



Annual Report

2021-2022





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STEPHANIE ALEXANDER KITCHEN GARDEN FOUNDATION

The Stephanie Alexander Kitchen Garden Foundation is a not-for-profit charity providing the program framework, support and inspiration for educators to deliver pleasurable food education to children and young people in Australia.

Designed by Stephanie Alexander AO and a group of collaborators at Collingwood College in 2001, the Kitchen Garden Program now supports early childhood services, primary and secondary schools across Australia.

The Program creates opportunities for children and young people to connect to themselves and the earth, develop an awareness of food production and preparation, and forge lifelong positive food habits, as well as practical and social skills.

The Kitchen Garden Foundation partners with philanthropic organisations, government, business and individuals to make positive changes in the food habits of Australians.

“

Learning to live a good food life is one of the most accessible ways anybody, child or adult, can bring joy to their life.

STEPHANIE ALEXANDER AO



STEPHANIE ALEXANDER AO MESSAGE FROM THE FOUNDER

How delightful being able to visit schools and services again after such a challenging two years. In my first few forays I have been struck by the optimism of both staff and students, and their pleasure at resuming what for many is one of the happiest times in the school week. Gardens are flourishing, delicious dishes are being cooked, and I have seen nothing but smiles on the faces of everyone involved.

The Foundation team has continued to support members with individual care and guidance, new resources, activities and webinars, and is to be congratulated on their creativity.

I have made several videos to support special marketing campaigns initiated by our Community Partner Coles, and would like to thank them, and all of our partners, Saputo Dairy Australia, AstraZeneca and the Fabric by Mirvac, for their support.

I have also enjoyed connecting with children and educators in our fast-growing Kitchen Garden Program for Early Childhood, which, this year, we have expanded to include a Program membership – for deeper engagement and more sustainable programs. Thank you to Ian Potter Foundation for the continued support of this wonderful program.

This year we have led the Healthy Kids Advisors initiative from planning to implementation. We continue to forge strong links with local government, recognising the importance of the special connections that operate locally.

I would like to thank every one of our team who has remained cheerful and resourceful, and offer a very special thank you to former CEO Josephene Duffy, who has done such an excellent job guiding and steadying the Foundation for the past four years. We also extend a warm welcome to new CEO, Dr Cathy Wilkinson, who comes to us after many years leading sustainability transformations in Australia and overseas. We hope she will find plenty to delight her and plenty of challenges ahead also.

My hope for the coming years is that the Kitchen Garden Foundation is widely supported to expand our impact to introduce thousands of children and young people to good, fresh food, to instil understandings of sustainability and diversity in all their aspects.



IAN SANDERS

MESSAGE FROM THE CHAIR OF THE BOARD

It has been another wonderful year for the Foundation. We are proud of the way we have connected to our community and extended our reach into communities across Australia.

One of the most exciting developments has been commencing the Healthy Kids Advisors initiative. We are delighted to be leading this new project on behalf of the Victorian Government, embedding healthy food and drink options in the places where children and families gather. Our dedicated workforce of Advisors is out in the community, operating in 13 targeted local government areas.

There are many to thank for the success of the past year. Firstly, to the schools, early childhood services and educators who engage in our program, guiding future generations in their journeys of food appreciation and sustainability, as well as our many community collaborators, some of whom you can read more about in the following pages.

Also to our partners, who share our vision of providing pleasurable food education in more schools and services around Australia – perhaps one day, all schools! My thanks to Coles for a magnificent year together, helping us reach more families and communities; Saputo Dairy Australia for enabling our professional development opportunities; and

General Mills for assisting 12 more schools begin their kitchen garden journey through Kickstart Grants. The Ian Potter Foundation continues to support the Kitchen Garden Program for Early Childhood, while AstraZeneca supported the Kitchen Garden Program for Secondary Years.

Thank you also to the many individual donors who give generously to help us instil positive food habits in children and young people.

Our CEO Josephene Duffy, after 14 years with the Foundation, and nearly four at the helm, has left for new adventures. Throughout her time as CEO, Josephene has steered us through expansions into the early childhood and secondary areas, and been a champion of pleasurable food education. My deepest thanks and well wishes to her!

A sincere and heart felt thank you to the Board, leadership team and team members of the Foundation. The manner in which everyone devotes themselves to their respective roles is amazing. Everyone goes the extra mile.

As always, thank you to our Founder, Stephanie, who continuously invests her time, knowledge and passion in the Foundation and the work we do.



Dr CATHY WILKINSON

MESSAGE FROM THE CHIEF EXECUTIVE OFFICER

As Australians emerge from the COVID-19 pandemic, extreme weather continues to impact communities, and the economic outlook challenges household budgets, there has never been a more urgent need for the preventative and positive work of the Stephanie Alexander Kitchen Garden Foundation.

We deliver health, wellbeing and sustainability benefits to children and young people by teaching positive food habits for life. This empowers communities to address food insecurity, improve wellbeing, and build a more sustainable environment. Most importantly, it does this in ways that brings shared joy and social connection.

This year saw an exciting expansion of our Kitchen Garden Program for Early Childhood. We now have a comprehensive continuum of pleasurable food education from the early years through to adolescence, across early childhood services, primary and secondary schools.

We also expanded our work in communities through the Healthy Kids Advisors initiative, supported by the Victorian and Australian Governments. This is a place-based project working alongside local communities to create healthy and delicious food environments in places where children and young people gather.



Once again, we have seen the power of people to achieve and adapt as the COVID-19 pandemic continued; our team is committed, persistent and inspired. I thank every single one of them for their thoughtfulness and determination.

We continue to enjoy a Board of dedicated individuals who lead with grace and empathy while striving to realise Stephanie's vision – I thank them, our Founder Stephanie and our Patron Janet Whiting, for their ongoing support and guidance.

Of course, we couldn't do any of this without our fabulous partners – Coles, Saputo Dairy Australia, The Ian Potter Foundation, The Fabric by Mirvac, General Mills and Arnold Bloch Leibler have all been amazing to work with. We are proud to have them and our generous donors in the Foundation family.

As always, our gratitude extends to educators and leaders within the schools and services who prioritise the program, despite constant competing demands. We need to sufficiently resource these visionary educators and acknowledge that authentic food literacy – not simply nutrition guidelines – needs to be incorporated into our curricula. We need to value pleasurable food education as a serious response to public and planetary health and wellbeing.

VISION

Children form positive food habits for life.

MISSION

We provide the inspiration, information, professional development and support for educational institutions to deliver pleasurable food education in conjunction with educators, partners and the wider community.

PLEASURABLE FOOD EDUCATION

Pleasurable food education is a fun, hands-on approach to teaching children and young people about fresh, seasonal, *delicious* food so they can form positive food habits for life.

The approach engages children and their families, connects communities and positively influences local food cultures.

Delivered through a kitchen garden program, pleasurable food education has an array of health, wellbeing, education and community benefits, and aims for longstanding change in the food habits of children in Australia.





2021/22 MEMBER SUPPORT



ONLINE PROFESSIONAL DEVELOPMENT provides accessible training opportunities for members wherever they are located. From seed saving and wellbeing, native foods to curriculum integration, we cover a range of topics for any kitchen garden, delivering sessions to nearly 800 participants this year.



COMMUNITY NETWORKING SESSIONS have grown in popularity. We gather the community together online to talk through program successes and challenges. The monthly highlight is virtual tours from schools and services around the nation.



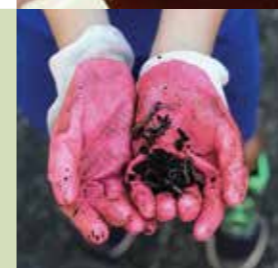
ONE-ON-ONE CATCH UPS have proven popular, offering personalised support and an opportunity for educators across all cohorts to ask questions specific to their own, unique program.



ONLINE SUPPORT TOOL TRELIS has been made available to early childhood services this year. Utilised by a growing number of members, Trellis guides educators through their program, recommending tailored resources.



