I am a strong proponent of the philosophy that investment in nutrition is not only the right thing to do, it is a down-payment on the future prosperity of all.

— Ronni Kahn
Founder and CEO
AS I WRITE THIS LETTER FOR OUR 2014 ANNUAL REPORT, I REFLECT ON THE HUNDREDS AND THOUSANDS OF MAGNIFICENT PEOPLE I’VE MET ALONG THIS JOURNEY WHO BELIEVED IN OZ HARVEST AND OUR VISION, AND WHO HAVE ALLOWED THIS ORGANISATION TO BE WHERE IT IS TODAY...

- 10 years on we have achieved more than I ever could have imagined and yet it feels like yesterday that I committed to find my life purpose through using my experience and solve a challenge that faced me so often in my business and others in the hospitality industry - dealing with leftovers.

- I will never forget driving down the back lane to the loading dock of a health food store in Bondi Junction to collect my first pick up of surplus produce and getting the sense that this was so logical, so obvious and so right to be saving this good food, and my excitement when I dropped it off as a gift from the new service on the block – OzHarvest!

- From little things, big things grow! In 10 years we have delivered more than 30 million meals to vulnerable communities and at-risk individuals across Australia, and we have diverted more than 10 million kilos of food from ending up in landfill.

- Every month we are lucky enough to have hundreds of volunteers give us their time and energy to help bring our programs to life. Their involvement makes all the implementation of our ideas possible. I must take the opportunity to thank Board members past and present for volunteering to serve on my Board over the years. Their guidance and support has been invaluable.

- OzHarvest is the enabler of opportunity and hope, thanks to all of our partners. Those who donate food, those who give us their precious time and who give us the financial means are all our heroes. It is thanks to you that we can transform lives and continue to make a daily impact around Australia.

- I have been given the privilege of leading a magnificent team of dedicated staff and volunteers. Their commitment and love both motivate and inspire me to be the very best that I can be. Every day my life is enriched by their passion, drive and energy to make OzHarvest the organisation that it is today.

- 10 years ago the Macquarie Group Foundation gave OzHarvest the seed funding to take my idea and turn it into a reality. They have continued to fund and nurture us and their vision and investment has provided extraordinary enduring support.

- Our founding partner Goodman under the leadership of Greg Goodman and his team have been opening the doors to many of our biggest and boldest dreams. 10 years ago Goodman gave OzHarvest our first office. 10 years later, Goodman have invested over a million dollars along with their invaluable resources, energy and passion to help us fit out our new warehouse space to create the OzHarvest HQ – complete with the Good+Harvest Community Garden and Harvest Kitchen, to open in September 2014. My gratitude and joy is palpable. We can’t wait for you all to visit us in our new home! Thank you good people at Goodman – you continue to be amazing!

- I am proud and excited by the ever-growing impact we continue to have and see that our role over the next 10 years will be pivotal in changing the face of food security, transforming lives and minimising food waste in Australia. I remain passionate about leading OzHarvest and am continually grateful by the generosity and support we receive to Rescue, Educate and Engage on this journey to Nourish Our Country.

- The future holds endless possibilities… I see a world of reduced food waste, people who care and are passionate about our planet, abundant food for all (especially those who need it most), opportunities to shift lives for the better and provide hope to those who may have lost hope! This is what OzHarvest strives for and I will give all of my energy and being to help drive this vision.

I hope you will join me.

RONNI KAHN, Founder and CEO
It is a privilege to serve as Chairman of this wonderful organisation - an organisation that has done some amazing things over the last 10 years and with great ambitions for the future.

Our 10th year of operation has been full of many successes and confirms that the future is bright. In May of this year the Board signed off on our strategic plan for the future built upon 3 pillars—Rescue, Educate and Engage.

Food rescue is fundamental to what we do. We are fortunate to live in a country where good, nutritious food is freely available. But as a society we need to be smarter in reducing our food wastage and making sure that surplus food gets to those in need.

Our Educate pillar is just as important as it will help to enable the overall goal of a reduction in food waste. We have far-reaching plans to grow our Nourish and NEST programs and educate the community around good nutrition, healthy eating and reducing food waste.

Engaging the community is also critical to what we do and pivotal in achieving the awareness and support of our goals. Our hugely successful Think.Eat.Save event held around the country was informative, raising the profile of food waste and effecting changes in behaviour towards reducing food waste. Our corporate engagement programs are also critical with meaningful team building events like Cooking for a Cause leading the way.

Our head office has just moved into our new warehouse and home in Alexandria which will enable us to execute on our future plans and goals. I would like to personally thank the Goodman Group for its unwavering support over the last 10 years and for making our new warehouse possible.

OzHarvest embodies societal relevance. In a world where people are looking for increased meaning and connection, OzHarvest provides people with an opportunity to get involved in something that is so critically important, has a direct impact, and is helping fellow Australians. Our Social Return on Investment (SROI) data prepared by Bain & Co shows how critically important the work is that we do for the community as a whole.

I would like to thank my fellow OzHarvest Board members for their contribution through the year, particularly Rachel Argaman who served as Chairperson for two years until April 2014.

I would also like to thank the tireless management team at OzHarvest led by the wonderful Ronni Kahn. Ronni’s drive and ambition are amazing, and her ability to try new things courageous. Our recently launched #mealforameal campaign with Virgin Mobile is a great example of our innovative and creative spirit.

