

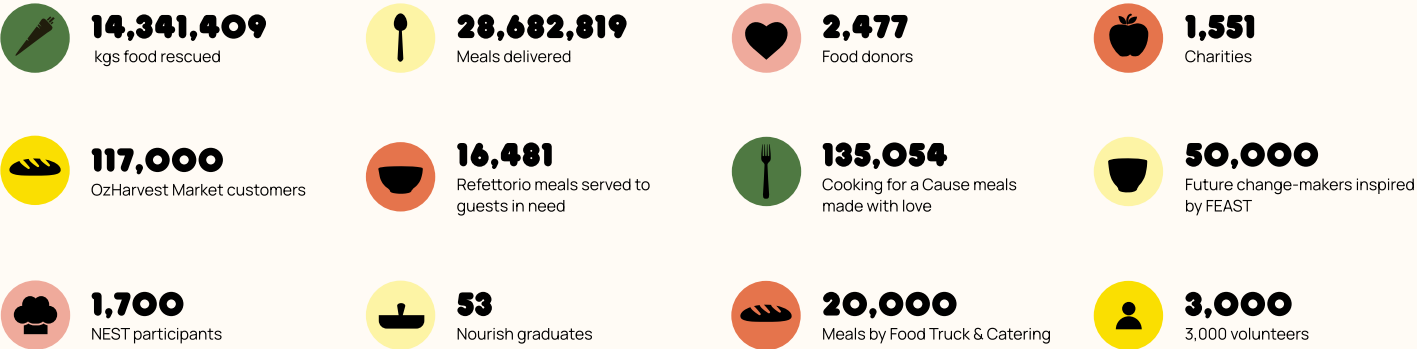


OZHARVEST 2024 IMPACT REPORT

Celebrating 20 Years of Impact



2024 IMPACT:



OZHARVEST EVOLUTION

From humble beginnings in 2004, OzHarvest has grown to become Australia's largest leading food rescue organisation.

See our 20 journey in [this short animation](#).

OUR FOUR PILLARS



GLOBAL 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.



NOURISHING OUR COUNTRY

OzHarvest HQ is based in Sydney, with nine offices, ten hubs and four volunteer run regional chapters across the country.

[Click here](#) to visit our website and see the impact we have in each location.



- Offices
- Hubs
- Regional Chapters

A photograph of three people on a stage. On the left, a man in a green jacket. In the center, an older woman with glasses and a yellow jacket, holding a microphone. On the right, a woman with blonde hair in a black top. Behind them is a large yellow backdrop with the text 'UNITE TO FEED' and 'Presenting Partner' with a logo.

OUR FOUNDER

Celebrating 20 Years 'Nourishing our Country!'

This past year has been rich and fulfilling - marking 20 years since OzHarvest came to life!! Celebrating our 20th anniversary in a time where the need for food is greater than ever, I find myself somewhat overwhelmed as I reflect on our journey. When I started OzHarvest in 2004 with one van and a simple plan - to rescue good food from going to waste, I could never have imagined the movement we would become.

There were so many highlights so I will begin with welcoming HRH Queen Camilla to our Refettorio OzHarvest Sydney - that was huge! Her Majesty's genuine interest in our work and her deep understanding of food waste and food security is profound. Watching her engage with our chefs, volunteers, and the community members we serve, and seeing her genuine awe at what we have created, reminded me yet again why we do what we do and how powerful it is. The Refettorio has become exactly what we dreamed it would be - a place of dignity, hope, and beautiful food for those who need it most.

I knew that marking our huge milestone had to be different, especially in such challenging times. So, what started as a crazy idea, became - **Unite to Feed Australia Live** - a fundraising concert with much-loved Aussie artists to bring attention to a hidden crisis. The energy at ICC Sydney was electric as we watched 16 spine tingling performances and welcomed a very special guest and my inspiration for the event, Bob Geldof! I still get goosebumps thinking about it.

Reflecting over 20 years, I am in awe of our huge community of supporters that have helped us evolve from simply rescuing food to becoming a multi-faceted organisation driving real change. Our yellow vans have become a symbol of hope, now delivering over 28 million meals annually to people in need across the country. Our incredible volunteers - who have grown from a handful to 3,000 strong - giving their time and hearts to make things possible. The stories I hear from them, about the connections they make and the lives they touch, fill me with such joy.

Our education programs are creating lasting change in schools and communities across the country. We now have two OzHarvest Markets providing dignity of choice and access to beautiful fresh food for struggling families. I love seeing the impact of our team engagement Cooking for a Cause sessions transforming thousands of corporate employees into food waste warriors and advocates for our cause.

Today, OzHarvest stands for so much more than food rescue. We're a movement for change, a community of purpose, and a beacon of hope. From influencing government to changing individual behaviours, from feeding people in crisis to educating children about sustainability - we're tackling food waste and hunger from every angle.

I realise, that our energetic passionate and deeply purposeful culture emanates from the fact that we are a community of giversand that enriches us as much if not more than the sum of the service we provide.

