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**Annual
Report
2015**
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Overview

Our Vision

A society where food is not wasted and hunger is minimised

Our Mission

- Rescue food that would otherwise be wasted
- Cook and distribute meals to people in need
- Raise awareness about food insecurity and the value of food rescue

Our Guiding Principles

- Compassion
- Practicality
- Sustainability

Our People

Board members

David Harris
President

Sandra Dudakov OAM
Vice-President

Julie Smith
Treasurer

Philip Brass

Toni Hetherington
Secretary

Staff

Marcus Godinho
CEO

Kitchen and operations

Kellie Watson

Chris Mitchison

Jocelyn Munro

Shu Wei Ho

Pollyanna Harvey

Crickette Derjeu

Amin Sadouni

Khalik Hussain

Patrick Lanyon

Bruce Blake

John Costigan

Manh Truong

Rob McMurrich

Volunteer management

Rosemary Kelly

Dianna Chapman

Emmy Hickman

Communications and fundraising

Lucy Farmer

Elizabeth Lodge

Founding Supporters

Pratt Foundation

Stand Up



FareShare
rescuing food. fighting hunger.



Photo: Susan Gordon-Brown

CEO's Report – 2014/15 Review



When FareShare first started out in 2000 our volunteers cooked 300 pies a week. Then when we looked to establish our own kitchen we set an aspirational target of cooking one million meals in a year. In 2013 we moved into our new purpose-built kitchen and the goal was clearly within our sights.

This year for the first time we did it. We cracked one million meals. To be precise, our volunteers and staff cooked 1,075,148 meals.

The FareShare kitchen needs three vital ingredients: food, friends and funds. And it's been a good year on all three fronts.

Food

We successfully engaged new food donors, diversifying our sources of ingredients. Working with rescued food involves managing fluctuating availability of stocks. One week we are drawing on stores of frozen vegetables because the vans have returned with little produce. The next we are managing a bumper haul of vegetables and trialling different methods to extend their life.

This year we saw Ezy Chef come on board. Ezy Chef dices, purees and mashes vegetables to restaurant and manufacturer specifications.

The residue is bagged, frozen and donated to FareShare – a win-win outcome saving food from landfill and FareShare volunteers from arduous chopping and dicing.

Foodbank Victoria continued to provide access to surplus vegetables collected from the Melbourne Market as well as food from other businesses. We also benefited from SecondBite sharing food its agencies were unable to use.

Friends

Overall the number of meals we cooked climbed 21 per cent. This required more shifts and more volunteers. There are now 750 people who regularly volunteer with us – 550 people volunteer once a week or fortnight and a further 200 help out once a month on a Saturday morning. While I won't go so far as to register for a new postcode, FareShare is a vibrant community in its own right.

Our friends extend beyond those who volunteer in the kitchen. Others help with cleaning, driving, administration and fundraising. Many people harness their professional skills so that we can rescue more food and cook more meals: lawyers, electricians, graphic designers, photographers and servicemen – from cool room cleaners to commercial kitchen equipment specialists.

Funds

We can do so much with volunteers, but to harness their goodwill - to recruit, induct, train, roster and supervise them - we need staff. And that's where most of our funds go. With more funds being donated by businesses whose staff volunteer with us, we have reached out to the philanthropic community less than in the past.

On the eve of Heston Blumenthal's Fat Duck launch in Melbourne, the inaugural Skinny Duck cocktail party was held. In eight weeks Barry Iddles and a team of friends conceived, planned and hosted a fundraiser for FareShare which was attended by 750 people at St Kilda Town Hall. In an incredible act of generosity, Barry donated all proceeds from the night to us.

We held the seventh Feed Melbourne Appeal with our close partners Leader Community Newspapers, the Lord Mayor's Charitable Foundation and Sargents, raising \$350,000 for small Melbourne charities that provide food relief within their local communities.

Some 200 of our supporters walked 20km or 50km and raised valuable funds as part of the tenth Upstream Challenge. And we again benefited greatly from being the charity partner of the Good Food Month – thanks to Fairfax Events and Gandel Philanthropy.

