

2023 IMPACT REPORT



Our impact in 2023



12,716,046
kgs food rescued



25,432,091
Meals delivered



2,610
Food donors



1,500
Charities



102,000
OzHarvest Market customers



43,608
Refettorio meals served to guests in need



110,000
Cooking for a Cause meals made with love



41,222
Future change-makers inspired by FEAST



830
NEST participants



38
Nourish graduates



92,000
Use It Up tapes distributed



3,000
3,000 volunteers

And we've delivered **250 MILLION** meals since inception!



FEED



EDUCATE



ADVOCATE



INNOVATE



A MESSAGE FROM OUR FOUNDER

What an incredible year!

I can honestly say this has been both the toughest, but most incredible year since I started OzHarvest back in 2004. There have been heart breaking moments as demand for food continued at an all-time high, at the same time as emergency food relief funding came to an end. The queue at the OzHarvest Market, and the stories of everyday struggles we hear from our charities are a constant reminder that food insecurity in Australia is not going away.

The OzHarvest team has been busier than ever, with a fleet of 70 yellow vans, 156 dedicated drivers and an army of passionate volunteers who deliver so much more than food to people in need across the country.

Understanding the needs of the community guides much our operations and I'm thrilled to share that our first food rescue run is now up and running in Kakadu – delivering fresh produce to remote indigenous communities in the Northern Territory. We're also looking into how we can best support people in need in Tasmania – watch this space!

We have scaled up our education programs nationally, and I'm always blown away by the passion of students I meet who have been inspired by our FEAST program. It was a joy to be part of the High School launch in September. With the cost of living contributing to the high level of food insecurity, NEST has never been so important, teaching people how to cook healthy meals on a budget, but also providing community connection during these challenging times. My favourite days of the year are watching our Nourish students complete their journey at the graduations in June and December.

There is now less than seven years to achieve the national goal of halving food waste in Australia by 2030, and we are pushing for change at all levels of society. We launched our first petition calling for government action to end food waste to landfill. Our incredible partners are amplifying our message and people at home (and overseas) are getting on board with our Use It Up campaign! I'm excited to see our new innovation arm, OzHarvest Ventures launched and already pioneering products and business ideas to create social and environment impact.

We rounded off the year reaching a huge milestone – delivering 250 million meals since inception! This achievement is the result of the huge number of people who connect with our cause. We could not do what we do without the unwavering support of our extended OzHarvest family, which includes partners, food donors, charities, fundraisers, volunteers and of course, a team of magnificent people!

Thank you to every single person who helps to 'Nourish our Country.'



Ronni Kahn AO, OzHarvest CEO & Founder

A MESSAGE FROM OUR CHAIR



Resilience, compassion and community

2023 was a remarkable journey for OzHarvest and it is with great pride and gratitude that I share my reflection message with our incredible community. This year has been testament to the strength and growth of our organisation, as we continue to impact the lives of those who are most vulnerable across Australia.

OzHarvest's commitment to fighting food waste and tackling hunger only grew stronger. The ongoing challenges from the rising cost of living saw so many new people facing food insecurity and the charities we support struggling to cope with demand. The resilience and compassion of our team has shone through and we've been able to expand our operations, allowing us to reach even more communities in need.

It is a collective effort made possible by the unwavering support of our dedicated supporters, passionate volunteers, and the entire OzHarvest family. Your generosity, commitment, and hard work have fuelled our purpose, and I extend my deepest thanks to each and every one of you for being the driving force behind our impact.

Over the past 18 months, the Board has undertaken a challenging mission, conducting a global search to find a new CEO, as Ronni transitions from day-to-day executive leadership to a new role as Visionary-in-Residence. Ronni's legacy is enormous, and she has built OzHarvest into one of Australia's most-loved for-impact organisations. We're all delighted to welcome James Goth as our new CEO, who joins us in March, bringing extensive corporate leadership experience and a deep personal commitment to for-purpose work. James and Ronni are a powerful combination, and the Board are excited to work with them both in their new roles.

2024 will be an incredibly exciting year as we celebrate our 20th birthday! Two decades of dedication, passion and commitment have shaped OzHarvest into the force for good that it is today. I'm thrilled to be part of this unique organisation and can't wait to see the next chapter unfold.

Thank you all for being a vital part of the OzHarvest family.

A handwritten signature in black ink that reads "Lawrence". The signature is fluid and cursive, with a large, sweeping initial 'L'.

Lawrence Goldstone, OzHarvest Chair

GLOBAL GOALS

We have a beautiful planet, and making an impact on this world can only be achieved by collective action. We are all part of the solution.



Sustainable Development Goals

The United Nations Sustainable Development Goals (SDGs) set in 2015, are a road map for global change to create a better future. SDGs are tangible and can motivate action at all levels of society, as people can connect with and relate to the bigger picture. At OzHarvest, we create opportunities for collaboration and innovation to accelerate social and environmental impact across five of the SDGs.

2 - Zero Hunger

Through food rescue operations and food relief services we're ensuring fresh and nutritious food is accessible to all. We're continuously evolving our model and increasing efficiencies in food rescue to get more food, to feed more people. Innovation plays a key part in addressing the ongoing need in Australia and we're always looking for new solutions. Working with our peers in the food relief sector, we're a collective voice for those experiencing food insecurity in Australia and are committed to bringing about change to address this national issue.

