BREAKING THE CYCLE

THIS YEAR, 14 MILLION HEALTHY MEALS FOR DISADVANTAGED AUSTRALIANS.
SecondBite exists to provide access to fresh, nutritious food for people in need across Australia. We do this by rescuing and redistributing surplus fresh food, building community capacity in food skills and nutrition, and advocating for an end to food insecurity.

In 2014–2015, SecondBite has redistributed more than seven million kilograms of fresh, healthy produce free of charge to more than 1,200 community food programs. This equates to almost 14 million meals – or 40,000 meals every day – for people, some of the most marginalised and disadvantaged members of our community, including people who are homeless, women and children in crisis, young people at risk, Indigenous communities, long-term unemployed, people with disabilities, asylum seekers and new arrivals.
In 2014–2015, SecondBite’s free food deliveries have enabled community organisations across Australia to divert more than $21 million in saved funds into other essential services for people in need, including accommodation and shelter, employment and training, medical and social programs.

The energy savings and positive environmental impacts from redistributing rescued food are immense. In 2014–2015, SecondBite has saved 518 million litres of water (enough to fill 280 Olympic-sized swimming pools), 42 million kilojoules of energy (equivalent to leaving a television on for more than 8,715 years), and prevented 42 million kilograms of greenhouse gas emissions (equal to emissions from more than 6,300 flights from Melbourne to Perth).
Ten years ago, SecondBite started with a simple idea. For some time, we had been concerned that perfectly edible food was being thrown away. If it was, could it go to people in need?

We started researching the question, could we do something about it? Would anyone want the food? We quickly learnt that it was illegal to rescue food. Health regulations prohibited the use of rescued food. This seemed horrendous and wrong, it motivated us to do something about it. Talking to food industry experts, such as Peter Rowland, helped us to understand the facts and the issues.

Thank goodness, to the credit of everyone involved at the time, Victoria introduced The Good Samaritan Act, modelled on USA law, as a result of lobbying by many, including the Pratt Foundation.

By asking a friend who volunteered at the Sacred Heart Mission, we learnt that they would be grateful to receive rescued food. Initially we asked the Melbourne Restaurant Becco if they had surplus food. They said they did not have surplus; however, they liked the idea so much that they said they would make 30 litres of soup, once a week for us to take to the Sacred Heart Mission. We enlisted our friend Alister Paterson as the first general manager.

He did all the paper work, applying for DGR status, registering the company and starting deliveries of soup from Becco and Bamboo House, initially as a volunteer. We asked friends such as David Hisco and John Simpson to join the Board, giving us credibility, and the ANZ bank backed the idea and gave us $15,000 as seed funding. The Board has always provided deep engagement and care for people and outcomes.

Melbourne’s philanthropic culture embraced us and empowered us.

Simone Carson knew we could do better. She was focused on nutrition and fresh food. She asked the traders at the Prahran Market if they had surplus food, and shortly thereafter our family was collecting food every Saturday in the Volvo station wagon and delivering it to the fridge at Sacred Heart Mission. It grew rapidly, and before long the generous traders gave enough to fill two cars. We knew we needed help, and through Bob Glimmernann, Melbourne Rotary came on board and we realised the power of volunteers. The first year, we moved 600 kilograms of fresh food.

With so much food and so much need, we realised we needed a full-time general manager. The ANZ stepped up with more funding, and we were lucky Katy Barfield applied. Katy inspired people to help. Mercedes donated a van and Mark Bassett of ISPT rang offering funding. The team helped needy Australians after the black Friday bushfires and supported St Mary’s House of Welcome in Fitzroy and the Asylum Seeker Resource Centre.

SecondBite didn’t want to just provide food, we wanted to help people escape the poverty trap. Through listening to our agencies, the team developed clever models such as Community Connect**, where local community groups around Australia collect from a local fresh food source and take it to a local agency.

There were multiple opportunities, the Tasmanian Government approached us, and after bipartisan support, they funded SecondBite opening in Hobart. Shortly after, Coles approached us to rescue their food around Australia. It has been a deep and genuine partnership.

Our innovative approach led to the establishment of food programs to help people help themselves. SecondBite supports the Australian community through provision of fresh produce and the SecondBite Nutrition Programs, Fresh NED and FoodMate. These two programs strive to support the community by building the capacity of staff and volunteers to work within the community, and develop food independence among individuals experiencing, or at risk of developing, food insecurity throughout Australia.

Under Elaine’s leadership since 2012, SecondBite has blossomed into a truly national force – we now have operations across Australia supporting 1,200 community food programs. Elaine has built a great national team, significantly grown our supporters, funders and partners, all of which have enabled SecondBite to supply more community food programs with more nutritious, healthy food.