THE SHARED TABLE is our online resource and inspiration hub. We continue to expand its offerings with monthly seasonal resources and other materials including: mindfulness activities, recipes from Mabu Mabu's Nornie Bero, templates for grant applications, and curriculum-integrated resources.



ONLINE AND PRINT RESOURCES are bountiful, and cover everything from getting started guides, to materials connecting to the school syllabus or early childhood frameworks. The full series of Early Childhood Workbooks was updated this year.



THE KITCHEN GARDEN SUPPORT TEAM are expert kitchen gardeners themselves and provide year-round support to our members on any part of a school or service's program – from curriculum integration, through budgets or resources, to compost tips! They fielded over 1500 enquiries in the past year.

2021/22 in NUMBERS

We stay in touch with our members via phone calls, emails and online sessions from our expert Support Team, as well as offering up newsletters and social media on a range of resources, partner offers, opportunities, stories and news.



9314 SHARED TABLE USERS
AS AT JUNE 2022

61
STORIES PUBLISHED



79
EMAIL NEWSLETTERS SENT



68,979 SOCIAL MEDIA
FOLLOWERS AS AT JUNE 2022

Guidance and expertise are provided for the whole Kitchen Garden Program journey, from beginning to best-practice, with two membership types available.

The Kitchen Garden Program is adaptable and scalable to any school or early childhood setting, anywhere in Australia.



1533
ENQUIRIES/OUTREACH:



571
EMAIL ENQUIRIES



351
PHONE ENQUIRIES



161
ONLINE ENQUIRIES



450
FOUNDATION-INITIATED



1112
TOTAL RESOURCES



132
NEW RESOURCES



27,188
RESOURCE DOWNLOADS



81,391
RESOURCE VIEWS



OVER 1000 SCHOOLS and
SERVICES AS AT JUNE 2022

“

Being a part of the Kitchen Garden Program is like having a magical planning tool box. Every resource is useful and clearly laid out.

JULIE LEMMON, FOOD EDUCATION LEADER,
CLARENDON CHILDREN'S CENTRE



KITCHEN GARDEN COMMUNITY SURVEY: what we learnt

In late 2021, our kitchen garden community survey captured the voices and experiences of current and past participants, educators, volunteers, parents and carers.

800 RESPONSES

90% of respondents agreed that the Kitchen Garden Program should be in every school!

All respondents in the parent/carers survey category said that the presence of the Kitchen Garden Program was a factor in choosing their child's school.



Community survey contributions were overwhelmingly positive.

“

It's not just getting outside and playing in the dirt. There is maths, science, technology – not to mention the cross-curriculum priorities of sustainability and Indigenous cultures.

KITCHEN/GARDEN SPECIALIST,
SURVEY RESPONDENT

97%

97% of students like having the Kitchen Garden Program at school.

87%

87% of parents notice a change in their child's food choice, knowledge or behaviours as a result of the Kitchen Garden Program.

97%

97% of students feel excited to go to school on a Kitchen Garden Program day.

77%

For students not normally enthusiastic about school, 77% of parents/carers said that their child's enthusiasm is increased on Program days.



“

Fast-paced webinar, chock-full of practical advice, plus time to network and share results with others. One of the best sessions from the Foundation I've done!

PROGRAM ENRICHMENT WORKSHOP
PARTICIPANT

PROFESSIONAL DEVELOPMENT

Our professional development partner Saputo Dairy Australia continued to support the kitchen garden team to deliver online professional development to educators across Australia through 2021/22.

- 🍷 12 Program enrichment workshops
- 🍷 6 Welcome to new members sessions
- 🍷 9 Getting started webinar series
- 🍷 8 Community networking sessions
- 🍷 70 One-on-one, online catch-ups
- 🍷 725 Participants

PROGRAM ENRICHMENT WORKSHOP TOPICS

- 🍷 All about seeds
- 🍷 Cooking with native ingredients (x 2)
- 🍷 Curriculum integration for primary (x 2)
- 🍷 Food for all
- 🍷 Make the most of your compost
- 🍷 Pleasurable food education with Stephanie Alexander
- 🍷 The flavours of Spain
- 🍷 Wellbeing in the kitchen garden
- 🍷 What you need to know to grow
- 🍷 Writing great grants



20-YEAR ANNIVERSARY

In 2021 we were delighted to celebrate 20 years of the Stephanie Alexander Kitchen Garden Program with the launch of the inaugural Kitchen Garden Week.

KITCHEN GARDEN WEEK

Kitchen Garden Week online festivities ran 18–22 October 2021, with schools and services able to access new resources, cook up exclusive recipes from Stephanie Alexander, and take part in gardening activities such as creating newspaper seedling pots and growing produce from food scraps.

It was a great opportunity to look back at how far the Stephanie Alexander Kitchen Garden Foundation has come since starting out as a single pilot school project in 2001 at Collingwood College. We even got to hear from some of the educators and volunteers who were there at the very beginning, through a series of legacy-recording articles and interviews.

Kitchen Garden Week will continue as an annual event, connecting children and young people with nature, empowering them with new skills, and giving them the opportunity to fall in love with good food.

A GLIMPSE BEHIND THE GARDEN GATE

Kitchen Garden Week celebrations allowed us to see the huge community impact the program is having around the country, when schools and services took us on visual tours of their kitchens and gardens as part of our 20th anniversary video competition.

Aldavilla Public School showed us inside the train carriage they've converted into a state-of-the-art kitchen, while Canterbury College filmed their bush tucker planting day, enabling students to connect with the land and culture of the Yugambah people.

Over 20 schools submitted entries but only one could win a visit from Stephanie Alexander. Mount Molloy State School in Far North Queensland took out the competition with their brilliant video showcasing how the Program links to other subjects. Students displayed maths and science skills measuring plant growth and weighing their harvest, hospitality knowledge running the school's onsite café, and showed off their marketing abilities selling jam and preserves at a local market.

“

I marvel at the way the Kitchen Garden Program has grown and grown. It's all about community: initially a small band of friends and acquaintances came together with a vision to create a program that really delivered change. The success of the initial program led to its rapid growth and it has now become a renowned nation-wide program reaching children and young people at all stages of education.

STEPHANIE ALEXANDER AO





The KITCHEN GARDEN PROGRAM for EARLY CHILDHOOD

The Kitchen Garden Program for Early Childhood is a play-based program for little hands and curious minds, guiding children through the wonders of fresh, seasonal, *delicious* food.

Experiences in the kitchen and garden are designed to grow children's skills, shaping identity and understanding of the world. Age-appropriate resources support educators to develop curriculum in line with the Early Years Learning Framework, and to meet elements of the National Quality Standard.

In 2022 we expanded our offering to include the Kitchen Garden Program membership, providing a more expansive tier of support designed for deeper engagement, best practice and longer-term sustainability.

GRIFFITH UNIVERSITY EARLY CHILDHOOD LEARNING CENTRE

Children at Griffith University's Early Childhood Learning Centre are growing their skills and knowledge through play-based learning in the Kitchen Garden Program.

Activities are linked to story-time. In one session this year, after reading *Jack and the Beanstalk*, the class ventured outside to plant beans together. "Not only does this spark curiosity and imagination in young minds, having an extensive vocabulary also provides the background knowledge for understanding words read aloud from stories," says the Centre's Kitchen Garden Specialist, Melissa Bower.

With the continued support of the Ian Potter Foundation, the Kitchen Garden Program for Early Childhood has flourished from a 3-year pilot commencing in 2017 to an established and valued program for the sector.



“

The Kitchen Garden Program teaches sustainability and supports mental health, emotional regulation, children's understanding of physical health and the value of a healthy diet.

RUTH SIMPKINS, DIRECTOR, GRIFFITH UNIVERSITY EARLY CHILDHOOD LEARNING CENTRE



The KITCHEN GARDEN PROGRAM for PRIMARY YEARS

Since 2001 the Kitchen Garden Program has been working with primary schools of all sizes, teaching thousands of children and young people across the nation how to sustainably grow their own seasonal produce and turn it into fresh, delicious meals.

Instead of learning about nutrition and food security in a textbook, students get hands-on experience – turning compost and harvesting crops to be cooked and shared around a table.