Looking back on these 20 incredible years, I am filled with immense gratitude. Gratitude for our donors, supporters, and partners who have believed in our mission from day one. Gratitude for our dedicated team who work tirelessly to make it all happen. And most of all, gratitude that we can continue to make a real difference in people's lives, one meal at a time.

With love and purpose,

Ronni Kahn AO
Founder & Visionary in Residence

A handwritten signature in black ink that reads 'Ronni'.

OUR CHAIR



An exceptional year

As Chair of OzHarvest, it is my privilege to reflect on what has been an exceptional year marking our 20th anniversary. The growth and impact of our organisation continue to exceed expectations, demonstrating the power of our mission and the dedication of our people.

In 2024, OzHarvest has shown resilience and innovation in addressing the high level of demand for food relief across the country. It was a defining moment to see the Unite to Feed Australia concert come together, putting both OzHarvest and this national issue under the spotlight. Her Majesty Queen Camilla's visit to the Refettorio OzHarvest Sydney further elevated our profile and validated our approach to dignity in food relief.

Financially, we have maintained strong governance while expanding our reach. Our operational efficiency has improved, allowing us to rescue more quality food and deliver more meals to people who need it most.

I want to express my deepest gratitude to my fellow board members, whose strategic guidance and unwavering commitment have been instrumental. It was a year of change as we welcomed new CEO James Goth to the take over the reins as Ronni Kahn transitioned into a new role as Founder and Visionary in Residence. Ronni – your energy of 20 years has been admirable and your vision continues to inspire and drive us forward.

As we look ahead, OzHarvest is well-positioned to continue its vital work. The impact we achieve together is testament to what can be accomplished when purpose meets action.

Thank you to everyone who has contributed to making OzHarvest a force for positive change in our community.

Lawrence Goldstone
Chair, OzHarvest

A handwritten signature in black ink that reads "Lawrence". The signature is written in a cursive, flowing style.

OUR CEO



A New Chapter in our Journey

When I joined OzHarvest this year, I knew I was stepping into something special. What I didn't fully appreciate was just how truly unique this organisation is – a place where passion and purpose combine with professionalism and innovation to create extraordinary change in communities across Australia.

It has been both thrilling and humbling to witness firsthand the rich impact OzHarvest creates every day. We operate at an impressive scale, rescuing millions of kilograms of food annually, while also creating deeply personal connections that transform individual lives. Our work addresses the immediate crisis of food insecurity today, providing nourishing meals to those who need them most, whilst driving systemic change in how Australia thinks about and manages food waste.

This matrix of impact – from scale to personal, from immediate to systemic – sets OzHarvest apart. We don't just deliver meals; we deliver dignity. We don't just reduce waste; we reimagine what's possible when good food is valued and shared.

One of the most profound revelations in my early months has been experiencing the power of our volunteer community. Over 3,000 dedicated individuals who give their time, energy, and hearts to our cause. From supporting drivers in our yellow vans to welcoming customers at our markets and Refettorio, from helping chefs and our kitchen teams run Cooking for a Cause to assisting with our education programs, they are all passionate advocates who spread our message far and wide. Their collective contribution is not just valuable – it's absolutely essential to everything we achieve.

Working alongside our founder, Ronni Kahn, has been nothing short of inspirational. Ronni is a remarkable force of nature – a bundle of energy, ideas, and passion that seems to grow stronger with each passing year. Together, we're forging a partnership that honours OzHarvest's rich history while embracing bold new possibilities for the future. Her visionary leadership continues to push boundaries, while I focus on building the systems and structures and strategies that will sustain our growth and maximize our impact.

As we reflect on another year of achievements in this Impact Report, I am filled with gratitude and optimism. The challenges of food waste and food insecurity remain significant, but so does our commitment to tackling them. With our dedicated team, generous supporters, and passionate volunteers, I am confident that OzHarvest will continue to 'Nourish our Country' in ways both tangible and transformative.

With deep gratitude

James Goth

Chief Executive Officer



FEED

People in need

FOOD RESCUE

Scaling Our Impact

2024 was a year for strengthening food rescue operations with infrastructure investment and enhanced efficiencies to meet growing community demand. Our annual survey of the charities we support showed the need is higher than ever, with over a third of people seeking help for the first time as the cost-of-living crisis continues to impact so many people. Most charities need extra food to meet demand and there are still 848 on waiting list.

We're working hard to increase the volume of rescued food across our food donor network. Our partnership with national food rescue partner, Woolworths is essential to providing regular fresh and nutritious food and we now collect from over 600 stores nationwide. Relationships with Aldi and other food donors have helped us optimise collection processes and maximize food rescue volumes, while maintaining our high quality and safety standards.

Our national fleet has embraced sustainability with two hybrid trucks operating in Melbourne and Brisbane and two electric vehicles to support our education programs and community outreach work.

Regional highlights:

New South Wales

Our new Greater Western Sydney hub opened in October, thanks to NSW EPA funding. Expanding our capacity with six Sydney-based food rescue runs and significantly reducing driver travel time to serve both existing and new charities.

