

GARDEN TO TABLE

GROW,
HARVEST,
PREPARE,
SHARE

ANNUAL REPORT

Tamariki are change-makers

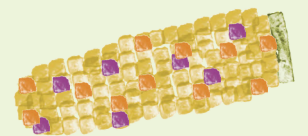
Here's how we empowered them
in 2022.





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BACKGROUND

TO GARDEN TO TABLE

Garden to Table is a charitable trust, established in 2008, that empowers tamariki across Aotearoa to whanake (grow), hauhake (harvest), whakarite (prepare), and whāngai (share) fresh and seasonal kai.

Our goal is simple - to transform the way that children think about food by disrupting the disconnection between our land and the table.

We achieve this by supporting schools and kura throughout the motu to deliver, embed, and sustain impactful food education.



Cockle Bay School

It's all about hands-on and practical real life learning for young New Zealanders. During a Garden to Table session, half of the class work in the garden, where they nurture plants, feed the soil, practice kaitiakitanga (environmental stewardship), and discover how our Earth can produce nourishing kai. The other half work in the kitchen, where they develop practical skills as they measure, chop, weigh and cook the garden's bounty.

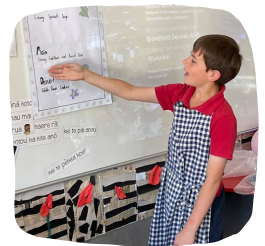
The children lead the way, with teachers and programme teams acting as guides. By providing a real-world approach to learning, Kiwi kids build skills for life.

Garden to Table was originally piloted within three Auckland schools in 2009 by Catherine Bell. Although a lot has changed since then, our dream remains the same - for every child in Aotearoa New Zealand to have the opportunity and resources to grow and share their own fresh kai as part of daily life.

At the conclusion of 2022, there are over 250 schools enrolled. Having initially piloted the programme with just 3 schools, this growth is something we're immensely proud of. With interest from around the country growing every day, we look forward to what lies ahead.



Glen Taylor School



Broadfield School



As a Trust, our focus is on enabling schools to develop and grow their programme - helping them meet the unique learning needs of their students and celebrate the culture of their school.

We do so by providing schools with a national support programme, helping them build and regularly train their team, and developing curriculum-linked resources to bring classroom concepts to life.



INTRODUCTION

TO OUR ANNUAL REPORT

Nau mai, here mai - Welcome to our 2022 Annual Report. Ngā mihi nui ki a koutou, talofa lava, ni sa bula, malō e lei, kia orāna, fakalofa lahi atu, mālo ni fakatalofa atu, ni hao, salam alaikum, hola, warmest greetings to you!

Our five-year strategy lays out three key priorities for our Trust:

Priority One

Enable schools to deliver impactful, well-embedded and sustainable programmes and

Extend regional support to all areas

Priority Two

Embrace and **include** all tamariki in Aotearoa New Zealand

Priority Three

Build the long-term sustainability and **raise** the profile of the Trust



Throughout 2022, we focused on the following key actions:

Priority One

- Focus on programme depth and natural growth
- Facilitate communities of Garden to Table schools
- Foster Model School network
- Collaborate with national and regional allies to extend and embed school support

Priority Two

- Partner with Māori in the spirit of Te Tiriti o Waitangi
- Collaborate for special needs and disabilities approaches
- Partner to create culturally diverse resources
- Build our cultural capability
- Forums and surveys to evaluate impacts



Priority Three

- Diversify funding sources
- Actively engage leaders to advocate power of our mahi
- Nurture shared-values corporate partnerships
- Celebrate success and team culture
- Streamline internal processes to ensure efficiency as we grow
- Share stories to highlight our impact, and connect and engage in our kaupapa

This report sets out our key activities throughout 2022 and is a reflection of our impact across health, environmental, educational, and social outcomes for Garden to Table students and their whānau.

OUR DREAM FOR TAMARIKI

Our Dream

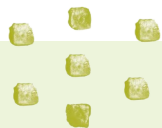
For every child in Aotearoa New Zealand to have the opportunity and resources to grow and share their own fresh kai as part of daily life.

Our Vision

To empower tamariki to grow, harvest, prepare and share kai. We enable schools and kura throughout the motu to deliver, embed and sustain impactful and holistic food education.

Our Why

By empowering tamariki as changemakers, we are disrupting the loss of essential life-skills of growing and cooking kai. Bringing these skills back builds the resilience needed for life, and helps combat today's pressing health, educational, social and environmental challenges. These positive impacts radiate far beyond school gates – to whānau/families, the wider community, and the planet – ultimately enabling a more sustainable, equitable and climate friendly social and economic future.



Seeds

We plant the seeds that inspire children to think about food differently.



Roots

We enable schools and kura to teach tamariki essential life skills - and in doing so, develop resilience, and address health, educational, and environmental challenges.



Sprouts

Tamariki take their kete (basket of knowledge) and practical skills home. Children share with their whānau, and this influences the home food environment.



Flowers

As tamariki and their whānau use and share knowledge, communities build social cohesion and collective food resilience.



Pollination

As communities pass this knowledge through generations, we create a more sustainable, equitable, and climate-friendly future.

OUR VALUES & PRINCIPLES

- Recognition of Te Tiriti o Waitangi partnership
- Kaitiakitanga - environmental stewardship
- Ako - teaching and learning
- Community connectedness
- Manaakitanga - hosting and demonstrating respect
- Empowered, resilient, and resourceful students
- Inclusion and respecting diversity
- Hauora - holistic health and wellbeing

CHAIR'S REPORT

CATHERINE BELL

Tēnā koutou katoa

It's a pleasure to be writing this report after a more settled year for Garden to Table.

Although the year started with some disruption to schools it was largely a smooth year for the programme, ending on a high as we surpassed our new goal of 250 schools.

This goal is part of the new five-year strategic plan developed early on in the year by the board and key staff, which formed the basis for all decision-making from that point. Whereas in 2021 we increased the number of schools by twenty-seven, this year this figure is forty-six. This is due in part to schools getting back to normal after over two years of disruption and confirms that they see enormous value in Garden to Table for their student's wellbeing and learning, as they grow, harvest, prepare and share good food on a weekly basis.

The Garden to Table Programme Team of Regional Coordinators, under the inspired leadership of CEO Ani Brunet, continued their support of new and established schools and their students, with the return of face-to-face plus continuing online training and the introduction of more new resources.

This means that the 26,775 children are now engaged in Garden to Table, learning practical life skills, developing vital resilience and experiencing the joy of working together to nurture their edible gardens and cook delicious, seasonal kai. The importance of this in lifting health and wellbeing and empowering our children cannot be underestimated.

Fundraising continues to be one of our biggest challenges. However, both corporate and grant funding improved compared to the previous year. Garden to Table's growing profile and the recognition of broad-ranging impacts of our programme for New Zealand's tamariki is helping significantly to attract support from new sources. This year we welcomed several new partners, further increasing the Trust's financial stability. A lot of work went into other forms of fundraising and, along with a successful match-fund

campaign and a number of private donations, a satisfactory outcome was achieved at year-end.

A highlight of the year was Her Excellency, The Rt Hon Dame Cindy Kiro, GNZM, QSO, Governor-General of New Zealand's acceptance of the role of patron for Garden to Table. Dame Cindy is the Trust's first patron and we look forward to welcoming her at various events over the next few years.

Our Programme Team expanded our Regional Coordinator on the ground support into Taranaki, and increased support in areas of strong growth including Pōneke Wellington and Tāmaki Makaurau Auckland. The board bid farewell to two Trustees and will welcome two new Trustees at the start of the new year. Katherine Turner who has extensive corporate board experience largely in the food industry and a new treasurer Paul Lawrence. Paul is a seasoned accountant who has worked extensively in the education sector. Paul will undertake the treasurer role. I thank Anne Edwards (treasurer) and Stacey Strang for their dedication and support over several years on the board.

Our focus remains the same - to support our schools and build the profile of the Trust as we play our part in empowering the children of Aotearoa New Zealand to live better lives. I would like to pay tribute to all who help us to do this. Without the dedication of the trustees, staff, volunteers, schools and supporters, large and small, the work we do would not be possible.

Ngā Manaakitanga

Catherine Bell - Founding Trustee and Chair, Garden to Table Trust



CEO'S REPORT

ANI BRUNET

Tēnei te mihi nui ki a koutou katoa

Poipoia te kākano kia puawai
Nurture the seed so it blossoms

I reflect on 2022 with much gratitude and begin by whole-heartedly thanking everyone involved this year. I acknowledge our Chair and trustees for their wisdom and encouragement, our staff team for such positive team work, commitment and passion. Thank you to our partners and supporters for incredible generosity and trust in us to get the job done. My appreciation and admiration go to our Garden to Table school leaders, staff, volunteers, and whānau for sharing skills, knowledge, and love of gardening, cooking and food education to our young learners.

Together, we met the growing demand from schools by increasing our regional support team to more locations, and we will continue to do this in coming years. Ngā mihi nui ki a koutou katoa!