As well as linking into many facets of the curriculum, students develop their own collaborative leadership skills, building self-confidence and developing lifelong skills.

AUBURN SOUTH PRIMARY SCHOOL

At Auburn South Primary School the kitchen garden offers hands-on links to the school curriculum. Students learn maths by measuring the perimeter of garden beds to estimate their volume and monitor the life cycle of chickens for science class.

They chart the energy of growing their own food compared to the environmental impact of purchasing from a supermarket, while observing and recording seasonal changes in the garden as inspiration for creative writing classes.

The school's Garden Specialist, Andrea Clements, highlights how powerful it is for students to be actively engaged in composting, and to see nature in action. They learn how pollination works by "actually going down and seeing the flower... all that is happening right there in front of you".



I find the students love being in both spaces. During the Kitchen Garden Program classes most students are highly engaged, and behavioural issues are minimal. All our staff involved in the program just love the peacefulness and the student strengths that they see in these different learning spaces – we do our best to never miss a session.

ANNE KELLY, GARDEN AND KITCHEN SPECIALIST TEACHER, TELARAH PUBLIC SCHOOL



The KITCHEN GARDEN PROGRAM for SECONDARY YEARS

The Kitchen Garden Program for Secondary Years is the first of its kind. It encourages collaboration and leadership, fosters a sense of wellbeing, and provides a space to connect with students at risk of disengaging.

The Program is also a great way to develop alternate career pathways and enhance post-school employment prospects, providing real-world training in areas including hospitality, horticulture, technology, and design.

LOGANLEA STATE HIGH SCHOOL

Loganlea State High School in Queensland has incorporated the Program into their alternate career pathways training. It plays a pivotal role in preparing students for work in hospitality and tourism, forming a core part of their culinary excellence training program.

According to one student, “I thought about what this program could do for me and my future, and it’s impacted me: I’ve thought about becoming a chef.”

Hospitality Coordinator, Erin Pender, says:

“There’s amazing benefits for having this program in a secondary space. Not just for the hospitality students, but also for the design and technology departments. It teaches them responsibility, resilience, and determination to get the best possible harvest they can.”

“

I had a wonderful morning session with my Year 7 class, out in the fresh air, planting, weeding, creating supports for our newly planted snap peas and harvesting potatoes. Students were smiling, laughing and invested. Not only that, but we were able to bag up potatoes and give them to the students to take home. This program is such a gift!

JENNIFER MCLENNAN, FOOD TECHNOLOGY TEACHER, COBDEN TECHNICAL SCHOOL

From 2018 to 2021 the Foundation partnered with AstraZeneca Australia under their global Young Health Programme to design this groundbreaking food education initiative.





With the support of the Victorian Government and Australian Government, the Healthy Kids Advisors initiative delivers the Foundation’s proven community engagement model into 13 local government areas. We partner with community stakeholders and families to make the sustainable changes to local food environments that they want to see.

JEN SAINSBURY, GENERAL MANAGER,
HEALTHY KIDS ADVISORS INITIATIVE

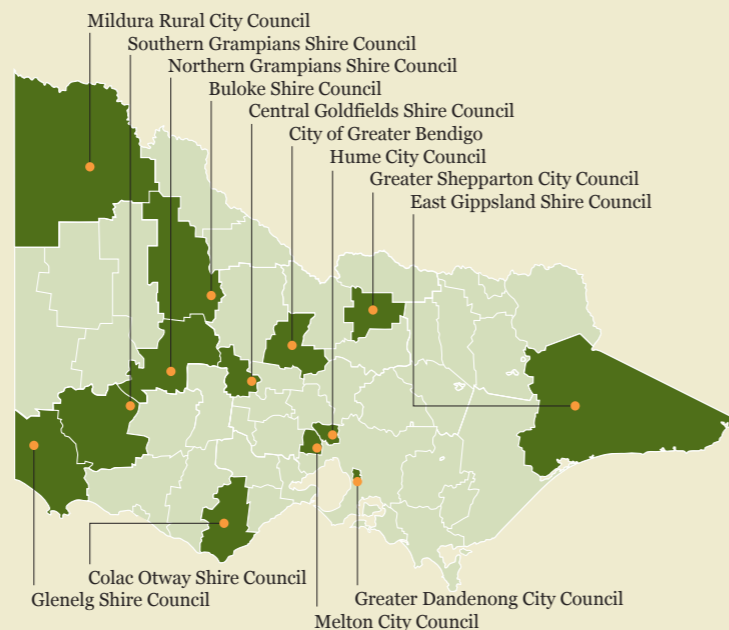


HEALTHY KIDS ADVISORS

The Healthy Kids Advisors initiative has launched with a groundswell of community support, stakeholder enthusiasm and Advisor expertise. Our Healthy Kids Advisors are based locally in 13 priority communities aligned with VicHealth’s Local Government Partnerships. Each Advisor draws from the Stephanie Alexander Kitchen Garden Foundation’s pleasurable food education philosophy to support their community’s unique healthy eating goals and encourage participation in the state-wide Vic Kids Eat Well movement.

In partnership with local councils and community health services, our Advisors are connecting with primary and secondary schools, outside-school hours care, sports clubs and community or council-run facilities to boost access to fresh, seasonal and delicious food and drink.

We believe community spirit is infectious. Building on the power of local experience, our Advisors will continue to draw upon community strengths to support healthy, empowered futures.



HANDS-ON GROWING WORKSHOPS Healthy Kids Advisor – Southern Grampians

Joining forces with GenR8 Change, Jason Thomas (Healthy Kids Advisor – Southern Grampians) offered free food and garden experiences to 400 students from 10 schools in the region. Practical and hands-on, the workshops allowed students to pot up lettuce, chives, coriander, mint, and parsley, then use the same ingredients to master the art of making rice paper rolls. Excited students tucked into crunchy, colourful Vietnamese flavours – some of them experiencing tastes they’d never had before.

The first of these workshops occurred at Penshurst Primary School, a small school with just 15 students. Jason’s extensive off-grid gardening experience and pleasurable food education knowledge inspired the students’ agricultural interests and introduced them to planting, composting, harvesting and tasting.

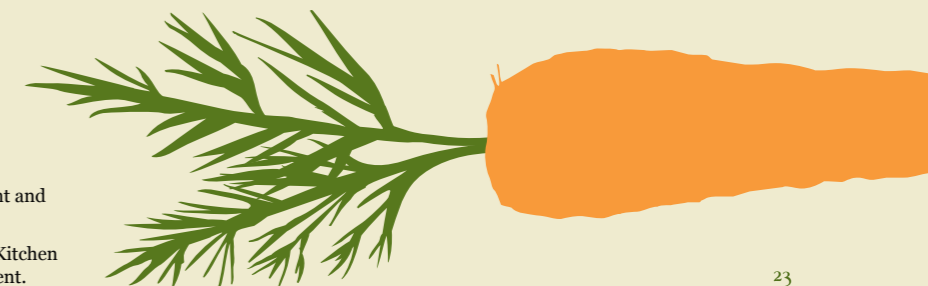
STUDENT COUNCIL CONSULTATIONS Healthy Kids Advisor – Greater Dandenong

Belinda Nowakowski (Healthy Kids Advisor – Greater Dandenong) has been building connections with local metro schools, one of which is St Joseph’s Primary School in Springvale. In collaboration with staff, Belinda registered the school for their Vic Kids Eat Well journey. Belinda will support St Joseph’s to reach their delicious food aspirations through small, achievable actions that boost student access to healthy food and drink.

Belinda collaborated with the Student Representative Council to capture the needs and wants of 20 Year 5 and Year 6 students. The group brainstormed ways their school could embed fresh, seasonal eating in their canteen and classrooms. Belinda will support the students and school leadership team to develop and action their ideas in a viable, sustainable way.

[Healthy Kids Advisors](#) is supported by the Victorian Government and the Australian Government.

Healthy Kids Advisors is delivered by the Stephanie Alexander Kitchen Garden Foundation and supports the Vic Kids Eat Well movement.