Queensland

After eight months of post-storm displacement across temporary locations, our Brisbane team moved into a new forever home in October, in a spacious Banyo warehouse. The new space means enhanced food rescue capabilities and plans for a new kitchen are already underway.

South Australia

Our second free supermarket opened in Adelaide in August, thanks to



14,341,409

Kgs food rescued



28,682,819

Meals delivered



1,551

Charities



2,477

Food donors



70

Yellow vans

philanthropic funding from Jarvis Ford and five years of planning! Located next door to our Adelaide warehouse, the market is providing much-needed food relief, serving over 600 customers weekly.

Victoria

Thanks to Goodman funding, the Melbourne team added a new run in March 2024, resulting in a 15% increase in rescued food kgs, helping to address the ongoing demand.

WA

With State Government food relief funding, the Perth team delivered an extra 230,000 meals and expanded further into severe food deficit regions. Thanks to Channel 7 Telethon Trust, the Nourishing our Schools program is now reaching over 140 schools and delivering more than 200,000kgs of much needed food.

NT & Tasmania

Our first year of food rescue in the NT saw us working alongside local organisations and traditional owners to support remote Indigenous communities in Kakadu, through a mobile market which delivered over 230,000 meals! Our first yellow van arrived in Launceston in October, kicking off our food rescue operations with great community support from local supermarkets, primary producers, farmers, and bakeries enabling us to feed people in need via 16 local charities.

SPECIAL THANKS

- ♥ ALDI
- ♥ A2Milk
- ♥ Alteryx
- ♥ Bannisters Dairy
- ♥ Brisbane City Council
- ♥ Brownes Food Operations
- ♥ bp Australia
- ♥ Channel Seven Telethon Trust
- ♥ Chill

- ♥ Deloitte WA
- ♥ Department of Social Services
- ♥ Drakes
- ♥ Ferrero Rocher
- ♥ Foodland SA
- ♥ Geotab
- ♥ Goodman Foundation
- ♥ Harris Farm
- ♥ Hello Fresh

- ♥ Lite n Easy
- ♥ Marley Spoon
- ♥ Metcash VIC
- ♥ Mungalli Creek
- ♥ NSW Department of Communities & Justice
- ♥ Perfection Fresh
- ♥ Primary Connect
- ♥ QLD Department of Environment & Science

- ♥ QLD Department of Communities, Housing and Digital Economy
- ♥ Scully RSV
- ♥ Sustainability Victoria
- ♥ VIC Department of Families, Fairness and Housing
- ♥ Woolworths

OZHARVEST MARKETS

Finding support when it's needed most

OzHarvest Markets continue to be bright spots of community connection and support, providing a welcoming environment and dignified shopping experience in times of increased need.

Thanks to the City of Sydney, the Waterloo Market opened on Mondays throughout 2024 expanding access to nutritious food and essential services. The sense of community shines through at the annual Eat.Shop.Chop event, where over 550 customers enjoyed free haircuts, new clothing and delicious food truck meals. It's not just about food – it's about creating moments of joy and dignity for our community.

In August, we opened our second market in Adelaide, thanks to philanthropic funding from Richard and Joanne Collins. This has quickly become a vital community hub and is now serving over 600 customers weekly.



117,000
Customers



717,000
Kgs rescued food



490
Volunteers

Both markets provide so much more than food relief – they offer hope, comfort, conversation and often a lifeline for people facing challenging times. The deep emotional impact felt by an international student, was shared by one of our kind-hearted volunteers,

"You saved my life,"

he said.



SPECIAL THANKS

- ♥ APM Refrigeration
- ♥ ARC
- ♥ Bunnings
- ♥ City of Sydney
- ♥ CPR Hair
- ♥ Department of Communities & Justice
- ♥ Dulux

- ♥ Gift of Bread
- ♥ Good Ways Deli
- ♥ Higgins Coating
- ♥ Homes NSW
- ♥ Mainbrace Constructions
- ♥ Mathieus Bryson
- ♥ Mission Australia

- ♥ NSW Land and Housing
- ♥ Refresh Food
- ♥ Robert & Narelle St Clair
- ♥ Richard & Joanne Collins
- ♥ Splashdown Events
- ♥ Sustainable Salons
- ♥ Support & Feed

- ♥ Stuart Alexander
- ♥ Sydney Street Choir
- ♥ Thread Together
- ♥ Woolworths
- ♥ Woofys

COOKING FOR A CAUSE

Building Community through Corporate Engagement

After a bumper year for Cooking for a Cause bookings across the country, this program is now well recognised and much loved by many corporates as a unique team building experience, packed with purpose, education and social impact. It brings together business leaders, employees, customers, clients, friends, families and communities in a meaningful way.

This year the Sydney team evolved the program to include an 'After Dark' event, welcoming teams to add on an evening dining experience to enjoy the delicious food they've cooked. After popular demand, our amazing chefs are now running Kids Cooking for a Cause during the school holidays, proving to be a hit for parents and their children!