In fact, as 2022 ended, we welcomed our 255th school. This means more than 26,775 tamariki in the far north to the deep south of Aotearoa New Zealand have learnt where their food comes by growing, harvesting, preparing, and sharing kai. Every week in the māra kai (garden) thousands of children have been connecting with whenua (land), and naturally developing respect for Pāpātūānuku (Earth Mother) by growing and harvesting kai. I am proud that schools and educators choose our programme as an approach to learning for their students. I am humbled to see that sharing kai and kōrero has been valued by our schools to create a place where everyone knows they belong, and diverse cultures of their students are celebrated through food.

The highlights of 2022 are many, and I hope this Annual Report is an inspiration. Her Excellency, The Rt Hon Dame Cindy Kiro, GNZM, QSO, Governor-General of New Zealand becoming our Patron is a total highlight.

Our educational partnership with Te Reo Club has also been a highlight, marking the beginning of our partnerships with Māori educators to help us learn and support schools to celebrate the richness of Aotearoa New Zealand. Helping kaiako (teachers) use the real-world context of the garden and kitchen activities in our programme to teach across the core subjects has also been a success. Our new resources He Kūmara Reka (Sweet Kūmara) and Te Heanga (The Power of Pollination) along with curriculum linking professional development for teaching staff at Garden to Table schools and kura have been a hit. Other highlights include extending online opportunities for schools to share with each other and working collaboratively with our education allies in areas from sustainability to food security.

A personal highlight for me is a conversation with one of our Garden to Table alumni. She told me that the best thing she got from her five years doing the programme was gaining confidence to work with others. Now, as a 16-year-old, she has confidence and enjoys working in teams. Much has been achieved thanks to the collective effort by many people to empower tamariki as changemakers for a brighter future.

**Noho ora mai, be well,
Ani Brunet - CEO, Garden to Table Trust**



OUR BOUNTY

2022 WRAP-UP



Kohitātea - January and Huitānguru - February

- As we entered the 13th year of the Garden to Table programme, it became apparent that adaptability would remain key. With Aotearoa at the Red Traffic Light, as per the Government's Covid requirements, our support to schools focused on outdoor learning opportunities that promoted student wellbeing. We were heartened to see the creativity emerging from schools, as they adapted their cooking and sharing experiences to the outdoor environment.
- Having expanded into the region for the first time in 2021, we welcomed 5 new schools in Hawkes Bay.



Kerikeri Primary School

Poutūterangi - March

- Her Excellency, The Rt Hon Dame Cindy Kiro, GNZM, QSO, Governor-General of New Zealand visited Papatoetoe West School. During her visit, Dame Cindy assisted the students by spreading seeds in the garden and shelling broad beans in the kitchen, before enjoying a shared meal. What a wonderful role model for us all.

Haratua - May

- Her Excellency, The Rt Hon Dame Cindy Kiro, GNZM, QSO, Governor-General of New Zealand accepted our invitation to



become Garden to Table's Patron. Having grown up watching her grandparents run a community garden, Dame Cindy understands the importance of our programme - and her endorsement speaks to this wonderfully.

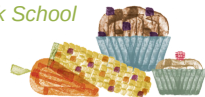
- We launched our first annual Bake Sale, with support from Westgold. This saw us support schools around the motu to host their own Bake Sale to raise funds for their Garden to Table programme. 50 schools participated - and some raised over \$1,000 to help fill their pantries with kitchen staples. We were inspired by how well each school honoured fresh produce in their baking.



Dame Cindy Kiro at Papatoetoe West School



Kauri Park School



Pipiri - June

- We celebrated Matariki, and the launch of our new educational partnership with Te Reo Club, by sharing a bilingual kūmara recipe, whakataukī poster and colouring-in activity with our community. Through this partnership, we will weave pūrākau (stories), te ao Māori perspectives, history, and imagery into Garden to Table resources.
- Our mahi simply wouldn't be possible without the thousands of volunteers around Aotearoa New Zealand, who kindly offer their time to empower tamariki in the garden and kitchen. To celebrate National Volunteer Week, we [profiled some of our inspiring volunteers](#).

Hōngongoi - July

- We teamed up with Trade Aid to celebrate the values of Christmas through this wintery month. Stained glass stars were available at Trade Aid stores nationwide, with proceeds helping us sprout future stars through Garden to Table.

Mahuru - September

- We held our annual Spring Campaign - raising funds to support schools with training and development, so they can embed and sustain thriving and impactful programmes. Thanks to the generous support of our community, and some wonderful partners who provided matched funding, we raised just over \$21,000. As a result, we were able to deliver more than 450 hours of training to 200 educators nationwide throughout the year.

Whiringa-ā-nuku - October

- As part of our annual Seedling Sale, supported by Tui, Garden to Table kids planted, carefully tended to, and sold seedlings. 49 schools participated, and some raised more than \$500 - allowing them to purchase essential items for their gardens and kitchens.
- Our Curriculum Manager – Victoria Bernard, presented at New Zealand’s Association for Environmental Educators’ annual conference - sharing how Garden to Table integrates learning about gardening across a range of learning areas. Our South Auckland Regional Coordinator – Candace Weir, kicked off a Hue Growing project, supporting schools to learn about and



Oropi School

grow this gourd that is traditionally grown around the Pacific, including Aotearoa New Zealand.

- We expanded into the Taranaki region.

Whiringa-ā-rangi - November

- Our team gathered in Tāmaki Makaurau Auckland for two days of connection and team-building.
- We invited our Seed100 donors to join us for a panel event. Alongside Nadia Lim, Catherine Bell, Niki Bezzant, Toni Street, and other special guests, we explored how gardening and cooking at school could revolutionise the future of Aotearoa. Many rich insights emerged, including how connecting with nature helps tamariki nurture their mental health, and how much pure wonder can be found in the garden. You can access the recordings [here](#).

Hakihea - December

- We added two new limited-edition products to our Christmas Gift Shop - children’s aprons and a calendar.
- We invited Garden to Table Principals to participate in our annual survey - enabling us to gain insights to fine-tune the support we provide and communicate our impact.
- Singer-songwriter, environmentalist, and long-time friend of Garden to Table, Jack Johnson, returned to New Zealand for his tour. We were thrilled to be selected as an All At Once Partner - Jack’s social action network.
- This year, our goal was to support 250 schools and kura as part of our growing Garden to Table school community. We were thrilled to reach this goal this month.

HIGHLIGHTS

FROM THE TRUST

Strategy

We kickstarted 2022 by developing a five-year strategy outlining our dream for our tamariki, exploring how we create impact, and mapping out our strategic priorities over the coming years.

Great Big Garden to Table Calendar

A calendar was developed, designed, and distributed to each Garden to Table school. Featuring seasonal activities in the māra kai (garden) and kīhini (kitchen), this calendar helped schools plan events, harvests, and planting, so they could use the real-life learning context of our programme as a platform for classroom learning.

KOHITĀTEA
January

IN THE GARDEN
Try growing lemon balm, okra, mustard as a green manure crop, a salad green or for mustard seeds, grow daikon to break up clay soil, as flowers to attract beneficial insects, as young leaves in salads, as seeds to grow microgreens or just to eat the root.
Think water and white butterfly management.

Seeds to sow:
(In the north/frost-free areas)
Basil, dwarf beans, beetroot, carrots, celery, Chinese cabbages, coriander, leeks, lettuce, radishes, rocket
(In the south/cold inland areas)
Beetroot, bok choy, carrots, coriander, kohlrabi, leeks, peas, radishes, silverbeet, spring onions, swedes and turnips

Seedlings to plant out:
(In the north/frost-free areas)
Basil, cherry tomatoes, lettuce, rhubarb, silverbeet, potatoes
(In the south/cold inland areas)
Broccoli, Brussels sprouts, cabbages, cauliflower, celery, leeks, lettuce, silverbeet, spinach

IN THE KITCHEN
Harvest:
Harvest and cook beetroot, cabbage, carrots, courgettes/zucchini, cucumbers, fennel, beans, lettuce and salad leaves, new potatoes, peas, snowpeas and sugarpeas, radishes, runner beans, tomatoes, spinach, spring onions. Berries and cherries might be in the school garden. Beans and peas need regular picking to encourage the plant to produce more. Tomatoes, lettuce and zucchini need to be picked when ready and won't store well. Some crops like carrots, beetroot and potatoes can stay in the ground until students return. Many crops will go to seed if they get too hot or are not picked. This is okay – flowers can feed bees, seeds can be collected.

TIP
Think about water and white butterfly management this month!

WELCOME BACK TO SCHOOL!
Term begins earliest 31 January

M	T	W	T	F	S	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

CURRICULUM
School holidays – term begins earliest 31 January

PLANNING AHEAD
Start planning your winter crop.
Teacher Only Days - could your school benefit from a Whole School curriculum linking session?
What new staff do you have? Who needs to be registered for Introduction to Garden to Table training?