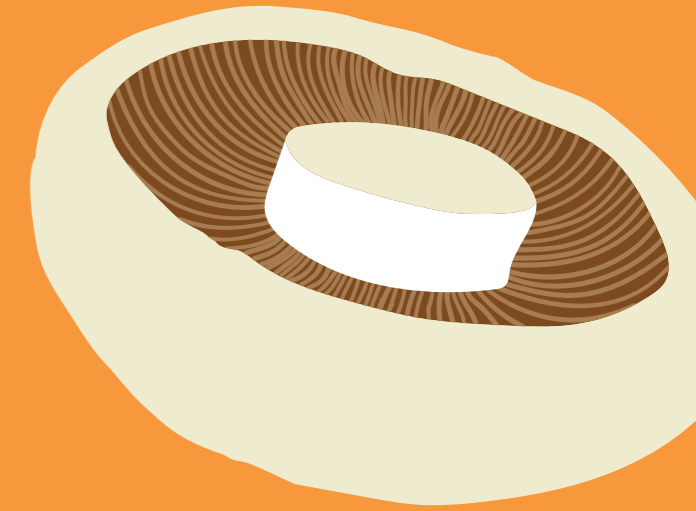


IMPACT: FOOD SYSTEMS

Empowering the next generation of Australians with the skills to grow and cook their own sustainable produce has a wide range of benefits.

Time in the kitchen and garden brings people together, building community and deepening cultural understanding. Access to fresh fruit and vegetables can help improve nutrition, lower the long-term risk of chronic illness, and address the growing food security crisis.

As children and young people become active participants in local food production systems, they gain hands-on knowledge enabling them to reach their full potential and affect social change.



“We feel proud that our students learn basic food skills and techniques, that will support them not only in childhood, but as adults making positive food choices for a healthier future nation.”

KRISTEN RE, KITCHEN SPECIALIST,
NORTH MELBOURNE PRIMARY SCHOOL

TAKING ON FOOD WASTE Nashville State School

Students at Nashville State School north of Brisbane have installed worm farms and composting instructions right across the school, turning their community into food waste warriors. “Our class Eco-Councillors collect and empty compost bins from every class daily into worm farms, or a large compost bin,” explains Kitchen Garden Specialist, Simone Keats. The result is a multi-functional composting system that turns old food waste into rich, organic soil to grow fresh fruit and vegetables.

UNDERSTANDING FOOD SYSTEMS Gladys Smith Early Learning Centre

The little gardeners at Gladys Smith Early Learning Centre are discovering the importance of food systems, sustainability, and protecting the environment. They collect their banana skins and add them to a big jar of water to make liquid fertiliser. After two to three days they pour the banana water onto their broccoli and cauliflower seedlings, for a nutrient boost. The old skins are then given to the resident worms – showcasing regenerative farming practices in action!

BUILDING LIFE SKILLS Heywood & District Secondary College

The kitchen garden forms a key part of Heywood & District Secondary College’s Hands-on Learning program, which aims to prevent students leaving school early. One of the biggest achievements was when a student leapfrogged to a position as a horticultural assistant with the local council, where he completed a school-based apprenticeship in their botanical gardens.

“The role of the garden, and the experience of hands-on learning, has made him employable when he leaves us,” explains Specialist Teacher, Gregg Housden.

CONNECTING WITH COUNTRY Wiluna Remote Community School

On the edge of the Gibson Desert, Wiluna Remote Community School utilises their kitchen garden to foster connections to country. “We want to use the garden to bring Aboriginal cultural learning into the school,” explains teacher, Scott Olsen. “We are having conversations with local elders about food native to the area.” The kitchen garden also provides vital access to fresh produce: “Because we are a remote place, fresh food and veggies can be expensive and hard to find.”





FINDING CALM
Rowville Primary School

At Rowville Primary School, the kitchen garden has been designed to help students connect with nature and find a bit of joy. “It includes an acre of children’s garden featuring edible plants and seasonal foods,” explains Garden Teacher, Kate Newman. She describes the kitchen as a ‘place of connection’, noting “Students seem noticeably relaxed in this space. Important understandings develop through hands on learning and oral language, in addition to literacy and numeracy.”

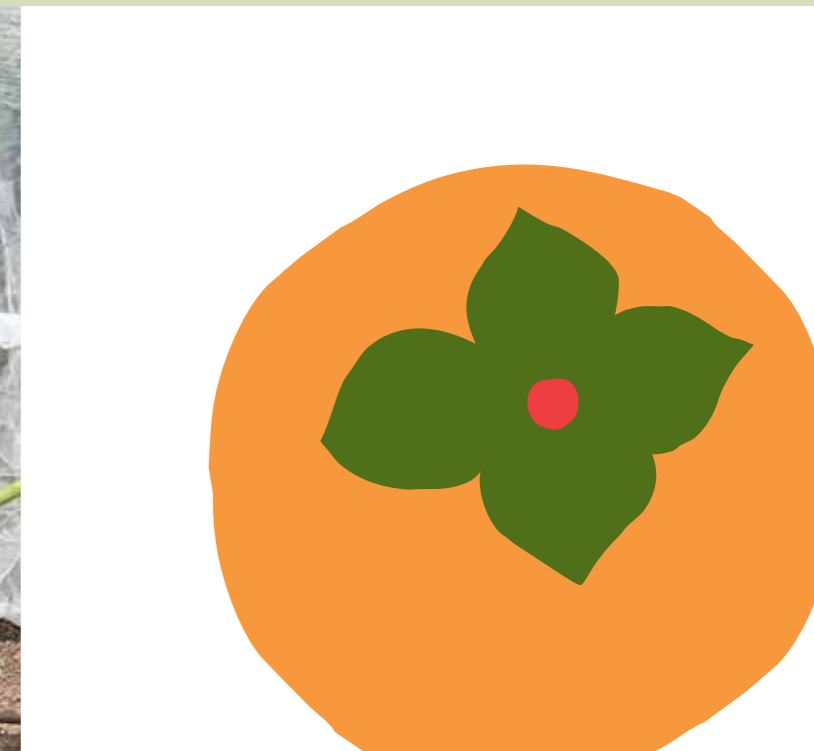
CULTURAL CONNECTIONS
South Melbourne Childcare Cooperative

The Kitchen Garden Program is seen as an important space to build cultural connection at South Melbourne Childcare Cooperative. They have created a bush tucker garden and use native ingredients in monthly menus to foster a deeper understanding of Aboriginal culture. Educators have also introduced children to the world map, choosing countries and exploring their culture through planting, cooking, and sharing food. Families are invited to take part, contributing ideas and recipes to prepare together.

IMPACT: WELLBEING

After a stressful few years of remote learning and lockdowns, students need access to spaces where they can find happiness and build self-confidence. The Kitchen Garden Program supports inclusive, adaptable learning that celebrates diversity, teaching students to find joy and community in growing and sharing food.

Students relish the opportunity to engage in physical activity in a non-traditional classroom setting, working side-by-side in the kitchen and garden where they can connect with nature and form strong social bonds. Communities are encouraged to share meals, building belonging and connectedness.



IMPROVED ATTENDANCE
Gorokan Public School

Educators at Gorokan have reported an increase in student wellbeing through access to the Kitchen Garden Program. According to teacher Kelly King, “The Program has improved attendance, engaged all kinds of learners, and delivered fun and practical educational experiences. It has initiated conversations on sustainable living, exposed students to cooking experiences, and challenged the way they think about food.”

FLOURISHING IN THE TROPICS
Jingili Primary School

At Jingili Primary School in Darwin, students begin each class with an Acknowledgement of Country, which leads into learning about Larrakia land and culture. The garden is used as a space to check in on students and “build relationship skills such as working together, getting along, and resilience,” says Garden Specialist, Jodi Peters. “We weave language around self-care into the program, giving students the tools to practice positive thinking.”

“Although spoken language can be a barrier between staff and students with limited English, the hands-on sensory nature of both the kitchen and garden spaces allows us to communicate by demonstrating. Lessons enable the students to feel welcomed and provide a sense of family.

