We believe that sharing food and caring for others is the core of what makes us human.

OzHarvest is the first perishable food rescue organisation in Australia, distributing food that would otherwise go to waste. We collect surplus from the food industry and deliver it to charities supporting vulnerable people across Australia.

We count on the love of others and it’s through their generosity that we are able to feed people in need every day. We’re proud that each dollar donated to OzHarvest brings so much value back to our community, but the ‘happiness factor’—the joy, dignity, connection and care felt by our people and the charitable organisations we serve—is impossible to monetise.

We believe that sharing food and caring for others is the core of what makes us human. OzHarvest is the first perishable food rescue organisation in Australia, distributing food that would otherwise go to waste. We collect surplus from the food industry and deliver it to charities supporting vulnerable people across Australia.
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. This ensured surplus food could be donated to charitable causes without fear of liability.

Our free food and deliveries to charities allow them to provide a broad range of high quality food that was not available previously.

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

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

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 their local community.
It seems so hard for many of us to believe that hunger might still prevail in an abundantly prosperous country like ours. But it does, as this note below attests. I share with you a touching experience from one of our volunteers which took place at the Noodle Markets where OzHarvest volunteers had a stand…

“A man came up to the cart and put some loose change in the bucket. He didn’t want a fortune cookie and explained that he has been down on his luck, homeless and living in Wolloomooloo for a number of years. He said that without OzHarvest, he would go hungry. So, while he didn’t have much to give, he wanted to give us what little he could spare to say thank you for our generosity. He also said to pass on a message to our boss and to say that a homeless man says thank you for your help.”

Stories like this touch our hearts everyday.

OzHarvest embraces the collective goodness of our community. From the thousands of food donors who want to see their surplus produce rescued, to the tireless volunteers who graciously give up their time, to the corporations, private foundations and individuals who allow us to keep our vans on the road to provide this much needed service – OzHarvest is the connecting force.

Our journey so far would not be possible without the longstanding partnerships established since inception with our founding partner Macquarie Group Foundation and Goodman+ and partners, Thyne Reid, as well as Vittoria, Caltex Australia and Qantas and the hundreds of others who have joined us along the way.

Thanks to Goodman + we have an exciting year ahead – moving to our new all-purpose warehouse space, setting up our community garden and kitchen facility to engage, educate and inspire the community, children and disadvantaged youth.

My vision for OzHarvest is that while we continue to rescue food, we look at helping our young people gain opportunities in life that they might not have had access to. They are our future.

Through love, passion, a whole lot of heart and dedication, we can all make a difference!
Approximately 8 to 10 billion dollars of food is wasted each year in commercial and residential waste. That's around 4 million tonnes of food that ends up as landfill.

Roughly one third of the food produced in the world for human consumption every year — approximately 1.3 billion tonnes — gets lost or wasted.

Every year, consumers in rich countries waste almost as much food (222 million tonnes) as the entire net food production of sub-Saharan Africa (230 million tonnes).

Australians throw out 1 out of every 5 shopping bags, which equates to every Australian household throwing out $1,036 worth of groceries each year.

Food relief agencies are not able to meet demand. Nearly 90% of agencies reported not having enough food to meet total demand. 6 in 10 agencies require at least 25% more food, with almost 3 in 10 agencies requiring double the food.

1 million Aussie kids still go to school without breakfast or bed without dinner each night.

The diagram shows how a series of inputs such as the tireless volunteers, thousands of food donors, financial donors and community partnerships, results in positive outcomes like the improved quality of life for vulnerable Aussies and social and environmental benefits. We have built a strong and reliable model with food rescue at its heart.

Great things coming in make great things going out. This network of collective goodness allows us to successfully continue to rescue food, feed people in need and help our young people gain opportunities in life that they might not have had access to. After all, our purpose is Nourishing Our Country!
OzHarvest is committed to bringing our food rescue model to regional communities. Since our regional food rescue program REAP was established in 2011, it has seen more than 300 different locations register interest to be part of the food rescue network including places such as Murwillumbah, Orange, Coolangatta, Mareeba and Ballarat. Successful and established REAP chapters such as Port Macquarie and Wagga Wagga, set up and run entirely by dedicated volunteers, have seen local funding secured in these communities to purchase vans and equipment enabling regional food rescue.

NEST is a food and nutrition educational program designed in consultation with Dr Gina Levy. OzHarvest conducted the NEST pilot from July–December 2012 to test the concept, develop predictive outcome frameworks and prepare for roll-out within Sydney and in its other regional offices in 2013.

The specific objectives of the NEST program are to:
- Improve knowledge about and skills around low cost, nutritious healthy eating choices and minimising food waste (including the utilisation of left-overs)
- Improve food purchasing and preparation behaviours for future self-sufficiency, independence, better health and mental health and improved life habits
- Break down barriers associated with food planning and preparation, allowing the people we service to enjoy the nutritional and social benefits of sharing a meal
- Up-skill staff and volunteers within agencies to both prepare nutritious meal options within their services and pass valuable knowledge and skills to clients to inspire positive future behaviours and attitudes around food and meals
- Provide additional opportunities for suitably skilled volunteers to engage with OzHarvest’s cause – especially exposing students studying nutrition to the issues surrounding food insecurity
- Allow OzHarvest to add further social and environmental impact via its work

In 2013, OzHarvest was chosen as the official Australian partner of the United Nations Environment Programme (UNEP) to bring to life the global Think.Eat.Save – Reduce Your Foodprint campaign to an Australian audience.