But most of all I would like to thank our volunteers, supporters and donors around the country. Without them OzHarvest could not succeed in bringing all our goodness to the thousands of people in need that we all serve.

Thank you for your energy, enthusiasm and passion for what we do! I hope you enjoy and are enlightened by reading our Annual Report and it inspires you to help OzHarvest continue to deliver its goodness around the country.

Richard Deutsch, Chairman
Thanks to the vision, generosity and good heartedness of the Goodman Group, Sargents Pies Charitable Foundation and many supporters of ours, a long-term vision and dream of OzHarvest was brought to life this year.

A multipurpose-built warehouse and office space was donated by Goodman to OzHarvest in celebration of our 10th Birthday, a place which we now proudly call OzHarvest HQ and our home where more achievements await.

An exciting new chapter begins!

This new facility will be the hub of our food rescue services. It will house all OzHarvest head office staff and volunteers. It will also be a place which brings together the community, our supporters and the charitable agencies that we service.

As a new commercial venture for training and nurturing, feeding and connecting, it will offer a new future for those within. Providing a pathway to employment training program for at-risk youth. It will deliver hope, promise and success for our young people. The kitchen will inspire our staff, volunteers, old friends and new. Through the goodness of the food and hospitality industry it will create a community within a community.

It will be a facility that embodies the spirit of sharing, caring, love, generosity and joy. We look forward to meeting you at OzHarvest HQ.

“OVER THE YEARS WE HAVE GROWN A STRONG RELATIONSHIP WITH THE OZHarvest TEAM WHO ARE TRULY PASSIONATE ABOUT WHAT THEY DO! WE HAVE WATCHED OZHarvest GROW FROM STRENGTH TO STRENGTH AND HOW 10 YEARS ON, WE WERE DELIGHTED TO BE Able TO CONTRIBUTE TO THEIR LONG TERM FUTURE BY BUILDING THEM AN AMAZING NEW MULTIPURPOSE FACILITY AT ALEXANDRIA.”

JO CAMERON, CEO Goodman Foundation
WHAT WE DO: RESCUE EDUCATE ENGAGE

WE ARE OZHarvest

GOALS

Eliminating hunger and food waste through the redistribution of excess food.

Educating and communicating about rescuing good food and healthy eating.

Embracing community support for OZHarvest by offering a range of opportunities to engage with us and provide a framework for food rescue that can be replicated.

Protecting and improving the environment through all our actions.

WHAT WE DO:

Rescue
Educate
Engage
OzHarvest is the first perishable food rescue organisation in Australia collecting quality excess food from commercial outlets and delivering it, direct and free of charge, to more than 600 charities. It provides much needed assistance to vulnerable men, women and children across Sydney, Adelaide, Brisbane, Gold Coast, Melbourne, Newcastle and soon in Perth and Canberra.

OzHarvest is the only food rescue organisation in Australia collecting surplus food from all types of food providers, including fruit and vegetable markets, supermarkets, hotels, wholesalers, farmers, stadiums, corporate events, catering companies, shopping centres, delis, cafes, restaurants, film and TV shoots and boardrooms.

OzHarvest was founded in November 2004 by Ronni Kahn, who was named Australia’s Local Hero of the Year in 2010.

In 2005, Kahn, together with pro-bono lawyers, lobbied the state governments to amend legislation to allow potential food donors to donate surplus food to charitable organisations.

The Civil Liabilities Amendment Act was passed in NSW in 2005 with ACT, SA and QLD following soon after. This ensured surplus food could be donated to charitable causes without fear of liability.

“OUR AIM IS TO SUPPORT THE WOMEN TO MAKE POSITIVE CHANGES. GOOD HEALTH AND IMPROVED WELLBEING THROUGH GOOD NUTRITION, AS WELL AS COUNSELLING, GROUPS AND SUPPORT TO OVERCOME THEIR ADDICTION AND STRATEGIES TO MAKE WISE CHOICES, ALL WORKING HAND IN HAND TO CREATE POSITIVE OUTCOMES.”

SANDY KERVIN, CEO Jarrah House

THE WORK WE DO HAS A FOUR-FOLD IMPACT:

1. Our free food deliveries to charitable organisations enable them to provide a broad range of high quality food that were not previously available.

2. The service provided by OzHarvest enables the charities to redirect vital funding into education, rehabilitation and other programs, which directly benefit their clients.

3. By ensuring that good food is being eaten rather than going to landfill, OzHarvest is minimising food waste and saving our environment, preventing tonnes of carbon emissions from polluting the atmosphere.

4. Our food donors benefit from reduced expenditure associated with the disposal of excess food, reduced food storage costs and the satisfaction of knowing they are making a valuable contribution to those in need in the local community.
FOOD RESCUE IN REGIONAL COMMUNITIES

REAP by OzHarvest allows quality surplus food to be redistributed within regional communities by local volunteers. It has gathered momentum since inception in 2011.

The passion and dedication of local volunteers in places such as Wagga Wagga, Port Macquarie and Coffs Harbour has educated and engaged communities far and wide about the issues of food waste, food sustainability and showcased the power of community group collaboration.

OzHarvest thanks Woolworths and ALDI stores for their nation-wide support, the Sidney Myer Fund, Wagga Wagga District Food Group and other supporters.