4 - Quality Education

Our education programs aim to create positive change across different community groups by improving life skills, increasing healthy eating and raising awareness about food waste and sustainable living. FEAST is a curriculum-aligned program for schools which inspires future change-makers and behavioural change towards reducing food waste. NEST improves food security and creates community connections for vulnerable adults and Nourish creates new life skills and pathways for a better future for young people facing barriers to education. Our impact in these programs not only makes a difference in the lives of individuals, but also engages partners to support collective action on this goal.

12 - Responsible Consumption and Production

We use our voice to champion the value of food and inspire change at all levels of society. Our focus is on achieving goal 12.3: to halve food waste per capita by 2030 and empowering businesses and consumers to do the same. We're working closely with partners and food donors to reduce waste to landfill and ensure targets are set and met. We're investing in consumer research and campaigns to tackle food waste at home, and our Use It Up Tape™ is proven to reduce household food waste by 40% – embedding the behaviour nationally is our goal. Through innovation with OzHarvest Ventures, we're looking at new products and business solutions that create social and environmental impact.

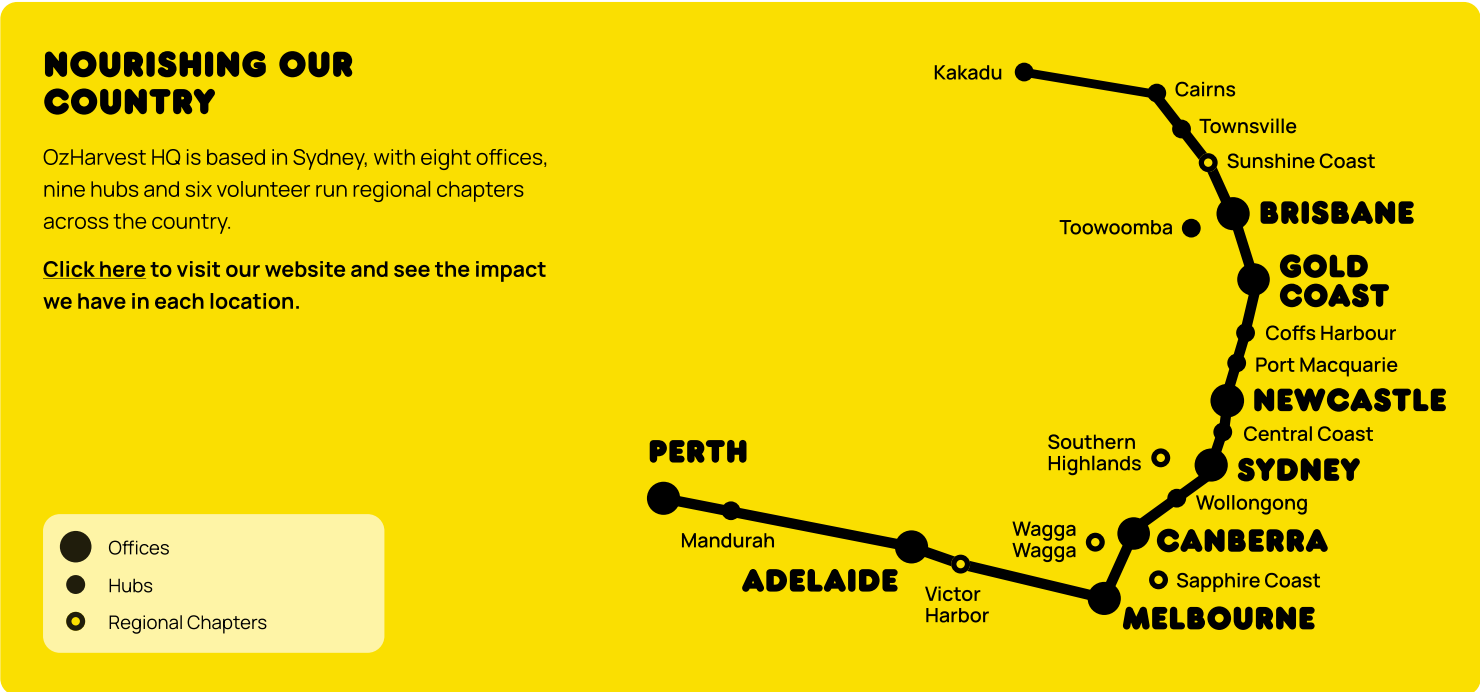
GLOBAL GOALS

13 - Climate Action

SDG 13 is about the core of the Paris agreement – how to prepare for the impact of climate change by reducing greenhouse gas emissions. Protecting our planet is a key part of our mission and our advocacy work is central to raising awareness and connecting the dots between food waste and climate change. Through our partnerships, programs, communications and campaigns we educate people on environmental impact of methane caused by wasted food and inspire action on reducing waste. Food rescue prevents the embedded carbon emissions from food production from being wasted and avoids the release of methane from food rotting in landfill. For every kilo of food rescued, six kgs of CO2 is saved from polluting the environment.

17 - Partnerships For The Goals

Solving complex problems like food waste and food security are impossible without partnerships. We're passionate about working with like-minded partners that share our vision for a better world, our network includes food donors, corporate partners, all levels of government, charities, schools, educational institutions, other not for profit organisations and our peers in the food relief sector. Through all our partnerships we drive a connection to our cause and build strategies for reducing food waste, feeding hungry people, creating positive change and protecting our planet.





FEED

People in need

FOOD RESCUE & RELIEF



12,716,046
kgs food rescued



25,432,091
Meals delivered



2,610
Food donors



1,500
Charities



70
Vans



156
Drivers

Getting good food to those who need it most.