We are delighted that Elaine and the team’s work has been recognised by the prestigious Schwab Foundation’s Global Social Entrepreneur award. The award reflects Elaine’s passion for influencing positive change to create a more sustainable food system, and she has successfully encouraged conversations in Australia and globally about the need to address food insecurity, reduce food waste and improve nutrition.

This year, we redistributed enough food for 14 million meals, which saves 58 million litres of water, 42 million kilowatts of electricity and 42 million kg of CO₂.

Over the next ten years, we want to work collaboratively, genuinely and respectfully towards improved access to fresh nutritious food for all Australians and less waste. For those of you who can, please help us by donating. Funding is the only thing which restrains us.

Thank you to everyone who helps SecondBite in some way, you are changing people’s lives and making Australia a better place. To our staff, board, volunteers, donors and ambassadors, you are the ones who are making a difference every day.
Another bumper year has seen SecondBite rescue and redistribute over 7 million kg of nutritious food – enough for almost 40,000 healthy, 500g meals for disadvantaged Australians every single day. But with 7.5 million tonnes of food fit for human consumption being sent to landfill in Australia each year, and 2 million Australians needing food relief, this is just the tip of the iceberg. So, in this our tenth year, we have set ourselves the ambitious goal of breaking the cycle of food insecurity.

Ten years ago when we started, our focus was on reducing food waste and distributing fresh, healthy food to people in need and, to an extent, it still is. But food relief has been around for a long while and it has clearly not provided a long-term solution to food insecurity, so now it’s time to work on fixing the problem. We have to break the cycle of disadvantage through education and building practical, lasting healthy eating skills, focusing on helping people to feed themselves. That’s why the central theme of this year’s report and of our new Research and Development strategy is ‘Breaking the Cycle’; the aim is food self-sufficiency, whenever and wherever possible.

Working at SecondBite, I see firsthand how the simple act of providing healthy food has led to significant improvements in people’s lives, to their well-being, their dignity and their sense of belonging. SecondBite’s ultimate goal is to empower, educate and inspire individuals so that people on low incomes are able to enjoy healthy, nutritious diets and reduce their dependency on food relief.

Working with our many community food program partners and our partners in academia, we are uniquely positioned to understand the challenges as well as identifying practical ways to break the cycle of food insecurity.

We have seen great outcomes from the roll out of our nutrition education programs, with graduates showing increased confidence, knowledge and skills in healthy eating. This year, we facilitated 16 FoodMate programs and five Fresh NED programs across Victoria, Tasmania and New South Wales.

FoodMate is so much more than just another cooking class – it develops self-confidence and inspires participants to nourish themselves. One of the graduates of the FoodMate program commented:

“I learnt the importance of using fresh vegetables instead of frozen ones and to try and incorporate as many different coloured veggies in my cooking. I now eat at least one serving of fruit and five serves of veggies per day. I have also completely cut out my consumption of diet soft drinks, and now drink water instead. As a result of the above mentioned changes I have made to my diet, I feel both physically and mentally healthier and better placed to handle life’s challenges.”

Our FreshNED program is building capacity and practical skills among our community food program partners, enabling them to provide more nutritious meals and healthier food hampers. We have seen how the hands-on training and practical skills in nutrition have helped our partners to deliver healthy, simple recipes and ideas that can be shared with food program participants for them to use at home. Providing fresh, healthy food has always been a core commitment at SecondBite, and now this is more important than ever. We are facing a global epidemic in obesity, diabetes and heart disease, with some research predicting as much as 50% of the population will be obese by 2050. This results in poor health, low productivity and poor quality of life for sufferers and their carers. The global cost of obesity alone is estimated to be US$2 trillion. It’s clear that consuming more fruit and vegetables is highly preventative against disease. By redistributing 20 million kg of fresh fruit and vegetables to families that would otherwise have gone without, SecondBite has made a significant impact on the health of disadvantaged Australians.

By rescuing fresh food from landfill this year, we have prevented 42 million kg of harmful emissions, as well as saving 518 million litres of water and 42 million kW of energy. It is clear that, globally, momentum is growing to limit food waste; the Sustainable Development Goals to which almost 200 nations have committed, contain a specific and ambitious target of halving food waste globally by 2030.

Much is to be done if we are to realise our vision for an Australia where everyone has enough healthy food to feed and nourish themselves and their families. By working together we can make healthier people and a healthier planet a reality rather than just a dream.

The theme of this year’s annual report is breaking the cycle. This reflects our vision for an Australia where everyone has enough healthy food to nourish themselves and their families.
EDUCATION IS A KEY INGREDIENT
FoodMate™ by SecondBite partners with community organisations to deliver nutrition education aimed at developing practical life skills, including cooking and budgeting, and building social connections within local communities.