Local funding and local grants for these regional programs ensure that food rescue in these regional areas is possible. The Aussie Farmers Foundation has also contributed funding specifically to help OzHarvest expand the REAP program.

“FIVE DAYS A WEEK I DRIVE AROUND IN MY LITTLE CAR AND COLLECT FOOD FROM THE LOCAL WOOLWORTHS STORES AND THE CITY CENTRE MARKETS AND DISTRIBUTE IT TO 14 DIFFERENT LOCAL ORGANISATIONS. THE FOOD I COLLECT WOULD NORMALLY GO INTO LANDFILL; THIS WAY, IT FEEDS DISADVANTAGED PEOPLE.”

JULIE FERGUSON, REAP Coffs Harbour Coordinator

REAP INTRODUCES THE OZHARVEST MODEL TO REGIONAL AUSTRALIA. IT IS ALL ABOUT EMPOWERING PASSIONATE AND DEDICATED LOCAL VOLUNTEERS TO CONNECT LOCAL FOOD BUSINESSES WITH LOCAL CHARITIES.

KATE KUTTY, National REAP Coordinator
NEST – NUTRITION EDUCATION
SUSTENANCE TRAINING

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 program is 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.

With the support of the Federal Government, OzHarvest has delivered more than 45 NEST programs in Adelaide, Brisbane, Melbourne, Newcastle and Sydney.

These agencies include 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.

"THE OZHARVEST NEST PROGRAM EXCEEDED OUR EXPECTATIONS, PROVIDING AN ENGAGING, INFORMATIVE AND PRACTICAL NUTRITION PROGRAM TO A STUDENT COHORT OF DISENGAGED YOUTH WITH LITTLE KNOWLEDGE OF NUTRITION AND FOOD PREPARATION" — YOUTH OUTREACH PROGRAM, Sydney

45
RECIPIENT AGENCIES

214
MODULES DELIVERED

368
PARTICIPANTS

70
AGENCY STAFF PARTICIPATED

1217.5
VOLUNTEER HOURS
**NOURISH**

- The aim of the Nourish Program is to educate, train, mentor and provide hope to disadvantaged youth and provide them with pathways to employment in the food and hospitality industry.
- 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.
- This year we ran a successful pilot program in partnership with TAFE Sydney, with classes commencing in August 2014.

**“WHAT I LOVE ABOUT NOURISH IS THAT IT TAKES DISADVANTAGED YOUTH AND PROVIDES THEM WITH AN OPPORTUNITY TO DO SOMETHING GREAT AND GET VALUABLE SKILLS. I CAN’T WAIT TO START MENTORING THESE KIDS AND GET THE FIRST ROUND OF TRAINEES THROUGH THE OZHarvest DOOR. I ENCOURAGE EVERYONE TO GET BEHIND IT.”**

**MATT MORAN, OzHarvest Ambassador**

**HARVEST KITCHEN**

- Thanks to the incredibly generous and amazing team at Goodman, OzHarvest was donated an amazing warehouse space in Alexandria. Other wonderful supporters such as Sargents Pies Charitable Foundation, Frost Catering and Vittoria Coffee helped us fill the kitchen with tools of the trade such as combi steamers, gas burners, sinks, washers, stainless steel bench tops, fridges and cool rooms. This new facility and the generously donated equipment will make all the difference to the Nourish Program and our community engagement programs.
- Individual donors also helped us raise an incredible $80,000 to put towards the program via our first-ever crowd funding campaign on the Chuffed platform!

- Since 2013, OzHarvest was chosen as the official Australian partner of the United Nations Environment Program (UNEP) to bring to life the global Think.Eat.Save – Reduce Your Foodprint campaign to an Australian audience.
- Collaborating with the United Nations Environment Programme (UNEP) and the UN’s Food Agriculture Organisation (FAO) Global Initiative on Food Loss and Waste Reduction (SAVE FOOD), OzHarvest has led educational campaigns across Australian cities to raise awareness on global food loss and waste reduction. The events also contribute to raising awareness about the FAO-UNEP Sustainable Food Systems Program.
- In 2013, OzHarvest was awarded the prestigious United Nations World Environment Day Award in the Community Category presented by Virgin Australia.

**“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**
Community engagement is vital to the daily running of OzHarvest. Our sustainability depends on the goodwill and community support we garner from our valued supporters, committed corporates and dedicated volunteers.

**Volunteering**

- Our ever-growing army of OzHarvest volunteers who don the bright yellow shirts continue to amaze and inspire us with their incredible dedication and belief in the work OzHarvest does. We would not have achieved half of what we have accomplished without our wonderful volunteers.
- When you run into an OzHarvest volunteer, be assured you’ll be greeted with a friendly smile!

> “WHERE TO START? AS A MEMBER OF THE YELLOW ARMY, I HAVE HAD SO MANY FULFILLING EXPERIENCES. THE TEAM IS TRULY AMAZING. MY FELLOW VOLUNTEERS COME FROM ALL WALKS OF LIFE, GIVING UP THEIR TIME WITH PASSION. I’M PROUD TO PLAY A SMALL PART IN DELIVERING GOODNESS TO THOSE LESS FORTUNATE.”

