

1 July 2022 - 30 June 2023

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ANNUAL REPORT

FAIR FOOD







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WHO WE ARE



Fair Food is a simple solution to the complex problem of food insecurity. As Auckland's original food rescue charity, we've been on the road since 2011 sharing fresh healthy kai that would otherwise go to waste.

We are firmly rooted in our turangawaewae of West Auckland, but we help our friends and neighbours across the motu.

Pictured: Kiwibank New Zealander of the Year Local Hero Medallist Tracey Pirini

FEEDING PEOPLE

No mum should be skipping a meal, so her kid can have one. Fair Food helps a wide range of local community services share fresh kai with dignity and aroha every day.

More than 200 volunteers join us each month at our kai tables or in the Conscious Kitchen.

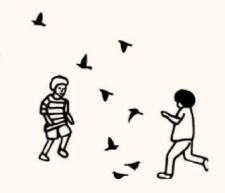
This awesome network of friends and neighbours helped share 1,737,915 meals this FY.

NOT LANDFILL

Thank you to Farro Fresh, Foodstuffs, and Woolworths for letting us gather your surplus kai seven days a week.

Manufacturers, importers, and growers are a key part of our operations, too. We're also a Tier 1 distribution hub of the NZ Food Network.

Together, we were able to keep more than 50.7 tonnes of food out of landfill each month.



OUR IMPACT



608,270 KILOS OF KAI RESCUED

We faced a record demand for food assistance this FY. Schools reached out to us for help after too many kids were distracted by chronic hunger.

The **flood and cyclone** stretched people's budgets while replacing the food lost during power outages, when making repairs, and when displacement forced people to take in friends and family in the midst of a cost of living crisis.



1,737,915 MEALS SHARED

We are humbled to share 33,421 meals worth of fresh food each week in our home community. Thank you to the **61 organisations** who work tirelessly to distribute this kai seven days a week alongside your community services. Whether it's transitional housing, domestic violence support, counselling, education, or social services, you are all food rescue superheroes.



1612 TONNES CO2 REDUCED

Our community should not face an environmental crisis on top of a food crisis. We are proof that you can address climate change and inequality at the same time. The amount of greenhouse gas savings this FY is like reducing driving by 6,650,519 kilometres. **Our Hub is 99.6% waste free**. We also shared 45.7 tonnes of food scraps with a Kumeū pig farmer.



VOLUNTEERS

8,240 HOURS DONATED

Volunteering is for everyone! This FY we had a whopping 2,711 volunteer sessions That's an average of 226 volunteers every month. With only 8 staff FTE, we truly could not do what we do without our large and generous volunteer network. The core group of **super sorters** who joined us 50 times or more this year are the backbone of our operations. Thank you for smiling and singing along with us while doing the dirty work!

We expanded our Saturday service this year and are grateful to all the Duke of Edinburgh scholars, rangatahi programmes, church groups, sports teams, and other clubs that integrated volunteering into your weekend activities. We also expanded volunteering to include our onsite Conscious Kitchen that upcycles wonky produce into delicious soups, pasta sauces, chutneys, and ready meals.

Big mihi to the teams from **Waitākere College** (pictured above) and **249 A Supported Life** who joined us every week to gain skills at our kai tables and in our Conscious Kitchen. This year, we also formed volunteer partnerships with Spectrum Care, idea services, Hōhepa Auckland, and Walsh Trust. Thank you for letting us be part of your healing and growth journeys.

The changes in COVID rules allowed us to welcome corporate volunteer teams back to the Hub, and we were able to share experiences with 99 different groups. Special shout out to our neighbours **Intelligent Environments** who came every month as a team and were the first to offer support after the cyclone and to the **Rosebank Business Association** who encourage volunteering as part of employee wellbeing.



Pictured: Governor General Dame Cindy Kiro and Dr Richard Davies

Fair Food's Conscious Kitchen is giving new life to food that was past its prime but still highly nutritious. Soft carrots and aubergines, broken corguettes and capsicums, and other misfit produce are all the stars of our delicious range of soups, pastas, sauces, chutneys, and other ready meals. This kai is **lovingly made from scratch** under the guidance of our head chef, then packaged in sustainable materials, and shared through our network of emergency housing, mental health support, community services, and many other people who could use a home cooked meal.