In June 2013, OzHarvest was awarded the prestigious United Nations World Environment Day Award in the Community Category presented by Virgin Australia. The award recognises the enormous achievements of OzHarvest and highlights the leading role this for-impact organisation plays in the world when it comes to sustainability.

OzHarvest together with the UNEP are working towards raising awareness on global food wastage, food security and environmental sustainability.

"The way humanity manages or mismanages its food supply will in many ways define the 21st century – currently we know that we are not doing a great job with at least one third of all food produced lost or wasted. It is an ethical and economic challenge but also an environmental one: for example if food waste and loss was a country it would be the third largest emitter of greenhouse gases. We are delighted that OzHarvest and people across Australia are partnering with the UN on the global Think.Eat.Save – Reduce Your Foodprint campaign. All of us are connected to food and every one of us can make a difference in the lives of those in need and the health of our planet.”

Nick Nuttall, Global Director of Communications United Nations Environment Programme
OzHarvest was privileged to work with leading global management consulting firm Bain & Company to measure our Social Return On Investment (SROI) in exchange for a trip in our van to witness first-hand what we do, and of course, a few extra hugs as a bonus.

Working with Bain & Company, we measured the outcomes of OzHarvest’s food rescue service to its stakeholders, including: food donors; charitable organisations; the individual food recipient as well as the environmental impact.

The Social Return on Investment (SROI) was measured by using the direct and indirect outcomes for OzHarvest’s stakeholders which include: reduced food expenditure for charitable agencies; health improvements experienced by people who receive food; reduced food disposal costs for donors; and decreased greenhouse gas emissions from diverting surplus food waste from landfill.

In the financial year ending June 2013, OzHarvest rescued 1,691 tonnes of food from landfill and redistributed 5.07 million meals to Aussies in need across 496 charitable organisations and welfare agencies nationally.

This saved 3,381 tonnes of carbon emissions from being released into the earth’s atmosphere and 242 million litres of water from being wasted. That is the equivalent of 97 Olympic sized swimming pools.

It was calculated that for every $1 invested in the OzHarvest food rescue program, there is a greater than $5.68 social value benefit returned to stakeholders. The social impact (the net effect of an activity on a community and the well-being of individuals and families) of OzHarvest was measured at an astounding $19 million in social value across the 2013 financial year.

“Bain & Company is committed to supporting change-oriented organizations like OzHarvest. Their mission to transform the lives of vulnerable Australians through the rescue of good food mirrors our passion to help social enterprises address some of the world’s most pressing issues, including hunger and nutrition. We are proud to work with OzHarvest to ensure they can continue to support those who need it most in Sydney and beyond.” Bain & Company
### OUR IMPACT

#### FINANCIAL YEAR 2013

<table>
<thead>
<tr>
<th>Office</th>
<th>Total Meals Delivered</th>
<th>Recipient Charities</th>
<th>Food Donors</th>
<th>Kilos Saved from Landfill</th>
</tr>
</thead>
<tbody>
<tr>
<td>Adelaide</td>
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<td>56</td>
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<td>105</td>
<td>230,877</td>
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<tr>
<td>Sydney</td>
<td>3,539,403</td>
<td>314</td>
<td>1,557</td>
<td>1,179,801</td>
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<tr>
<td>TOTAL</td>
<td>5,071,890</td>
<td>496</td>
<td>2,110</td>
<td>1,690,630</td>
</tr>
</tbody>
</table>

**Meals Delivered:** 5.07M

**Recipient Charities:** 496

**Tonnes of Carbon Emissions Saved:** 3,381

**Litres of Water Saved (97 Olympic Sized Swimming Pools):** 242M

**New Vans:** 8

**Tonnes of Food Saved:** 1,691

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#### SINCE THE BEGINNING

<table>
<thead>
<tr>
<th>Office</th>
<th>Total Meals Delivered</th>
<th>Recipient Charities</th>
<th>Food Donors</th>
<th>Kilos Saved from Landfill</th>
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<td>Sydney</td>
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<td>1,557</td>
<td>4,570,406</td>
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<tr>
<td>TOTAL</td>
<td>19,392,969</td>
<td>496</td>
<td>2,110</td>
<td>5,986,954*</td>
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</tbody>
</table>

**Meals Delivered:** 19.4M

**Recipient Charities:** 496

**Tonnes of Carbon Emissions Saved:** 11,974

**Litres of Water Saved (409 Olympic Sized Swimming Pools):** 218B

**New Vans:** 21

**Tonnes of Food Saved:** 5,987

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*Total kilos and meals since inception include OzHarvest Canberra.*

*OzHarvest Annual Report 2013*
This food is so good and I love coming in to The Wellington to have a sandwich and talk to my friends. Thank you to The OzHarvest people.

Caleb, ONE80TC

I very much appreciate the help from OzHarvest as eating healthy while on benefits is not easy, even buying enough food is hard. Thank you.

P.W. Newcastle

I love having healthy food options at The Wellington Centre now thanks Bobbi!

Caleb, ONE80TC

OzHarvest is very helpful especially when our fridge is bare. It becomes stressful at times when our two children continue to eat everything they can get their hands on. The service here is great we really appreciate your help.

KW, Newcastle

Every week OzHarvest provides a lot of fresh fruit & vegetables and frozen foods that cover a lot of our meals day to day and it’s usually an opportunity for our students to work with fresh food and learn skills in cooking and preparation. Food is something that we all have in common and can unify.