Feeding people in need lies at the heart of our mission and 2023 saw a record number of people needing our help. To increase our impact and meet ongoing demand, we've undertaken a comprehensive review of our food rescue operations, prioritising efficiencies within our model and fleet management. Our goal is clear: to optimise our efforts and channel resources effectively, ensuring that more food reaches more individuals in need each day.

In the past year, funding for emergency food relief projects started during Covid, like hampers and cooked meals reached their conclusion. After three years of support for regional communities, our Mobile Market hosted the final pop-up markets in June. Social connection, comforting smiles and conversation were a staple part of this service during times of increased need. Food relief continues with our volunteer-led chapters and community-led organisations.

The cost of living is now the number one reason people face food insecurity in Australia. A staggering 73% of the charities we support saw an increase in demand over the last six months. Shockingly, almost half of these charities are struggling to meet the surging demand for food. The end of emergency food relief funding have seen post covid operational changes leaving 837 charities on the waiting list to receive food.

Addressing the need in the Northern Territory is underway with our first food rescue run starting up in Kakadu, travelling 850 kms and delivering 650kg of fresh produce to 50 households in remote indigenous communities. We're learning about the needs of each community through consultation and conversation and are being met with big smiles as we forge new networks in the region.

Collaboration is a key part of our strategy, and we continue to work together with food rescue and relief organisations to address the national issue of food insecurity in Australia.



I always tell the OzHarvest driver 'stay safe – so many people rely on you!'

SINI Newtown Mission, Sydney

SPECIAL THANKS

- | | | | |
|---------------------------|---------------------------------|-------------------------|-------------------------------|
| ♥ ALDI | ♥ Deloitte WA | ♥ Lite n Easy | ♥ QLD Department of |
| ♥ A2Milk | ♥ Department of Social Services | ♥ Marley Spoon | ♥ Communities, Housing and |
| ♥ Alteryx | ♥ Drakes | ♥ Metcash VIC | ♥ Digital Economy |
| ♥ Bannisters Dairy | ♥ Ferrero Rocher | ♥ Mungalli Creek | ♥ Scully RSV |
| ♥ Brisbane City Council | ♥ Foodland SA | ♥ NSW Department of | ♥ Sustainability Victoria |
| ♥ Brownes Food Operations | ♥ Geotab | ♥ Communities & Justice | ♥ VIC Department of Families, |
| ♥ bp Australia | ♥ Goodman Foundation | ♥ Perfection Fresh | ♥ Fairness and Housing |
| ♥ Channel Seven Telethon | ♥ Harris Farm | ♥ Primary Connect | ♥ Woolworths |
| ♥ Trust | ♥ Hello Fresh | ♥ QLD Department of | |
| ♥ Chill | | ♥ Environment & Science | |

OZHARVEST MARKET



102,000
Customers



500,000
Kgs food



320
Volunteers

A safe space for food, comfort and hope.

Our free supermarket in Sydney's Waterloo is open five days a week and most days there is a constant line of people waiting. This year has been the toughest yet, with so many new people turning to our OzHarvest Market in Waterloo for help. Our team on the ground has noticed a distinct change in the type of people visiting the market in the last year.

"We're seeing plenty of professional workers coming in now including teachers and nurses, they often feel embarrassed because they're working, but we make them feel at ease and welcome. You can see their relief as they leave with a bag of groceries and one less worry for the day."

Katrina Humble,
OzHarvest Social Worker

The power of connection and community shines through at the market, thanks to our wonderful team of volunteers who welcome customers with a smile, treating everyone who needs our help with dignity and respect. On Tuesdays, customers are served free coffee, thanks to the amazing Woofys team and on Thursdays we run our community outreach program at the Waterloo Neighbourhood Centre, connecting customers with support services like Legal Aid, Services Australia, and clothing resources.

We also hosted our very special community event – Eat.Shop.Chop – where 558 customers received new clothing and bedding, free haircuts and a delicious lunch from our food truck. Bringing together those in need with giving and joy!



People here make you feel like a family.

GRANT OzHarvest Market customer

SPECIAL THANKS

- | | | | |
|-------------------------------|---------------------|------------------------------------|---------------------|
| ♥ Aboriginal Medical Services | ♥ City of Sydney | ♥ NSW Land and Housing Corporation | ♥ Support & Feed |
| ♥ Aboriginal Outreach | ♥ Gift of Bread | ♥ Relove | ♥ Thread Together |
| ♥ APM Refrigeration | ♥ Good ways Deli | ♥ Robert & Narelle St Clair | ♥ Wholegreen Bakery |
| ♥ ARC | ♥ InvertiGro | ♥ Splashdown Events | ♥ Woolworths |
| ♥ Beehive Industries | ♥ Mathieus Bryson | ♥ Sustainable Salons | ♥ Woofys |
| ♥ Bunnings | ♥ Mission Australia | | |

COOKING FOR A CAUSE

693
Sessions

11,000
People Participated

302
Companies

110,000
Meals made with love!

Purposeful team building cooking meals made with love.

Our brilliant chefs have been incredibly busy this year, hosting a record number of corporate teams at 'Cooking for a Cause' sessions across the country. In Melbourne we have a shiny new kitchen and thanks to our amazing partners Suncorp Bank, we have a kitchen next to the warehouse in Brisbane. Sydney, Newcastle and Perth are all guns blazing with new team members and increased bookings, and in South Australia we're cooking up a storm in the Adelaide Oval kitchens!

We regularly receive messages of thanks from corporate teams who come through our doors who realise the value is so much more than just a cooking lesson! They leave with big smiles, full hearts and bellies knowing they've created delicious meals that will make someone's day. At the same time, they've learnt about our work and how to reduce food waste at home, as they chop, stir, roast and mash with their team mates and finally tasting food made with love.