The kitchen has allowed us to host **cooking classes with young mums** and other Fair Food recipient groups, prepare food for large community meals, and introduce hundreds of people to zero waste and plant-based cooking best practices. We also hosted a unique zero waste seasonal recipe competition with kaumatua from Oceania Retirement and Aged Care Living.

In total 7,667 kilos of kai was diverted from compost and transformed into 21,906 nourishing meals or treats this FY. This is a greenhouse gas emissions savings of more than 20.3 tonnes, which is like driving 83,821 kilometres. Whether it's baking with the banana peel or grating the broccoli stalk, all our participants tell us we've opened their minds to more taste and less waste.

Our Conscious Kitchen was made possible by DE Group and Kitchen Things who donated a gorgeous demonstration kitchen to us, alongside the Lotteries and MSD who provided the funding to run it, and Tui Flower and Auckland Council who funded cooking programmes.

FOOD DONORS

SUPERMARKETS

Supermarkets were 67% of our total food rescue volumes. Our daily route now includes every Farro Fresh, 16 Woolworths stores, 5 Fresh Choice, and 6 Foodstuffs supermarkets, primarily in West and Central Auckland.







FOOD SUPPLY CHAIN

We partnered with Life Health Foods, Taylor Farms, Ingham's Chicken, and Food Chain for consistent donations this year. We also rescued and packaged 300 kilos of butter chicken pie mix from a local manufacturer!

NZ FOOD NETWORK

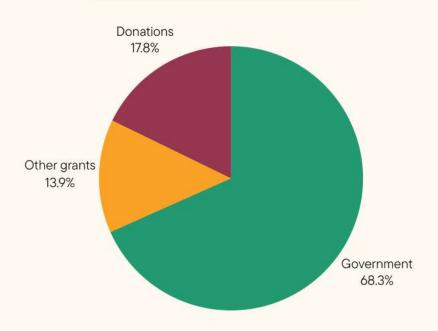
We are proud to be a Tier 1 distribution hub of the NZFN. We picked up pallets of kai twice a week throughout the year and were able to coordinate emergency response to the flood and cyclone without interruption to services.





OUR FUNDERS

SOURCES OF INCOME FY22/23



MSD was the largest backer of Fair Food, and their support allowed us to respond to the record need for food assistance due to pandemic pressures, the cost of living crisis, and the extreme weather events.

Most central government funding was tied to the pandemic response and was unlikely to continue in future budgets.

FY 22/23 saw Fair Food transition from MSD funding to more diverse sources of donations and grants. We benefitted from generous funding from Woolworths, Farro Fresh, Foundation North, Lotteries, Procare, Tindall Foundation, The Trusts, and funds managed by Perpetual Guardian.

All the food we receive is donated for free - never purchased - and it is passed on to community groups for free as well.

We are grateful to everyone who's supported our work through the One Percent Collective, online donations, or other opportunities. The generosity of our volunteers allow us to maintain a lean operation. Together, you've kept our operating costs to a remarkably low 52 cents per meal.

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FINANCIALS

REVENUE	\$1,009,344
Donations, fundraising and other similar revenue	\$983,235
Interest, dividends and other investment revenue	\$26,109
EXPENSES	\$945,731
Volunteer and employee related costs	\$691,120
Costs related to providing goods or services	\$223,944
Grants and donations made	\$4,500
Other expenses	\$26,167
SURPLUS	\$63,613
ASSETS AND LIABILITIES	
Total current assets	\$958,388
Property, plant, and equipment	\$138,743
Total current liabilities	\$691,699
Net assets	\$405,432

FAIR FOOD'S FULL AUDITED FINANCIALS ARE AVAILABLE VIA THE CHARITIES COMMISSION OR BY EMAILING FINANCE@FAIRFOOD.ORG.NZ



CHARITY PARTNERS

Getting kai from Fair Food is different from other experiences. There's so much thought, care, and attention that goes into each box packed by Fair Food. It's more than kai. It's potential and it's hope.