Anon, Newcastle

Our students love when the yellow van pulls up. They know that they’re getting their lunches. But when we send the care boxes or the fresh fruit and vegies home to a family that is in need, we have everything from a lot of smiles to a lot of tears.

Julie Brackenreg, HopeStreet Urban Compassion

Thank you to the dedicated staff and volunteers of OzHarvest for their dedication to the cause of restoring lives.

Pastor Brian, Newtown Mission

We would like to take this opportunity to thank OzHarvest for their incredible support during the last 12 months. With their assistance we were able to personally distribute in excess of 6,000 food parcels in the last 12 months. Some of our residents have as little as $50.00 left each month from their pension. Thanks again OzHarvest for your vision in assisting the battler and the homeless.

Bryce, Greensway Community Centre

One lady that received a chicken was so grateful. She was so excited to be able to cook her children a ‘proper meal’ as she put it.

Estelle, Melbourne

One of our volunteers cried after she left as she just felt so good to have been able to give a family a great dinner.

Bryce, Greensway Community Centre

We really appreciate your help.

KW, Newcastle

Thank you to the OzHarvest staff and volunteers.

Audrey Noble, Lomandra School

I love having healthy food options.

Julia Backer, HopeStreet Urban Compassion

OzHarvest is always a great motivator.

Gender Centre

Good food is something that we all have in common and can unify.

Anon, Newcastle

Stories from our communities.

OzHarvest Annual Report 2013
**07/12**
- OzHarvest Nutrition Education Sustenance Training (NEST) six-month pilot program developed in consultation with Dr Gina Levy commences in NSW.

**10/12**
- Ronni Kahn wins Ernst & Young Social Entrepreneur of the Year.
- We were chosen as the official charity partner for the Sydney Morning Herald CRAVE Sydney International Food Festival (CRAVE SIFF) as Good Food Month thanks to our ambassador and Festival Director Joanna Swill and her wonderful team.

**11/12**
- OzHarvest celebrates our 8th Birthday.
- Official launch of The OzHarvest Cookbook at Fairground Follies with spectacular carnival-themed styling thanks to The Tall Poppy Collective and delicious food courtesy of Tsuru, Al Cacucio, Agape Food Truck.

**02/13**
- Our flagship fundraising event the CEO CookOff partnered with Qantas raises more than $1 million which was shared between OzHarvest, The Big Issue, ONE80TC. 30 top chefs cooked and shared a meal with 800 of our food recipients at Sydney’s St Mary’s Cathedral. Thank you to all of our CEOs and chefs who participated, as well as everyone who joined us for dinner! Most of all we would like to thank our partner Qantas for joining us in supporting Australia’s most vulnerable people.

**03/13**
- Everybody’s got a hungry heart! Bruce Springsteen aka The Boss supports OzHarvest Brisbane.
- At his invitation, our volunteers in yellow attended his show to raise money. In answer to The Boss’ call, the fans donated generously, allowing us to provide thousands more meals and led us to a new big-hearted partnership with the Sargent’s Pies Foundation.

**05/13**
- Hello Melbourne! OzHarvest Melbourne finally opens its doors on May/20 due to a call for our services. Thanks to Biggins & Scott and Loan Market for their support during the settling in phase.
- Our friend, the Sargent’s Pies Foundation donates generously to support OzHarvest Brisbane.
- $500,000 funding awarded by the Australian Federal Government under the National Homelessness Strategy to roll-out OzHarvest’s Nutrition Education Sustenance Training (NEST) program nationally.

**06/13**
- OzHarvest receives 2013 United Nations World Environment Day Award – Virgin Australia Community Award.
- OzHarvest staff and volunteers get ready for the largest-scale event ever attempted by OzHarvest, ‘Feeding the 5000’, to feed 5000 people within two hours at Sydney’s Martin Place and hundreds more in Adelaide and Brisbane.
- Mission Adelaide delivers its 1 millionth meal!
OZHARVEST SYDNEY

JUST KEEPS GROWING

MEALS DELIVERED

<table>
<thead>
<tr>
<th>FY13</th>
<th>SINCE INCEPTION</th>
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CITY TO SURF RAISES HEALTHY FUNDS

The Surf-Harvest City to Surf raises healthy funds thanks to GE and Goodman volunteers and our yellow army running for a cause to support food rescue!

RICHARD FOX UK FOOD WASTE EXPERT TAKES A TRIP DOWN UNDER

OzHarvest UK chef and Love Food Hate Waste expert, Richard Fox visits Australia for ‘Love Leftovers’ events and media interviews during Crave Sydney International Food Festival month in Sydney and also visits Adelaide for a special event.

OzHarvest was chosen as the official Sydney Morning Herald Crave SIFF charity partners (now Good Food Month), thanks to Festival Director Joama Saill and her team. Our volunteers were present at the Noodle Markets and various foodie events.

OZHARVEST AT TEDx SYDNEY

OzHarvest takes part in thought-provoking and idea-generating event, TEDxSydney, held at the Sydney Opera House. Ronni Kahn spoke on a Target100 panel on the issues of food waste and sustainability. Volunteers were also present to help the food team - ARIA Catering and Grow it Local – dish out a delicious crowd-sourced menu. At the end of the event, 400kg of surplus food was rescued and delivered to very grateful charities.