We're always looking to adapt and innovate wherever we can. The Melbourne chef team rose to the challenge working with McCormick to prepare and deliver meals made with love for families at Ronald McDonald House Charities, bringing comfort to those supporting children in hospital care.

When Brisbane faced unexpected storms which damaged our kitchen facility, the community came to the rescue with YCC opening their kitchen to ensure we could continue serving those in need.

In Adelaide we opened our new kitchen next door to the office in October and the passionate Perth team are steadily growing the program in WA.

Cooking for a Cause is an eye-opening introduction to food rescue, food waste and community service, creating lasting impressions that



1,038

Sessions



15,006

Participants



606

Companies



135,054

Meals

ripple through corporate culture and beyond. We think this quote sums it up nicely!

"The power of your culture, respect and gratitude was palpable and offered a wonderful model for our own team culture. We came away profoundly inspired by all that you do - the quality of rescued food and beautiful cooking to create such nutritious meals, were significant realisations for many in our team."

Elizabeth Burrell

People & Culture Executive Manager
Australian Orthopaedic Association



SPECIAL THANKS

♥ Adelaide Oval

♥ AGL

♥ AIA Australia Limited

♥ Amazon

♥ Auto & General

♥ Bank of Queensland

♥ Biopak

♥ BP

♥ Goodman Foundation

♥ KPMG

♥ Suncorp Bank

♥ TPG Telecom



EDUCATE

To create positive change

FEAST

Creating change one classroom at a time

FEAST (Food Education and Sustainability Training) - our curriculum aligned education program for schools, is proving to be a powerful catalyst for change. By bringing hands-on learning experiences into classrooms, we're not just teaching skills - we're inspiring the next generation of change-makers (over 80,000 students to date), all helping to make a difference to the national goal to halve food waste in Australia by 2030.

In just over a year, the high school program has rapidly expanded to over a quarter of Australian schools, demonstrating the urgent appetite for meaningful sustainability education. Our resources have been updated to align with the Australian Curriculum V9, embedding inclusivity and prioritising Aboriginal and Torres Strait Islander Histories and Cultures, ensuring a holistic and respectful approach to learning.

Teacher Emily Duff from Sunbury Heights Primary School captured the impact of the program:

"FEAST has truly transformed the lives of our students, even the most disengaged students are now excited to attend school and are cooking at home. The program has sparked confidence, connection, and a sense of purpose in our students."



50,420

Future change-makers



829

schools delivered
FEAST



726

Teachers trained

Our national reach has been bolstered by exciting milestones, including welcoming the Federal and Tasmanian Education Ministers to cook alongside student change-makers and officially launching FEAST in Tasmania and the Northern Territory. With over 1,000 school enrolments and growing, we're creating a nationwide movement of young people equipped to challenge food waste and create sustainable solutions.

In the words of a passionate year 7 advocate from San Sisto College:

"Every student in Australia should be learning about this stuff, I can't wait to show what I know!"



SPECIAL THANKS

- ♥ Amazon
- ♥ Campbelltown City Council
- ♥ Carolyn Vincent's Ubuntu Foundation
- ♥ City of Greater Bendigo
- ♥ Department of Natural Resources and Environment Tasmania

- ♥ East Waste
- ♥ Hobson Bay City Council
- ♥ KESAB
- ♥ KPMG
- ♥ Lake Macquarie Council

- ♥ Mingara
- ♥ Nepean Blue Mountains Local Health District
- ♥ OXO
- ♥ Perpetual
- ♥ Queen of Peace - Vic

- ♥ San Sisto College
- ♥ Saint Euphemia College
- ♥ Thermomix
- ♥ West Launceston Primary School
- ♥ WentWest

NEST

Connecting communities through food education

In a time of rising living costs and growing food insecurity, our NEST program has emerged as a vital lifeline, transforming lives through nutrition education, cooking skills, and community connection. NEST reaches diverse communities, is not just teaching people how to cook, but providing essential tools for resilience in times of increased need.

This year saw remarkable growth, with the program scaling up nationally to respond to increased need. Over 45 programs were delivered in Queensland and expansion into regional Australia through an innovative train-the-trainer model. From the Sunshine Coast to regional NSW, NEST is creating pathways to healthier, more sustainable living.

This is a powerful program for supporting marginalised communities. A Melbourne charity noted the unique value for non-permanent residents, highlighting how NEST provides critical nutrition education for those often excluded from other funded programs. One group at the local charity went on to create a regular community establishing their own cooking club!



894

NEST sessions



151

NEST six-week programs



1,710

NEST participants



116

Charities supported

A beautiful Brisbane participant shared how NEST impacted her life:

"It changed what and how we think about food, showing us how to save time and money and creating a healthy path for us and our kids."

NEST stands as a beacon of hope – proving that with the right skills, support, and education, everyone can access nutritious, affordable meals and build a more secure future.