KIM MEISSNER, KITCHEN SPECIALIST,
ELIZABETH DOWNS PRIMARY SCHOOL



LOCAL GOVERNMENT

The Foundation has a strong history of collaborating with local government and community health organisations to deliver a range of health and wellbeing benefits.

In 2022 we were proud to launch our new community networking bundles, making it easy for councils and community organisations to support local schools and early childhood services to take up the program. With options for supporting three, six or twelve schools and services, purchasers can support as many as 108,000 positive learning experiences per year.

Participating councils or organisations are also given the tools to get involved with the Kitchen Garden Program, growing organisational knowledge around food systems and sustainability.



RESILIENCE BUILDING

GIPPSLAND LAKES COMPLETE HEALTH

Over six years, the Kitchen Garden Foundation has worked with Gippsland Lakes Complete Health (GLCH) to deliver professional development and training for a cluster of 16 local schools and early learning services, as well as their own and partner organisation staff.

As GLCH Wellbeing Officer Kerrilee Kimber reports: “Exhausted staff, strung-out parents, uncertain children and a town that lurched from drought to bushfires and without pause entered into pandemic lockdowns. Children – already suffering loss of home and animals, or even just a sense of safety – were disengaged from their learning.”

The Kitchen Garden Program has been a tool for healing and building resilience in this environmentally besieged region.

“

We need to look at the next generation of leaders. I want to see the leaders in 25 years’ time who know about sustainability, who know about food security, who understand actually how to grow a plant, how to harvest it, what to do with it, how to cook it – that creates healthy people.

CYNDI POWER, MILDURA CITY COUNCIL

FOOD LITERACY

CITY OF GREATER BENDIGO

Working together, City of Greater Bendigo, Bendigo Health, Bendigo Community Health Services, and Healthy Greater Bendigo prioritised school kitchen gardens in the development of the Greater Bendigo Public Health and Wellbeing Plan (2021–2025) and the Greater Bendigo Food Systems Strategy 2020 – turning to the Kitchen Garden Program.

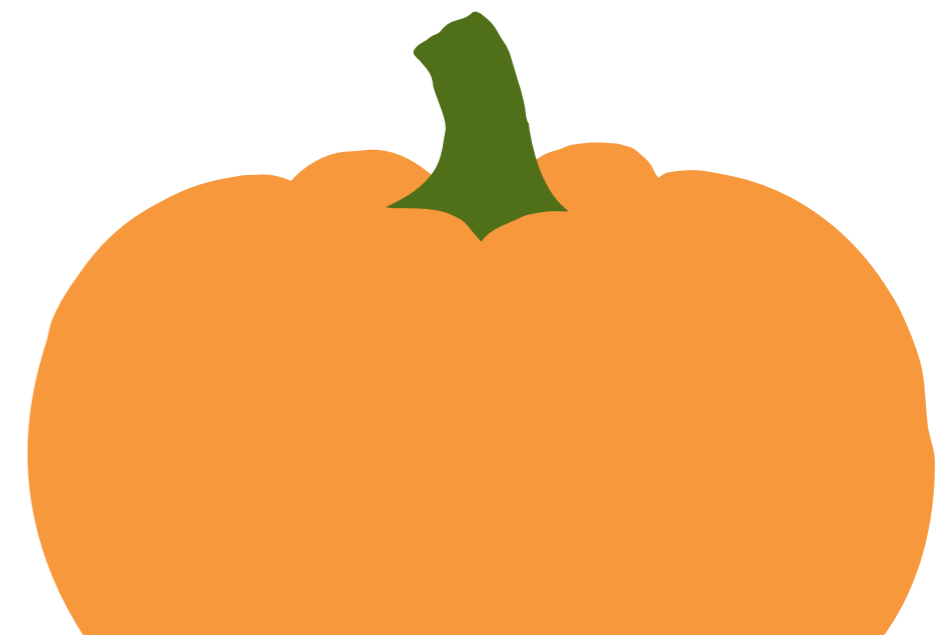
Nine schools and services in the area were funded through the Healthy Heart of Victoria initiative, to implement sustainable kitchen garden programs for improved food literacy and behaviour, STEAM (science, technology, engineering, arts and mathematics) learning, and cultural and environmental studies.

TAILORED PROGRAM

WHITEHORSE CITY COUNCIL

Since 2017, Whitehorse City Council has been supporting schools in their region to join the kitchen garden community. From covering membership fees and professional development places, to financing on-site, hands-on, individualised training from the Foundation, council is enabling schools and services to tailor the Program to their unique needs.

And the results have been clear: all 16 of the schools and services renewed their Kitchen Garden Program membership, with further funding from Whitehorse City Council.





COLLABORATION and KNOWLEDGE-SHARING

The Foundation works closely with like-minded organisations who share our values to strengthen our impact and deliver opportunities for the kitchen garden community.

The ARC CENTRE OF EXCELLENCE FOR PLANT SUCCESS IN NATURE and AGRICULTURE

The Foundation is part of a multidisciplinary team delivering strategies to address the problems of food security and climate change, establishing Australia as a global leader in these areas. Funded by the Australian Research Council and administered by The University of Queensland, this seven-year initiative sees the Foundation sharing specially developed content and expertise with our community, boosting knowledge of plant biology and growth and inspiring learning and work pathways.

CAPITAL FOOD and FIBRE STRATEGY

The Foundation participated in the ACT's development of a new food and fibre strategy for the region, and is now a formal member of the reference group, advising on food education and pathways for young people into the agriculture industry.

CARDINIA FOOD MOVEMENT

The Cardinia Food Movement is led by Cardinia Shire and Sustain: The Australian Food Network. The project works with the Cardinia community to foster a flourishing local food movement, with a focus on healthy, delicious, sustainable and fair local food. The Foundation is a member of the project steering committee and contributes knowledge and expertise on food education in schools.

24 CARROT GARDENS

The 24 Carrot Gardens Project (24C) is an initiative of the Museum of Old and New Art (MONA) designed to educate children in health, wellbeing, and the importance of lifelong learning. 24C supports 15 Tasmanian schools running the Stephanie Alexander Kitchen Garden Program with specialist staff, and garden and kitchen infrastructure.



FEDERATION OF CANTEENS IN SCHOOLS (FOCiS)

The Foundation is a member of FOCiS, a not-for-profit charity representing school canteens and food services across Australia. FOCiS aims to support, promote, facilitate and empower school communities, canteen associations, the food industry and government to enable stakeholders to make decisions that result in healthy food services.

GORMAN

In November 2021 we teamed up with Gorman on a range of products perfect for the kitchen, the garden, the park and a picnic. Gorman generously donated \$100,000 from sales of the 'capsule range' to the Kitchen Garden Foundation.

MONASH UNIVERSITY

In February 2022, the Foundation hosted a placement of four Masters of Dietetics students to research existing food environment audit tools and then develop an effective tool to be used by students and their educators specific to the primary school setting. The tool is designed to open dialogue about the concept of food systems, assist students and school leadership to assess their local school food environment, and establish goals for school food environment change.

MOVING FEAST

We joined the Moving Feast alliance, joining forces with Cultivating Community to grow and share produce from the Foundation's Collingwood College Learning Garden with the local community in an effort to respond to food insecurity, which was exacerbated during the pandemic.

The VEGETABLE INTAKE STRATEGIC ALLIANCE (VISA)

The Foundation is a member of VISA, a Hort Innovation funded venture that aims to be a national cross-sector alliance working to increase children's vegetable intake. VISA is one of six activities being undertaken by a collaboration between CSIRO, Flinders University and Nutrition Australia.

VICTORIAN HEALTHY EATING ENTERPRISE (VHEE)

VHEE, an initiative of the Victorian Government, is a network of agencies and individuals invested in fostering a vibrant healthy eating culture. The network meets regularly to share news and resources. The Foundation contributed to VHEE and to two offshoots – the Fruit and Vegetable Consortium and the Victorian Healthy Eating Education Group.

WESTERN SYDNEY DIABETES NETWORK

The Western Sydney Diabetes Network addresses the hotspot of higher-than-average risk of disease in western Sydney via a multi-sector, multi-disciplinary approach of over 120 agencies across health promotion and treatment; local, state and federal government; and corporations, associations and NGOs.

