fine Food)
 Somer Sivrioglu (Efendy)
 Sue Hutchins
 Will & Steve (My Kitchen Rules)
 William Rule
 Zac Ahrens (Ash Street Cellar)

OZHARVEST NATIONAL BOARD OF DIRECTORS

Andrew Chapman
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CHAMPIONS ADELAIDE

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 Anne Duncan
 Harriette Huis In't Veld
 Hayley Everuss
 Jason James
 Joe Thorp
 Sharyn Booth
 Vicki Cirillo

BRISBANE

Alison Alexander
 Alison Taafe
 Dean Merlo
 Elaine Millar
 Genevieve Fraser
 Sean Clarke
 Steve Elliot
 Tim Rothwell

NEWCASTLE

Neil Slater
 Leonie Young

MELBOURNE

Brad Esmore (Melbourne Racing Club)
 Lili Franco (Careers Australia)

WA

Andrew Chapman
 Ken MacLennan
 James Royle
 Janki Shah
 Nicki Williams

TREASURER'S REPORT

It is pleasing to report that as OzHarvest continues to expand its operations across the nation with the opening of the Canberra and Perth offices, as well as the new Sydney warehouse, that the organisation was able to achieve a surplus of \$636,823 for the year ended 30 June 2015. This result represents a 21% increase on the prior year's surplus of \$524,366.

Total Revenue for the year was \$6,450,704 (FY13/14: \$4,904,746). Donors continue to believe and support the great work of OzHarvest. Donations grew by 26% during the financial year to more than \$5.7 million when compared to 2014. Other revenue items such as fundraising events and the sale of the OzHarvest cookbooks rose in FY14/15 to \$600,349 (FY13/14: \$231,632).

The continued growth of OzHarvest and in particular the expansion of logistics, increasing staff numbers and the introduction of new education programmes has resulted in a rise in the organisation's operating costs to \$5,813,881 (FY13/14: \$4,380,380).

Along with the rise in comprehensive income, the net asset position of OzHarvest at 30 June 2015 rose by 17% to \$4,492,516 (FY13/14: \$3,855,693).

I wish to thank the OzHarvest finance team for their hard work and dedication. I also acknowledge the work and support of our auditors Ernst & Young.

KIERAN PRYKE

OzHarvest Board Director, Treasurer

STATEMENT OF COMPREHENSIVE INCOME

For the year ended 30 June 2015	2015 (\$)	2014 (\$)
REVENUE		
Interest	87,926	94,694
Donations	5,762,429	4,578,420
Other revenue	600,349	231,632
	6,450,704	4,904,746
EXPENSES		
Marketing and advertising	(74,576)	(39,203)
Depreciation and amortisation	(249,579)	(116,570)
Employee benefits	(3,261,343)	(2,566,199)
Occupancy	(324,664)	(283,109)
Finance costs	(17,329)	(9,076)
Motor vehicle costs	(319,815)	(305,781)
Packaging	(207,243)	(177,975)
Expansion costs	(50,000)	(50,000)
Events	(798,258)	(262,065)
Other expenses	(511,074)	(570,402)
	(5,813,074)	(4,380,380)
SURPLUS BEFORE INCOME TAX	636,823	524,366
Income tax expense	-	-
Surplus for the year	636,823	524,366
OTHER COMPREHENSIVE INCOME		
Other comprehensive income for the year, net of tax	-	-
Total comprehensive income for the year	636,823	524,366

STATEMENT OF FINANCIAL POSITION

As at 30 June 2014

	2015 (\$)	2014 (\$)
CURRENT ASSETS		
Cash and cash equivalents	2,918,248	3,060,094
Trade and other receivables	358,888	493,287
Financial assets	1,025,147	1,351,695
Prepayments	188,384	474,752
Inventories	103,071	30,387
Total Current Assets	4,593,738	5,410,215
NON-CURRENT ASSETS		
Property, plant and equipment	1,603,113	738,967
Total Non-Current Assets	1,603,113	738,967
Total Assets	6,196,851	6,149,182
CURRENT LIABILITIES		
Trade and other payables	1,540,745	2,191,213
Borrowings	-	11,470
Provisions	138,528	90,806
Total Current Liabilities	1,679,273	2,293,489
NON-CURRENT LIABILITIES		
Provisions	25,063	21,138
Total Non-Current Liabilities	25,063	21,138
Total Liabilities	1,704,336	2,293,489
Net Assets	4,492,516	3,855,693
EQUITY		
Sustainability Reserve	1,100,000	1,100,000
Retained surpluses	3,932,516	2,755,693
Total Liabilities	4,492,516	3,855,693

STATEMENT OF CASH FLOWS

For the year ended 30 June 2015

	2015 (\$)	2014 (\$)
CASH FLOWS FROM OPERATING ACTIVITIES		
Receipts from donors/cookbooks	5,387,742	4,758,281
Payments to suppliers and employees	(4,801,538)	(3,873,167)
Interest received	87,926	94,694
Borrowing costs paid	(17,329)	(9,076)
Total Current Assets	656,801	970,732
CASH FLOWS FROM INVESTING ACTIVITIES		
Purchase of plant and equipment	(1,113,725)	(335,295)
Proceeds from investments	351,695	-
Payments for additional funds invested	(25,147)	(56,747)
Net cash provided by (used in) investing activities	(787,177)	(392,042)
CASH FLOWS FROM FINANCING ACTIVITIES		
Repayment of borrowings	(11,470)	(21,629)
Net cash (used in) financing activities	(11,470)	(21,629)
NET (DECREASE)/INCREASE IN CASH HELD	(141,846)	557,061
Cash at beginning of financial year	3,060,094	2,503,033
Cash at end of financial year	2,918,248	3,060,094

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Nourishing Our Country

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Subedited with care by: Thread Publishing

RONNI KAHN
OzHarvest Founder and CEO



**WE BELIEVE WE
ARE ALL ONE
FAMILY. THAT
IS WHY WE DO
WHAT WE DO.
99**

NICK JOHNSTON
Nest Program Manager



**WHAT DO I LOVE
ABOUT NEST?
THE EMPOWERED,
STRONG, RESILIENT
SMILES WHEN THEY
DESCRIBE THAT
ALTHOUGH THE
FOOD DIDN'T
LOOK QUITE THE
SAME AS IT DID
IN THE WORKSHOP,
THEIR MUM SAID
IT WAS AMAZING.
99**

SUE JONES
Newtown Mission



**I ALWAYS USED
TO BUY FROZEN
VEGGIES, BUT
NOW WE GET
FRESH BEAUTIFUL
VEGETABLES
DELIVERED BY
OZHARVEST.
99**

JO CAMERON
Goodman, a founding
partner of OzHarvest



**THE PASSIONATE
TEAM INSPIRES
US TO CONTINUE
THIS JOURNEY
WITH THEM,
TO IMPROVE
THE LIVES OF
AUSTRALIANS
WHO ARE
DOING IT
TOUGH.
99**

DANIEL JALALATY
Woolworths



**IT'S A JOY
TO WORK AT
WOOLWORTHS
KNOWING THAT
GOOD QUALITY
SURPLUS FRESH
PRODUCE IS
REDISTRIBUTED
TO PEOPLE IN
NEED THROUGH
OZHARVEST.
99**