In November 2014, a group of asylum seekers from Sri Lanka were ‘bowled over’ to have Australian cricket legend Rodney Hogg attend FoodMate™ at the Adult Migrant Education Service (AMES) in Dallas, Victoria. Rodney played the first test match in the island nation and says he has a real passion for the people of Sri Lanka and for SecondBite.

‘The work SecondBite does in rescuing nutritious food and giving it to the agencies to provide to the needy is incredible,’ says Rodney. ‘I owned a fruit and veg shop for six years. I know from experience that produce that looks a bit tired won’t sell in a shop, but it’s still perfectly fine to eat.’

This collaborative program has been a collective effort between AMES, SecondBite, Salvation Army Crossroads Youth and Family Services, and Plenty Valley Community Health, which provided a dietitian to facilitate the program.

According to AMES Case Manager, Dharshi Abraham, all those involved in this program have experienced significant trauma. ‘Being involved in FoodMate™ has been a real positive for them. Today, I see smiles and laughter. It definitely wasn’t like that at the start…One of the guys has even been cooking healthy pasta and pizza every week, with plenty of vegetables, since he learnt to make them.’

In 2014–2015, 118 community members have participated in FoodMate™ programs conducted in partnership with community-based organisations throughout Australia.

BUILDING CAPACITY

SecondBite’s Fresh NED™ (Nutrition Education) aims to improve the food and nutrition security of people in need across Australia. It supports staff and volunteers of community food programs to improve the nutritional quality of meals, and monitor and evaluate their practices. Sixty-nine people from 28 community food programs in New South Wales and Tasmania have participated in Fresh NED™ in 2014–2015.
At the Community Health Centre, we do all the food collections regularly from local businesses and then co-ordinate a network of local schools and welfare agencies to pick up food from us. They request what they need/ prefer for their programs, and sometimes they supplement the donated food with a limited budget to purchase other items. We also use the food collected in our own health centre programs. The community food programs that we support through SecondBite receive little or no funding, so the free surplus food enables their limited budget to stretch further. The schools report that the program has shown a significant increase in children bringing lunches to school and being able to focus properly in class, which is a great additional result.

‘Rescued food nourishes the body and soul’ Ballarat Community Health

In February 2015, The Hon. Mike Baird MP, Premier of NSW, and The Hon. Malcolm Turnbull MP, Federal Member for Wentworth (now Australia’s Prime Minister) joined forces to launch an innovative collaboration between SecondBite and Bondi-based community kitchen, Our Big Kitchen (O BK). Using ingredients rescued by SecondBite, Meals that Matter sees SecondBite’s corporate partners cooking healthy meals at OBK for people in need. Corporate teams enjoy a fun team-building session and gain a deeper understanding of food insecurity. Along with his colleagues, Nick Mavraganis, Area Manager with Coles Liquor, participated in a three-hour Meals that Matter corporate training workshop, which provided 200 meals to individuals and families in need. ‘Sometimes we feel too busy to focus on the things that really matter,’ says Nick. ‘Meals that Matter has been a very humbling experience and a great opportunity to bond with work colleagues.’
‘In Tasmania, we run a “SecondBite in Schools” program, which provides fresh, healthy produce to school cookery classes to enable students to prepare healthy, nutritious meals. They are then packaged as individual meals and provided to the most vulnerable members of the community through our community food program partners. Montrose Bay High School, in Hobart’s northern suburbs, is the longest running participant in the “SecondBite in Schools” program. Its students visited SecondBite’s Hobart warehouse to see first-hand the donated fresh produce being sorted for distribution.’

Aaron Kropf, State Manager, SecondBite

‘The fresh produce and bread that we receive from SecondBite every day makes a huge difference to approximately 300 families each week who are doing it tough. Getting this produce enables families to put together balanced meals, which in turn leads to better health outcomes.’

Sandra MacDonald, Manager, HandUp Food Care

‘We had over 500 come through our doors today (for Monthly Market Day), and have noticed the increase in older men. For a man in his more senior years to have to line up and accept “welfare” is when you know they are in their most desperate times. Without the support of SecondBite and others, we could not make this happen.’

Jo Hodge, Du Unto Others Coordinator, The Salvation Army

‘We are very pleased to be part of this program, and the food we receive from SecondBite is used in two ways within our centre. Firstly, it helps us provide the healthiest food and meals possible and secondly, people can take home nutritious fruit and vegetables. So this not only helps people financially, but it’s also good for their health and wellbeing.’

Leanne Gibbs, Manager, InTown Centre

‘Thank you from the community of Eagleby and the surrounding areas. At present we have around 3,000 families that regularly use (our food program) and we hear constantly that they would not be able to cope without the service. We often hear remarks like “Oh, wow! The kids will love this” or “I wanted to buy this from the supermarket yesterday, but could not afford it.”