Every week we receive at least one call from a charity asking to receive our meals or to increase what we supply. It seems every time we increase the number of meals we cook agencies snap them up – from the La Trobe Valley to Adelaide. That need for nutritious meals is what drives our staff and volunteers. And it's their daily innovation, unwavering energy and creative thinking that power FareShare.

Marcus Godinho
CEO

“Overall the number of meals we cooked climbed 21 per cent. This required more shifts and more volunteers. There are now 750 people who regularly volunteer with us – 550 people volunteer once a week or fortnight and a further 200 help out once a month on a Saturday morning.”

President's Report – Looking Forward



FareShare's niche is to cook nutritious meals for charities. We harness the rescued food which often cannot be used by other food organisations or local charities. We can use it because we can add it to other rescued food, and because we can cook it quickly on a large scale.

It is however, with mixed emotions that we rescue this food. On the one hand we rely on food that businesses cannot sell. But, on the other hand, we shudder to think that if it were not for FareShare, and our sister food rescue organisations, most of this food would be disposed of into landfill.

This year, as we strive to increase our output, we have been particularly focussed on our need to procure more food donations.

Over the past twelve months, we have noticed that our donors are striving to be more efficient in their own businesses. It's clear to us that companies do not have the same volume of food available for donations.

We need a minimum amount of specific key ingredients to cook 25,000 nutritious meals every week. Rescuing 15 pallets of vegetables in June for example is wonderful.

However, if they are all green beans and arrive in the first week of that month we quickly run into difficulties due to the lack of variety.

To meet growing requests for our meals, we are reaching out to more businesses, working more closely with our sister organisations, in seeking donations of products that are seldom surplus to businesses, such as pastry. This year we are planning to commence a food production initiative of our own to help alleviate these problems.

In June I spent half a day volunteering in the kitchen with some colleagues from my business. The morning really drove home to me the unique nature of what FareShare does, the talent of our staff and the unwavering commitment of our 750 regular volunteers. It also prompted me to think that none of what we do would be possible if it were not for the remarkably generous support of our donors.

My report would be incomplete without acknowledging the magnificent effort of our CEO Marcus, and his dedicated team. A very special mention goes to the wonderful on-going contribution of Sandy Dudakov, our Vice President, whose tireless efforts for FareShare and other charities over so many years were recognised with an Order of Australia award in this year's Queen's Birthday Honours.

David Harris
President

“To meet growing requests for our meals, we are reaching out to more businesses, working more closely with our sister organisations, in seeking donations of products that are seldom surplus to businesses, such as pastry.”



From the Frontline



Kellie Watson Kitchen, Food Rescue and Charities

2015 was a year of big numbers. All up FareShare rescued 544,543 kg of food, cooked a record 1,075,148 meals and assisted 402 charities.

We benefited from 35 new food donors including Ausfine Foods, Cheetham Salt and Ezy Chef.

Sourcing vegetables remained challenging but we have developed a plan to ensure a regular supply next year. Stay tuned.

Our new logistics app has greatly increased the efficient operation of our six vans, as well as saving fuel.

FareShare expanded our meal deliveries, creating a new run to South Gippsland which supports Lang Lang Veterans Welfare Centre, Bass Coast Baptist Community Church, Yarram and District Community Health and Foster Community Health.

We also welcomed seven new Melbourne charities including Salvation Army Sunshine, Matt's Place, Father Bob Maguire Foundation and Love Thy Neighbour.



Rosie Kelly Regular and Corporate Volunteers

This year we witnessed a significant growth in our regular volunteers with numbers swelling from 500 at the end of 2014 to 750 by end June.

This welcome increase occurred without advertising and FareShare continues to receive around 10 volunteer applications a day. As people move and their employment circumstances change, FareShare always has openings, conducting monthly induction sessions to sign up new recruits.

Our corporate volunteer program has also gone from strength to strength with a total of 80 organisations contributing this year including community groups and charities as well as business.

Line honours went to National Australia Bank with 500 staff involved in our program, many volunteering more than once.