GARDEN TO TABLE



Programme Managers Support

As a Trust, we are committed to uplifting our team of Regional Coordinators, who support schools to implement their Garden to Table programmes. This year, we appointed two Programme Managers, who oversee all Regional Coordinators across the North and South of New Zealand. For the first time, we held a hui in Wellington, where, through a process of Appreciative Inquiry, our Coordinators developed plans for growth within their region. In the hopes of improving our service to schools and ensuring consistency across the motu, we have made many internal enhancements. We have developed new guidelines for engaging and supporting with schools, and expanded the data and report information available to us.

Introduction to Garden to Table Training

Designed to help new Garden to Table schools start their programme strongly, our newly-revised introductory training was delivered to 25 schools. This training, which is designed for all those involved in the programme, emphasises our kaupapa and values, and offers hands-on training in the garden and kitchen.



Curriculum Training

Guiding schools to sustainably embed their Garden to Table programme across their whole school has been a key focus for our Trust. We piloted a new professional development training with 7 schools, demonstrating to school teachers and Garden to Table teams the wide range of learning that happens across all areas of the curriculum within a Garden to Table session.

Model Schools

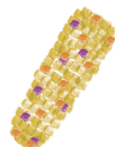
Our Model Schools showcase thriving, embedded, and sustainable Garden to Table programmes, and provide a pathway of inspiration for new schools. We hosted our first online get-together with the Principals from each of our 8 Model Schools, enabling them to connect, share stories, and learn from each other. Our Trust gained insight into the critical factors in their success, which we can use to support them further, and other schools.



Dominion Road School



Holy Cross Te Rotokura School



Year 7/8 Network

Launched in 2020, our Year 7/8 network provides a platform for Garden to Table teams from approximately 10 intermediate and

full primary schools to connect and learn via regular online hui. During these gatherings, the schools share their successes and challenges, before exploring topics such as 'how the Garden to Table programme can enable students to develop entrepreneurial skills through enterprise projects', and 'how to integrate technology in the programme'. This year, we developed resources specifically for this age group, including a badge system that rewards students who engage in independent Garden to Table tasks at school and at home.

Rural Schools Network

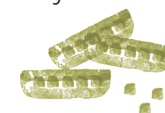
This year, we established a rural schools' network, connecting rural Garden to Table programme teams for mutual support. Each online gathering offers an opportunity for whakawhanaungatanga (building relationships), with a representative from each rural school speaking to the group about specific experiences delivering the programme (e.g. fundraising opportunities and community engagement).



Colville School

Special Schools Network

This year, we continued to host regular online hui for programme leaders in special schools, so they could share their unique highlights, aspirations and challenges. Guest speakers often attend to share their knowledge. The insights that emerged prompted the creation of a hub on our community website for resources specific to special schools.



FROM THE GARDEN & KITCHEN

Garden to Table sessions typically take place in a school every week or fortnight. Each session lasts 90 minutes, with half of the class working in the garden, and the other half in the kitchen. Every step of the way, children lead the way and learn by doing. As a Trust, our support to schools includes the development of resources that equip Garden to Table teams to teach tamariki new skills.

He Kūmara Reka

To celebrate Matariki, we provided schools with a multi-lesson curriculum resource. This unit explored the technology and pūrākau (storytelling) that early Māori used to grow kūmara and looked into heat energy and insulation through a Western Science lens, to help schools decide on the best way to grow great kūmara.



New Recipe Development

As part of our kūmara resource, and to help tamariki experiment and develop new skills in the kitchen, we developed and shared two new recipes: honey baked kūmara/kūmara mīere, and kūmara coins with bonfire mayo.

Te Haenga

For Bee Awareness Month, we helped tamariki learn about pollination and the vital role bees play in our food chain, through our Te Haenga resource, supported by Manuka Doctor. This



resource encouraged ākonga (students) to explore the function of pollination, name the reproductive parts of flowering plants, explain the symbiotic relationship of pollinators and flowering plant, and design a pollinator pathway.

Te Wiki o te reo Māori

In celebration of Māori Language Week, we shared a resource to help students practice their kupu Māori (words). Māori colours are derived from nature - and this activity encouraged tamariki to explore the māra and identify the colours that occur in nature.

T&G Grower Reading Resource

We challenged Holy Cross School - Te Rotokura in Wellington to ask a few T&G growers about their jobs. The growers' answers were collated into a reading resource for schools, so that tamariki could make connections between their Garden to Table harvest and New Zealand's commercial growing industry.

Compost Workshops

In partnership with Soilsafe Kids, our Regional Coordinator, Ange, piloted 6 workshops for students in years 4-5, showing them how compost can be used to divert food waste from landfill.



Ange Fleming

World Soil Day

Healthy soil is the foundation of every living thing. To help students see the magic that goes on beneath our feet, we released a complete educational resource about soil, with support from Weleda. We also shared a competitive card game and soil sausage activity for those at home to enjoy.



HIGHLIGHTS FROM AROUND THE TABLE

At the end of every Garden to Table session, students (along with their teachers and volunteers), will come together to share the kai they have prepared. As they do so, tamariki celebrate this kai, practice manaakitanga (hospitality), and kōrero about their experiences in the garden and kitchen.



"When we sit down to share kai together as a whole school prepared by our students and harvested from our gardens, it feels like staff and students have just deeply exhaled. A big family sharing and enjoying togetherness. The talk is light and excited about the learning"

Garden to Table School Principal

Students at Wanaka Primary enjoyed sharing a selection of fruit platters with the wider community at the recent opening of their new garden space.

Driven by their vision that "communities are healthiest when resources are equally shared", this Otago-based school joined Garden to Table in 2019 to provide their tamariki with long-term learning and social wellbeing benefits.



The development of their new garden - which features a composting system and tunnel houses, was made possible by

various individuals and groups in the community, who came together to donate items, arrange diggers, lay pavers, make aprons, construct a garden shed, and weed the garden.

The opening represented an opportunity for the community to come together to connect and give thanks while sharing kai (including Garden to Table recipes - fart tart and corn fritters).

Already, the children have shown enthusiasm working in the garden - digging holes, pushing the wheelbarrow around, and collecting food waste for the compost. Looking ahead, Wanaka Primary is looking forward to watching their gardens grow - and more so, watching the gardeners grow with it.

HIGHLIGHTS FROM BEYOND THE SCHOOL GATE

The benefits of Garden to Table radiate far beyond the school gates. As tamariki take their new skills, knowledge, and enthusiasm for seasonal dishes home to their whānau, ripples of positive impact are generated within broader communities. Over time, this builds community wellbeing and food security.



"A number of children have shared that they now have a vegetable garden at home that they didn't before, or that they have a section of the family garden that they look after. They also shared that they have used the recipes we cooked at school at home"

Garden to Table School Principal

HIGHLIGHTS FROM MATARIKI

Matariki signals the start of the Māori New Year, and is an opportunity for us all to come together to reflect on the past, and prepare for the year ahead.

Although Matariki is rich with tradition, in 2022, it was officially celebrated with a national holiday for the first time ever. This represented an important and special opportunity for whānau across the motu to acknowledge our nation's unique, shared identity, and the importance of tikanga Māori.

Matariki is a time that resonates strongly with Garden to Table's kaupapa of growing, harvesting, preparing and sharing great kai. It's the perfect chance to share bounty with loved ones, and plan for the growing season ahead.

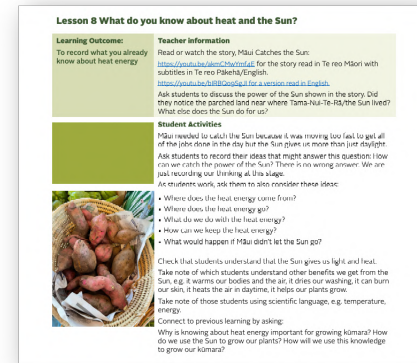
We were so inspired to see ākonga (students) around Aotearoa New Zealand embrace this new holiday, and incorporate Matariki into their Garden to Table sessions. Some tried new recipes like hua whenua (vegetable soup), and others planted new crops, using the Maramataka (Māori lunar calendar).

As a Trust, we celebrated Matariki by announcing our new educational partnership with Te Reo Club.



This kōwhaiwhai (pattern) was designed and gifted to Garden to Table Trust by Michele Coxhead, Te Reo Club.

As part of this partnership, we provided schools with a multi-lesson curriculum resource and bilingual kūmara recipes and posters.



Some schools used this resource to navigate a journey to plant, grow, and harvest their own kūmara - with many using the Maramataka to guide them. As kūmara need at least 4 months to grow to maturity, many tamariki are still eagerly awaiting the results of their efforts - and we look forward to celebrating their efforts.

For Fruitvale Road School, based in New Lynn, Auckland, they turned their resource into a slideshow that enabled teachers to integrate this rich learning within their classroom teaching.

As a result, every class in the school had an opportunity to engage with the resource and learn about the history and growth of kūmara.