SPECIAL THANKS

- ♥ Aon
- ♥ Breville
- ♥ City of Sydney Council

- ♥ Department of Communities Housing and Digital Economies
- ♥ Freemasons Foundation Victoria
- ♥ Goodman

- ♥ Hunter New England and Central Coast Primary Health Network
- ♥ Logan City Council
- ♥ Noosa Shire Council

- ♥ Marion City Council
- ♥ Sunshine Coast Council
- ♥ University of Wollongong
- ♥ Wyndham City Council

NOURISH

Skills, Stories, Success!

Imagine a program that does more than just teach cooking – it builds lives, creates opportunities, and turns dreams into reality. That's the magic of our Nourish program, where every student has a story of transformation.

This year, Nourish has taken massive strides, partnering with Allara Learning nationally to streamline and enhance the learning experience for our cohort of young people facing barriers to education. We're not just teaching a Certificate II in Cookery – we're creating pathways to hope, with incredible industry partnerships opening doors at companies like Canva, IHG, and Belmont 16's, turning dreams into reality for many graduates.

Take the inspiring journey of our Sydney graduate – someone who deferred twice due to personal challenges but never gave up. Through sheer determination and the Nourish team's support, they not only completed their qualification but found their calling, now working with a youth support organization and staying connected to the OzHarvest family.

In Newcastle, we celebrated Jed, a returning student from our very first cohort, who has not only completed their qualification but is now working full-time – proof that Nourish is about long-term transformation, not just short-term training.



53

Nourish Graduates



75%

Engaged in further education or employment pathways



90%

Would strongly recommend Nourish



328

Total graduates since 2015

Nourish is a launchpad for potential, a place where young people discover their strength, their voice, and their future, summarised perfectly by one student:

"Nourish has taught me social skills, and professional working skills. My voice is heard here, and I can contribute to what we cook. Nourish leads to bigger opportunities and I hope to get into full time work as an apprentice chef."



SPECIAL THANKS

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



ADVOCATE

Amplifying our impact

PARTNERSHIPS

Partners in Purpose

When it comes to fighting food waste and hunger, we're stronger together! This year, our family of purpose-driven partners has welcomed Wilson Parking, Wipro, Thermomix, Pinnacle People, Insignia Community Foundation, and IMC Foundation alongside our extraordinary Major Partners.

Twenty years of unwavering support from the Goodman Foundation has helped us reach deeper into urban communities, keep our Refettorio's doors open, and put three new yellow vans on the road this year. Our partnership with Woolworths continues to set records – providing over 90 million meals in the past decade, with regular fresh food collections from more than 555 stores nationwide. Meanwhile, bp keeps our expanding fleet fuelled and moving, while Suncorp Bank champions food waste through their innovative 'Food Savings Challenge' campaign.

The power of these partnerships shone brightly during our Unite to Feed Australia Live concert, where Woolworths, bp, and Suncorp Bank helped us spotlight the critical issue of food insecurity during our 20th anniversary year.

Collectively, our national partnerships have enabled us to provide over nearly 18 million meals to people in need this year – a testament to what's possible when organisations unite behind a common purpose. Thank you to all our remarkable partners who make our work possible.

THANK YOU TO ALL OUR AMAZING PARTNERS



Adelaide Oval



AON

BioPak
It doesn't cost the earth



Brisbane City Council

THE HOYTS GROUP

IHG
HOTELS & RESORTS

IMC FOUNDATION



IVECO

JCDecaux



McCORMICK

MELBOURNE CONVENTION EXHIBITION CENTRE

OXO

Pinnacle People



telethon

thermomix



Wilson Parking



SPECIAL THANKS

♥ Goodman Foundation

♥ Woolworths

♥ bp Australia

♥ Suncorp Bank

♥ Gastronomy

♥ Adelaide Oval

♥ AGL

♥ Aon Charitable Foundation

♥ Biopak

♥ Brisbane City Council

♥ Budget Direct

♥ Channel 7 Telethon Trust

♥ IHG Hotels & Resorts

♥ IMC Foundation

♥ Insignia Community

♥ Foundation

♥ Iveco

♥ JCDecaux

♥ Lendlease

♥ Melbourne Convention & Exhibition Centre

♥ McCormick

♥ OXO

♥ Pinnacle People

♥ The Hoyts Group

♥ Scully

♥ Thermomix

♥ Vittoria Coffee

♥ Wilson Parking

♥ Wipro



ADVOCACY

Strengthening our advocacy

OzHarvest's advocacy efforts in 2024 set the stage for continued collaboration, community action and systemic change in tackling food insecurity and food waste in Australia.

Connecting people to our cause is crucial and we welcomed 49 Members of Parliament to experience our impact firsthand, including jumping in our yellow vans, seeing our education programs in action and hosting an incredible Cooking for a Cause at Parliament House!

Our voice grew stronger through **strategic government advocacy**, delivering tailored electorate reports and contributing nine significant submissions to shape policy change, from promoting food waste reduction in the circular economy to addressing the root causes of food insecurity. In Victoria, we rallied almost 50 charity partners to sign a joint letter addressing food insecurity and shared our community insights on the increased need, giving evidence to the State Enquiry.