The award for fundraising innovation went to KPMG who made FareShare the beneficiary of its footy-tipping competition netting more than \$4,000.



Dianna Chapman Schools in the Kitchen

Our Schools in the Kitchen program exposed a total of 72 schools to FareShare's mission with 150 shifts booked across the government and independent sectors.

In total some 3000 students participated in the program with 30 of our regular kitchen volunteers donating extra time to volunteer as school kitchen supervisors.

St Catherine's Year 9 students all completed a shift at FareShare and held a Shout Lunch Day barbecue raising more than \$2,700 for the Feed Melbourne Appeal.

FareShare shifts inspired Sunshine College VCAL students to set up their own Social Enterprise kitchen at school while Wesley College Glen Waverley incorporated FareShare into their Year 9 English curriculum.

Portrait photos: David Harris

Our Major Food and Kitchen Donors – 544,543 kg of food rescued

Ausfine Foods

Bakers Delight

Ben Furney Flour Mills

Boscattle

Bunzl

Calendar Cheese

Cargill Refined Oils

Centro Trade

Charlies Cookies

Cheetham Salt

Clem Tech

Coles DC

Complete Food Services

Conga Foods

Corona Manufacturing

Costas Farms

Denso

d'Vine Ripe

Entyce Food Ingredients

Exoport

Ezy Chef

Fantastick

Flavourmasters

Fonterra

Foodbank Victoria

The Fruit Box

Glenferrie Gourmet

Meats

Goodman Fielder

Jalna Yoghurt

Kikkoman

Kinross Farm

Hepworth Industries

Little Bertha

Linfox Logistics

National Storage

NSM Wholesalers

Orora Fibre Packaging

Oxford Cold Storage

Pastry Lounge

Peter Bouchier

R Anguey

Scalzo

Sealed Air

Superior Food Service

Terra Madre Organics

Ward McKenzie

Woolworths

Making a Difference

Every dollar makes a difference to FareShare. For each \$10 we receive we can cook 15 free, nutritious meals for Victorians in need.

This year we received a wonderful boost from the Mazda Foundation which generously supported three critical asks totalling \$141,000 to meet our weekly target of 25,000 meals.

First of all they supported our request for greater freezer capacity. This allowed us to hold more ingredients to cook more meals, and to store food for longer.

The Mazda Foundation also provided us with a new refrigerated vehicle to pick up and deliver food to outer metropolitan Melbourne and regional Victoria. Since the new van came on line, it has been rescuing

more than 3000 kg of food a month and delivering more than 7000 kg of food to charities.

To produce more meals, FareShare also requested support for a part-time chef and part-time kitchen hand to work with our volunteers on evening shifts and Saturday mornings.

Thanks to Mazda Foundation support, we have been able to employ two excellent people and harness an extra 180 regular volunteers across these shifts and cook an extra 5000 meals a week.

We are grateful to all our donors for helping to make 2015 a record year, benefitting tens of thousands of Victorians who have fallen on hard times.

Our Major Financial Supporters

AMP

Andrews Foundation

Bank of Melbourne

Besen Family Foundation

Birchall Family Foundation Trust

Brian & Sandy Dudakov OAM

Campbell Edwards Trust

David Harris

Department of Education & Training

Flora & Frank Leith Charitable Trust

Gandel Philanthropy

Garry White Foundation

GDF SUEZ Australian Energy

GW Vowell Foundation

Helen Macpherson Smith Trust

J Markoff Family Trust

Jack & Ethel Goldin Foundation

John & Betty Laidlaw Legacy

Little Doers Fun Run

Lord Mayor's Charitable Foundation

Mazda Foundation

Monica Callinan

MoVida

Myer Foundation

National Australia Bank

Newman's Own Foundation

Pierce Armstrong Foundation

Pratt Foundation

Robin & Philip Mellett

Sargents Pies Charitable Foundation

Sustainability Victoria

Tabcorp

TIC Group

The Chrysalis Foundation

Upstream Foundation

W. Marshall & Associates

Ward McKenzie

Woolworths

Yvonne Mee

Zig Inge Foundation

All in a Quiche

It takes a lot of ingredients to cook a nutritious, FareShare quiche. And that requires a lot of food donors. Here are the ingredients for our ham and vegetable quiche:

Pastry – Boscastle, Goodman Fielder and Pastry Lounge

Eggs – Kinross Farm and Woolworths

Cheese – Fonterra

Onions and capsicum – Foodbank Victoria

Cherry tomatoes – D'Vine Ripe

Spinach and mushrooms – Woolworths

Potato – Costa Farms

Pumpkin – Ezy Chef

Ham – Peter Bouchier

We thank all our food donors for contributing the essential ingredients to the 1,075,148 FareShare meals cooked in 2015.

Photos: Jody Jane Stitt



Impact Where it's Needed Most



"I just really appreciate the FareShare food. Because some nights I do do it tough. But I don't have to eat. I just have to make sure the boys eat. I went without meals when I was a kid and I know how bad that feels. So far they haven't had to go without food, and that's partly thanks to FareShare."

Koos (pictured with Oscar and Jackson), Urban Seed.

Photo: Susan Gordon-Brown.

"It will be two years in September since he died. You take each other for granted. You think it will keep going and going. Then all of a sudden you are an old person.

"You have to get your head right when you lose your partner and you're my age. Because it's not like I'm a teenager or young at all. This is what it is. So you have to be able to deal with it.

"For me it's just lovely to have other people to talk to. I've got family of course. But everybody is leading their own lives and that's how it's got to be.

"I think it is fabulous that all the wonderful volunteers help cook the food and send it to us. So this was an awesome thing for us. And we want you to know that we appreciate it."

*Pat (pictured right), 78, North Carlton Railway Neighbourhood House
Photo: Rebecca Newman*

"ASRC uses 10kg of FareShare food a day such as casseroles, quiches and cooked pastries.

"FareShare is a life saver. We feed about 1200 people a week for lunch and dinner.

"People can eat as much as they want – often it's the only meal of the day.

"We will supplement what FareShare gives us but been times when it's all we can get.

"People love variety. Kellie is great – always gives us variety. It could be chickpea and pumpkin, beef ragout or butter chicken. We never get the same food on a regular basis.

"Without you guys we wouldn't have been able to support and look after our people. Without FareShare food we would really be struggling."

Loretta Parlevliet, community kitchen – Asylum Seeker Resource Centre.



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"FareShare provides meals for a sit-down lunch each Wednesday.

"Apart from having a wholesome, hot meal, the FareShare food means something bigger to the people who come along to the lunch.

"I can honestly say that they feel like they have brothers and sisters who are cooking meals for them, somewhere not too far away."

"People love the food, love the taste, the quality and texture. They particularly like the curry and chicken. Nothing goes to waste. Always keep something in the freezer in case families come in.

"If a neighbourhood centre like Railway House can get free, nutritious food from FareShare to serve up to the individuals and families it supports, then people are more than just fed; they are brought together in friendship and communities are strengthened."

Yasmin Khan (pictured right), Community Development – North Carlton Railway Neighbourhood House.

Photo: Rebecca Newman



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"FareShare food feeds about 1000 people a week from Salvation Army food vans and a community café.

"The café's open to anyone in need. The majority are doing it really tough – in community housing or sleeping on the streets.

"They love it – it's a complete meal – meat, veg, often with rice or pasta.

"We're serving about 250 for lunch each day, it's grown substantially over the past 12 months since receiving FareShare food.

"Without FareShare we couldn't feed as many people as we do. It's food in tummies that wouldn't be there otherwise."

Adam Thomson, Hospitality coordinator – Salvation Army 614.

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"Livewires runs after hours care and school holiday programs for primary aged children who live on the Collingwood Public Housing estate. FareShare provides cooked meals.

"For some children it's the only cooked meal of the day. We have had children coming into our program who haven't eaten all day."

"We provide a service for children who aren't having proper meals at home.

"The children really like the food. Especially the pastas. Most children like to take some home."

Cynthia Johnson, Manager – Livewires.