OUR IMPACT

KEY IMPACTS AT A GLANCE



255

Garden to Table schools

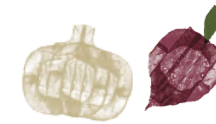
26,775

children growing, harvesting, preparing & sharing food



1,071,000

meals grown, cooked, eaten and loved



45,900

hours spent gardening and cooking

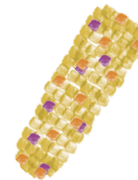
4,400

hours of trainings delivered



33

new resources for schools developed



91,873

reach across social media and email



"Garden to Table is good because you can learn to cook and plant and you can learn to bake and how to look after plants. I find Garden to Table good in building your confidence in cooking and being in the garden more often and I find Garden to Table a good way to start to learn to cook for when you are older"

Garden to Table Student



"Through Garden to Table, kids learn basic skills toward gaining independence. Learning about good foods, how to grow and prepare them. The kids learn about the environment, seasons, cultural aspects of food. Cooking involves maths. Garden to Table helps kids with cooperating with each other"

Garden to Table Volunteer

PRINCIPAL'S PERSPECTIVE

Of 57 surveyed Principals ...



95%

say Garden to Table gives a place for different students to shine and be successful



91%

say Garden to Table helps students develop key competencies, and an increased sense of responsibility, agency, and ownership



98%

say Garden to Table adds value to the culture and identity of their school

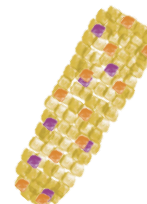
98%

say Garden to Table contributes to better health outcomes



89%

say Garden to Table helps students practice food security now and in the future



96%

say Garden to Table provides opportunities for real-life learning and problem-solving



100%

say Garden to Table increases knowledge about where food comes from



98%

say Garden to Table encourages students to be more adventurous around food and gives them an opportunity to try new fruit and vegetables



98%

say Garden to Table is beneficial to their students

100%

say Garden to Table contributes to improved environmental awareness and action



100%

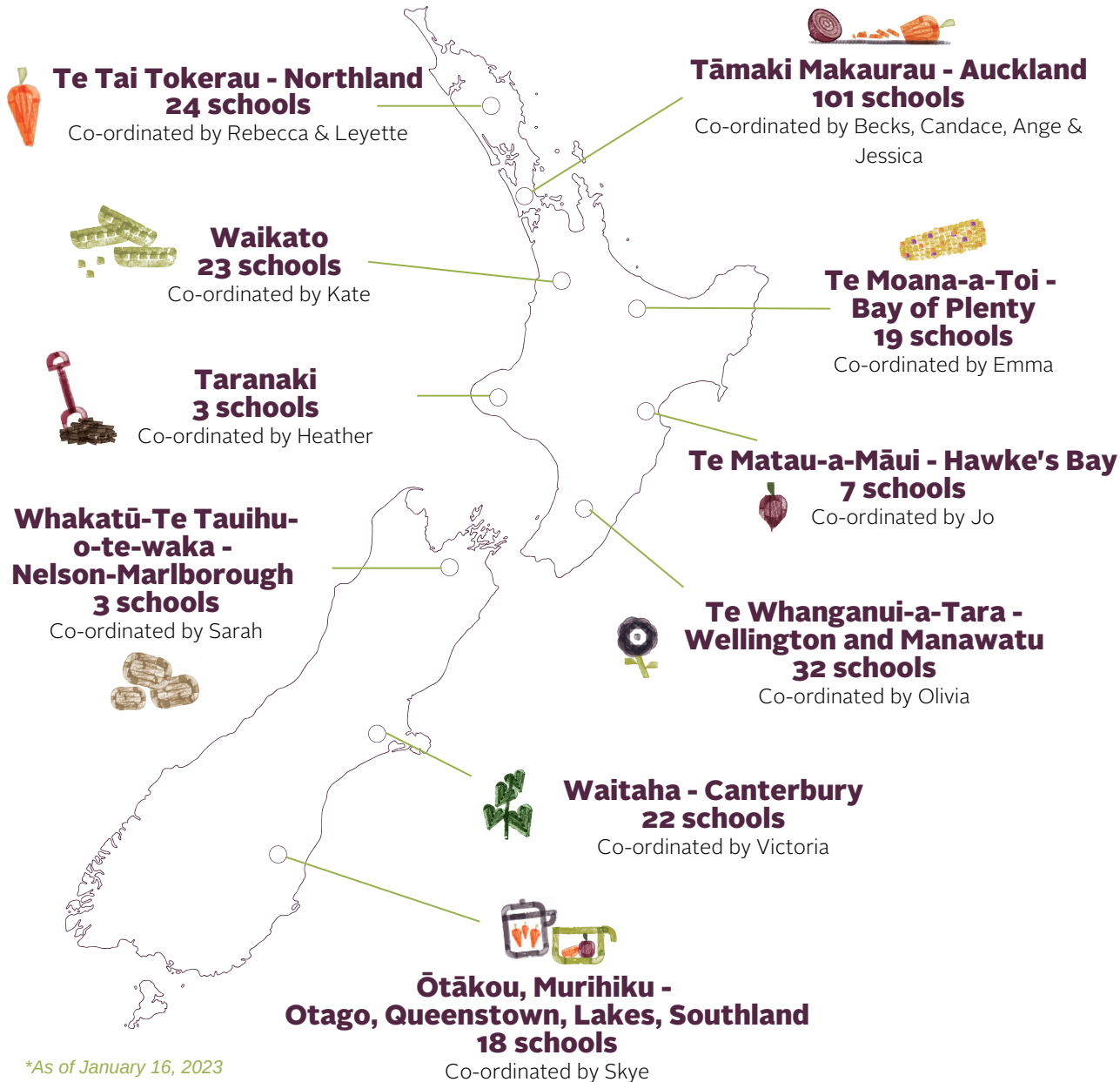
say Garden to Table contributes to improved education outcomes



96%

agree that every school in Aotearoa New Zealand should have the opportunity to be involved in Garden to Table





"I love seeing students who would normally avoid vegetables, going back for second helpings of the food they create"

Garden to Table Principal

"Garden to Table provides a real-life context for our students to learn in. Students are learning lifelong skills to work together as a team to prepare soil, germinate seeds, grow plants, and maintain gardens, with the aim to provide food to harvest and cook for others to enjoy. Sustainability and looking after our planet, knowing where food comes from, and providing food for a family are all key aspects of learning"

Angela, Deputy Principal

"It has been such a pleasant experience watching my daughter learn about where her food comes from, how to work as a team and how food can bring people together. Garden to Table has had such a positive impact on her and has given her confidence to not only help cook dinner and try new foods and meals but also encouraged us, as a family, to grow our own fruit and vegetables"

Sam, Garden to Table Parent

ENVIRONMENTAL IMPACT

Step into any Garden to Table school in Aotearoa New Zealand, and you'll see students taking action towards a more sustainable future. As tamariki grow and cook food from scratch, they reduce food waste, experience the full food cycle, deepen their connection to Papatūānuku (the Earth Mother), and gain respect for nature's intrinsic value. Oropi School was the first school in the Bay of Plenty to join the programme. Since the very beginning, sustainability has been at the centre of their award-winning programme.

Their self-sufficient Kōkako Garden - which dominates the school's backyard - overflows with vegetables and herbs that are planted, nurtured and harvested by the students. They also have an orchard, worm farm, composting system, pizza oven, greenhouse, chickens, and beehives.

The culture of volunteering is strong at Ōropi with many whānau volunteers helping during the sessions, which contributes to tamariki taking their knowledge home.

Now in their sixth year, Garden to Table at Ōropi School has grown from one class to all Year 1-8 classes taking part. Their most recent initiatives are the installation of a rainwater collection tank in the garden and the placement of compost bins and worm farms at other locations around the school.



"Tamariki excitedly sharing stories of what they are growing at home or at Nana's house is the most satisfying part of my job. It is not just about gardening and eating at school, but about developing the curiosity and skills to grow food at home no matter their space - even a bucket - and to view eating a variety of fresh produce as a lifelong adventure"

Heron Rickard, Garden Specialist, Ōropi School

HAUORA (HEALTH) IMPACT

At Garden to Table, we increase children's access to fresh kai - inspiring them to think about food differently, and helping them establish the foundations for lifelong healthy habits.

Beyond this, the māra kai (garden) is an immersive space - filled with fragrances, vibrant colours, and varied textures. This provides the perfect conditions for tamariki to slow the mind, practice mindfulness, and be present.

In the kīhini (kitchen), the responsibility that comes with preparing a meal enhances their sense of control and ownership - particularly important in a world that can be overwhelming for some children. And, at the end of a Garden to Table session, when tamariki sit down together to share food and kōrero about their experiences, they enrich social connections with their peers.



"I am a huge advocate for the Garden to Table program. Cooking is a life skill many children do not learn at home, which impacts their eating habits and health and wellbeing well into adulthood"




Garden to Table Parent

EDUCATIONAL IMPACT



During Garden to Table, classroom learning happens in real-life environments. The language of maths naturally emerges as students measure, weigh, and quantify ingredients.