“

This session really showed me the true value of food and how it can bring people together and make a real difference in our communities.

JORDON Senior Branch Manager, Suncorp



SPECIAL THANKS

♥ Adelaide Oval
♥ AGL
♥ Amazon
♥ Auto & General

♥ Bankwest
♥ IHG
♥ KPMG
♥ Lendlease

♥ Melbourne Conference & Exhibition Centre
♥ NIB
♥ RACV

♥ Suncorp Bank
♥ Urbis



EDUCATE

To create positive change

NEST (Nutrition Education & Skills Training)



467

NEST sessions



77

NEST six-week programs



830

NEST participants



75

Charities

Community connection through cooking and sharing a meal.

NEST continues to evolve and expand, touching the lives of diverse communities and increasing social connections. With rising living costs, NEST has become an essential program to provide community support, nutrition education and life skills which can help improve food security. The team updated resources to ensure healthy eating habits can continue within tight budgets during these tough times.

A standout event of the year was welcoming ACT Health Minister Rachel Stephen-Smith during a special NEST session with Woden Community Service to celebrate three years of partnership with ACT Health.

Responding to the increasing demand in Sydney, OzHarvest has scaled up to deliver 50 six-week programs this year, addressing the pressing need for nutritional education and support in the community.

In Brisbane, Adelaide, Melbourne, and Sydney, the team forged connections with Community Hubs to reach a new demographic of new migrant parent groups. These groups have embraced NEST recipes while also sharing their rich cultural culinary traditions enhancing community connections.

An independent evaluation study determined that participation in NEST results in short and long-term improvements in food security levels and dietary behaviours. With significant increases in fruit and vegetable intake, nutrition knowledge, cooking confidence and food preparation behaviours.

The program is set to expand in 2024, with the pilot program for Youth NEST successfully completed, the introduction of one-off community sessions and plans underway to trial a train-the-trainer model for regional delivery.



NEST is a classic example of a program that builds the skills that will then be shared across generations and communities, so that everyone is able to think about how to live and eat better

RACHEL STEPHEN-SMITH ACT Minister for Health

SPECIAL THANKS

- | | | | |
|----------------------------------|-----------------------|--------------------------------------|---------------------------|
| ♥ ACT Health | ♥ Glen Eira Council | ♥ Marion City Council | ♥ Randwick City Council |
| ♥ City of Sydney Council | ♥ Hobsons Bay Council | ♥ Mornington Peninsula Shire Council | ♥ Rotary Club Charlestown |
| ♥ Freemasons Foundation Victoria | ♥ Hume City Council | ♥ Parramatta City Council | ♥ Wyndham City Council |
| ♥ Gold Coast City Council | ♥ Logan City Council | ♥ Port Phillip Council | |

FEAST (Food Education & Sustainability Training)



41,987

Future change-makers



1,011

Schools enrolled



1,291

Teachers trained



71

School community presentations

Inspiring future-change makers in the classroom.

Our curriculum-aligned education program FEAST is now being taught in over 1,000 schools creating future change-makers of all ages across the country!

Protecting the planet, reducing waste and eating healthy food is now part of the school timetable as the FEAST High School program launched this year, with 255 high schools already enrolled.

The team introduced dedicated FEAST Coordinators in the Northern Territory and Tasmania, enhancing support of the rollout in these regions.

OzHarvest partnered with BehaviourWorks Australia to evaluate the program's effectiveness in creating behavioral change in schools and how it impacts households positively. Their review of national and overseas food waste education programs concluded:

"OzHarvest can have confidence that FEAST is an impactful and successful program for schools that incorporates behavioural insights in its design and supports behaviour change and food waste reduction through a range of activities."

Mark Boulet, PhD

Senior Research Fellow, BehaviourWorks Australia

Thanks to wonderful corporate and philanthropic support, FEAST resources are available for free for schools to undertake the program.

A gateway to schools considering FEAST is our free school community presentations. Delivered by our team of dedicated and passionate volunteers, it raises awareness about food insecurity and connects the dots between food waste and climate change to inspire student action at school and at home!



You can see the lightbulb moment when students create a recipe that reduces food waste and it tastes delicious! FEAST inspires change at home and school, we're looking at worm farm and changing our recycling as a result

DEIDRE WILLIAMS Ingleburn High School Head Teacher

SPECIAL THANKS



Canberra Region Joint Organisation (CRJO)



City of Greater Bendigo



Lendlease Community Enterprise Charitable Fund



Ingleburn High School



Hobson Bay City Council



Mingara



Nepean Blue Mountains Local Health District



OXO



Perpetual



Ubuntu



WentWest

NOURISH



38

Nourish Graduates



92 %

Engaged in education or
employment pathways



272

Total graduates since 2015

Life changing skills through hospitality training.

Our Nourish program is a special journey we share with young people facing barriers to education. Nourish offers more than just a qualification, as it creates hope and pathways to employment or further education. After 18 weeks of hard work and dedication in the kitchen, students graduate with a Certificate II in Cookery, life skills, new friendships, and a big smile! This year, our students have already lined up employment or further education for 2024 – fantastic achievements all round.

Nourish has been formerly recognised and independently evaluated by Griffith University, revealing the success of the program in helping young people towards employment and providing holistic personal development. We're so proud of the team and their achievements in going the extra mile to tailor support for students' unique needs.

Our Newcastle Nourish team launched a beautiful Community Garden in May, with a ceremony unveiling of Indigenous Art Poles telling the story of the Belmont Lagoon, an important dreaming site of the Awabakal people. Uncle Nolan Simon invited the students, staff and volunteers to add their hands to the poles, commemorating their involvement in the continuing story of the land.