Working closely with food relief sector partners Foodbank Australia and SecondBite/FareShare, we're constantly pushing for meaningful change in food waste reduction and food security. Our **collaborative sector advocacy** efforts on the National Food Donation Tax Incentive (a tax reform which could unlock 100 million meals per year), included hosting a media launch at OzHarvest HQ.

In Queensland and WA, sector aligned campaigning leads to strong engagement with State Government representatives.

This year has shown that when we combine grassroots action with policy advocacy, we can create lasting change that nourishes our country from the ground up.

We kicked off **community advocacy** with our first petition to fight food waste, which was presented to Minister Plibersek in December, representing 26,800+ passionate community members demanding government action on food waste!



26,800+

Signed food waste petition



49 MPS

Connected to our cause



141

Letters sent to MPs



9

Government submissions





INNOVATE

Social impact projects for good

USE IT UP CAMPAIGN

Fighting food waste, one tape at a time



The Use It Up campaign has evolved into a powerful force for change, with over 170,000 households worldwide now using our innovative Use It Up Tape™ to tackle food waste. This simple yet effective tool is revolutionising how families think about and manage their food at home.

Through strategic partnerships, we've amplified our impact across Australia. Thanks to a collaboration with NSW EPA 20,000 co-branded tapes were distributed through local council networks.

"Many residents took the tape to try and home as it's easy to implement, and convenient for their family."

Hornsby Shire Council representative

The campaign gained momentum through our national partners Suncorp Bank and their customer-focused 'Food Savings Challenge' showing how to save both food and money. In-kind partnerships with JCDecaux and Cartology brought our message to city streets and shopping centres, making Use It Up a household name.



170,000+

Use It Up Tapes distributed nationally & overseas



60 MILLION

Use It Up Campaign outdoor media reach

The campaign's international appeal continued with the Netherlands Nutrition Centre ordered an additional 20,000 "Eerst Op" Tape for distribution through their networks, proving that good ideas know no borders.

What started as a simple tape has become a symbol of change, proving that sometimes the smallest solutions can have the biggest impact in the fight against food waste.



SPECIAL THANKS



Cartology



JCDecaux



NSW EPA



SecondBite/FareShare



Foodbank Australia



Netherlands Nutrition Centre



Saveful



Suncorp Bank

REFETTORIO

Food to nourish heart and soul

In the heart of Sydney, our Refettorio has blossomed into more than just a restaurant – it's become a sanctuary of hope, dignity, and delicious food for those who need it most. Celebrating our second birthday in February, we expanded our service to include weekends, thanks to vital funding from the City of Sydney.

The magic of the Refettorio came alive during Vivid Sydney's 'Our Shared Humanity' dinner series, where our tiny kitchen hosted Australia's culinary leaders. Christine Manfield, Orazia D'Elia, Guillaume Brahimi, Alex Prichard, Darren Robertson, Mitch Orr and Peter Gilmore brought their unique flair to create extraordinary meals, serving over 350 guests. These special events and private hire help keep our doors open to those in need.

One of our proudest moment came in October when Her Majesty Queen Camilla chose to experience the Refettorio firsthand. She didn't just visit – she sat down with our community members, shared a meal, and witnessed the transformative power of food served with dignity and love.

The Refettorio is more than meals – it's a place where humanity shines through every plate served, every smile shared, and every life touched.



52,040

Meals plated & served



16,481

Vulnerable guests



40

Pay It Forward Dinners



11

Private events



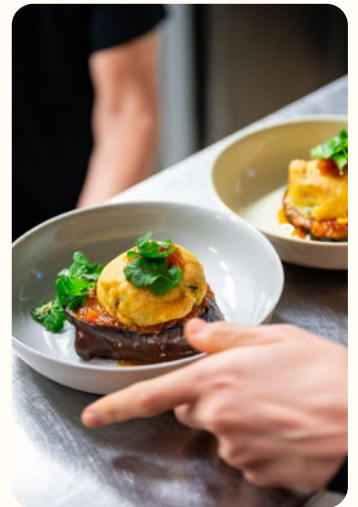
10

Guest Chef Dinners

In the words of one of lunchtime guests, Clare,

"Refettorio is caring, respect, love and kindness in abundance... it has truly saved my life."

- Clare, Refettorio Guest



SPECIAL THANKS

- | | | | |
|-------------------------|----------------------------------|--------------------------|----------------------------|
| ♥ AlSCO | ♥ Conga Foods | ♥ Jasper Avenue | ♥ Pepe Saya |
| ♥ Among The Trees | ♥ Destination NSW | ♥ Just World Investments | ♥ Somerset Farm |
| ♥ Beehive Industries | ♥ Ferrero | ♥ Lyre's | ♥ Sydney City Farms |
| ♥ Bourkeshire Interiors | ♥ Food for Soul | ♥ Maiden Co | ♥ Thermomix |
| ♥ Canva | ♥ Greenline | ♥ MUD Australia | ♥ Vittoria Food & Beverage |
| ♥ Chefworks | ♥ Goodman Foundation | ♥ Nisbets | ♥ Winning Appliances |
| ♥ Classic Linen | ♥ Heaps Normal | ♥ OpenTable | ♥ Woolworths |
| ♥ City of Sydney | ♥ Highland Fresh free-range eggs | ♥ Oxo | |

CATERING & EVENTS

Great food creates greater good

In 2024, our catering and events emerged as a powerhouse of purpose, proving that exceptional food can do more than satisfy hunger – it can create lasting social change. Our Sydney team led the charge with iconic Food Truck, delivered catering, and our stunning HQ venue hire - all showcasing our chefs' talent for creating delicious food.