**Ettore Altomare, Volunteer**

**Community Events**

- Ever seen an OzHarvest event in action? Imagine hundreds of volunteers, incredible food (that is mostly rescued or donated food), unbelievable amounts of yellow (everywhere!) and a whole lot of heart, full tummies and smiles all round.
- Don’t expect a traditional gala dinner at an OzHarvest fundraising event. Instead, imagine a space such as Eveleigh Markets filled with 130 CEOs and Senior Executives cooking alongside 40 top chefs such as Neil Perry, Matt Moran and Maggie Beer, serving food to 1,000 vulnerable people with Jimmy Barnes, Icehouse and Dami Im as entertainers for the evening. Such an event exists and we hold it each year! The OzHarvest CEO CookOff, together with Qantas, has helped raise more than $3 million over three years, and we thank Qantas for their enormous belief and support in our cause and vision.
- OzHarvest is a true leader when it comes to raising awareness about all the things we care about. Partnering with the United Nations on Think. Eat.Save events across Australia, OzHarvest provided 10,000 members of the public a free surplus meal made from rescued produce. Yes and for free! A truly enormous feat! We also engaged hundreds of volunteers, enormous support from our chefs, experts, ambassadors and in-kind donors – all in the name of highlighting the work of OzHarvest and the global issues of food waste, food security and food sustainability.

**Foodie Markets and Festivals**

- You couldn’t miss the sunny yellow shirts and smiles of our volunteers seen at a myriad of foodie markets and events around the country. Markets and expos provide our volunteers with an incredible opportunity to engage with the general public and tell everyone about the work that we do. OzHarvest thanks organisers of the SMH Pyrmont Growers’ Market, Market Shed on Holland, Peoples Market, Organic Food Markets at Eveleigh, Marrickville, Bondi, Orange Grove, The Beaches Market at Warnervale, Adelaide Central, Adelaide Showground, Newcastle City and Night Market. Events such as Good Food Month, Taste, Good Food and Wine Show and so many more foodie festivals all around the country allow our volunteers to shine and engage with the public.
COOKING FOR A CAUSE AND CORPORATE ENGAGEMENT

This is no ordinary team building activity. It’s pretty extraordinary actually, to see a group of employees and executives get together from a range of companies walk into our kitchen not knowing what they’ve gotten themselves into. Little do they know after a three-hour session in a commercial kitchen with trained chefs, led by Travis Harvey, our Cooking for a Cause Chef, they’ll have created hundreds of restaurant quality, delicious meals using surplus food and of course, the most important ingredient of all, love, which are then delivered directly to our agencies and charities. Lots of happy faces, nourished bodies and souls that have been touched make this a truly enriching experience for all involved. In Queensland, Sargents Pies Charitable Foundation helped us get this program up and running, allowing thousands of meals to be prepared for people in need.

We thank all of our corporate partners such as Caltex Australia, Commonwealth Bank, Virgin Mobile, Stalex, FedEx, Moet and Hennessy and so many more, for engaging their staff in cause-related volunteering activities with OzHarvest, which allows us to continue delivering goodness everywhere we go.

“IT WAS A REAL PRIVILEGE FOR MYSELF AND THE TEAM TO BE PART OF THE OZ HARVEST OPERATION FOR THE DAY. THROUGHOUT THE DAY WE MET MANY INCREDIBLE PEOPLE WHILE HELPING IN THE KITCHEN AND STORE AREAS AND SERVING LUNCH TO THE MISSION’S CLIENTS. WE ALSO HEARD FIRST-HAND FROM RONNI KAHN (OZ HARVEST FOUNDER) HOW IMPORTANT AND VALUED THE CALTEX FUEL CONTRIBUTION IS TO OZ HARVEST. WHILE EACH OF US AT TIMES WERE UNDoubtedly OUT OF OUR COMFORT ZONE, IT WAS A HUMBLING AND TRULY REWARDING EXPERIENCE”

KEITH BROADFOOT, Caltex Australia

GOOD+HARVEST COMMUNITY GARDEN

Thanks to Goodman, Grow.Eat.Enjoy and Fresh Landscapes, this year a long-awaited community garden came to life. Hundreds of edible plants and herbs were rescued and planted into our very own luscious community garden space which is regularly attended to by green-thumbed volunteers. The generous team at GE also donated a rainwater tank to keep the plants nourished and hydrated.
Roughly one third of the food produced in the world for human consumption every year — 1.3 billion tonnes — gets lost or wasted.

In Australia, approximately 8 to 10 billion dollars of food is wasted each year in commercial and residential waste.

Two million people rely on food relief every year. Food relief agencies are not able to meet demand. Nearly 90 per cent of agencies reported not having enough food to meet total demand. 6 in 10 agencies require at least 25 per cent more food with almost 3 in 10 agencies requiring double the food.

Approximately four million tonnes of food ends up as landfill in Australia.

One million Aussie kids go without breakfast or dinner each day.

Please refer to OzHarvest Website www.ozharvest.org for reference details and more food facts
FOR EVERY $1 DONATED TO OZ HARVEST 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 OZ HARVEST FOOD RESCUE PROGRAM, THERE IS A GREATER THAN $5.68 SOCIAL VALUE BENEFIT RETURNED TO STAKEHOLDERS. READ MORE ABOUT OUR SROI AT OZ HARVEST.ORG

IMPROVING COLLECTIONS
Together with Bain & Company, OzHarvest has developed a Best Practice Model for rescuing food from supermarkets. Thomas Dux and Woolworths' small format stores are a perfect example. OzHarvest works closely with management and staff to maximize food rescue.
Thanks to this model, over the past financial year we have increased the volume of rescued produce, created more awareness about OzHarvest's work in the wider community to their customers and improved our overall operational efficiencies. We look forward to implementing best practice models with many more food businesses.
OUR JOURNEY SO FAR

2004 – OzHarvest opened. Macquarie Foundation donated seed funding to grow OzHarvest. Goodman donated first office space and van.