The impact of the program goes beyond academic achievement, which we witnessed this year with a determined young mother. Even though she was unable to complete the course, she experienced lasting positive changes, passing her driver's license, securing housing, and creating stability for her family. She has stayed in touch and is still part of our Nourish community – we loved being part of her journey.

The Nourish alumni creates strong connections and we're proud to have a 2017 student join our Head Chef in Sydney, on a mentoring program for female chefs, a 2022 student volunteering at the Refettorio and our program manager attended the first Nourish wedding!

A big thank you to our National Nourish Partner, Lendlease for supporting students in all locations



SPECIAL THANKS

- | | | | |
|-------------------------------------|-------------------------------|-----------------------------|-----------------------|
| ♥ 19 On-Green Community Centre | ♥ Dress for Success | ♥ Mas National | ♥ Rotary Charlestown |
| ♥ Adelaide Institute of Hospitality | ♥ Dress for Work | ♥ Matana Foundation | ♥ Sheldon & Hammond |
| ♥ Adelaide Convention Centre | ♥ Family Planning | ♥ Marley Spoon | ♥ Salvation Army |
| ♥ BP | ♥ FWH Foundation | ♥ Marrickville Legal Centre | ♥ Sullivan Consulting |
| ♥ Canva | ♥ Hunter Water | ♥ Morialta Trust | ♥ TAFE NSW |
| ♥ CBD College | ♥ IHG | ♥ Nisbets | ♥ Uncle Nolan Simon |
| ♥ Chef Works Australia | ♥ Lake Macquarie City Council | ♥ PCYC Lake Macquarie | ♥ Vittoria |
| ♥ Crema | ♥ Lendlease | ♥ Radish Catering | ♥ Venues NSW |
| ♥ Common Ground Permaculture | | | |

JCDecaux

THIS TAPE WILL SAVE YOU MONEY

see what needs
using up

stick on
fridge shelf

MAKING IT EASY TO
WASTE LESS FOOD

tear into
stickers

SAVE FOOD
SAVE MONEY
SAVE THE PLANET

USE IT UP
TAPE™



Try it for free!
ozharvest.org



Kindly donated by JCDecaux

ADVOCATE

For food security and to fight food waste

OUR PARTNERS

Purpose led partnerships creating greater impact.

Our network of like-minded partners continues to grow and this year we welcomed Suncorp Bank who joined Woolworths, BP and Goodman as a major national partner. Suncorp Bank are helping us 'to save what matters, food and money' with a new national campaign The Food Savings Challenge and funding a new kitchen in Brisbane.

Woolworths has provided over 70 million meals since our partnership began and we rely on their regular supply of fresh and nutritious food from more than 600 Woolworths stores to help address the ongoing need. BP keep our wheels turning and fuel our expanding fleet. Goodman's unwavering support enables us to further our reach in urban communities and help keep our Refettorio doors open. Gastronomy continues to grow their support by donating a 100% of their profits to OzHarvest!

Collectively, our national partnerships boost our ability to rescue more food and enabled us to provide over 14 million meals to people in need this year. We could not do what we do without them.



AON

BioPak
It doesn't cost the earth



Budget Direct
Powered by
auto general

CHILL

COMPASS
GROUP



Domain
Australia's home of property

gastronomy
we live to create



THE HOYTS
GROUP

IHG
HOTELS & RESORTS

IVECO

JCDecaux

lendlease



MELBOURNE
CONVENTION
EXHIBITION
CENTRE

National
Tyre & Wheel

OXO

SCULLY
RVS

SUNCORP

telethon

Vittoria
Coffee



SPECIAL THANKS

- | | | | |
|-----------------------------|--|--|---------------------------|
| ♥ bp Australia | ♥ Auto & General Holdings Pty Ltd Gastronomy | ♥ Iveco | ♥ National Tyre and Wheel |
| ♥ Goodman Foundation | ♥ Biopak | ♥ JCDecaux | ♥ OXO |
| ♥ Woolworths | ♥ Brisbane City Council | ♥ Lendlease | ♥ The Hoyts Group |
| ♥ Suncorp Bank | ♥ Channel 7 Telethon Trust | ♥ Melbourne Convention & Exhibition Centre | ♥ Scully |
| ♥ Gastronomy | ♥ Compass Group Australia | ♥ McCormick | ♥ Vittoria Coffee |
| ♥ AGL | ♥ IHG Hotels & Resorts | | |
| ♥ Aon Charitable Foundation | | | |

SECTOR & GOVERNMENT ADVOCACY

Joining forces to drive change across society.

Working closely with our peers Foodbank and SecondBite, we strengthened our voice to government to urge action on addressing the ongoing issue of food insecurity in Australia. We are constantly lobbying to increase funding to enable the sector to meet ongoing demand and presented a joint federal budget submission outlining the priorities for our sector.

Inspiring change and driving action towards the national goal of halving food waste by 2030 is always on our agenda. To coincide with International Food Loss & Waste Day in September, we launched our first petition calling on Environment Minister, Tanya Plibersek to end food waste to landfill in Australia.

Across the year we contributed to governments reviews and inquiries on food relief and food waste through providing written submission and giving evidence, including:

- Senate inquiry into the extent and nature of poverty in Australia
- CSIRO's transforming Australia's food systems discussion paper
- Western Australian Governments review of waste avoidance and resource recovery strategy.
- The House of Representatives inquiry into food security in Australia.