WHAT CAN WE DO WITH 3,000 LITRES OF RESCUED CREAM?

That was the question we were asking ourselves when we received the equivalent of 20 bathtubs full of thickened cream – or 3,000 litres. We challenged Pierre Issa of Pepe Saya Butter, Merna Taouk from DESSERTMAKERS, and Michael Klausen from Brasserie Bread, to come up with an idea to rescue the cream that would otherwise have been sent to landfill.

Thanks to their ingenuity, this surplus cream, along with a week’s excess bread supply and kindly donated products (thanks to Herb’s Ground Nutmeg, Heilala Vanilla Pods, dried fruit from Frutex and foil trays and tools from the Castaway & Premier NorthPak team) was transformed into 17,040 serves of delicious bread and butter pudding and donated to our charities and welfare agencies. What a feast!

We thank all volunteers and helpers who braved the 4am start to make this possible!

NATIONAL FARMERS FEDERATION & OZHARVEST SUPPORT

AUSSIE PRODUCERS AND GROWERS

We partnered with the National Farmers Federation to deliver Aussie made hampers to decision makers and national leaders in Canberra to encourage support for our Aussie farmers. All surplus produce was of course, redistributed to those in need. OzHarvest aims to build stronger relationships with our farmers, producers and manufacturers to ensure we can work together to reduce organic waste across the agricultural, manufacturing, retail and consumer levels.

FEEDING THE 5000

Planning gets underway for our largest-ever public event on July 29 called Feeding the 5000 – a global event which for the first time, OzHarvest is bringing to Australia in partnership with the United Nations Environment Programme (UNEP).

WORLD ENVIRONMENT DAY

On June 5, World Environment Day, OzHarvest partners with the ING Green Lions sustainability team, GE and corporate groups around Sydney to raise awareness about sustainability and food waste.

We also teamed up with the wonderful team at Hungry Mondays to produce a sustainable catering option for corporate events called Hungry Harvest.

PARTNERSHIP WITH SYDNEY MARKETS

OzHarvest partners with Sydney Markets to establish an ongoing food rescue program and to work in partnership on upcoming projects including the Mango Auction, Good Food Month and Feeding the 5000.

Special thanks to Colin Gray, William Chalk and Ned Tesci from the Sydney Markets for their continued support and Kieran Spud Murphy at Hark Attack for capturing our early morning adventures at the Sydney Markets.

OZHARVEST RESCUES 14 TONNES OF CARROTS FROM ENDING UP AS LANDFILL

Thanks to the generosity of the food and hospitality industry we rescued 14 tonnes of ‘rejected’ carrots and turned them into delicious edible food to feed the most vulnerable Australians.

12 tonnes of carrots were shared between our charities immediately. Approximately one tonne of carrots were juiced, making 1,280 cups of pure fresh carrot juice, the remainder created 300kg of deliciously pickled carrots, and 100kg of Carrot Halwa dessert. ARIA Catering also stepped up to the challenge and created 300 serves of warming carrot soup in their catering kitchen to deliver to those in need.

Thank you Matt, Simon and the team at ARIA.

THANKS TO KITCHEN BY MIKE

Thanks to Kitchen by Mike, Sam at 42Bannerman, the innovative team at Hungry Mondays and RobotCoupé for coming to the rescue.

The carrot pulp which was leftover from the juice making went into 600 serves of bread and butter pudding and donated to our charities immediately. Approximately one tonne of carrots was juiced, making 1,280 cups of pure fresh carrot juice, the remainder created 300kg of deliciously pickled carrots, and 100kg of Carrot Halwa dessert.

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LOVING LEFTOVERS WITH RICHARD FOX
In October 2013, UK Chef and Love Food Hate Waste expert Richard Fox visited OzHarvest Adelaide for a day of cooking demonstrations, interviews and discussions. Richard joined OzHarvest founder Ronni Kahn, Adelaide Central Market CEO Carl Partridge, Feast! Fine Foods’ Richard Gummer and Head Chef of Penfolds Magill Estate Jock Zonfrillos on a panel, discussing the hot topics of food sustainability, consumer trends, foraging, ethical farming and of course food rescue! A tasting of Jock’s foraged treasures (18 different edible flower and plants from the wild), plus Richard’s delicious offal kebabs was an added treat!

LAUNCH OF ADELAIDE’S SECOND TRUCK
In February 2013, Adelaide launched its second food rescue vehicle with thanks to funding by Zero Waste SA’s Consumption and Waste Avoidance Incentives Grant Program. The new van allowed an expansion of food rescue services in Adelaide’s Northern Suburbs, as far as Gawler. OzHarvest immediately began delivery to 12 new charitable agencies that had been on a waiting list and included new collections from Foodland Munno Para and Sefton Park.

TOO GOOD TO WASTE CAMPAIGN
We launched the Too Good to Waste campaign with the Adelaide Central Market in April 2013. The campaign educates the public providing tips on preserving, seasonal shopping, simple recipes and loving leftovers. Many thanks to Silvia Hart, Rebecca Sullivan, Michael Weldon, Callum Hann, Thems Chrysissid, Simon Bryant and Mel Haynes!

MEALS DELIVERED
KILOS RESCUED
RECIPIENT CHARITIES
FOOD DONORS
VANS
VOLUNTEERS
FY13 830,093 286,149
SINCE INCEPTION 2011 141,215 56
830,093 286,149
HELLO MELBOURNE!