CONFERENCES

We presented at knowledge-sharing activities across the financial year, both in-person and virtually.

- Australian Local Government Association (ALGA) General Assembly
- Healthy Supermarkets Community of Practice
- International Union for Health Promotion and Education 24th World Conference
- NT Farmers Education Project PD Day
- VicHealth Healthy Eating Round Table

We contributed to research studies including:

- a study to develop Core Outcome Sets for Early Prevention of Obesity in Childhood (COS EPOCH), led by Deakin University
- Fair Food Futures study led by University of Queensland
- Monash University research on Schooling Food
- *A Rapid Review of Australia's Food Culture* (Australian Government Department of Health).



The LITTLE FOOD FESTIVAL

Over two days in the April 2022 school holidays, the Foundation was proud to be a part of the Little Food Festival, presented by our friends at the Sandro Demaio Foundation.

The festival, which took place at Federation Square, aimed to “connect the dots for kids between our food, its supply chain and its relationship to the health of our bodies and planet”.

Our stall was set up to teach festival-goers how to make delicious rice paper rolls. They were encouraged to hand-pick a collection of fragrant herbs, bring them to the table, and use them to create their own rolls with carrots, cucumbers, and rice noodles. There was a constant line of young people thrilled about making (and then eating) their creations – each getting to experience the joy of cooking using fresh, seasonal produce, while parents walked away with a new idea for lunchboxes.

“

With our global food system now a major driver of climate change and food insecurity a growing challenge to health and wellbeing, children and young people need to be empowered to see themselves as agents for change. We're proud of our partnership with the incredible team at the Stephanie Alexander Kitchen Garden Foundation, connecting thousands of kids into their local food system and supporting them to be the next generation of food system leaders.

DR SANDRO DEMAIO, CEO, VICHEALTH



GENERAL MILLS KICKSTART GRANTS

This year we were delighted to partner with General Mills to give 12 under-resourced schools an \$8000 Kickstart grant to put their kitchen and garden plans into action. These grants gave 650 students around the nation immediate access to the Kitchen Garden Program.

Cooperbrook Public School in Taree used the funding to purchase vital infrastructure including compost bins, a new oven, and cooking equipment. The small school community of 60 students had been badly impacted by floods and tell us they would not have been able to set up the program without extra support.

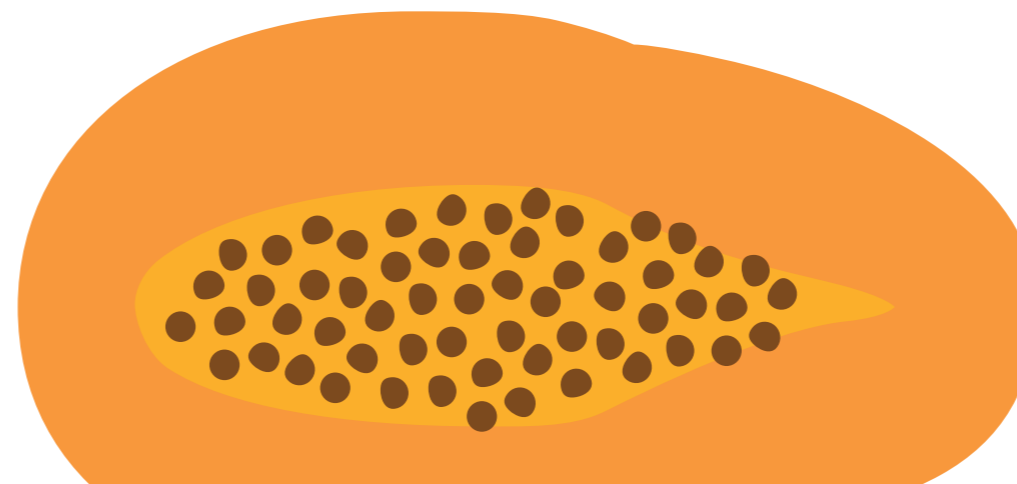
At Gladesville Primary School east of Melbourne, Stephanie Alexander and Foundation staff joined the General Mills team for a working bee to help put their Kickstart grant to good use, moving mulch, prepping garden beds and planting seedlings.

COLES COMMUNITY ENGAGEMENT

Schools and services running the Kitchen Garden Program in Tasmania are working directly with their local Coles supermarkets – with great rewards!

Building on a community partnership model, seeing all 17 Coles supermarkets on the island partner with a local school, activities such as working bees and food donations support the program, while in-store activations and an annual donation campaign, where shoppers across the Apple Isle purchase \$2 donation cards, provide much-needed funds. Money raised goes towards anything schools or services require for their unique programs, from gardening tools to deep freezers, wheelbarrows to mixers.

This deep partnership model is creating long-term, sustainable and fun partnerships, while supporting everyone's aims of an appreciation for fresh produce, skills in sustainability, and greater social connectedness.





SUSTAINABLE DEVELOPMENT GOALS

The Stephanie Alexander Kitchen Garden Program is regarded as a global leader in pleasurable food education, aligned with both internationally and nationally recognised social and environmental initiatives, including the United Nations Sustainable Development Goals (SDGs). SDGs are a universal set of 17 goals acting as an urgent call to action for countries to help end global poverty, protect the planet and ensure prosperity for all by the end of 2030. The Foundation focuses on the six goals that most strongly align with our mission.

SDG SAKGF CONTRIBUTIONS and IMPACT

<p>2 ZERO HUNGER</p> 	<p>Children and young people become active participants in local food production systems, gaining hands-on knowledge enabling them to affect change.</p>	<p>Communities are empowered to grow, harvest, prepare and share their own sustainable produce, improving nutrition and access to food.</p>
<p>3 GOOD HEALTH AND WELL-BEING</p> 	<p>The Kitchen Garden Program develops food literacy, increases physical activity, and creates new opportunities to build social connection across communities.</p>	<p>Mental health is improved through time in nature, where young people learn how to engage in teamwork, deal with stress, and build self-confidence.</p>
<p>4 QUALITY EDUCATION</p> 	<p>Students engage in contextual learning with links to the curriculum, supporting comprehension in STEAM subjects while developing vocational skills and pathways.</p>	<p>The Program supports inclusive, adaptable learning, and the non-traditional classroom offers an alternative setting for all students to thrive.</p>
<p>11 SUSTAINABLE CITIES AND COMMUNITIES</p> 	<p>Communities come together to share meals and work collectively, fostering social cohesion, celebrating diversity, and creating a sense of belonging and connectedness through food.</p>	<p>Sustainability and food security lie at the heart of the program, as participants are encouraged to make positive food choices that benefit their health and the environment.</p>
<p>12 RESPONSIBLE CONSUMPTION AND PRODUCTION</p> 	<p>Children evaluate the environmental impact of food and learn to make responsible choices –practising self-reliance by growing their own food.</p>	<p>Food waste is turned into soil-enriching compost and produce is grown on-site using sustainable methods.</p>
<p>13 CLIMATE ACTION</p> 	<p>School gardens green underutilised spaces, creating nature corridors, improving air quality, enhancing biodiversity, and reducing urban heatwaves.</p>	<p>Students understand the importance of low-impact, regenerative practices. They form connections to the natural environment, becoming advocates for climate change action.</p>



The Kitchen Garden Program gives the kids an outlet to express themselves. It teaches life skills and covers all the personal development traits we as educators endorse and teach to all the kids – such as teamwork, self-esteem and confidence, and much more. It’s such a flexible and fun program that caters for so many different settings.

KITCHEN/GARDEN SPECIALIST



GOVERNANCE STATEMENT

The Stephanie Alexander Kitchen Garden Foundation (SAKGF) corporate governance arrangements are guided by the Australian Charities and Not-for-profits Commission governance standards for charities, and the Australian Institute of Company Directors not-for-profit governance principles.

Our Constitution establishes a governance structure for SAKGF. The members and Board Directors are responsible for the overall performance and compliance of SAKGF. The Board provides strategic direction, governance and leadership in pursuing our vision of children and young people forming positive food habits for life, and in delivering against our three strategic priorities:

- provide exceptional support to enable all schools and early childhood services to deliver embedded, robust, pleasurable food education
- reinforce and leverage SAKGF as a leader in pleasurable food education
- build the long-term sustainability of the organisation.