Noel Roberts, Manager, Twin River Food Cooperative

The people we support and their carers collect food from our donor three days a week, deliver it to a central location and divide it equally for distribution among our programs. The SecondBite program enables Lifestyle Solutions, who provide Day Programs and accommodation support to people with disabilities, to deliver fresh vegetables, fruit and bread and our day program ‘Life Choices’ runs a cooking class utilising the food. The recipes they get exposed to are shared within the households, and include soups, stews, muffins, cakes and quiches. Our participants really enjoy the collections outings and the cooking, and their smiles and enjoyment say it all.

Lifestyle Solutions
THE POWER OF PARTNERSHIPS

VACCHO

In 2014–2015, SecondBite provided regular supplies of fresh, healthy food to 13 Aboriginal organisations in Victoria, including five members of the Victorian Aboriginal Community Controlled Health Organisation (VACCHO), Victoria’s peak body for Aboriginal health.

‘VACCHO forms partnerships with a whole range of mainstream organisations,’ says its Chief Executive Officer, Jill Gallagher AO. ‘If we are going to close the life expectancy gap for our people, we need to work together, and we have much to learn from one another. We need real partners, to build real partnerships.’

Elaine Montegriffo, SecondBite’s Chief Executive Officer, agrees. ‘The marriage of SecondBite’s fresh food and nutrition education expertise with VACCHO’s deep understanding of, and relationship with, Victoria’s Aboriginal community enables us to have a significant and positive impact in improved health outcomes for Aboriginal communities,’ says Elaine.

During the year, the partnership with VACCHO saw SecondBite provide fresh, healthy produce to:

• Billabong BBQ | cohealth, Royal District Nursing Service Homeless Persons’ Program, HomeGround Outreach Support Services – a weekly community barbecue that also provides health and welfare services and an opportunity to socialise in Harmsworth Park, Collingwood.

• Koori Food Share, Banyule and Darebin Community Health Service – a weekly fresh fruit and vegetable market for the local Aboriginal community.

• Children’s Breakfast program, Lake Tyers Health and Children’s Service – a weekday breakfast program that also provides packed lunches to kindergarten, primary and secondary school students.

• Food Share program, Minajalku Healing Centre – a weekly ‘fresh food box’ service in Thornbury, supporting approximately 20 families per week.

• Food Share program, Victorian Aboriginal Health Service – which provides hampers of fresh, healthy food for 20–30 local families each week.

In February 2015, forged by a common goal to support the development of food independence for Indigenous Australians, this partnership also saw the launch of Sharing the tracks to good tucker: Aboriginal community food program success stories. This publication shares and celebrates the many success stories resulting from strong working partnerships to ensure that more Indigenous Australians have regular access to healthy and nutritious food.
BENEFICIARIES 2014–2015

Each week, SecondBite delivers fresh produce to more than 1,200 community food programs run by organisations on the front line of food poverty. Without these programs, thousands of people would go without a daily meal. SecondBite’s ‘fair go’ policy ensures that large — 400 meals per day — and small — 10 meals per day — organisations alike have access to fresh food. These are the people we are helping, Aboriginal and/or Torres Strait Islanders, refugees and asylum seekers, people experiencing homelessness, women and children in crisis, people living on a low income, people with disabilities, youth at risk, long-term unemployed and children through schools and early learning centres.

SecondBite has been working in partnership with the Asylum Seeker Resource Centre (ASRC) for the past 10 years. They run 30 different programs that support individuals and families seeking asylum.

SecondBite’s specific focus is on providing ASRC with fresh food donations for their Foodbank and Community Meals Programs. Good nutrition, fairness and dignity are the focus of both organisations, and redistributing fresh, nutritious food isn’t the only way SecondBite impacts ASRC. SecondBite has also been inspiring change at the ASRC through their hands-on nutrition education programs, FoodMate and Fresh NED. ‘Thanks to SecondBite, we now have FoodMate courses running regularly for people seeking asylum and Fresh NED training for our ASRC staff and volunteers. Not only is this training free, but the results have meant that we now have the resources to assist members to make better health choices in our Foodbank based on their needs.’ – Chantelle Bazerghi, Foodbank Manager, ASRC

The ASRC Foodbank acts as a grocery store where over 250 families of various sizes shop once a week for free. Half of those families rely on Foodbank as their only source of food for the week. ‘If it wasn’t for SecondBite, we would only be giving out half the amount of fresh produce that we currently give out. Unfortunately, our numbers just continue to increase and we are lucky that SecondBite has helped match those numbers as we’ve grown. The support we have received from SecondBite has been key in us meeting the nutritional standards that we hold ourselves to.’ – Chantelle Bazerghi, Foodbank Manager, ASRC