OzHarvest Melbourne finally opened its doors on May 2013 due to a call for our services. Thanks to Biggs & Scott and Loan Market for their support during the setting in phase.

THANK YOU TO OUR NEW SUPPORTERS

Within the first few weeks of operations, OzHarvest Melbourne delivered the equivalent of 1,971 meals rescued from generous food donors including Cupcake Bakery, Brasserie Bread & Minter Ellison and more. Thanks to new supporters like Confotil who generously donated containers to allow us to deliver goodness in Melbourne safely and with ease.

GOOD FOOD AND WINE SHOW

OzHarvest was invited to have a stand at the Good Food and Wine Show at the Melbourne Convention Centre where we promoted our work in food rescue. We even collected surplus food from the event! Thank you to our volunteers for dedicating so much time and effort.

MAGICAL VOLUNTEERS

The OzHarvest magic continues to attract magnificent, committed and enthusiastic volunteers who are keen to be part of the growth of OzHarvest in Melbourne.

“As a volunteer for a charitable organisation that is a recipient of OzHarvest’s food, I am happy to report back the difference in the quality of the food working with OzHarvest compared to what we used to have. The organisation I work with provides food for children, homeless and other at risk people that all need good nutrition.

Often I’d go to the pantry wanting to provide good healthy food preferably with a protein element but all that would be staring back at me would be nutrient poor carbohydrate dense foods like 2 minute noodles or chocolate bars. Now we are providing Chicken Caesar Salads, Tuna and Ham Salad Sandwiches, Vietnamese Cold Rolls, Chickpea Salads to name but a few of the ever-changing dishes.

Some of the people we deal with have major drug issues and will ask for cups of coffee with 6-8 teaspoons of sugar; their diets are all over the place, others have mental health issues which are made worse from lack of vital supplements such as fish oils; it’s great being able to provide them with much healthier and tastier food.

I’m amazed at how OzHarvest can collect the food from donors, get it packed, and delivered for us to hand out that night. Absolutely none of it goes to waste and often parts of our conversation now begin with how good the food tastes and ends with children getting off the streets, people in need starting drug rehab programs as well as resolving many other major issues. Real change for the better is being made with OzHarvest.”

David, Open Family, Melbourne

OZHarvest Melbourne

OPEN ITS DOORS

MEALS DELIVERED | FY13 | SINCE INCEPTION
--- | --- | ---
8,757 | 8,757 |
Kilos Rescued | 2,919 | 2,919 |
Recipient Charities | 12 | 12 |
Food Donors | 14 | 14 |
Vans | 1 | 1 |
Volunteers | 46 | 46 |

“OzHarvest has helped myself and my family a great deal in the last month. As my partner lost his job a few weeks ago there has been much spare cash for food. We appreciate all the help we have been given from the church. Thank you.”

CW, Food Recipient, Newcastle

OZHarvest Newcastle

REACHES 1M MEALS

MEALS DELIVERED | FY13 | SINCE INCEPTION
--- | --- | ---
692,631 | 230,877 |
Kilos Rescued | 1,515,390 | 477,705 |
Recipient Charities | 68 | 68 |
Food Donors | 105 | 105 |
Vans | 2 | 2 |
Volunteers | 57 | 57 |

“...In February 2013, Newcastle launched its second food rescue vehicle with thanks to ResCo and nib foundation which allowed an expansion of food rescue services in the Maitland, Cessnock & Port Waratah Coal Services.

A special thank you to Neil Slater and Leonie Young from The Essential Ingredient for your tireless efforts in championing our cause with great enthusiasm and commitment.

LAUNCH OF OUR SECOND VAN

In February 2013, Newcastle launched its second food rescue vehicle with thanks to ResCo and nib foundation which allowed an expansion of food rescue services in the Maitland, Cessnock & Port Waratah Coal Services.

Combined Suppliers Charity Golf Day

What an amazing day we had at the third annual Combined Suppliers Charity Golf Day thanks to four companies from the kitchen manufacturing industry – Edizen Creative Stone, Eurocoat Industries, Hafele and Polytec.

The day ended with a presentation and auction hosted by local personality Allan ‘Robbo’ Robinson. An incredible amount was raised that will help us feed more people in the Newcastle region!

COOKING FOR A CAUSE WITH MARS FOOD

We held our very first Cooking for a Cause in Newcastle with employees from Mars Food Australia. The best part of the day was being able to serve the food we made to 100 people from the Wallsend community. Thanks to the Mars Food team for your support!

nib Foundation have supported OzHarvest Newcastle since its establishment in 2010 and have watched with great pride as it developed into a successful social enterprise that has made a difference to thousands of the Hunter’s most vulnerable residents. We are very pleased to be part of a great community partnership that brings together so many of our region’s generous food businesses, dedicated charity agencies and the fantastic Newcastle OzHarvest team to deliver more than 1.6 million meals to those in need in the Hunter.”

Keith Lynch, Chairman, nib foundation

“When you’re 12 and you’re starting high school, your life changes. You have new responsibilities and you’re expected to think differently. You prepare for an adult life. At school, I received a Leadership Challenge Passport, as did 180 others in my year. Challenge number 4 read Community Service: volunteer your time for the benefit of others. I saw this as an opportunity, and realised I was being prepared for the future. A journey I wanted to take, so I chose to give my time to OzHarvest, and I volunteered to collect food from supporting stores at the end of their working day. I was the youngest and smallest of the chain of OzHarvest volunteers, but I knew that every piece of food I collected would bring comfort to someone in my community.”