The Board appoints the Chief Executive Officer, monitors their performance and delegates the organisation's operational management to them. The Chief Executive Officer is the Board's connection to the organisation's operations and conduct, and they are accountable to the Board for the organisation's performance.

All Directors agree to abide by our Constitution and Risk and Governance Subcommittee Charter, which sets out their roles and responsibilities, including:

- setting the strategic direction and policies of the organisation
- monitoring overall organisational performance
- approving and monitoring the annual budget and managing risk
- ensuring effective engagement with stakeholders
- ensuring the organisation meets all regulatory and statutory requirements.

DIRECTORS' MEETINGS

During the financial year, eight meetings of Directors (including AGM) were held.

ATTENDANCE

BOARD MEMBER	2021/22	
	Number eligible to attend	Number attended
Stephanie Alexander <small>(resigned as Director on 7 September 2021)</small>	2	2
Simon Bell	8	7
Amanda Coombs	8	8
Robert Csoti	8	8
Simone Falvey-Behr	8	8
Marianne Margin	8	8
Ian Sanders	8	8
Tracey Sisson	8	6

BOARD SUB-COMMITTEES

The Audit, Finance & Remuneration Committee members are Ian Sanders (Chair until 21 June 2022), Simon Bell (Chair as of 21 June 2022) and Amanda Coombs.

The Risk & Governance Committee members include Tracey Sisson (Chair), Marianne Margin and Simone Falvey-Behr.

BOARD SKILLS

Board appointment decisions are informed by ensuring our Board has a cross-section of professional skills. Our current Board Directors generously share their experiences in the arts, business administration, education, finance and accounting, food systems, investment, law, marketing, not-for-profit leadership and governance, and philanthropy.

PATRON



JANET WHITING AM, Patron

Janet Whiting AM is one of the pre-eminent commercial litigators in Australia, heading Gilbert + Tobin’s Disputes practice in Melbourne. In 2015 Janet was named one of Australia’s 10 most influential women in the Westpac and AFR 100 Women of Influence Awards, winning the Culture category. She was also inducted into the Victorian Honour Roll of Women and received an Order of Australia for her significant contributions to the arts, health and major events sectors, and as a legal professional. Janet’s current appointments include President, National Gallery of Victoria; Chairman, Visit Victoria; Director, Hostplus.



I would say this is a great investment, especially if you want to see the domino effect. Children learn how to eat well and feed their families. They learn social skills and economic skills because they are always using food that is in season, and that is at its freshest and so its cheapest. Children take that knowledge and understanding into their lives and all of their families’ lives. They learn how to be inclusive and participating members of their community.

JANET WHITING AM, PATRON

BOARD



AMANDA COOMBS
Chair
(until 7 June 2022)

Amanda Coombs has 20 years’ experience managing businesses in financial markets, private banking, and early stage ventures which she is now leveraging as CEO of River Capital.

With some of her most precious memories created while sharing a table, Amanda delights in fostering this experience through the Foundation.



IAN SANDERS
Interim Chair
(from 7 June 2022)

Ian Sanders is currently the Global Mining & Metals Sector leader for Deloitte, and serves one of the largest mining companies as the Global Lead Client Service Partner.

In the community, Ian has been a board member and Audit Committee Chair at not-for-profit Penington Institute, served as treasurer of his local childcare centre, and been a group leader and cub scout leader with Victorian Scouts.



MARIANNE MARGIN

Marianne Margin manages her own private investment company with assets in property, and international and Australian equities. She is also an art collector.

Marianne has worked continuously in the not-for-profit sphere over the past 30 years, and her commitment to the Foundation is influenced by a love of gardening and cooking and a passion for the welfare of children.



ROBERT CSOTI

Robert Csoti is a recently retired principal with hands-on experience of the Kitchen Garden Program from his time at Elwood Primary.

Robert has a passion for building communities within educational settings to create powerful learning relationships, and is now working as an educational consultant.



SIMON BELL
Interim Chair of the Audit, Finance & Remuneration Committee

Simon Bell is Head of School, Melbourne School of Professional and Continuing Education, and a fellow of the Centre for Social Innovation at Cambridge University.

Simon has an abiding interest in third-sector organisations and their social missions, and the Foundation uniquely combines his interests in food, education and social impact.



SIMONE FALVEY-BEHR

Simone Falvey-Behr has qualifications in anthropology and psychotherapy, and has worked in multinational and cross-cultural settings across Europe and Asia.

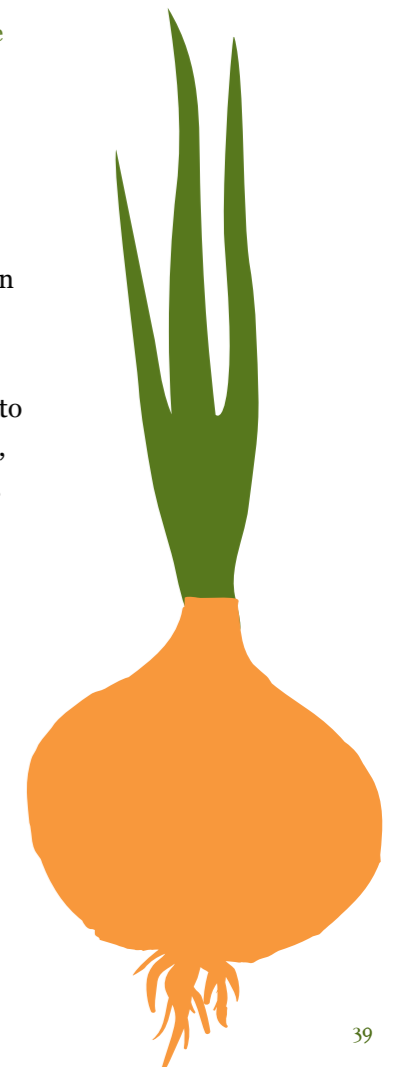
A member of the Ethics Centre of Australia, Simone maintains a perspective on equity and changing social values, and brings governance, diversity, public education, ethics and cultural skills to her interest in nutritious food as an essential component of physical and mental wellbeing.



TRACEY SISSON
Chair of the Risk & Governance Committee

Tracey Sisson is a qualified lawyer and principal of Consult Legal. Prior to commencing law, Tracey practised as an accountant for more than 25 years.

Tracey is committed to encouraging families, particularly children, to experience the pleasure of growing and eating locally sourced produce.



PARTNERS

We are passionate about finding innovative ways of working with partners who share our values. Together we develop projects that deliver productive opportunities for the kitchen garden community. The Foundation's work is only made possible with the continued support of our partners, and we sincerely thank them for their commitment and generosity.

ARNOLD BLOCH LEIBLER

Premier Australian commercial law firm Arnold Bloch Leibler helped us establish the Stephanie Alexander Kitchen Garden Foundation in 2004. They assisted us to achieve our charitable deductible gift recipient (DGR) status, paving the way for the Foundation to be recognised as a leader in promoting the prevention of disease through pleasurable food education. Arnold Bloch Leibler continues to provide legal advice to the Foundation on a pro bono basis.

ASTRAZENECA AUSTRALIA

From 2018 to 2021, AstraZeneca Australia supported the Stephanie Alexander Kitchen Garden Program for Secondary Years, which launched in November 2020. The partnership was part of AstraZeneca's Young Health Programme, a global community investment initiative and disease prevention program that works with expert organisations around the world to combine research, advocacy and on-the-ground programs to improve the health and life chances of young people.

COLES, Community Partner

Coles and the Stephanie Alexander Kitchen Garden Foundation partnered in 2020 and are working together to make the Kitchen Garden Program accessible to more schools and services around the country. Coles and the Foundation working together means we can extend our fresh food philosophy beyond the school gate, engaging families and communities. Our collaboration will actively influence Australian families to support children and young people to create positive food habits for life.