The Community Meals Program runs five days a week for staff, volunteers and members of the centre. The program is run entirely by volunteers, many of them asylum seekers, who feed on average 220 people with a hot nutritious meal. Not only does this program provide an opportunity to celebrate a meal with other members and their families, but it also introduces various cultural food experiences due to client diversity. The meals program gives staff and volunteers the opportunity to interact directly with their members and the act of sharing a meal opens up great conversations and helps break down barriers. Patrick Lawrence, Director of Humanitarian Services at ASRC had this to say, ‘SecondBite and the Asylum Seeker Resource Centre have an obvious chemistry, as SecondBite has always wanted to have a serious impact on the physical, mental and emotional wellbeing of people in the community. Their attitude is that we’re all in this together, so let’s make great things happen.’ We look forward to many more years of a healthy, happy partnership with ASRC.
Community Connect™ is SecondBite’s answer to the need for a food rescue model in regional and remote parts of Australia.

**SecondBite Community Connect™ 2014–2015:**

- redistributed almost 2 million kg of surplus food
- facilitated donations of fresh, healthy food from 270 regular donors
- supported 229 active agencies

**BEYOND AMAZING**

SecondBite Community Connect™ has been working in partnership with Coles Townsville Plaza, Coles North Ward and Dragonfly Motel to provide fresh, nutritious food to some of the most vulnerable people in the community.

These collective efforts have provided enough fresh food for the agencies Free Food Pantry service, which feeds more than 140 people living onsite, as well as underprivileged families throughout the local area.

‘SecondBite is beyond amazing!’, says Jodie Ramage, Director of Dragonfly Motel. ‘Words cannot describe the impact our Free Food Pantry has had on families. Today we had an elderly gentleman walk several blocks to collect healthy food. He had tears of gratitude when he spoke to staff about the impact of being able to access such provisions on a daily basis.’

This initiative puts donors in touch with nearby agencies for a mutually beneficial partnership, which SecondBite facilitates. Each connection proves to be highly sustainable, as food miles are minimised, nutritious food is diverted from landfill and community capacity is strengthened in the long term.

Launched in 2009, this innovative, award-winning model enables the SecondBite service to be rolled out across outer urban, regional and remote communities where there are no local SecondBite storage facilities. The adaptability of the program has enabled SecondBite to significantly expand its geographic footprint in all states and territories to reach more disadvantaged communities.

SecondBite Community Connect™ supports a diverse range of agencies across Australia, including regional food shares, drug and alcohol residential services, Aboriginal cooperatives and outreach services, family violence shelters, and community health and disability organisations. These diverse food programs provide opportunities for socially isolated recipients to connect with other people in their area, creating pathways for social inclusion.
**MASTER CLASS**

If you are a fan of MasterChef Australia you’ll be familiar with the carefully arranged fresh produce available for contestants to use in their culinary challenges. Maybe you wondered where the unused food goes after the cameras have stopped rolling? Thanks to the hit television program being filmed at the nearby Melbourne Showgrounds, SecondBite’s Kensington warehouse regularly receives leftover produce from the MasterChef kitchen and is able to quickly sort and redistribute it across the inner metropolitan region. In 2014–2015, this partnership saw MasterChef donating thousands of kilograms of fresh, nutritious produce to SecondBite, which all went to help provide meals to those in the community who are doing it tough. The most common foods donated by MasterChef include bananas, potatoes, tomatoes, lettuce, herbs and stone fruits, as well as surplus meat and dairy.

Having been a partner since 2012, the association with MasterChef has many facets. MasterChef Judge Matt Preston is also a passionate SecondBite Ambassador constantly supporting us over the years.

**INMATES GIVING BACK TO THE COMMUNITY**

For the past three years, SecondBite has partnered with the Community Gardens in Tasmania Prison Service and Christian Family Centre to deliver more than four tonnes of fresh vegetables and fruit to community food programs across the island state.

Unlike other food donations, this produce is not surplus; it is grown especially for SecondBite. From humble beginnings – with a wheelbarrow full of oddly-shaped potatoes as the first harvest – the prison community garden program now supplies more than 36 varieties of fresh produce. This initiative sees male inmates volunteering to grow produce for Christian Family Centre’s Feeding the Future program. It is supported by Rotary, TAFE Tasmania, MONA, Igniting Change, Urban Farming Tasmania and Tino Carnivale from ABC Gardening Australia. The centre has also recently partnered with SecondBite to deliver an innovative horticulture and nutrition education program, Food on the Table, for soon-to-be-released prisoners.
NATIONAL PARTNERSHIP WITH COLES DELIVERS 20 MILLION MEALS

570+ stores and six distribution centres participate in the ‘Coles Community Food with SecondBite program’.