Joshua Kershaw, Year 7 Student, Merewether High School

“OzHarvest has helped myself and my family a great deal in the last month. As my partner lost his job a few weeks ago there has been much spare cash for food. We appreciate all the help we have been given from the church. Thank you.”

CW, Food Recipient, Newcastle
<table>
<thead>
<tr>
<th>Place</th>
<th>NSW Sydney Area</th>
<th>VIC Melbourne Area</th>
<th>Other Locations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bondi Bay</td>
<td>Circular Quay</td>
<td>Penguin Point</td>
<td>Lakes Entrance</td>
</tr>
<tr>
<td>Harbour Cove</td>
<td>Darling Harbour</td>
<td>Box Hill</td>
<td>Sunshine Coast</td>
</tr>
<tr>
<td>Maroubra</td>
<td>Maroubra Junction</td>
<td>Mount Martha</td>
<td>----------------</td>
</tr>
<tr>
<td>Manly</td>
<td>Manly</td>
<td>Sunshine Beach</td>
<td></td>
</tr>
<tr>
<td>North Sydney</td>
<td>Palm Beach</td>
<td>Mornington</td>
<td></td>
</tr>
<tr>
<td>Sydney City</td>
<td>Central Park</td>
<td>Seaford</td>
<td></td>
</tr>
<tr>
<td>Surry Hills</td>
<td>Southlands</td>
<td>Mernda</td>
<td></td>
</tr>
<tr>
<td>Waverley</td>
<td>Wetherill</td>
<td>Croydon Park</td>
<td></td>
</tr>
<tr>
<td>Manly Cove</td>
<td>Manly Cove</td>
<td>Chifley</td>
<td></td>
</tr>
<tr>
<td>Northbridge</td>
<td>Northbridge</td>
<td>Berwick</td>
<td></td>
</tr>
<tr>
<td>Narrabeen</td>
<td>Narrabeen</td>
<td>Bray Park</td>
<td></td>
</tr>
<tr>
<td>Willoughby</td>
<td>Willoughby</td>
<td>Ashgrove</td>
<td></td>
</tr>
</tbody>
</table>

**Annual Report 2013**
Volunteers are the heart and soul of OzHarvest. We have 555 volunteers nationally who help us with tasks large and small – but tasks that are all equally important.

From washing containers to driving vans, picking up and delivering food, standing up for 4-6 hours on end at markets and weekend festivals to promote our cause. Then there are breakfasts, lunches, dinner and cocktail events, cooking food, serving food and preparing dishes with star chefs, office admin, answering the phones and counting donations, spring cleaning, hamper packing and handpicking oranges at local farms!

The fun never ends when you don the yellow OzHarvest volunteer shirt. Our volunteers are more than awesome, they are unbelievable. The smiles, the stories, the tears, the laughter – the connection to the cause is deep.

We value every single volunteer that has helped us past and present. Thank you for delivering goodness! That’s enough from us… let’s hear more from our volunteer heroes.

Geoff Holman, volunteer since the beginning

Geoff has been delivering goodness with OzHarvest since the beginning – 2004. Yes, that’s right, he along with Suzie Williams are two of our longest serving volunteers. Amazing commitment!

Geoff remembers one day delivering food to an elderly woman at a shelter and thinking there wasn’t much to give – just some potatoes. The woman receiving it was so grateful, she said, “Anything is good when we are hungry.” With this in mind, Geoff told us, “The simple things in life can mean such a lot and I always think of this and how fortunate I am and how happy it makes me feel being a part of OzHarvest. Spending my spare time doing something small that has such a big impact to those in need and also good for the environment is very rewarding.”

“Don’t buy many gifts this Christmas. Instead, give the gift of food with OzHarvest!”

Viv Suet, Volunteer since March 2009

Heroes

A small but very rewarding experience: while washing food containers at one of our charities, I was walking through the foyer in my yellow T-shirt, when one of the residents undergoing rehab rushed to me and eagerly shook my hand, “I want you to know how much your (OzHarvest) support means to people like me, you guys are tremendous.” It’s spontaneous events like this that make you appreciate the value of the work done by OzHarvest.”

Dan Auyvall, Volunteer since March 2009

I love coming to OzHarvest’s office every week! I feel as though I’m very much part of the team. The atmosphere within the OzHarvest office is buzzing with energy and there is never a dull moment! I enjoy participating in different aspects of OzHarvest’s work, whether it is to organise the weekend’s fundraising market stalls or to help process new volunteers’ applications; or to help out at Cooking for a Cause events. I also volunteer at a soup kitchen, which is one of the charities OzHarvest delivers food to and I know how crucial the food is to many homeless people in Sydney. A very inspiring experience.

Viv Suet, Volunteer since January 2012

Corporate Volunteers

Cooking for a Cause

We held ‘Cooking for a Cause’ sessions with more than 2500 people participating. We thank these businesses for believing in the importance of giving back to those less fortunate in our community and to each staff member who took part in cooking with love and providing food to those in need. What a difference you’ve made to so many lives!

Enormous thanks to the Commonwealth Bank team who have lovingly prepared thousands of meals and spent thousands of hours sweating in our kitchens!

The team from Caltex Australia spent a day ‘Cooking for a Cause’ with OzHarvest at Newtown Mission Church in June 2013. Everyone was required to roll their sleeves up to prepare lunch and food hampers before 70 hungry people arrived for lunch. We were taken out of our comfort zones… but we all agreed that we enjoyed ourselves thoroughly and found the experience truly memorable.”