As tamariki boil, mix, and simmer kai, science is put into action. And, as they explore the colours of the garden and plate dishes, they practice art. Through this, key competencies are developed - helping students become empowered, resilient and collaborative. According to our 2022 survey:

-  91% of Principals agree Garden to Table helps children develop key competencies, practice collaboration and communication, take considered risks, and develop an increased sense of responsibility, agency, and ownership
-  96% of Principals agree Garden to Table provides opportunities for hands-on learning, and practicing real-world problem-solving
-  95% of Principals agree Garden to Table gives a place for different students to shine and be successful

For one Garden to Table school in the Waikato region, making healthy compost for the garden was an opportunity for students to practice their science skills, as they researched and experimented with the ingredients and quantities of carbon and nitrogen. Plus, writing stories about this experience, and their experience in the programme, allowed the students to expand their vocabulary.



COMMUNITY IMPACT

In every sense, community is at the heart of our mahi. Each part of our programme is made possible thanks to the collective efforts of many people.

Forrest Hill School knows this well. Community has always been a core part of their Garden to Table programme.

Soon after beginning Garden to Table, Forrest Hill tamariki realised they had an excess of bounty from the garden. So, they headed off to gift some to their local rest home. The residents loved the experience - and now, the students are regular visitors.

Local businesses have also gotten behind them - regularly donating plants and kitchen equipment to help the ākongā (students) enrich their learning. The parents are active participants in the programme too - frequently coming into school to help in the garden and kitchen, before sharing a meal with the students. Many of these parents come from a variety of cultures - and Garden to Table sessions present a wonderful opportunity for them to pass their passions and knowledge down.



STORIES OF IMPACT

Poroti School

Located in the rural countryside west of Whangārei is Poroti School - a rural year 1-8 school that became part of the Garden to Table whānau earlier this year. With a focus on providing learning opportunities both within the four walls of a classroom, and beyond, the Garden to Table programme was a natural fit for the school.

Within their first week, Poroti School - which is also a Bronze level Enviroschool, had fully embraced the values of sustainability that we hold close to our core - with tamariki repurposing surplus t-shirts to make no-sew plant pot hangers, that are now proudly displayed at the front of the school.



Since then, the akōnga (students), who take turns working in the garden, kitchen, and media/craft room each week, have planted an assortment of fresh fruit and vegetables (using the maramataka - Māori lunar calendar, to guide them), and cooked a variety of delicious dishes, like pumpkin pie muffins; zucchini, onion, spinach, and silver beet quiche; and wedges.



These wedges - cooked using potatoes harvested from the school garden, have proven especially popular. "When we were walking to the kitchen the smell was sensational, then we tried it. All I have to say is it was life-changing", says one Year 7 student.

The effect of Garden to Table have been felt widely across the school. Not only has the programme boosted school attendance, but the teachers have also observed a transfer of skills across other contexts. "On camp, kids just cleaned up without being asked! They knew how to work in the kitchen - seniors even prepared an evening meal for their cabin groups. The kitchen crews were efficient and probably the best organised we have ever had - not reliant on the adult helpers", Principal Pauline Johnson tells us.

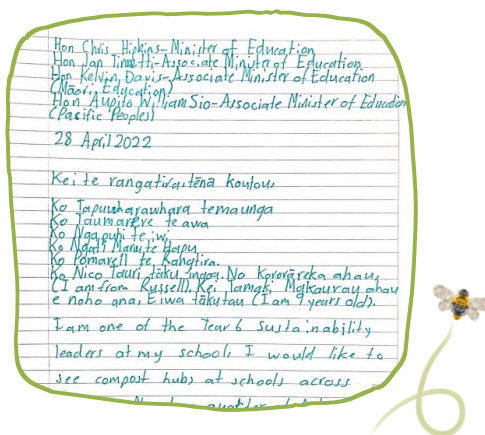
Already, Garden to Table is creating ripples of positive impact at Poroti School, and we can't wait to see their programme grow.

Nico Tauri

Not many nine-year-olds are engaged with political campaigning for the environment. But, Auckland-based Nico Tauri is on a mission to have every school in New Zealand install compost bins.

This comes off the back of Nico's successful campaign that convinced Unilever to take plastic scoops out of their Surf washing powder.

In pursuit of his latest campaign, he's penned a letter to the Minister of Education - Chris Hipkins, detailing how his school alone produces 400kg of waste/year, and asking him to introduce compost bins nationwide to combat this waste.



"I have done research and learnt that composting is nature's way of recycling, nutrients can go back into the soil by adding compost, and we can grow healthier vegetables", Nico says.

Nico's sustainability journey stems back to his time at Kororāreka Russell School in the Bay of Islands, where he participated in Garden to Table. As he grew, harvested, prepared, and shared fresh food alongside his peers, he came to understand the environmental impacts of his food choices.

Now, he wants other Kiwi kids to experience it too. "I would love to see compost bins in schools across Aotearoa and lessons in school to learn about the importance of composting, growing our own kai, and looking after Papatūānuku", Nico says.

"Growing vegetables at school means we could pick fresh kai from the garden to share and learn how food grows. We could learn how to cook the food we grow".

Chris Hipkins agrees - telling Nico that he's "absolutely right" on the importance of learning about the environment.

From the outside, Garden to Table may look like a simple food education programme, where children learn to grow and cook fresh food. But, there's much more than first meets the eye - with student-led sustainability and environmental literacy a core component of the programme. We believe that children are changemakers - and Nico is a shining example of just what's possible when we empower children to create positive change.



Teisha Lousiale

In 2009, Meadowbank School was chosen as one of three schools to pilot Garden to Table. Today, their programme continues to provide a platform for tamariki to grow fresh, seasonable and sustainable kai, and it has become a loved mainstay of the students experience.

Teisha knows this well. The 17-year-old Selwyn College student still holds on to many fond memories from the time she spent in the garden and kitchen at Meadowbank.

“I started around year four, and participated until year six”, she says. We were split into two groups - one in the garden and the other cooking. I was mostly in the garden - I learnt a lot there, and my family has a garden at home now”.

Her highlights from Garden to Table include cooking vegetarian pizzas in the school’s pizza oven (an experience that taught her how good pizza can taste, “even without meat”), as well as learning about worm tea.



“We had an orchard at school, and there was a tub of soil and worms. The taps at the bottom collected worm pee. We had to grab the buckets, take them to the garden, and pour it in. The first time I picked up a worm wasn’t the greatest, but the pee from the worm is really nutritious for plants”, Teisha explains.

Beyond this, Garden to Table also provided Teisha with a platform to build her confidence, practice teamwork, and make new friends.

“I made a lot of friends through Garden to Table by walking around, harvesting crops, and bonding with everyone. Back then, I was quite shy - I couldn’t talk to a lot of people. But Garden to Table really helped me, to this day”.

We’re so proud to have seen Teisha come so far out of her shell. Recently, she spoke at a panel event for our Seed100 donors - wonderfully articulating the lasting impact of Garden to Table.

As well as practical learning in the garden and kitchen, helping tamariki foster soft skills is a vital part of Garden to Table. Seeing this come to life through inspiring rangatahi such as Teisha fills us with much pride - ka rawe, Teisha.



OUR PEOPLE

We can't do this work alone. From volunteers and donors, to Kitchen Specialists and Garden Specialists, there are a lot of people who make the Garden to Table programme possible. As we celebrate the impact we achieved in 2022, we also acknowledge each and every individual, group, and organisation who contributed to these incredible outcomes. Ngā mihi maioha - thank you with appreciation, to all those who kindly and selflessly supported our work. Nā tō rourou, nā taku rourou ka ora ai te iwi - with your food basket, and my food basket the people will thrive.

Our Patron

Thank you to Her Excellency, The Rt Hon Dame Cindy Kiro, GNZM, QSO, Governor-General of New Zealand, whom we are humbled to have as our Patron.

Our Staff and Volunteers

Ngā mihi maioha to our staff, who manage various aspects of our operations - Ange Fleming, Ani Brunet, Becks Kelleher, Candace Weir, Chantelle Cobby, Emma van de Molen, Heather Allington, Jessica Charnley, Jo Moorhead, Kate McGregor, Kaye Curran, Lara Tauri, Lauren Jarvie, Lurette Callister, Louise Waghorn, Natalie Edwards, Olivia Boyd, Rebecca Myhre, Sarah Berger, Sarah Rodgers, Skye Macfarlane, Victoria Bernard, and Victoria Biddick. A heartfelt thank you to our Trust volunteers, who contribute so much.

Our Board of Trustees

Thank you to our volunteer Board members, who provide invaluable strategic and governance support - Andrew Green, Catherine Bell, Clare Wall, Nadia Lim, Stephanie Patterson, and Teresa Ciprian. We also thank our outgoing Board members, Anne Edwards and Stacey Strang, who have kindly supported our mahi for several years.

Our Ambassadors

Ngā mihi nui to our ambassadors, who promote and champion our mahi - Al Brown, Dan McKay, and Niki Bezzant.

Our Seed100 Funders

Thank you to our Seed100 Funders, who are leading our movement for positive change by donating \$100 or more per month to support our operational costs - Adithi Pandit, Ani Brunet, Apex Advice Group, Bridget and Gary Brent, Catherine Bell, Elizabeth Drummond, Geoffrey Dalbeth, Hayden Power, Heimsath Alexander, Karl Le Quesne, Optima Investments, Pauline MacDonald, Prospect Wealth, Robin Barclay, Rosemary and Grant Harris, Sage & Grace, Tina Armstrong, plus 6 generous anonymous donors.