2005 – Civil Liability Amendment Acts changed in NSW.

2006 – Half a million meals rescued and delivered.

2007 – OzHarvest delivered our millionth meal.

2008 – OzHarvest Canberra opened. Civil Liabilities Amendment Act passed in ACT to allow good food to be rescued.

2009 – Civil Liabilities Amendment Act passed in SA and QLD. Ronni Kahn won Vodafone World of Difference Grant.

2010 – OzHarvest Newcastle opened. Ronni Kahn is awarded Australia’s Local Hero Award as part of the Australian of the Year Awards.

2011 – OzHarvest Adelaide and Brisbane opened. REAP launched by OzHarvest. We held our first CEO CookOff partnered with Qantas.

2012 – NEST initiative launched. Ronni Kahn named Ernst & Young Social Entrepreneur of the Year 2012.

2013 – OzHarvest Melbourne opened. UNEP named OzHarvest as the official Australian partner on Think.Eat.Save campaign. NEST national roll out. Caltex Australia comes on board as a major partner fuelling our vans so we can fill tummies.

2014 – OzHarvest Gold Coast opened. Nourish program launched. Sargents Pies Charitable Foundation funded the OzHarvest Brisbane kitchen. 10 million kilos of food rescued. 30 million meals delivered. OzHarvest HQ opened thanks to Goodman. Sargents Pies Charitable Foundation helped us build our new Harvest Kitchen at HQ.
OUR YEAR IN REVIEW

WE CAN SAY WITH PRIDE, JOY AND GRATITUDE THAT 2014 HAS BEEN THE BIGGEST YEAR YET IN OZHarvest HISTORY.

This year we welcomed new partnerships, friendships, faces, vans, a brand new home and kitchen and saw huge growth in our food rescue operations as well as education and community engagement programs.

OzHarvest teams in every location, through their passion, dedication and commitment to our cause have all contributed to helping OzHarvest grow into what it is today, so that we can continue to Nourish Our Country and deliver more goodness everywhere!
NATIONAL FY14

7,613,487 MEALS DELIVERED

678 RECIPIENT CHARITIES

5,075,658 KILOGRAMS OF CARBON EMISSIONS SAVED

362,909,547 LITRES OF WATER SAVED (145 OLYMPIC POOLS)

22 VANS

2,537,829 KILOGRAMS OF FOOD SAVED

SINCE THE BEGINNING...

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<th>Total Meals Delivered</th>
<th>Recipient Charities</th>
<th>Food Donors</th>
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<td><strong>678</strong></td>
<td><strong>2,383</strong></td>
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*Total kilos and meals since inception include OzHarvest Canberra
In the big bustling city of Sydney we were busy rescuing millions of kilos of surplus food, hunting for truffles, putting CEOs to work with 40 top chefs at the CEO CookOff, and teaming up with Qantas to host 1,000 very special guests from the agencies we serve, to a very special dinner. Our delight in serving the masses didn’t stop there, as we also partnered with the UNEP on Think.Eat.Save to provide free meals to thousands of members of the public at Martin Place using food that was destined for landfill. Goodman helped us set up our first Good+Harvest Community Garden. We had farmyard fun with NEST and kid-ucation, teaching kids and families about food education at the Sydney Royal Easter Show. We gleaned oranges, limes, lemons and cumquats from the Southern Highlands and Dural. Hundreds of volunteers took part in Good Food Month festivities, the Noodle Markets, Secret Chef’s Table, ran in yellow at the City2Surf... all in a year’s work for OzHarvest Sydney.

“OzHarvest never stops giving. Behind the scenes OzHarvest delivers community survival and sustainability. They are a live organism, love their heart, love their guts, endurance and audacity to make a difference. They are so outward focused you can’t help but love them. Great team, great people and they teach our lads and myself every day the legacy of servanthood and generosity, moreover the Power of Partnership.

OzHarvest continually inspires organisations like ours, ONE80TC, to push forward and be better people and believe that in this world you can make a difference. Thank you Ronni and the gang at OzHarvest. Love you all.”

MAL, ONE80TC

The year raced away and before we knew it we had delivered 796,563 meals. We moved into our new premises provided by Saddingtons at Hamilton North giving us much needed space. Fundraising was high on the agenda with our annual luncheon, held this year at Rustica with some incredible local star chefs. The generosity of ClubGRANTS and the Lord Mayor helped us deliver even more goodness. The support from the community saw even more funds raised for us at the Annual Combined Suppliers Charity Golf Day. Enormous thanks goes to our incredible partners nib foundation and Port Waratah Coal Services who have committed to supporting our cause. Our bright team of volunteers were busy bees at the Newcastle Food & Wine Festival, food rescue at Charlestown Square, at the Newcastle Farmers Markets and picking mandarins from overgrown neighborhood trees. What a wonderful year!

“Very helpful especially when our fridge is bare and cupboards are empty. It becomes stressful at times when our two children continue to eat everything they can get their hands on. The service here is great and so are the people. We really appreciate your help and won’t abuse the service. Thank you very much.”