This innovative approach to purpose-driven hospitality is now available in Melbourne and Brisbane, with our teams in Perth and Adelaide starting this much anticipated service. Every catering choice is a chance to make a difference as this revenue stream helps keep our wheels turning.

In addition, any Food Truck booking funds a free community lunch service, serving nourishing meals with dignity and respect to those who need it most. Peter Ackermans, Community Change Coordinator at Redlink Housing Services said a visit from the Food Truck is a welcomed sight and has a great impact on the estate - everyone loves the food.

One community guest summed it up best:

"Some of us have never seen an event like this - it's great to come together like family."

OzHarvest catering and events means corporate gatherings are transformed into catalysts for community support which helps to 'Nourish our Country.'



20,332

Meals served



280

Events/delivered catering



28,734

People served



38

Free community events,



6,000

People in need served



OZHARVEST VENTURES

Growing business for good

When purpose meets innovation, magic happens. In its groundbreaking first year, OzHarvest Ventures has proven that business can be a powerful catalyst for social and environmental change, launching products that not only taste good but do good. As a social enterprise, OzHarvest Ventures ensures profits help generate a sustainable funding stream to support OzHarvest's mission.

The Conscious Drink, created in collaboration with Kakadu Kitchen's Ben Tyler and ALTD Spirits' Tim Triggs, has soared beyond expectations. Produced with award-winning Gypsy Hub, this zero-alcohol wine alternative transforms rescued blueberries and wild-harvested First Nations botanicals into impact you can taste. Every bottle contributes to our food rescue mission, enabling 4,588 meals to be delivered and over 100 native plants taking root in the Northern Territory.

The success story continues with Life Changing LemonAid (available in two flavours). These sparkling, all-natural beverages turn upcycled ingredients into refreshing drinks with purpose and sales last year helped deliver 5,690 meals to people in need – one can at a time.

In a bold move to expand our impact, OzHarvest Ventures acquired award-winning Gastronomy in July, transforming this premium corporate hospitality business into a dedicated social enterprise. With 100% of profits channelled into creating positive change, it's a perfect example of business reimaged for good.



2,000

Kgs rescued blueberries



2,289

Conscious Drinks sold



5,690

Cans of LemonAid sold

The re-vamp and launch of the online OzHarvest Shop, has made it easier than ever for consumers to shop with purpose, offering our growing range of impact-driven products in one convenient location.

"OzHarvest Ventures is continuously innovating to create incredible products that encourage consumers to think deeply and make conscious decisions about using their purchasing power for people and the planet."

Ronni Kahn AO Founder and Visionary-in-Residence



SPECIAL THANKS



AKQA



Cali Press



Frost* Designs



Minter Ellisson



Bartier Perry



Every Bit Counts



Gypsy Hub



Second Squeeze



Tiger & Bear, Weave



THANK YOU

To everyone connected to our cause

VOLUNTEERS

The heartbeat of OzHarvest

Behind every meal rescued, every smile shared, and every life touched stands an extraordinary force of over 3,000 volunteers whose passion drives OzHarvest's mission forward. This year, their remarkable contribution of 100,000+ hours – equivalent to 50 full-time employees or \$4.7 million in salaries – has transformed food rescue into community care.

Our volunteers are more than helping hands; they're the heartbeat of OzHarvest. Whether they're rescuing food in our vans, preparing meals in our kitchens, supporting education programs, or serving people with warmth and dignity, they create moments of connection that matter. For many doing it tough, a conversation with an OzHarvest volunteer might be their only human connection that day.

In regional Australia, our impact relies entirely on these dedicated individuals who ensure good food reaches those who need it most.



3,000

Volunteers



100,000

Hours generously donated

This year, we bid farewell to two inspiring Chapter Coordinators: Michele Lipner (Sunshine Coast) and Jenny O'Reagan (Southern Highlands), whose years of leadership and passionate commitment have left an indelible mark on their communities.

Every hour volunteered is an hour invested in hope, in change, and in building a better future for all Australians.



BOOK OF THANKS

OzHarvest is continually inspired by the unwavering support received every year from organisations, individuals, food donors and volunteers. 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.](#)

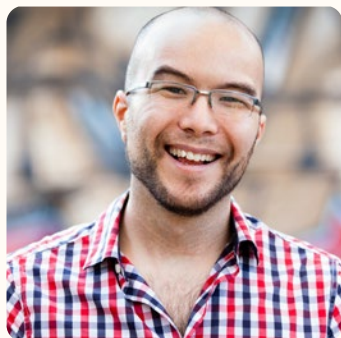


Whilst we do our best to include everyone, if we've missed your name please email media@ozharvest.org with your details and we can add you to the Book of Thanks.