We welcomed a host of political leaders from a range of jurisdictions who have jumped in vans or visited our offices to see all the fantastic things we are doing over the past year.



USE IT UP CAMPAIGN



92,000

Use It Up Tapes distributed nationally & overseas



60 MILLION

Use It Up campaign outdoor media reach

Making it easy to waste less.

It's been a momentous year for our campaign to tackle household food waste, with over 92,000 households nationally and overseas wasting less with Use It Up Tape™! Research with BehaviourWorks Australia revealed that households using the tape reduced their food waste by 40% – confirming this is a solution that sticks!

To achieve our goal of embedding the Use It Up behaviour nationally, we're working with local councils and corporate partners to amplify the campaign. Thanks to City of Casey for helping us pilot a Use It Up toolkit and our new partners at Suncorp Bank for raising awareness and inspiring action with their Food Savings Challenge. And bp for promoting promote tape to their customers in the run up to Christmas.

Our 'let's fight food waste' message and Use It Up Tape were emblazoned on a Yarra Tram in Melbourne and pops of yellow could be seen on bus shelters in Brisbane, Sydney and Melbourne thanks to JCDecaux's in-kind partnership.

OzHarvest chefs continue to inspire kitchen confidence by creating magic with Use It Up recipes and hacks shared across our social and digital media. And TikTok for Good shared influencer content to make using it up look easy!

We were delighted to share our tape with the Netherlands Nutrition Centre Voedingscentrum, who translated it to 'Eerst Op Tape' (literally First Up tape) and distributed it to 20,000 households as part of their Food Waste Action Week with great success!



We are very happy with how the campaign was received in the Netherlands - the tape created a real buzz!

DENNIS VAN DE MORTEL

Food Waste Project Officer, Netherlands Nutrition Centre



SPECIAL THANKS

♥ BehaviourWorks Australia

♥ Foodbank

♥ Netherlands Nutrition Centre

♥ TikTok for Good

♥ City of Casey

♥ JCDecaux

♥ SecondBite

♥ Yarra Trams Community Partnership Program



INNOVATE

For social impact

REFETTORIO OZHARVEST



43,608

Meals served to guests in need



14,536

Guests



26

Pay It Forward Dinners



25

Private events



9

Guest Chef Dinners

Dining with dignity at a community oasis.

The team were thrilled to celebrate a whole year of service as Refettorio OzHarvest turned one in February. Our lunchtime guests are welcomed four days a week to enjoy a free nourishing meal, made with love and served with a smile, we also added a Saturday brunch service to offer weekend food relief.

Many guests in need find us through the kindness of strangers and we're so happy to provide a safe space where guests can relax and rejuvenate, they often tell us they leave feeling human again.

To help keep our doors open, our Pay It Forward Dinners are now open to the wider community every Thursday, along with private venue hire and events. Thanks to our amazing chef friends, we were able to host two sell-out Guest Chef at Ref dinner series – helping to raise valuable funds to keep our doors open. Our heartfelt thanks go to:

Orazio D'Elia / Andy Evans / Claire Van Vuuren / Colin Fassnidge / Matt Moran / Shimpei Hatanaka / Julian Cincotta / Trisha Greentree / Amanda Fuller and Corey Costelloe for the kitchen take-overs.

We love sharing what we do with the local community, from joining in City of Sydney's Crown Street Bake Sale to welcoming the Channel 7 team at Better Homes & Gardens, who spent the day with us for a segment of their show.



Refettorio has given me peace of mind. Sometimes it feels overwhelming dealing with things in life, so it's amazing to have a space during the week to sit down and have a nice meal, to recharge and have a moment to collect yourself to brave the outside world.

JOHN Refettorio customer

SPECIAL THANKS

- | | | | |
|-------------------------|-------------------------------------|--------------------------|----------------------------|
| ♥ AlSCO | ♥ CV Media Signage | ♥ Jasper Avenue | ♥ Simone Logue |
| ♥ Beehive Industries | ♥ Food for Soul | ♥ Just World Investments | ♥ Sydney City Farms |
| ♥ Bourkeshire Interiors | ♥ Goodways Deli | ♥ Lyre's | ♥ The Hamper Emporium |
| ♥ Classic Linen | ♥ Goodman Foundation | ♥ MUD Australia | ♥ Woolworths |
| ♥ City of Sydney | ♥ Heaps Normal | ♥ Nisbets | ♥ Vittoria Food & Beverage |
| ♥ Conga Foods | ♥ Highland Fresh
free-range eggs | ♥ Pepe Saya | |

FOOD TRUCK & OZHARVEST CATERING



28,595
Meals served



110
Food truck private events

Mobile catering with purpose.

Our much-loved Food Truck is now six years old and is very busy in Sydney with corporate events – which help keep our wheels turning as every booking allows us to visit one of our charity partners to serve up a hot free lunch to a community in need.

We're constantly innovating and creating new ways to help feed people in need and were so excited to roll-out OzHarvest Catering, which is now available in Adelaide, Brisbane, Melbourne and Sydney. Our incredible chefs have created a range of gourmet zero-waste inspired menus that can be delivered direct. We loved adding purpose and delicious food to some great partner and private events this year.

Both our food truck and catering help to raise valuable funds so we can feed more people in need. We regularly receive heart-warming feedback from the food truck community lunches from the charities we support.



“

My clients are here for many months, they're broken, confused, hurt and they live rough. Having the food truck come in for the day brings unity and comfort and puts a smile on people's faces. There are always conversations going on for days afterwards about community and volunteering, friendship, support, warmth and compassion.