ANONYMOUS FOOD RECIPIENT, Newcastle
Our dedicated team up north in Brisbane approaches its 1 million milestone of meals delivered to local charities. With thanks to Merlot we organised our biggest Cooking for a Cause yet in Brissy with 80 of our friends from Merlot. Bruce Springsteen once again spread the love and invited us to attend his The Boss Tour concert. Sargents Pies came on board and helped fund our new kitchen where we run our Cooking for A Cause program. This year has seen an increase in demand, thus an increase in resources and staff, for OzHarvest Brisbane. We thank our partner Wesley Mission in allowing us to deliver goodness to those most in need and supporting our team up north.

“The day started with meeting Neville the driver. Neville has been with OzHarvest for just over 2 years and became a driver though volunteer work for the Wesley Mission, who do such a wonderful job. Neville’s favourite thing about the job is putting smiles on people’s faces, of which I was also privileged to see. Our first task was to load the truck with some left over refrigerated produce, meat, deli and grocery items. We visited several Aldi Supermarkets who donated not just meat and produce but also some items of hardware, like towels. A lot of stores were so willing to give and were happy to help in any way they could.

What I learnt from the experience is that there are people in society that are worse off than us who are often hidden in the background.”

IAN JUDSON, Territory Manager
Queensland Field, Stuart Alexander

In just 8 months of operation on the bright and sunny City of Gold Coast, our first van and two-person power team have achieved some incredible results. With the help of our enthusiastic and growing team of volunteers and the generosity of food donors like Aldi, Greener Grocer, IGA Sanctuary Cove, Norco, Retail Food Group, Goldsteins Bakery, Sheraton Mirage Resort and many more coming on board, our Gold Coast team have rescued and delivered over 57,120 kilos of high quality surplus food to more than 30 charities, church and community groups! When you see firsthand how many organisations and individuals benefit from our service it is easy to understand why the community is so passionate about supporting this powerful initiative. Our ability to deliver the equivalent of two meals for every $1 donated has attracted generous support from the Gold Coast Mayoress Charity Foundation, City of Gold Coast, the Wilson HTM Foundation, Robina Group and the Young Professionals Gold Coast. Even the students from Bond University donated over 150 takeaway meals to OzHarvest for delivery to those in need. We see exciting times ahead as our Gold Coast operation gains momentum and continues to make such a powerful and positive impact on the community!

“OzHarvest has been donating food to the Gold Coast Project for Homeless Youth for the past eight months. The food parcels vary but normally include a great selection of fresh produce as well as various dry goods and the occasional special treats for the young people in our care, such as fresh donuts, biscuits and drinks. We have seen our weekly grocery bills decrease during this time, which helps to free up funds for other uses. The young people look forward to the weekly deliveries and will often plan a meal that they can prepare for the household based on what has been supplied, which is assisting them to learn essential life skills.

We are very grateful to the team at OzHarvest. The team are invariably cheerful and friendly, brightening up our day each time we see them!”

GOLD COAST PROJECT FOR HOMELESS YOUTH
With our vans in action, more than a tonne of good food was being rescued every day in Adelaide. Our bright yellow team were gorgeous at the Gorgeous Festival, enticed generous bidders at the Restaurant & Catering Awards, served 1000 free lunches at Think.Eat.Save, spread Christmas Goodness at the Adelaide Central Market, rubbed shoulders with Bruce Springsteen, and got busy in the kitchen during Tasting Australia. The team moved into a brand new home in Goodwood with more room to move and a commercial kitchen, kicking off Cooking for a Cause hosting more than 20 groups, and NEST with 7 local agencies all cooking up a storm throughout the year. With pressure mounting on the road, fundraising began for a third van for the Adelaide fleet, due to hit the road in September 2014 and expand the goodness being delivered in the south and beyond!

“...This year we have received some wonderful food that we have put to good use throughout our service with us sending whatever is left to our families who struggle to buy food each week. Seeing the children say to their parents “look there is bread today”, it is adorable to watch an 18 month old walkout of childcare carrying a loaf of bread.

A few weeks ago we were lucky enough to receive two trays of fresh chickens and frozen turkeys. I chose and called families that I knew were struggling to make ends meet. Needless to say I had several families in tears. One family in particular was extremely grateful for the turkey as they had no idea how they were going to be able to afford a turkey for Christmas. Another family we gave several chickens to the parent broke down in my office saying that she was thankful as she had nothing to give her children for tea that night.

At Mission Australia Early Learning Elizabeth Vale we are extremely thankful for whatever produce we receive each visit from OzHarvest.”

KARYN, Mission Australia

Our first full year in Melbourne made an extraordinary impact on communities in need. Within months it was clear a second van was required and we addressed this need. With the demands placed on our existing services, a third van will soon be necessary to help us collect excess food and deliver it to our recipient agencies.

Our food rescue experiences have included beautiful drives on the weekends for our volunteers to the Kerry Valley in the Macedon Ranges to rescue thousands of eggs, Marnoo to collect split peas and lentils, as well as a drive to Finley to rescue 800 kilos of pumpkins. What a treat!