4.3 million kilograms was collected for the year, enough food for 8.6 million meals.

10 million kilograms has been collected from Coles, enough to provide 20 million meals since the commencement of the partnership in 2011.
More than 70 per cent of Coles stores across Australia now participate in the Coles Community Food with SecondBite program. This national program with a local focus sees Coles stores partner with SecondBite to donate fruit, vegetables, meat and bakery items that are no longer suitable for sale, but are still safe and nutritious to eat.

Thanks to the generous support of nearly 600 Coles stores, SecondBite has redistributed more than 10 million kilograms of surplus fresh food since the national partnership began in 2011. This equates to more than 20 million meals for people in need, including low income families, refugees, asylum seekers, homeless and Indigenous Australians.

In the last year alone, more than 4.3 million kilograms of food from Coles stores and distribution centres has been rescued by SecondBite. This is enough to provide 8.6 million healthy meals.

The produce collected from Coles stores...fills a huge gap in the provision of fresh fruit and vegetables for disadvantaged and low income families. We pick up five days a week from 10 local Coles stores. That allows us to distribute three tonnes of produce weekly. It's a truly fantastic and successful program, and very much appreciated by the 1,500 clients we support each week.

Lizzie Millar, General Manager, House of Hope Food Barn (Coles, Warrawong, NSW)

'We are very grateful for the partnership between the SecondBite Community Connect™ program and our local Coles supermarket. The staff are always friendly and helpful when the volunteers collect food three times a week, and this collection enables us to provide a much larger selection of healthy fresh fruit, vegetables and bread, given to our clients in need on a more regular basis.'

Bronwyn Barnes, Toukley Neighbourhood Centre (Coles, Lake Haven, NSW)

'This innovative partnership is creating a significant social and environmental impact by reducing food waste, and increasing access to healthy food for thousands of disadvantaged Australian families,' says SecondBite’s Chief Executive Officer Elaine Montegriffo.

'Together, SecondBite and Coles are building healthier, stronger communities by improving the nutrition and long-term health of vulnerable children and families.'

Coles has demonstrated leadership in the field of food rescue and redistribution, embedding the program in its organisational culture and working with SecondBite to continually improve as it has expanded nationwide. Coles has also enabled its team members to volunteer their time and experience to support programs.
SecondBite has received a prestigious international award from the Schwab Foundation for Social Entrepreneurship, the ‘sister organisation’ of the World Economic Forum.

SecondBite’s Chief Executive Officer, Elaine Montegriffo, was announced as an Outstanding Social Entrepreneur of the Year in Geneva in early 2015, with Chairman Ian Carson and Director Simone Carson recognised as the co-founders of SecondBite.

The Schwab Foundation Social Entrepreneur of the Year award recognises individual innovation and contribution to pressing global issues. For SecondBite, the award acknowledges the impact SecondBite is having on reducing food insecurity and food waste, and provides an even greater opportunity for SecondBite to influence systemic change to the food system in Australia.

As well as joining an inspirational global community of social entrepreneurs, the award enabled Elaine to participate in World Economic Forum regional meetings in Jakarta and China and at the global event in Davos, Switzerland which was, ‘an amazing life changing experience.’
Returning to where it all began, SecondBite celebrated its 10th anniversary at St Mary’s House of Welcome in Brunswick Street, Fitzroy, Victoria.

Operated by the Daughters of Charity, the centre provides support, solutions and hope for homeless and disadvantaged people in the City of Yarra. True to its name, St Mary’s House of Welcome generously provided a ‘home’ for SecondBite in its early days, donating office space for the fledgling start up in 2006. Through its community food program, the centre has remained one of SecondBite’s strongest partner agencies over the past decade. Today, St Mary’s House of Welcome serves nearly 47,000 meals each year, with all of its fresh produce requirements supplied by SecondBite.
SecondBite was delighted to have been reappointed as the official Pin & Win charity partner for the 2014 Melbourne Cup Carnival, marking the 20th anniversary of this innovative fundraising initiative.

Pin & Win is the Victoria Racing Club’s major annual fundraising activity. Throughout the Melbourne Cup Carnival, SecondBite ambassadors joined hundreds of volunteers to sell the famous Pin & Win lapel pins.

This unique partnership between the VRC and SecondBite broke all previous Pin & Win records. Over the two-year campaign, Pin & Win raised more than $1 million for SecondBite. This enabled SecondBite to provide more than 2.5 million meals for people in need across Australia.
SecondBite’s Waste Not, Want Not Dinner and auction was a huge success.

Led by SecondBite Ambassador and MasterChef Judge Matt Preston, in partnership with The Langham Melbourne, the event held on 20 August 2015 raised more than $175,000 – that’s enough for 437,000 healthy meals for vulnerable people across Australia.