JEVEN SAYER

Chef & Vocational Educator at WHOS Rozelle



SPECIAL THANKS

♥ Andrews Meats

♥ Canva

♥ Cicada Innovations

♥ Schwartz Family Company

♥ PwC

OZHARVEST VENTURES



1,668

Conscious Drinks sold



400 KG

Blueberries saved

Growing business for good.

OzHarvest has established an innovation and social enterprise arm – OzHarvest Ventures! The new sister entity will focus on 'growing business for good' launching and scaling impact-driven business ideas that tackle environmental and social challenges. Ventures previously operated as ForPurposeCo running social impact projects including Juice For Good which was sold last year.

The first exciting venture is a new product with purpose 'The Conscious Drink' created in collaboration with Ben Tyler from Kakadu Kitchen and Tim Triggs from ALTD Spirits/No & Low. This zero-alcohol wine alternative uses rescued blueberries and wild-harvested botanicals, ethically sourced from First Nations-owned companies.

OzHarvest Ventures will create a diversified funding model for sustainable long-term revenue generation for OzHarvest to help scale its impact.



The Conscious Drink has been created with love to encourage people to think more deeply about how their actions and purchases can create positive impact for people and planet.

RONNI KAHN OzHarvest Founder & CEO

SPECIAL THANKS

♥ Bain and Company

♥ Bartier Perry

♥ Canva

♥ Dynamic4

♥ Kakadu Kitchen

♥ Liquid Ideas

♥ Macquarie Foundation

♥ Minter Ellison

♥ No & Low Drinks Co

♥ Oz-Group Co-Op

♥ Waste Transition Focus

♥ Weave





THANK YOU

To everyone connected to our cause

BOOK OF THANKS

As these challenging times continue, OzHarvest is continually inspired by the unwavering response from organisations, individuals, food donors, volunteers and those who support us. This year there are over 20,000 names in our Book of Thanks, who have all helped in some way to 'Nourish our Country.'

[Click here to visit our website and see our community of supporters.](#)

Whilst we do our best to include everyone, if we've missed your name please email media@ozharvest.org with your details and we can add you to the Book of Thanks.



OUR VOLUNTEERS



3,000
Volunteers



85,000
Precious hours donated

The heartbeat of OzHarvest.

Our impact in communities across Australia comes down to the amazing support of over 3,000 dedicated volunteers, who donate their precious time to connect with our cause. Their combined efforts this year clocked in at over 85,000 hours which is equivalent to paying over \$3.6 million in salaries!!

OzHarvest is powered by volunteers on so many levels – from answering phones, helping in vans, prepping and packing cooked meals, assisting with education programs and serving people in need with a smile. For many people doing it tough, a conversation with an OzHarvest volunteer might be the only one they have that day.

Our food rescue impact in regional locations across the country relies entirely on volunteers and we are deeply thankful for their unwavering commitment to get good food to those who need it most.



OUR HOSPITALITY HEROES

Making the magic happen.

Renowned chefs across the country roll up their sleeves and help bring the magic at OzHarvest events from Community CookOff to our Guest Chef at the Ref dinner series. They lend their voices to help advocate in the fight against food waste, by supporting education programs, campaigns and media and are an integral part of the OzHarvest family. Our heartfelt thanks go to:

Orazio D'Elia / Andy Evans / Claire Van Vuuren / Colin Fassnidge / Matt Moran / Shimpei Hatanaka / Julian Cincotta / Trisha Greentree / Amanda Fuller / Corey Costelloe / Mike McEneaney / Somer Sivrioglu / Neil Perry / Jordan Toft / Jeffery D'Rome / Hussein Sarhan / Noel Jelfs / Gabriele Pezzimenti / Mario Esero / Manu Feidel / Guillaume Brahimi / Danielle Alvarez / Tom Gorringer / O Tama Carey / Andrew McConnell / Ben Pollard / Jez Wick / Lauren Evers / Jason Staudt / Brendan Anderson

OUR BOARD OF DIRECTORS



Andrew Baxter



Cameron Adams



Guy Brent



Kate Towey



Kieran Pryce



Lawrence Goldstone
(Chair)



Lucy D'Arville



Melinda Petrunoff



Ronni Kahn AO



Steven Alperstein



Yasmin Poole



FINANCIALS 22/23

Reports & Statements

TREASURER'S REPORT

It is very pleasing to report that OzHarvest was able to achieve Total Revenue for the year ended 30 June 2023 of \$27,037,739 (FY22: \$36,763,026). This was made possible by our very generous partners, donors, and supporters in a year where the need for food relief continued to increase with the ongoing cost of living crisis impacting a growing cohort of people.

The significant Covid-19 relief programs funded by Government over the last 2½ years ended during the year. This was the major reason for the reduction in both revenue and costs. Our emergency food relief projects were scaled back, and our operations were recalibrated to refocus on expanding food rescue and education.

Our food rescue operations were increased driven by growing demand from recipient charities. We worked closely with all our food donors to increase the quantity of food rescued and the efficiency of food rescue collection, whilst continuing to focus on the quality and mix of food provided to our charities. This has led to an increase in the organisation's food rescue expenses.

OzHarvest continues to invest in education and sustainability initiatives to drive action towards the Australian national goal of halving food waste by 2030.

The increase in food rescue, education and sustainability expenses were more than offset by the reduction in food relief costs resulting in a reduction in overall expenses to \$25,819,252 (FY22: \$36,841,526). The net result for the year was a surplus of \$1,218,487 (FY22: Deficit \$78,500).

I wish to thank Graham Jowett (CFO) and the finance team for their dedication and professionalism. I also acknowledge the continued work and guidance of the auditors, Ernst & Young.