RJ Thomson, **Glenavon Community Hub**





The quality of food is outstanding and goes a long way to support those in need within our communities as well as reducing waste.

Without Fair Food we would struggle to most

Without Fair Food we would struggle to meet the growing need for food parcel support in West Auckland.

Nathan May, Vision West

RECIPIENT GROUPS

Anjuman-e-Saifee NZ

Aratika Midwives

Asylum Seekers Support Trust

CARE Waitākere Trust

Chaucer School

Church Unlimited

Colwill School

Community Waitākere

Earth Song

Edmonton Primary

Emerge Swanson Housing

Enhabit

Everybody Eats

Fair Food Conscious Kitchen

Flood Support

Green Bay Primary

Give A Kid A Blanket

Glen Eden Pātaka

Glenavon Hub

Green Lane Christian Centre

Hare Krishna School

Health West

Hope Centre Foodbank

Humanitarian Organization for Poverty Eradication

Humanity First New Zealand Kai Avondale

Leataata O Tupulaga Ole Pasefika Preschool

Love Soup Manukau Library

Massey Matters

Mercy Waitemata

New Windsor Hub

New Zealand Food Network

NW Anglican Church of the Good Shepherd

Otahuhu Library

Owairaka

Ranui Baptist Community Care

Rise and Shine Worship Ministries

Royal NZ Plunket Trust

Rutherford Primary School

Salvation Army Waitakere

Saves9

Seed 2 Harvest

Share the Love Waitākere

Sunday Blessings

Sunnyvale Primary

Supreme Sikh Society

Target Education

Te Ata

Te Atatu Pātaka

Te Ukaipo Mercy Initiatives for Rangatahi

The Grace Foundation

The NZ Cat Foundation

Vaka Tautua

Vision West

Waipareira Trust

Waitākere Community Outreach

Westcity Boxing

Young Mum Living and Learning Programme

Mother of Devine Mercy Women's Refuge

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OUR WHANAU

Fair Food Board

Melissa Crawford Alastair Campbell Bennie Hendricks Felicity Hopkins Heather Tribe Fa'amalua George Tipi

Fair Food Staff FY22/23

Michelle Blau Adele Duncan Maia Gallagher Christina Mamaku Russell Miah Angel Prasad Rob Tai

Sonny Wade

Deborah McLaughlin Tracey Pirini Vasene Pua Corinne Tribe Sam Wright









HIGHLIGHTS

Jul

Launched **Souper Hero** promotion with Naked Locals Life Health Foods soup.

Aug

Welcomed new General
Manager Michelle Blau and
finished Conscious Kitchen
installation.

Sep

Hosted William Wairua and the Rosebank Business Association for UN zero waste events.

Oct

Featured in the Prime
Minister's Chief Science
Advisor's report on food
rescue.

Nov

Joined **MindLab**Leading Change for Good
as the case study for the
programme.

Dec

Recognised Tracey Pirini as Kiwibank **New Zealander of the Year** Local Hero Medallist.

Jan

Received 171 zero waste recipes in a contest with Oceania Rest Homes and Aged Care Living.

Feb

Responded to the **flood and cyclone** with uninterrupted
coverage across
West Auckland.

Mar

Featured media AM Show, Spinoff, Stuff campaign to collect surplus feijoas.

Apr

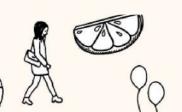
Convened **Douglas Pharmaceuticals** practicum on opportunities in the manufacturing sector.

May

Spoke at **Parliament** for the Aotearoa Food Rescue Alliance birthday event.

Jun

Awarded Vice-Regal patronage by Her Excellency Governor General Dame Cindy Kiro.













THANK YOU

ZWZ ZWZ

Fair Food is Auckland's original food rescue charity, on the road since 2011 making sure surplus fresh food gets to people who need it the most. We partner with supermarkets, food producers, and growers to distribute their surplus kai to community organisations including schools, food banks, transitional housing, domestic violence shelters, mental health and social service agencies.

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Registration: CC48507