Matt curated a stunning line up of 16 of Australia’s top chefs. Auctioneer Stuart Gregor did an amazing job entertaining guests, keeping them enthralled and roaring with laughter, as well as encouraging them to dig deep into their pockets. And, along with a team of dedicated SecondBite volunteers and staff, the chefs, Soprano Natalie Aroyan and master of ceremonies Mick Molloy ensured it was a memorable evening and a fun-filled night for all.
HELPING HANDS

SecondBite volunteers are a diverse bunch. In 2014–2015, 680 people dedicated more than 35,000 hours of their time to ensure the success of SecondBite’s food rescue, food redistribution and nutrition education services. Each has their own unique story to tell about how and why they volunteer their time to support SecondBite.

Some do it solo, others bring along a friend or family member, while others do it with a group of work colleagues. SecondBite volunteers mostly help out delivering smaller food donations to community food programs in their local areas on weekdays, collecting donations of fresh produce from markets on weekends, sorting and packing fresh fruit and vegetables in SecondBite warehouses across Australia or assisting with specialised activities at head office, including helping out with events, public relations, graphic design and photography.

Without the passion, commitment and enthusiasm of our wonderful volunteers, many more people in need would go hungry.

In metropolitan Melbourne alone, 60–70 volunteers turn up each week at SecondBite’s Kensington warehouse to collect and deliver produce to community organisations across the city. SecondBite employs a team of professional drivers to deliver bulk orders, but would not be able to fulfill the many requests for smaller deliveries from community organisations if not for volunteers like Lea Young (pictured) from Essendon, who has been with SecondBite since 2009.

Over the past six years, Lea’s weekly SecondBite ‘run’ has seen her driving across Melbourne’s inner north-western suburbs delivering crates of fresh, healthy food to school breakfast programs, local community centres, women’s refuges and senior citizens’ organisations, as well as to Operation Stitches in Richmond and to Melbourne City Mission. Lea is often joined by her mum, Mavis Collinson, as they ‘make a day of it’, enjoying spending time together as they help others in their community.

‘Mum enjoys a chat with some of the regulars we deliver to each week,’ says Lea. ‘If we have a big load, she carries some of the goods on her lap and under her feet. We have a laugh about it.’

Lea says she was prompted to volunteer after reading a magazine article about the organisation. ‘I filed it in the back of my mind, and when the time was right for me – my kids had left home and my husband was away a bit travelling for work – I contacted SecondBite.

‘As a mother I could see how much good food was wasted in our household alone, and really hated that. So by extension, I could see that this would be happening everywhere, and in bigger way,’ says Lea.

‘Apart from the obvious benefit of providing fresh food to people who are in need, I also see the benefit of communal sharing of food, and the sense of belonging, which is derived from preparing and then sharing a meal together.’
ACHIEVING RESULTS

With a modest increase in staff, this year we have delivered an impressive 30 per cent increase in the volume of food redistributed, and an increase of six per cent in the number of community food programs supported across Australia.

We delivered a healthy surplus of over $171,000, representing an increase of 15 per cent over last year. Fundraising income has increased by 14 per cent, on top of an 18 per cent increase last year. Fundraising has been supported by the successful Pin & Win campaign, and we continue to grow the SecondBite Future Trust to develop longer-term sustainable funding through large capital donations. We continue to grow and diversify our funding base, with a particular focus on multi-year partnerships, which are so important for our long-term planning. Expenditure also grew by 14 per cent over last year, representing increased logistics running costs and staff numbers. Increased cost effectiveness and impact remains a strategic focus for SecondBite, as we continually evolve and develop new models to deliver more healthy food to more people in need across Australia.

PROFIT AND LOSS

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<td><strong>INCOME</strong></td>
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</tr>
<tr>
<td>General Donations</td>
<td>2,321,182</td>
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<tr>
<td>Fundraising Events</td>
<td>654,609</td>
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<tr>
<td>Total General Donations</td>
<td>2,975,791</td>
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<tr>
<td>Designated Funding Income</td>
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<tr>
<td>Warehouse Funding</td>
<td>142,600</td>
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<tr>
<td>Transport Funding</td>
<td>595,803</td>
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<tr>
<td>Staff Funding</td>
<td>941,289</td>
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<tr>
<td>Communication and Computer Funding</td>
<td>23,868</td>
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<tr>
<td>General Expense Funding</td>
<td>-</td>
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<tr>
<td>Total Designated Funding Income</td>
<td>1,703,560</td>
</tr>
<tr>
<td>Interest Received</td>
<td>45,533</td>
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<tr>
<td>Other Income</td>
<td>129,595</td>
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<tr>
<td>Total Income</td>
<td>4,854,479</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>30 June 2015</th>
<th>30 June 2014</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>EXPENSES</strong></td>
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<tr>
<td>Warehouse Expense</td>
<td>351,570</td>
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<td>Transport Expense</td>
<td>507,238</td>
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<td>Staff Expense</td>
<td>3,304,767</td>
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<td>Marketing and Human Resources Expense</td>
<td>141,140</td>
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<td>Fundraising Expense</td>
<td>193,640</td>
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<td>Communication and Computer Expense</td>
<td>149,296</td>
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<td>General Expense</td>
<td>35,103</td>
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<td>Total Expenses</td>
<td>4,682,754</td>
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<tr>
<td>Net Surplus/(Deficit)</td>
<td>171,725</td>
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</tbody>
</table>