OUR BOARD



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 23/24

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 2024 of \$31,474,145 (FY23: \$27,037,739). 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.

Our food rescue operations increased due to 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 total food rescue expenses, but at a reduced cost per kilogram rescued.

OzHarvest rescued 14.4 million kilos (FY23: 12.7 million) of food and, together with food purchased utilising Government and other grants, supplied the equivalent of 28.5 million (FY23: 26.0 million) meals to charity agencies and direct to the community in the year ended 30 June 2024.

We continue to invest in and expand our 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 partially offset by a reduction in food relief costs resulting in an increase in overall expenses to \$28,319,549 (FY23: \$25,819,252).

The net result for the year was a surplus of \$3,154,596 (FY23: \$1,218,487). A major portion of the increased revenue was received towards the end of the financial year and this is now being invested in increased program delivery costs in FY25.

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 2024, 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 2024.

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.

Audited Financial Report and Our Report Thereon

We expressed an unmodified audit opinion on the audited financial report in our report dated 13 November 2024.

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

13 November 2024

STATEMENT OF COMPREHENSIVE INCOME

For the year ended 30 June 2024

	2024 \$	2023 \$
Revenue		
Interest	402,969	262,668
Donations and sponsorships	28,344,876	22,423,781
Government grants	2,179,089	3,739,593
Other revenue	547,211	611,697
	31,474,145	27,037,739
Expenses		
Marketing and advertising	(331,863)	(313,189)
Depreciation and amortisation	(1,684,989)	(1,649,302)
Employee benefits	(18,648,928)	(15,980,990)
Occupancy costs	(699,606)	(582,421)
Motor vehicle expenses	(1,739,007)	(1,431,838)
Lease finance costs	(216,347)	(253,014)
Insurance expense	(1,017,223)	(800,615)
Food relief costs	(925,278)	(2,100,493)
Travel costs	(316,972)	(216,891)
Education and events	(691,155)	(728,077)
Other expenses	(2,048,181)	(1,762,422)
	(28,319,549)	(25,819,252)
Surplus before income tax	3,154,596	1,218,487
Income tax expense	-	-
Surplus for the year	3,154,596	1,218,487
Other comprehensive income		
Other comprehensive income for the year, net of tax	-	-
Total comprehensive income for the year	3,154,596	1,218,487

STATEMENT OF FINANCIAL POSITION

As at 30 June 2024

	2024 \$	2023 \$
Current Assets		
Cash and short-term deposits	9,329,689	6,442,358
Trade and other receivables	2,017,732	2,186,025
Financial assets	3,500,000	3,000,000
Prepayments	407,016	367,848
Inventories	–	137,643
Total Current Assets	15,254,437	12,133,874
Non-Current Assets		
Property, plant and equipment	3,226,869	2,693,692
Right-of-use leased assets	2,295,832	2,906,578
Intangible assets	4,247	33,275
Financial Assets – Related Parties	450,000	–
Other Non-Current assets	158,898	115,455
Total Non-Current Assets	6,135,846	5,749,000
Total Assets	21,390,283	17,882,874
Current Liabilities		
Trade and other payables	4,338,631	3,689,163
Lease liability	545,541	588,983
Provisions	1,409,957	1,201,036
Total Current Liabilities	6,294,129	5,479,182
Non-Current Liability		
Lease liability	2,146,800	2,646,705
Provisions	299,820	262,049
Total Non-Current Liability	2,446,620	2,908,754
Total Liabilities	8,740,749	8,387,936
Net Assets	12,649,534	9,494,938
Equity		
Sustainability reserve	3,500,000	3,000,000
Retained surpluses	9,149,534	6,494,938
Total Equity	12,649,534	9,494,938

STATEMENT OF CASH FLOWS

For the year ended 30 June 2024

	2024 \$	2023 \$
Cash flows from operating activities		
Receipts from donors and customers	31,524,664	24,128,054
Payments to suppliers and employees	(25,469,695)	(23,620,348)
Lease Finance Costs	(216,346)	(254,145)
Interest received	402,969	262,668
Net cash flows from operating activities	6,241,591	516,229
Cash flows from investing activities		
Purchase of property plant and equipment	(1,534,508)	(799,826)
Proceeds from sale of plant and equipment	6,045	68,886
Payments for Rental Bonds	(71,117)	(5,595)
Financial assets invested	(500,000)	3,000,000
Loans to OzHarvest Ventures	(450,000)	–
Net cash flows (used in)/from investing activities	(2,549,580)	2,263,465
Cash flows from financing activities		
Payment of principal portion of lease liabilities	(804,680)	(920,488)
Net cash flows (used in) financing activities	(804,680)	(920,488)
Net increase in cash held	2,887,332	1,859,206
Cash at beginning of financial year	6,442,358	4,583,152
Cash at end of financial year	9,329,689	6,442,358

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