I support Garden to Table partly because of what it is not: it is not food conjured up in a lab or factory, it is not a packaged dinner eaten alone. In our largely urban society isolated from the food chain, it is seasonal and embraces the natural food cycle. It is communal effort and shared kai, curriculum-linked and fun. In short, it's wonderful and choosing to support it is a no-brainer.

Geoff, Garden to Table Seed100 Funder

Our Partners



Driven by their purpose to grow healthier futures through fresh fruit and vegetables, [T&G Global](#) have supported us since 2013.



[Tui](#) has supported Kiwi gardeners for 100+ years. They support us in many ways, including providing gardening packs and volunteering.



[My Food Bag](#) is on a mission to make a difference by improving kids' food choices. Like us, they believe strongly in the farm-to-plate concept.



[Westgold's](#) purpose is to inspire confidence and creativity in cooking and baking. This year, they supported our Bake Sale.



[Weleda](#) is passionate about healthy soil and protecting biodiversity. This year, their support enabled us to produce resources about soil.



[Nespresso](#) is committed to protecting a way of life for generations to come. With their support, we are extending Garden to Table to new regions.



[Manuka Doctor](#) produces quality authentic Mānuka Honey. They not only support our Trust, but also provide schools with honey.



[Palmers](#) help New Zealanders grow great gardens. Their partnership, which closed this year, helped Kiwi kids nurture a love of gardening.

Our Grant Funders

Ngā mihi maioha to our grant funders, who enable us to deliver Garden to Table programmes around New Zealand - Albert-Eden Local Board, Aotearoa Gaming Trust, Bay Trust, COGS, David Ellison Community Trust, D V Bryant Trust, Goldman Sachs Gives, Healthcare Otago Charitable Trust, Hibiscus and Bays Local Board, Hutt Mana Charitable Trust, Jenkins Charitable Trust, J M Butland Charitable Trust, Lion Foundation, Lottery Grants Board, Manurewa Local Board, Maungakiekie-Tāmaki Local Board, Newman's Own Foundation, Nikau Foundation, One Foundation, Puketāpapa Local Board, Rātā Foundation, TECT, T G Macarthy Trust, The Puffin Charitable Trust, The Trusts, Trust Waikato, Upper Harbour Local Board, and Waitākere Ranges Local Board, Whau Local Board.

Our Champions

Thank you to [Almighty](#), [GARDENA](#), and [Kings Seeds](#).

Our Sponsors

Ngā mihi nui to [Brightly](#), [Brookfields Lawyers](#), [Connected Accountants](#), [Epicure Press](#), [Grant Thornton](#), [Pathfinder](#), and [Tax Traders](#).

Our Individual Giving Supporters

Thank you to those who enable Kiwis to regularly give to us: [One Percent Collective](#), [The Good Registry](#), and [Pathfinder](#).



Our School Supporters

Ngā mihi maioha to the businesses who support Garden to Table schools with products and discounts.

PERFORMANCE REPORT

ENTITY INFORMATION

For the Year Ended 31 December 2022

Legal Name of Entity:	Garden to Table Trust
Other Name of Entity:	Garden to Table
Type of Entity and Legal Basis:	Charitable Trust and Registered Charity
Registration Number:	CC37743

Entity's Purpose and Mission:

Garden to Table was established in 2009 to facilitate a programme focused on developing and introducing a curriculum-linked Food Education Programme across all New Zealand primary schools. We do this by:

- Providing resources and face to face support to schools in Garden to Table hubs, to offer weekly or fortnightly kitchen and garden sessions
- Providing online resources to all primary and intermediate schools around New Zealand who are not able to access a Garden to Table Hub, so they are also able to begin providing weekly or fortnightly kitchen and garden sessions

Entity Structure:

Trust Structure: Our Trust Deed states that we must have between two and ten Trustees. As at 31 December we had seven Trustees that constituted our governance board, including three executive officer positions: chair, treasurer and secretary. Trustees/ governance members may lead subcommittees as determined by our annual work plan and priorities.

Operational Structure: Our operations are managed by a team of nineteen part-time, paid employees and two full time paid employees. We employ a Chief Executive Officer, two National Programme Managers, a Business Manager, an Office Administrator, a Communications Manager and a two person fundraising team. We have thirteen Programme Coordinators based in Northland, Auckland, Waikato, Bay of Plenty, Hawke's Bay, Wellington, Christchurch and Otago/Queenstown and Nelson. Volunteers

support us with our various activities throughout the year.

Main Sources of the Entity's Cash and Resources:

Garden to Table receives funds from grant bodies, philanthropic trusts, corporate partners and individual donors. Schools also pay a membership fee and annual subscription.

Main Methods used by the Entity to Raise Funds:

Fundraising activities are primarily through applications to philanthropic trusts. In 2022 Garden to Table increased donations from individual donors.

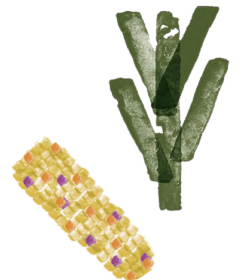
Entity's Reliance on Volunteers and Donated Goods or Services:

The operation of the Trust does not rely on volunteers, other than the volunteer Trustees.

Donated services include legal support from Brookfields, \$9,150 and external audit service from Grant Thornton, \$12,100. Garden to Table schools also receive donated products which are arranged through Garden to Table.

Contact Details:

Physical Address:	31-33 Ruskin Street, Parnell, Auckland, 1052
Postal Address:	PO Box 37832, Parnell, Auckland 1151
Email:	Info@gardentotable.org.nz
Website:	www.gardentotable.org.nz
Facebook:	www.facebook.com/garden2table



STATEMENT OF SERVICE PERFORMANCE

For the Year Ended 31 December 2022

Description of Entity's Outcomes:

To build skills for life through highly practical, hands-on, child centric classes teaching growing and cooking skills and developing a love of fresh fruits and vegetables that they will take with them as they grow

Description and Quantification of the Entity's Outputs:

Description and Quantification (to the extent practicable) of the Entity's Outputs	Year End 2022	Year End 2021
Total Schools participating in the Garden to Table Programme	255	213



Highlights of the 2022 School Principal Survey:

- 100% of Principals surveyed in 2022 (100% 2021) thought that Garden to Table contributes to better health outcomes for their students, reporting that it makes students more adventurous around food, increases knowledge about where food comes from, lets students cook healthy recipes and gives children an opportunity to learn outside whilst being active
- 100% of Principals surveyed in 2022 (100% 2021) thought that Garden to Table contributes to improved education outcomes for their students, reporting that their students feel a sense of pride and achievement in the garden and kitchen, children feel an increased sense of responsibility, agency and ownership of their actions and that children have fun and enjoy learning outside the classroom. They also reported that Garden to Table provides opportunities for real-life and hands-on learning which then gets explored in more depth in the classroom. In 2022 95% (2021 96%) of principals also reported that the Garden to Table programme gives a place for different students to shine and be successful
- 100% of principals report in 2022 (100% 2021) that the Garden to Table programme is beneficial to their students, and adds value to the culture and identity of their school



These Statements should be read in conjunction with the notes to the Performance Report and the Audit report attached.

STATEMENT OF FINANCIAL PERFORMANCE

For the Year Ended 31 December 2022

Revenue	Note	2022 \$	2021 \$
For providing Goods and Services	1	491,148	419,306
Donations, Fundraising and other similar revenue	1	568,642	399,200
Interest, Dividends and other revenue	1	4,960	49,160
Total		1,067,750	867,666

Expenses	Note	2022 \$	2021 \$
Volunteer and employee related costs	2	923,505	697,317
Costs related to providing goods or services	2	102,766	131,202
Other expenses	2	32,303	22,309
Total		1,058,574	850,828
Surplus		9,176	16,838

Assets	Note	2022 \$	2021 \$
Current Assets			
Bank Accounts and Cash	3	269,551	322,043
Accounts Receivable	3	138,113	1,829
Prepayment and other Assets	3	15,157	10,641
Total Current Assets		422,821	10,641
Non Current Assets			
Intangible Assets	4	27,839	41,759
Fixed Assets	4	27,732	18,522
TOTAL ASSETS		478,392	394,794

Liabilities	Note	2022 \$	2021 \$
Current Liabilities			
Creditors and Accrued Expenses	5	7,711	817
Income in Advance		2,436	1,535
Employee Costs Payable		63,256	38,492
Unused Grants with Conditions	6	230,613	188,750
Total Current Liabilities		304,016	229,594
Total Current Assets		174,376	165,200
Total Current Assets		174,376	165,200

Trustee: C Bell, Chair

Trustee: A Green, Treasurer




Date: 2 March, 2023

Date: 2 March, 2023

These Statements should be read in conjunction with the notes to the Performance Report and the Audit report attached.