Carmel Downey, Procurement Manager Caltex Australia
OzHarvest runs as efficiently as possible to minimise costs and maximise yields. We prudently and effectively manage our logistics, systems, process and people to expertly administer your investment in OzHarvest. This allows us to use every dollar invested in OzHarvest to deliver the equivalent of two meals to vulnerable Australians through the charitable organisations we support.

To donate visit ozharvest.org.au or call 1800 108 006

Make your dollar count

$1 = 2 meals
THANKS A MILLION

OZHARVEST IS CONSTANTLY SURROUNDED BY MAGNIFICENT INDIVIDUALS AND ORGANISATIONS FROM VOLUNTEERS, IN-KIND SPONSORS, FOOD AND FINANCIAL DONORS AND AMBASSADORS WHO GIVE THEIR SERVICES, TIME, MONEY OR GOODS SO GENERously.

This support allows OzHarvest to continue doing what we do – that is rescue food, redistribute it to people in need and continue to educate people about food waste, the environment, sustainability and food security.

We must recognise some incredible organisations that go above and beyond and continue to help us, so that we can help our most vulnerable Australians.

PATRON, AMBASSADORS & CHEFS

OzHarvest would like to acknowledge our Patron Ms Thérèse Rein who has greatly supported us by attending our key events and championing our cause. We thank Ms Rein for her wonderful support since becoming our Patron in 2010.

We would like to especially thank Neil Perry OAM for delivering in OzHarvest and becoming our first ever ambassador. His leadership on our flagship event, the CEO CookOff, helps us make it such a huge success.

To Matt, Maggie, George, Gary, Jeremy, Justin, Kylie, Somer and all our magnificent chefs, thank you from our hearts.

We would also like to thank these kitchens for allowing us to deliver goodness on their premises and being so supportive of our program: Gastronomy, Escolt College, William Angliss College, Newtown Mission.

GOODMAN

MACQUARIE FOUNDATION

CALTAX AUSTRALIA

CANTARELLA BROS/VITTORIA COFFEE

SARGENT’S PIES FOUNDATION

THYNE REID FOUNDATION

QANTAS

WOOD FOUNDATION

WEBSITE MISSION BRISBANE

FEDERAL AUSTRALIAN GOVERNMENT

ALDI

TALENT INTERNATIONAL

CITY OF SYDNEY

PAGES

MERCH SHARPE & DOMHE

BAIN & COMPANY

WOOLWORTHS

TGO

HARVEST HUB

FDC

ING

FRUIT BOX

BOB & PETE’S

MERIVALE

ZURICH

ALLENS LAWYERS

CRITTÁH’S

SIMON SAYEGH

JAMES SKURRAY

ERNST & YOUNG

COMMONWEALTH BANK

NIB FOUNDATION

KEN HALL

DIAGEO

MARS FOOD AUSTRALIA

FEDEX

KPMG

HIS

MLC

COSTCO

APEX PACIFIC SERVICES

LIQUID IDEAS

FROST*

DROGA 5

ACCOR

MACQUARIE BANK

WESTPAC

VODAFONE

COMMUNIKATE ET AL

JOHNSON CONTROLS

WORLD PRESIDENTS ORGANISATION

JOHNSON AND JOHNSON

CASTLE COVE DENTAL CLINIC

APPLIED FINANCE CENTRE | MACQUARIE UNIVERSITY

OZSALE

SUNCORP

JP MORGAN

GRAINCORP

TAL

UBS

BAY LEATHER

MOET & HENNESSY

CROSS CITY TUNNEL

BMC SOFTWARE

LIBERTY INTERNATIONAL UNDERWRITERS

GE

MACQUARIE BANK

BT

NOVORAIL

ACCENTURE

BLOOMBERG

MCVEIGH CONSULTANTS

STATE WATER CORPORATION

ONE STOP, PINPOINT PTY LTD

MACQUARIE BANK

MACQUARIE BANK

INTERTRAC

MACQUARIE BANK

MACQUARIE BANK

INTERTRAC

MACQUARIE BANK

MACQUARIE BANK

INTERTRAC
Statement of Comprehensive Income
For the year ended 30 June 2013

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Revenue</td>
<td>$3,580,420</td>
</tr>
<tr>
<td>Interest</td>
<td>$87,916</td>
</tr>
<tr>
<td>Donations</td>
<td>3,093,971</td>
</tr>
<tr>
<td>Other revenue</td>
<td>398,533</td>
</tr>
<tr>
<td>Total revenue</td>
<td>3,580,420</td>
</tr>
</tbody>
</table>

Expenses

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marketing and advertising</td>
<td>$(17,277)</td>
</tr>
<tr>
<td>Depreciation and amortisation</td>
<td>(84,210)</td>
</tr>
<tr>
<td>Employee benefits</td>
<td>(1,700,719)</td>
</tr>
<tr>
<td>Occupancy</td>
<td>(137,357)</td>
</tr>
<tr>
<td>Finance costs</td>
<td>(4,831)</td>
</tr>
<tr>
<td>Motor vehicle costs</td>
<td>(183,274)</td>
</tr>
<tr>
<td>Packaging</td>
<td>(177,719)</td>
</tr>
<tr>
<td>Expansion costs</td>
<td>(97,563)</td>
</tr>
<tr>
<td>Events</td>
<td>(246,011)</td>
</tr>
<tr>
<td>Other expenses</td>
<td>(215,571)</td>
</tr>
<tr>
<td>Total expenses</td>
<td>(2,804,522)</td>
</tr>
</tbody>
</table>