The charities that we support are filled with joy when they receive the food deliveries. All this is made possible, thanks to our generous food donors including ALDI, Mosaic Patisseries, Victorian Art Centre and Brasserie Bread just to name a few. Our Cooking for a Cause team building events allowed us to spread our message and impact further with corporate teams from Moet & Hennessy, Orica, Amex, Bank West, Macquarie, FedEx and Commonwealth Bank joining us to prepare thousands of meals to be delivered to Melburnians in need.

Our growing team of volunteers has been involved in a number of activities large and small and without their generous donation of time we could not have achieved all that we have.

We have to thank the people of Melbourne for being so supportive of us in our first year of our food rescue operations, as well as supporting us in our campaign against food waste, where more than 1,000 people attended our inaugural Think.Eat.Save event that was held at Federation Square.

“I just want to thank you for the difference your organisation has made to our service, and the families who access our service daily. Your food drops have provided so many of our families with food over the weekends, and we know that several of them would have had none without your assistance.

I really appreciate the work of your employees and the time and effort you guys put in to help out.

So on behalf of everyone at Skinners Adventure Playground, a big THANK YOU to you guys. You’re fantastic!”

SKINNERS ADVENTURE PLAYGROUND, FAMILY, YOUTH AND CHILDREN
## Our People

<table>
<thead>
<tr>
<th>Alan Colbert</th>
<th>Hayley Everuss</th>
<th>Marla Minow</th>
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</thead>
<tbody>
<tr>
<td>Alexander Hemmer</td>
<td>Henry Granda</td>
<td>Mathias Bahner</td>
</tr>
<tr>
<td>Andrew Miller</td>
<td>James Norville</td>
<td>Michael Zhu</td>
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<tr>
<td>Belinda Woollett</td>
<td>Jarren Tom Hamilton</td>
<td>Monique Maguire</td>
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<tr>
<td>Bill Bray</td>
<td>John Lubbe</td>
<td>Nadav Kahn</td>
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<tr>
<td>Bin Li</td>
<td>Jonathan Carr</td>
<td>Neil Thomas</td>
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<tr>
<td>Bob Hannah</td>
<td>Joonsup Lee</td>
<td>Furner</td>
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<tr>
<td>Brett Young</td>
<td>Jordan Smith</td>
<td>Neville Tilbrook</td>
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<tr>
<td>Brigid Grice</td>
<td>Karen Callister</td>
<td>Nick Johnston</td>
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<tr>
<td>Bruce Graffham</td>
<td>Karen Spindel</td>
<td>Nigel Broadbridge</td>
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<tr>
<td>Cameron Hickey</td>
<td>Kate Kutty</td>
<td>Orlando Broadbridge</td>
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<tr>
<td>David Chang</td>
<td>Kathryn Joy</td>
<td>Orlando Granda</td>
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<tr>
<td>David Jaramillo</td>
<td>Nannelli</td>
<td>Mera</td>
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<tr>
<td>David Taylor</td>
<td>Kylie Lindsay</td>
<td>Pasquale Maglione</td>
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<td>Debbie Evans</td>
<td>Laurie Patea</td>
<td>Pauline Arnott</td>
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<td>Di Whicker</td>
<td>Leane Senzamici</td>
<td>Peter Israelski</td>
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<tr>
<td>Donna Allen</td>
<td>Leanne Browning</td>
<td>Peter McLaren</td>
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<tr>
<td>Emma Warren</td>
<td>Lee Danahay</td>
<td>Rachel Wakefield-Rann</td>
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<td>Gary Berry</td>
<td>Lisa Stapleton</td>
<td>Razia Osman</td>
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<tr>
<td>Giovanni Auzino</td>
<td>Louise Lynch</td>
<td>Rennae Holden</td>
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<tr>
<td>GOPINATH KRISHNAN</td>
<td>Louise Tran</td>
<td>Ronni Kahn</td>
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<td></td>
<td>Marcel Cameron</td>
<td>Saritha Krishnan</td>
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<td></td>
<td>Maria Madill</td>
<td>Scott Martin</td>
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<td>Shane Johns</td>
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<td>Steven Negrine</td>
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<td>Suzanne Madden</td>
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<td>Tim James</td>
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<td>Tim Kleinig</td>
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<td>Travis Harvey</td>
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<td></td>
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<td>Xin Hu</td>
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<tr>
<td></td>
<td></td>
<td>Young Kwang Oh</td>
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<tr>
<td></td>
<td></td>
<td>Zampia Moulitsa</td>
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</tbody>
</table>
THANKS!

10,000,000 THANK YOUS TO OZHarvest SUPPORTERS

A truly special thanks and honorable mentions to our founding partners Macquarie Foundation and Goodman for making our dreams possible. Giving us a home 10 years ago, and building us our new home where we will start a new chapter and build on in our next 10 years. Thank you for believing in our work and what we do and having the vision to help make our dreams come true. The following lists feature incredible partners who have supported us throughout the years. A book of thanks highlighting all of our supporters is available at ozharvest.org

10 BIGGEST THANKS TO MAJOR SUPERSTARS WHO HAVE SUPPORTED US OVER 10 YEARS
- Caltex Australia
- Cantarella Bros / Vittoria Coffee
- Goodman
- Klein Family Foundation
- Macquarie Foundation
- nib foundation
- Qantas
- Sargent's Pies Charitable Foundation
- Thyne Reid Foundation
- Wood Foundation

10 IN-KIND PARTNERS WHO ARE INCREDIBLE
- Austage
- City of Sydney
- FDC
- Gastronomy
- Mak Catering
- Newtown Mission
- ONE80TC
- OzSale
- Pages
- Tomkin & Grand Cucina