STATEMENT OF CASH FLOWS

For the Year Ended 31 December 2022

Cash Flows from Operating Activities	2022 \$	2021 \$	Cash Flows from Investing and Financing Activities	2022 \$	2021 \$
Cash was received from:			Cash was received from:		
For Providing Goods and Services	369,379	501,594	Disposal of short-term investment	0	0
Donations, fundraising and other similar receipts	604,612	428,763	Cash was applied to:		
Interest, Dividends and other revenue	775	196	Payments to acquire property, plant and equipment and stock	(28,777)	(46,030)
Net GST Received	4,218	0	Net Cash Flows from Investing and Financing Activities	(28,777)	(46,030)
Cash was applied to:			Net Increase/(Decrease) in Cash	(52,492)	46,025
Payments to suppliers and employees	(1,002,699)	(831,774)	Opening Cash	322,043	276,018
Net GST Received	(23,715)	98,779	Closing Cash	269,551	322,043
Net GST Paid	(0)	(6,724)			



These Statements should be read in conjunction with the notes to the Performance Report and the Audit report attached.

STATEMENT OF ACCOUNTING POLICIES

For the Year Ended 31 December 2022

Accounting Policies Applied

Basis of preparation

Garden to Table Charitable Trust (the “Trust” or “GTT”) is a trust, based in Auckland that oversees the Garden to Table food education and food literacy programme nationally. It is incorporated under the Charitable Trusts Act 1957 and registered under the Charities Act 2005. The Trust was approved as a Charitable Entity on 16 February 2009 by DIA Charities Services (Registered Charity CC 37743).

The Trust has elected to apply PBE SFR-A (NFP) Public Benefit Entity Simple Format Reporting – Accrual (Not-For-Profit) on the basis that it does not have public accountability and has total annual expenses of equal to or less than \$2,000,000. All transactions in the Performance Report are reported using the accrual basis of accounting. The Performance Report is prepared under the assumption that the entity will continue to operate in the foreseeable future.

General and Services Tax (GST)

All amounts are recorded exclusive of GST, except for Account Receivables and Account Payables which are stated inclusive of GST.

Income Tax

The Trust is wholly exempt from New Zealand income tax having fully complied with all statutory conditions for these exemptions.

Bank Accounts and Cash

Bank accounts and cash in the Statement of Cash Flows and Statement of Financial Position comprise cash balances and bank balances (including the credit card balance).

Receivables and other assets

Receivables are initially recognized at fair value and considered for impairment when they are past due or when there is evidence that a specific counter-party will default. A provision for impairment of other assets is recognized to reflect other assets at the lower of cost or net realisable value. Bad debts are written off in the year in which they are identified. Receivables include GST where GST has been invoiced.

Property Plant Equipment & Intangibles

Fixed assets are recorded at cost less accumulated depreciation and any impairment losses. When a fixed asset is disposed of, the gain or loss is recognized in the reported surplus or deficit and is calculated as the difference between the net proceeds from disposal and the carrying amount of the asset. At each reporting date, the carrying amounts of fixed assets are reviewed to determine whether there is any indication of impairment, and if such indication exists then the recoverable amount of the asset is estimated in order to determine the extent of the impairment loss. Impairment losses are recognized in the reported surplus or deficit. Depreciation of fixed assets is calculated at the maximum rates applied to each class of fixed asset as follows:

- Computers and office equipment: 50% diminishing value
- Website is amortised over a period of 3 years

Inventory

Inventories are recorded at cost and recognized as an expense once they are sold or distributed to schools. Items of inventory include Aprons, Tote Bags, Notebooks, Potato Bags, T-shirts and Calendars.

Payables and other liabilities

Payables are recognized when the Trust becomes obligated to make future payments resulting from the purchase of goods and services. Payables are stated inclusive of GST. The net amount of GST payable to (or receivable from) the Inland Revenue Department is included as part of payables (or receivables).

Provisions for employee benefits are accrued and measured based on accrued entitlements at current rate of pays. These include salaries and wages accrued up to the reporting date and annual leave earned but not yet taken. Other provisions are recognized when there is a present legal or constructive obligation as a result of past events where it is probable that there will be expenditure required to settle the obligation but when the settlement amount and/or timing is uncertain.

Contingent liabilities are not recorded in the statement of financial position but are reported in the notes to the performance report.

Revenue recognition

Revenue shall be recorded on the occurrence of a recognition event. This is when there is a legal right to receive cash either now or sometime in the future. The timing of the recording of specific revenue types is provided as follow:

- Grants, donations, partnership and fundraising revenue include funds given by business charitable and philanthropic organisations. Revenue is recognized upon receipt, unless there is a “use or return” condition. Where there are unfulfilled “use or return” conditions attached to the grants, the amount relating to the unfulfilled

conditions is recognized as a liability and released to revenue as the conditions are fulfilled.

- School subscription fees are recorded as revenue when cash is received as schools obtain access to all GTT resources from date of payment
- Interest income – record as revenue as it is earned during the period.
- Sales of goods revenue is recognized when the goods are delivered.

Operating expenses

Included in the operating expenses are costs associated with school set up, training and development for GTT schools, some of which is directly funded by the schools and/or external supporters (refer School Set up and Support income).

Expenditure on research and development activities, undertaken with the prospect of gaining new sector knowledge and understanding (e.g. with respect to food literacy), is recognized in the statement of financial performance when incurred.

Curriculum development costs include the preparation of guides for GTT schools, and material for delivery of gardening and cooking lessons, as well as collection and collation of resources for classroom lessons.



NOTES TO THE PERFORMANCE REPORT

For the Year Ended 31 December 2022

1/ Analysis of Revenue	2022 \$	2021 \$
Providing Goods or Services		
Grants Received	453,679	387,240
Sales	4,499	2,503
Annual Subscriptions & Joining Fees	35,970	29,563
Total	494,148	419,306
Donations, Fundraising and other similar revenue		
Donations	245,367	246,335
Partnership Funds	293,097	123,000
Seed Fund	30,178	29,865
Total	568,642	399,200
Interest, dividends and other investment revenue		
Interest Income	775	196
Other Income	4,185	48,964
Total	4,960	49,160

2/ Analysis of Expenses

Volunteer and employee related costs

Wages/Salaries	904,299	689,907
ACC	3,667	2,621
Staff Training/Recruitment/Health and Safety	15,539	4,789
Total	923,505	697,317

Other Expenses

Accountancy	1,713	1,472
Audit	0	135
Bank Fees	486	518
Depreciation	26,639	16,946
Insurance	3,465	3,238
Total	32,303	22,309

Cost related to Providing Goods and Services

Development Research/Resources/Curriculum/Training	6,316	39,224
Events	140	0
Inventory Expenses	1,796	1,341
Marketing/PR	751	1,035
Fundraising Expenses	1,551	796
Mileage/travel	31,333	22,727
Office Expenses	12,749	11,435
Rent	6,500	6,500
School Consumables/support	1,080	308
Stationery, Postage & Courier	2,481	2,189
Subscriptions	5,675	6,365
Board expenses and Governance Training	735	683
Website and other IT expenses	31,659	38,599
Total	102,766	131,202

3/ Analysis of Assets

Current Assets

Bank Accounts and Cash	269,551	322,043
Short Term Investment	486	486
Total Bank Accounts and Cash	269,551	322,043
Accounts Receivable	138,113	1,829
Prepayments and other assets		
Stock	8,676	3,624
Prepayments	6,481	6,275
GST receivable	0	742
Total Prepayments and other assets	15,157	10,641
Total Current Assets	153,270	334,513



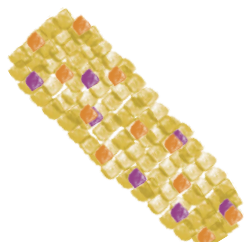
These notes should be read in conjunction with the Performance Report and the Audit report attached.

4/ Intangible Assets

Last Year (2021)					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Website	19,402	32,096	4,162	5,577	41,759
This Year (2022)					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Website	41,759	0	0	13,920	27,839

4/ Fixed Assets

Last Year (2021)					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Website	14,513	12,372	0	8,363	18,522
This Year (2022)					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Website	18,522	21,929	0	12,719	27,732



5/ Analysis of Liabilities

	2022 \$	2021 \$
Creditors & Accrued Expenses		
Audit/Accountancy	0	0
Accounts Payable	3,669	787
Credit Cards	566	30
GST Payable	3,476	0
Total	7,711	817
6/ Analysis of Unused Grants with Conditions		
Aotearoa Gaming Trust	0	20,000
Bay Trust	10,000	0
DV Bryant Trust	7,500	0
Fisher & Paykel Healthcare Foundation	114,000	0
Goldman Sachs Gives	0	46,970
Healthcare Otago	20,000	0
National Lottery	60,000	60,000
Newman's Own Foundation	0	43,826
Public Trust – Thomas George McCarthy Trust	0	4,486
Puffin Charitable Trust	6,223	8,468
Rata Foundation	0	5,000
The Jenkins Foundation	12,890	0
Total	230,613	188,750

The Trust also acknowledges receipt of a grant from TECT during 2022 of \$10,000.