Surplus before Income Tax

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surplus before Income Tax</td>
<td>$775,898</td>
</tr>
<tr>
<td>Surplus for the year</td>
<td>$775,898</td>
</tr>
</tbody>
</table>

Other Comprehensive Income

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Other comprehensive income for the year, net of tax</td>
<td>-</td>
</tr>
<tr>
<td>Total comprehensive income for the year</td>
<td>$775,898</td>
</tr>
</tbody>
</table>

Statement of Financial Position
As at June 2013

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Current assets</td>
<td>$4,184,133</td>
</tr>
<tr>
<td>Cash and cash equivalents</td>
<td>2,503,033</td>
</tr>
<tr>
<td>Trade and other receivables</td>
<td>89,744</td>
</tr>
<tr>
<td>Financial assets</td>
<td>1,294,948</td>
</tr>
<tr>
<td>Prepayments</td>
<td>256,346</td>
</tr>
<tr>
<td>Inventories</td>
<td>40,062</td>
</tr>
<tr>
<td>Total current assets</td>
<td>4,184,133</td>
</tr>
</tbody>
</table>

Non-current assets

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Property, plant and equipment</td>
<td>519,962</td>
</tr>
<tr>
<td>Total non-current assets</td>
<td>519,962</td>
</tr>
<tr>
<td>Total assets</td>
<td>4,704,095</td>
</tr>
</tbody>
</table>

Current liabilities

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trade and other payables</td>
<td>1,297,785</td>
</tr>
<tr>
<td>Borrowings</td>
<td>21,638</td>
</tr>
<tr>
<td>Provisions</td>
<td>41,883</td>
</tr>
<tr>
<td>Total current liabilities</td>
<td>1,361,306</td>
</tr>
</tbody>
</table>

Non-current liabilities

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Borrowings</td>
<td>1,1,462</td>
</tr>
<tr>
<td>Total non-current liabilities</td>
<td>1,1,462</td>
</tr>
<tr>
<td>Total liabilities</td>
<td>1,372,768</td>
</tr>
</tbody>
</table>

Net assets

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sustainability Reserves</td>
<td>3,331,327</td>
</tr>
<tr>
<td>Retained surpluses</td>
<td>1,100,000</td>
</tr>
<tr>
<td>Total equity</td>
<td>3,331,327</td>
</tr>
</tbody>
</table>

Statement of Cash Flows
For the year ended 30 June 2013

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cash flows from operating activities</td>
<td>$1,613,354</td>
</tr>
<tr>
<td>Receipts from donors/cookbooks</td>
<td>4,558,342</td>
</tr>
<tr>
<td>Payments to suppliers and employees</td>
<td>(3,028,072)</td>
</tr>
<tr>
<td>Interest received</td>
<td>87,916</td>
</tr>
<tr>
<td>Borrowing costs paid</td>
<td>(4,831)</td>
</tr>
<tr>
<td>Total cash provided by operating activities</td>
<td>1,613,354</td>
</tr>
</tbody>
</table>

Cash flows from investing activities

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Purchase of plant and equipment</td>
<td>(325,098)</td>
</tr>
<tr>
<td>Payments for additional funds invested</td>
<td>(149,780)</td>
</tr>
<tr>
<td>Net cash provided by (used in) investing activities</td>
<td>(474,878)</td>
</tr>
</tbody>
</table>

Cash flows from financing activities

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Repayment of borrowings</td>
<td>(20,032)</td>
</tr>
<tr>
<td>Net cash (used in) financing activities</td>
<td>(20,032)</td>
</tr>
</tbody>
</table>

Net increase in cash held

<table>
<thead>
<tr>
<th>2013</th>
<th>2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net increase in cash held</td>
<td>$1,118,445</td>
</tr>
</tbody>
</table>

Sam Zweig, Board Director, Treasurer

The vibrancy and success of OzHarvest Limited in 2012–2013 was reflected in the strength of the financial performance of the organisation during the last financial year.

Total Revenue of $3,580,420 improved by 52% over the prior year, led by strong growth in donations to over $3 million showing added confidence by donors in the work of OzHarvest.

We note that this growth came at some cost in higher operating expenses, mainly in staff expenses. Total costs rose by 41% to $2,804,522. The final result however was a doubling of the net surplus for the year to $775,898. It is particularly pleasing to note that this year’s surplus represents a 22% margin on total revenues, compared to 16% in the prior year. This is a praiseworthy improvement in productivity.

Coupled with the above was a strengthening of our financial position as at June year end. Total assets rose by 67% to $4,704,095, with net assets recording a 30% rise to $3,331,327. While current liabilities of $1,361,306 are seemingly high, this in fact is almost all represented by cash receipts which for accounting purposes will be amortised over coming months. This was a good position to be in as we entered the next financial year.

During the year we employed a full time Financial Controller, Scott Martin. Scott has significantly raised the standard of professionalism in the accounting role and the financial reporting to the Board has improved markedly. I commend Scott for his work and dedication and thank him for his efforts.

I also wish to acknowledge the support of our auditors Ernst & Young who provide their services on a pro bono basis.

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Sam Zweig, Board Director, Treasurer