10 TOP SUPER FOOD DONORS WHO WITHOUT THEM, THERE WOULD BE NO FOOD TO PROVIDE TO PEOPLE IN NEED
- ALDI
- Apex Pacific Services
- Bob & Pete's
- Brasserie Bread
- Costco
- Fruit Box
- Fruitology
- Harvest Hub
- Kellogg's
- Woolworths

10 INCREDIBLE SUPER DUPER PRO-BONO PARTNERS
- Allens Lawyers
- Alsco Linen
- Bain & Company
- Canberra Overnight Express
- Crittah
- Ernst & Young
- Frost*collective
- Ken Hall
- Liquid Ideas
- Virgin Mobile Australia

10 INCREDIBLE CHEFS AND AMBASSADORS WHO ARE AWESOME
- Bill Granger
- George Calombaris
- Guillaume Brahimi
- Kumar Mahadevan
- Peter Gilmore
- Maeve O'Meara
- Maggie Beer
- Matt Moran
- Neil Perry
- Somer Sivrioglu

To all of our past and present chefs and ambassadors – we are so grateful to have your support! Thank YOU!

OZHarvest NATIONAL BOARD OF DIRECTORS
Thank you for your vision, passion and commitment.
Ronni Kahn
Richard Deutsch
Stuart Gregor
Rachel Argaman
Sam Zweig
Miriam Stiel
Oscar Shub
Michael Fischer
Tanya Branwhite
Jane Mathews
Ed Sandrejko

CHAMPIONS
Thank you for championing our cause!!

Adelaide
Sharin Booth
Vicki Girillo
Amanda Dalton-Winks
Anne Duncan
Hayley Everuss
Hamlet Huynh
Tim James
Justin McCarthy
Kieran Purcell
Adam Steinhardt
Dave Stock
Joe Thorp

Brisbane
Tim Rothwell
Elaine Alexander
Dean Merlo
Steve Elliot
Genevieve Fraser
Peter Ball
Craig Champion

Newcastle
Neil Slater
Leone Young

Sydney
Ronni Kahn
Richard Deutsch
Stuart Gregor
Rachel Argaman
Sam Zweig
Miriam Stiel
The past financial year saw further exciting growth in operations funded by an impressive $1,324,326 or 37% growth in total revenue. Even more significant was that almost $4.6 million was collected in donations (prior year $3,093,971). By any measure this is a wonderful achievement. It reflects the high regard in which Ronni Kahn, OzHarvest and its superb outreach is held by corporate Australia and the wider community.

At the same time as income was increasing, there was a sizeable (57%) rise in operating costs, most significantly in employee remuneration and the need to attract the best people for our important work. This allows OzHarvest to have the greatest impact on the focus areas of food rescue, education and community engagement.

I note with satisfaction the ongoing rise in net assets to $3,855,693, an increase of $524,366 (15.7% over year end last year). The impact is readily seen in the rise in cash and financial assets by $613,808 over prior year end to $4,411,789 on June 30, 2014.

I thank our Financial Controller, Scott Martin and his team again, for providing us with professional accounting services and ongoing reporting improvements across the accounting regime. I also acknowledge the important work done by our auditors Ernst and Young and thank them for their support and guidance.

SAM ZWEIG, OzHarvest Board Director, Treasurer
## Statement of Cash Flows

For the year ended 30 June 2014

<table>
<thead>
<tr>
<th></th>
<th>2014 ($)</th>
<th>2013 ($)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cash Flows from Operating Activities</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Receipts from donors/cookbooks</td>
<td>4,758,281</td>
<td>4,558,342</td>
</tr>
<tr>
<td>Payments to suppliers and employees</td>
<td>(3,873,167)</td>
<td>(3,028,072)</td>
</tr>
<tr>
<td>Interest received</td>
<td>94,694</td>
<td>87,916</td>
</tr>
<tr>
<td>Borrowing costs paid</td>
<td>(9,076)</td>
<td>(4,831)</td>
</tr>
<tr>
<td>Total Current Assets</td>
<td>970,732</td>
<td>1,613,354</td>
</tr>
<tr>
<td><strong>Cash Flows from Investing Activities</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purchase of plant and equipment</td>
<td>(335,295)</td>
<td>(325,098)</td>
</tr>
<tr>
<td>Payments for additional funds invested</td>
<td>(56,747)</td>
<td>(149,780)</td>
</tr>
<tr>
<td>Net cash provided by (used in)</td>
<td>(392,042)</td>
<td>(474,878)</td>
</tr>
<tr>
<td>investing activities</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cash Flows from Financing Activities</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Repayment of borrowings</td>
<td>(21,629)</td>
<td>(20,032)</td>
</tr>
<tr>
<td>Net cash (used in) financing activities</td>
<td>(21,629)</td>
<td>(20,032)</td>
</tr>
<tr>
<td><strong>Net Increase in Cash Held</strong></td>
<td>557,061</td>
<td>1,118,445</td>
</tr>
<tr>
<td>Cash at beginning of financial year</td>
<td>2,503,033</td>
<td>1,384,588</td>
</tr>
<tr>
<td>Cash at end of financial year</td>
<td>3,060,094</td>
<td>2,503,033</td>
</tr>
</tbody>
</table>