Photo: David Harris



The FareShare Community – Our Volunteers



Jo Colvin

Monday morning regular

Jo started volunteering with FareShare in January and is now a Monday regular, school kitchen supervisor and one half of a FareShare family affair with her 16-year-old daughter on Saturdays.

An experienced nurse and former catering business owner, Jo teaches nursing part-time at Homes Glen.

“I love cooking, I love entertaining. I get so much more out of coming here than I feel I give back.

“To be perfectly honest and as corny as it sounds, every day is a highlight. I came home today feeling that I had started the week on a positive note - one of the advantages of volunteering on a Monday morning!

“I love the fact that every day is different depending on what there is in the cool room. The chefs are incredibly creative and I have even been inspired to be more inventive and free spirited at home instead of following the same old recipes.

“I feel valued. It’s such an inclusive environment. Everyone is gorgeous. FareShare is such a community - people come from all walks of life and ages.”



Vanessa Bolton

Wednesday morning regular

Vanessa spent her early years in Chile where her family suffered financial hardship. She came to Melbourne as a 14-year-old. An ultra marathon runner, Vanessa now lives in St Kilda with her husband and two teenaged children. Working part-time in an organic fruit and veg stall, Vanessa has been a regular FareShare volunteer since January, 2012 and has raised thousands of dollars through sponsored runs.

“I know what it is like not to have enough food to eat. To go to bed without a meal or just porridge and water.

“My mother would still help people if they came to the door – even if it was just a carrot.

“I love the people who work at FareShare. I love the volunteers: I love coming into a place where you get this positive energy.

“If I do three bags of onions, I get a sense of achievement. Seeing the meals come out and hearing where the food goes and how much people treasure that meal.

“I’ve had so much support from FareShare volunteers. It’s like an extended family.”

2014/15 Income and Expenses

Income



55%
\$1,117,204
Donations, fees, memberships and other

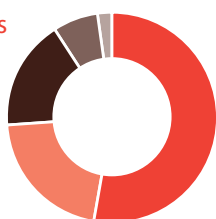
33%
\$684,023
Business sponsorship and donations

8%
\$156,633
Philanthropic organisations

3%
\$62,250
Government grants

1%
\$20,066
Interest

Expenses



53%
\$782,408
Production

21%
\$321,129
Transport

17%
\$251,555
Fundraising and communications

7%
\$99,046
Administration

2%
\$31,012
Feed Melbourne Appeal

Balance Sheet As at 30 June 2015

	2013/2014	2014/2015
Current Assets		
Cash and cash equivalents	657,165	643,576
Debtors	-	414
Total Current Assets	657,165	643,990
Non-current Assets		
Property, plant, equipment and vans	3,931,968	3,919,909
Total Assets	4,589,133	4,563,899
Current Liabilities		
Payables	-30,282	-16,852
Provisions	159,252	165,111
Other liabilities	-	-
Total Current Liabilities	128,520	148,259
Non-current Liabilities		
Provisions	26,776	26,776
Total Liabilities	155,296	175,035
Net Assets, Equity, Retained Earnings and Total Members' Funds	4,433,837	4,388,864

Income Statement For the Year Ended 30 June 2015

	2013/2014	2014/2015
Revenue		
Philanthropic organisations	536,143	156,633
Donations, fees, memberships and other	578,141	1,117,204
Business sponsorship and donations	334,309	684,023
Government grant	134,063	62,250
Interest	41,142	20,066
Total Revenue	1,623,799	2,040,176
Expenses		
Production	770,617	782,408
Transport – collecting food donations and distributing meals	337,650	321,129
Fundraising and communications	225,006	251,555
Feed Melbourne Appeal	26,057	31,012
Administration	57,802	99,046
Total Expenses	1,417,132	1,485,149
Surplus before cap-ex	206,666	555,027
Extraordinary Item		
FareShare Foundation seed funding	-1,250,000	-600,000

Cap-ex includes vans and kitchen equipment.

FareShare Australia Inc ABN 89 304 710 474

Pitcher Partners generously audit our accounts "low bono". Please contact FareShare for a copy.



Get in touch to donate food
or funds or to volunteer

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