30% INCREASE IN FOOD REDISTRIBUTED

97% OF RESCUED AND REDISTRIBUTED FOOD WAS NUTRITIOUS*

57% WAS FRUIT AND VEGETABLES

14% INCREASE IN TOTAL INCOME

9% INCREASE IN NUMBER OF STAFF

6% INCREASE IN COMMUNITY PARTNERSHIP

*Food is considered nutritious if it fits, in principle, within the five core food groups of the Australian Guide to Healthy Eating.
A PASSIONATE BOARD

Ian Carson,
Co-Founder & Chairman
SecondBite
I ‘hate waste. In a country as well off as Australia, we can all do something to help those in need, particularly if it is food destined for landfill. There is unlimited food, unlimited demand and unlimited possibilities. Imagine if we could provide food to every community in Australia where there is food insecurity.’

Katy Barfield
Founder, The Yume App
‘There’s a lot to be passionate about when it comes to SecondBite. We are an inclusive, people focused organisation committed to addressing the underlying issues of food insecurity, and where every person counts. SecondBite sees great value in a commodity that others see as waste – good quality surplus food. Ultimately I would like to live in an Australia where every man, woman and child has regular access to healthy, nutritious food and the SecondBite service simply isn’t needed anymore – that would be the ultimate success story.’

Simone Carson
Co-Founder & Director,
SecondBite
‘As a Co-Founder of SecondBite, I continue to be involved because firstly, there is still so much more we can do. Secondly, because we have made commitments to over 1,200 agencies to supply fresh nutritious food, and mostly because there is extraordinary goodwill in the community. So many Australians are doing so much to help others, and the fact that SecondBite is part of that community inspires and energises me.’

Bob Glindemann OAM
Deputy Chairman,
Navy Health
‘I hate to see waste, and seeing the volume of good fresh food making its way to landfill when so many Australian families go hungry means there is a place for SecondBite addressing this big challenge. We can never reach the point where we have no fresh food waste, but SecondBite provides the means by which this can be reduced significantly and used effectively to improve the lives and well-being of people in need.’

Flavia Gobbo
Director
‘I have a contribution to make with my professional skills, and hope that by being on the Board of SecondBite and Chair of the Financial Sustainability Committee, I am helping to improve people’s lives and reduce the terrible waste on our planet.’
Elana Rubin
Director
‘There’s nothing better than being able to touch someone’s life and make it better. SecondBite provides me the opportunity to make a child’s (or adult’s) life better by helping to give them delicious healthy meals when they would otherwise go hungry or eat poorly.’

Sheridan Lee
Director, Shed Enterprises
‘My vision is to see the reach of its distribution channels broaden to the point where SecondBite has a presence in every state in Australia. This hopefully will have an impact on the issue of food insecurity on a national level. And also to bring more high profile ambassadors on board, which will increase awareness of the brand.’

Andrew Monotti
Director
‘I consider a primary strength of SecondBite to be the simplicity of its fundamental message; a message that is readily understood and appreciated across generations. SecondBite represents significant and immediate environmental benefits, nutrition, food education and healthy food provided to those in need. We support our agencies and the essential functions they perform for the well-being of our community.’

John Simpson
President, ESSSuper
‘There is a desperate need for a more sensible, compassionate approach to the management of the food chain. Most of us have more than we need to live on, but so many in the community struggle to put food on the table. This has to change, and it is changing. SecondBite has made a difference to the lives of thousands of people. That really is something.’

David Williamson
Partner, Ashurst
‘SecondBite ticks so many boxes: reduction in waste, providing support and nutrition to those who need it, helping educate our community about the importance of diet – just to name a few. The organisation’s strength is in the simplicity of its concept, its people and its momentum.’
We say a huge THANK YOU to all our very generous supporters. You have provided us with the food, the funding, the resources and support to collect and redistribute healthy fresh food, run our warehouses, cool rooms and vans and most importantly make a huge difference to the lives of thousands of disadvantaged families – Thank You!

Visit secondbite.org or call 1800 263 283 to find out more. Thank you for your support.