7/ Analysis of Accumulated Funds

2022			
Description	Capital Contributed by Trustees	Accumulated Surplus/Deficits	Total
Opening Balances	0	165,200	165,200
Surplus	0	9,176	10,536
Closing Balance	0	174,376	175,736

2021			
Description	Capital Contributed by Trustees	Accumulated Surplus/Deficits	Total
Opening Balances	0	148,362	148,362
Surplus	0	16,838	16,838
Closing Balance	0	165,200	165,200

8/ Going Concern

The Trust relies on the generosity of its partners, supporters, SEED funders and donors. We anticipate their ongoing support, therefore management is not aware of any material uncertainties that may cast significant doubt on the Trust's ability to continue as a going concern. The performance report has been prepared on a going concern basis.

9/ Garden to Table Limited

Garden to Table Trust has a non-trading limited liability company, Garden to Table Limited. This company did not trade in the year to 31 December 2022 and has no assets or liabilities as at 31 December 2022 (31 December 2021: \$nil).

10/ Donations in Kind

Donations in Kind are not to put into the Financial Performance Statement, instead these are disclosed below.

Legal Work \$9,150 (2021: \$3,341), Subscriptions \$540 (2021: \$540), Accounting and Consultancy Work \$12,705 (2021: \$21,550)

These notes should be read in conjunction with the notes to the Performance Report and the Audit report attached.

11/ Related Party Transactions

The Trust has related party relationships with its Trustees. Unless otherwise stated transactions with related parties are on an arms-length basis. Trustee fees were \$nil as at 31 December 2022 (2021: \$nil). The Trust from time to time uses the services of Trustees, or employees or advisors to companies of Trustees. The amounts billed were on normal market rates. Other transactions include:

- In 2018 Garden to Table sub-leased office space from Epicure Trading, a business owned by Catherine Bell, Trustee, at a cost of \$125 per week. Total rental cost for the year is \$4,875 (2021: \$4,875).
- The Trustees make donations to the Trust throughout the year in support of events. In 2022 \$1,200 was received from Catherine Bell (2021: \$11,200);
- Legal work was performed pro bono by Brookfield's Lawyers to the value of \$9,150 (2021: \$3,341). Andrew Green, who is a partner at Brookfield's Lawyers, is also a Trustee of the Trust;
- \$48,822 of donations were collected from My Food Bag Group Limited (Nadia Lim is a Founder and shareholder of the My Food Bag Group).

12/ Contingent Liabilities and Operating Lease Commitments

A rolling lease of \$541.67 per month exists for the mezzanine space of 31-33 Ruskin Street, Parnell, which came into effect on 15 March 2016. This is a related party transaction between Epicure Trading, a business owned by Catherine Bell, Trustee, and Garden to Table Trust. There are no known other commitments nor contingent liabilities in 2022 (2021: \$nil).

13/ Subsequent Events

There are no subsequent events to report on



INDEPENDENT AUDITOR'S REPORT



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To the Trustees of Garden to Table Trust Report on the Performance Report

Opinion

We have audited the performance report of Garden to Table Trust on pages 4 to 15, which comprises the statement of service performance, the statement of financial performance and statement of cash flows for the year ended 31 December 2022, and the statement of financial position as at 31 December 2022, and notes to the performance report, including summary of significant accounting policies and other explanatory information.

In our opinion:

- a. the reported outcomes and outputs, and quantification of the outputs to the extent practicable, in the statement of service performance are suitable;
- b. the accompanying performance report presents fairly, in all material respects:
 - the entity information for the year then ended;
 - the service performance for the year then ended; and
 - the financial position of Garden to Table Trust as at 31 December 2022 and its financial performance, and cash flows for the year then ended

in accordance with Public Benefit Entity Simple Format Reporting – Accrual (Not-For-Profit) issued by the New Zealand Accounting Standards Board.

Basis for Opinion

We conducted our audit of the statement of financial performance, statement of financial position, statement of cash flows, statement of accounting policies and notes to the performance report in accordance with International Standards on Auditing (New Zealand) (ISAs (NZ)), and the audit of the entity information and statement of service performance in accordance with the International Standard on Assurance Engagements (New Zealand) ISAE (NZ) 3000 (Revised). Our responsibilities under those standards are further described in the Auditor's Responsibilities for the Audit of the Performance Report section of our report. We are independent of Garden to Table Trust in accordance with Professional and Ethical Standard 1 International Code of Ethics for Assurance Practitioners (including International Independence Standards) (New Zealand) issued by the New Zealand Auditing and Assurance Standards Board, and we have fulfilled our other ethical responsibilities in accordance with these requirements. We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

Other than in our capacity as auditor we have no relationship with, or interests in, Garden To Table Trust.

Other Information Other than the Financial Statements and Auditor's Report thereon

The Board Members are responsible for the other information. The other information comprises the information included in the Entity Information but does not include the financial statements and our auditor's report thereon.

Our opinion on the financial statements does not cover the other information and we do not express any form of audit opinion or assurance conclusion thereon.

In connection with our audit of the financial statements, our responsibility is to read the other information and, in doing so, consider whether the other information is materially inconsistent with the financial statements, or our knowledge obtained in the audit, or otherwise appears to be materially misstated. If, based on the work we have performed, we conclude that there is a material misstatement of this other information, we are required to report that fact. We have nothing to report in this regard.

Responsibilities of the Trustees for the Performance Report

The Trustees are responsible for:

- a. Identifying outcomes and outputs, and quantifying the outputs to the extent practicable, that are relevant, reliable, comparable and understandable, to report in the statement of service performance;
- b. the accompanying performance report presents fairly, in all material respects:

- the entity information;
- the statement of service performance; and
- the statement of financial performance, statement of financial position, statement of cash flows, statement of accounting policies and notes to the performance report

in accordance with Public Benefit Entity Simple Format Reporting – Accrual (Not-For-Profit) issued by the New Zealand Accounting Standards Board, and

- c. for such internal control as the Trustees determine is necessary to enable the preparation of the performance report that is free from material misstatement, whether due to fraud or error.

In preparing the performance report, the Trustees are responsible on behalf of Garden to Table Trust for assessing the Entity's ability to continue as a going concern, disclosing, as applicable, matters related to going concern and using the going concern basis of accounting unless the Trustees either intend to liquidate Garden to Table Trust or to cease operations, or have no realistic alternative but to do so.

Auditor's Responsibilities for the Audit of the Performance Report

Our objectives are to obtain reasonable assurance about whether the performance report is free from material misstatement, whether due to fraud or error, and to issue an auditor's report that includes our opinion. Reasonable assurance is a high level of assurance but is not a guarantee that an audit conducted in accordance with ISAs (NZ) and ISAE (NZ) 3000 (Revised) will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions of users taken on the basis of this performance report. As part of an audit in accordance with ISAs (NZ) and ISAE (NZ) 3000 (Revised), we exercise professional judgement and maintain professional scepticism throughout the audit. We also:

- identify and assess the risks of material misstatement of the performance report, whether due to fraud or error, design and perform audit procedures responsive to those risks, and obtain audit evidence that is sufficient and appropriate to provide a basis for our opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control.
- Obtain an understanding of internal control relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the entity's internal control.
- Evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates and related disclosures made by management.

- Conclude on the appropriateness of the use of the going concern basis of accounting by the Trustees and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the entity's ability to continue as a going concern. If we conclude that a material uncertainty exists, we are required to draw attention in our auditor's report to the related disclosures in the performance report or, if such disclosures are inadequate, to modify our opinion. Our conclusions are based on the audit evidence obtained up to the date of our auditor's report. However, future events or conditions may cause the entity to cease to continue as a going concern.
- Evaluate the overall presentation, structure and content of the performance report, including the disclosures, and whether the performance report represents the underlying transactions and events in a manner that achieves fair presentation.
- Perform procedures to obtain evidence about and evaluate whether the reported outcomes and outputs, and quantification of the outputs to the extent practicable, are relevant, reliable, comparable and understandable.

We communicate with the Trustees regarding, among other matters, the planned scope and timing of the audit and significant audit findings, including any significant deficiencies in internal control that we identify during our audit.

Restriction on use of our report

This report is made solely to the Entity's Trustees, as a body. Our audit work has been undertaken so that we might state to the Entity's Trustees, as a body those matters which we are required to state to them in our audit report and for no other purpose. To the fullest extent permitted by law, we do not accept or assume responsibility to anyone other than the Entity and the Entity's Trustees, as a body, for our audit work, for this report or for the opinion we have formed.

Grant Thornton New Zealand Audit Limited

Grant Thornton

Auckland
7 March 2023



CONCLUSION AND MEDIA

This report has outlined the significant growth and successes in the New Zealand Garden to Table programme for 2022. Thank you so much to all those who have supported our kaupapa and made this possible, including the Principals, teachers, staff members, and other community members who make it possible for tamariki to build their kete of knowledge now. He kai, kei aku ringa - there is food at the end of my hands.

Further highlights may be found on the following links:



[Garden to Table's feature in Thrive magazine](#)



[Garden to Table on the AM Show](#)



[Ani Brunet's interview with Flea FM](#)



[Candace Weir's profile on NZ Herald](#)



[Ōwairaka District School's Garden to Table programme feature](#)



[Halfmoon Bay School's Garden to Table programme feature](#)