Kieran Pryke

Treasurer

OzHarvest Board Director

AUDITOR'S REPORT

Opinion

The summary financial statements, which comprise the summary statement of financial position as at 30 June 2023, the summary statement of comprehensive income, summary statement of changes in equity and summary statement of cash flows for the year then ended, and related notes, are derived from the audited financial report of Oz Harvest Limited (the Company) for the year ended 30 June 2023.

In our opinion, the accompanying summary financial statements are consistent, in all material respects, with the audited financial report, in accordance with Australian Charities and Not-for-Profits Commission Act 2012.

Summary Financial Statements

The summary financial statements do not contain all the disclosures required by Australian Accounting Standards and Australian Charities and Not-for-Profits Commission Act 2012. Reading the summary financial statements and the auditor's report thereon, therefore, is not a substitute for reading the audited financial report and the auditor's report thereon.

The Audited Financial Report and Our Report Thereon

We expressed an unmodified audit opinion on the audited financial report in our report dated 25 October 2023.

Responsibility of the Directors for the Summary Financial Statements

The directors of the Company are responsible for the preparation of the summary financial statements in accordance with the Australian Accounting Standards and Australian Charities and Not-for-Profits Commission Act 2012.

Auditor's Responsibility

Our responsibility is to express an opinion on whether the summary financial statements are consistent, in all material respects, with the audited financial report based on our procedures, which were conducted in accordance with Auditing Standard ASA 810 Engagements to Report on Summary Financial Statements.

Ernst & Young

Sydney, 25 October 2023

STATEMENT OF COMPREHENSIVE INCOME

For the year ended 30 June 2023

	2023 \$	2022 \$
Revenue		
Interest	262,668	47,705
Donations and sponsorships	22,423,781	18,824,378
Government grants	3,739,593	16,739,220
Other revenue	611,697	1,151,723
	27,037,739	36,763,026
Expenses		
Marketing and advertising	(313,189)	(249,190)
Depreciation and amortisation	(1,649,302)	(1,625,383)
Employee benefits	(15,980,990)	(15,727,601)
Occupancy costs	(582,421)	(1,226,964)
Motor vehicle expenses	(1,431,838)	(1,490,195)
Lease finance costs	(253,014)	(251,402)
Insurance expense	(800,615)	(547,261)
Food relief costs	(2,100,493)	(12,859,036)
Travel costs	(216,891)	(92,380)
Education and events	(728,077)	(680,252)
Other expenses	(1,762,422)	(2,091,862)
	(25,819,252)	(36,841,526)
Surplus/(Deficit) before income tax	1,218,487	(78,500)
Income tax expense	-	-
Surplus/(Deficit) for the year	1,218,487	(78,500)
Other comprehensive income		
Other comprehensive income for the year, net of tax	-	-
Total comprehensive income/(loss) for the year	1,218,487	(78,500)

STATEMENT OF FINANCIAL POSITION

As at 30 June 2023

	2023 \$	2022 \$
Current Assets		
Cash and short-term deposits	6,442,358	4,583,152
Trade and other receivables	2,186,025	626,015
Financial assets	3,000,000	6,000,000
Prepayments	367,848	466,839
Inventories	137,643	162,077
Total Current Assets	12,133,874	11,838,083
Non-Current Assets		
Property, plant and equipment	2,693,692	2,759,860
Right-of-use leased assets	2,906,578	3,710,338
Intangible assets	33,275	69,476
Other Non-Current assets	115,455	104,060
Total Non-Current Assets	5,749,000	6,643,734
Total Assets	17,882,874	18,481,817
Current Liabilities		
Trade and other payables	3,689,163	4,853,971
Lease liability	588,983	678,011
Provisions	1,201,036	1,183,068
Total Current Liabilities	5,479,182	6,715,050
Non-Current Liability		
Lease liability	2,646,705	3,239,486
Provisions	262,049	250,830
Total Non-Current Liability	2,908,754	3,490,316
Total Liabilities	8,387,936	10,205,366
Net Assets	9,494,938	8,276,451
Equity		
Sustainability reserve	3,000,000	3,000,000
Retained surpluses	6,494,938	5,276,451
Total Equity	9,494,938	8,276,451

STATEMENT OF CASH FLOWS

For the year ended 30 June 2023

	2023 \$	2022 \$
Cash flows from operating activities		
Receipts from donors and customers	24,128,054	38,155,001
Payments to suppliers and employees	(23,620,348)	(36,536,573)
Lease Finance Costs	(254,145)	(251,401)
Interest received	262,668	47,705
Net cash flows from operating activities	516,229	1,414,732
Cash flows from investing activities		
Purchase of property plant and equipment	(799,826)	(821,513)
Proceeds from sale of plant and equipment	68,886	27,399
Payments for Rental Bonds	(5,595)	(167,823)
Financial assets invested	3,000,000	(2,000,000)
Net cash flows from/ (used in) investing activities	2,263,465	(2,961,937)
Cash flows from financing activities		
Payment of principal portion of lease liabilities	(920,488)	(887,743)
Net cash flows (used in) financing activities	(920,488)	(887,743)
Net increase/ (decrease) in cash held	1,859,206	(2,434,948)
Cash at beginning of financial year	4,583,152	7,018,100
Cash at end of financial year	6,442,358	4,583,152

OZHARVEST

OzHarvest acknowledges the Aboriginal and Torres Strait Islander peoples as traditional owners of the land on which we live and work, and we pay our respects to their elders, both past and present.

For more information or to get in touch please email us at info@ozharvest.org