GENERAL MILLS

Starting in 2021 General Mills partnered with the Foundation to offer annual grants to assist schools in low socio-economic areas to establish kitchen and garden infrastructure and launch the Kitchen Garden Program. As a leading global food company whose purpose is to make food the world loves, General Mills knows that the key to food and nutrition security is food literacy, defined as understanding how to prepare nourishing meals, as well as how food is grown.

The IAN POTTER FOUNDATION

Launched in February 2020, the Kitchen Garden Program for Early Childhood is supported by the Ian Potter Foundation, one of the earliest supporters of the Stephanie Alexander Kitchen Garden Foundation. The Ian Potter Foundation is helping the Stephanie Alexander Kitchen Garden Foundation respond to demand from early childhood educators for customised professional development and resources.

The JACK BROCKHOFF FOUNDATION

The Jack Brockhoff Foundation was established in 1979 and exists to support the health and wellbeing of all Victorians. In 2021, the Stephanie Alexander Kitchen Garden Program was awarded a Children and Youth Grant to support the development of a Community Cluster Project in partnership with local government.

MIRVAC

Mirvac partnered with the Foundation in 2020 to deliver the Cook's Patch program for The Fabric, an urban infill site in Altona North, Victoria. Environmental and social sustainability is a core value at The Fabric, with Mirvac placing great importance on leaving a positive legacy. Due to a strong values alignment, our partnership with Mirvac came naturally and will also benefit the broader inner west community.

SAPUTO DAIRY AUSTRALIA, Professional Development Partner

Saputo Dairy Australia (SDA) and the Foundation commenced a partnership in 2019 to support professional development delivered by the kitchen garden team Australia-wide. SDA is part of Saputo Inc., one of the top 10 dairy processors in the world, and the largest dairy processor in Australia. SDA's support of the Foundation reflects its promise to never stop building a future we can be proud of, including the promotion of healthy lifestyle habits, through responsible food and nutrition choices.



“

Since the launch of our partnership in 2020, Coles has donated over \$2 million to the Kitchen Garden Foundation and helped over 50 of our supermarkets partner with a local Kitchen Garden Program school. We love that the partnership empowers more young Australians to grow, harvest, prepare and share food and are so proud to share a common purpose to help Australians live healthier and happier lives.

CARMEL HORVATH, HEAD OF SPONSORSHIPS AND EVENTS, COLES





DONORS

We would like to express our sincere gratitude to all the individuals who donated to the Foundation during 2021/22. We could not accomplish our goals without your generosity and support.

SUPPORTERS

Our heartfelt thanks go to those who have joined us in supporting our efforts to deliver pleasurable food education. We could not accomplish this goal without their dedication.

PHILLIPPA'S

Phillippa's has been a supporter of the kitchen garden community since 2011, providing products and ingredients to support schools in Victoria. Phillippa Grogan established Phillippa's Bakery in 1994, and is passionate about using the best quality natural ingredients, mostly local and organic.

RYSET AUSTRALIA

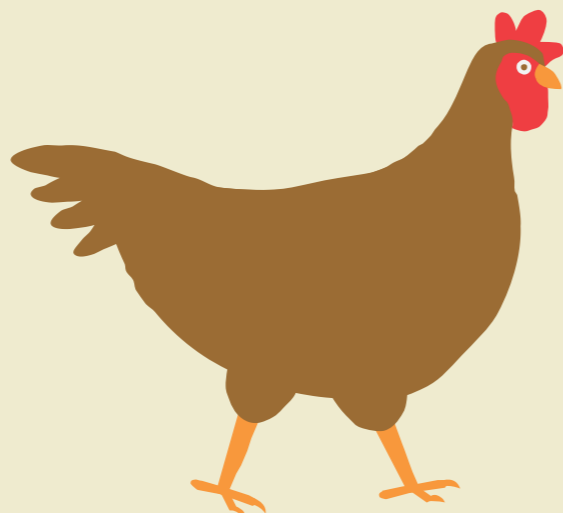
Ryset Australia has supported the kitchen garden community since 2008, equipping schools with quality garden products and equipment. Ryset Australia is Australian-owned with over 80 years' experience in the manufacture and wholesale distribution of horticultural tools and equipment.

VOLUNTEERS

The Foundation would like to recognise the many hands that help to make light work of the delivery of pleasurable food education across the country.

Thank you to the dedicated volunteers who help with kitchen and garden classes at schools and services, and to the regular volunteers and interns who help out on a variety of tasks for the Foundation team. We are grateful for your support, commitment, effort and time.

A very warm thank you to the schools and early childhood services featured throughout this publication, for their time, their words and their beautiful photography.



“

Everyone has to eat. Learning how to throw together a healthy meal is really important, and if you can form those neural pathways early in life, I think it's fantastic. It shouldn't be a gift, it should be a given. It should be something that everyone learns.

MARY-ANN DE CARLO, TEACHER AND ORIGINAL KITCHEN GARDEN WORKING GROUP PARTICIPANT, COLLINGWOOD COLLEGE

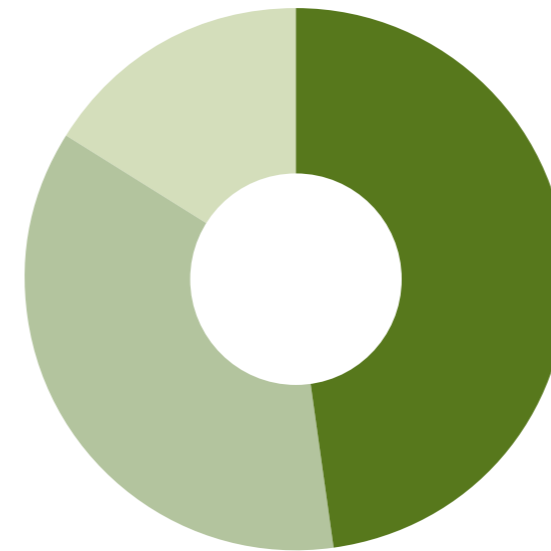




FINANCIAL REPORT

The Foundation is incredibly grateful to our partners and supporters. We utilise your investments wisely, while striving for continued growth in self-generated income. The most efficient allocation of money is one that maximises the benefit of every dollar, to help more children and young people gain all the benefits of the Kitchen Garden Program.

WHERE THE MONEY COMES FROM



INCOME 21/22

- 48% Government
- 36% Corporate
- 16% Other

Government

Healthy Kids Advisors initiative, supported by the Victorian Government and the Australian Government

Corporate

Coles, Saputo Dairy Australia, Gorman

Other

Philanthropic, including AstraZeneca Australia, Ian Potter Foundation, General Mills and Hamer Sprout Fund; products & services, community fundraising

WHERE THE MONEY GOES



EXPENSES 21/22

- 64% Projects
- 21% Program operations
- 15% Communications & fundraising

This is a summarised version of our full financial report. For our 2021/22 audited financial report, including notes to the financial statements, please visit [our profile](#) on the ACNC website.

**STATEMENT OF PROFIT OR LOSS AND OTHER COMPREHENSIVE INCOME
FOR THE YEAR ENDED 30 JUNE 2022**

		2022	2021
	Note	\$	\$
Grants and donations	3	3,559,595	1,608,536
Other revenue	3	332,410	688,116
Administration expenses	-	(592,687)	(233,407)
Depreciation expenses	-	(57,440)	(57,439)
Employee benefits expense	-	(2,591,864)	(1,473,953)
Occupancy expenses	-	(25,213)	(7008)
Program expenses	-	(32,552)	(32,552)
Other expenses	-	(224,790)	(58,170)
Interest expense - leases	-	(20,444)	(24,435)
Current year surplus before income tax	-	347,015	409,688
Income tax expense	-	-	-
Net current year surplus	-	347,015	409,688
Other comprehensive income, net of income tax	-	-	-
Total comprehensive surplus for the year	-	347,015	409,688

STATEMENT OF CHANGES IN EQUITY FOR THE YEAR ENDED 30 JUNE 2022

	Retained surplus	Total
	\$	\$
Balance at 1 July 2021	2,099,800	2,099,800
Surplus for the year attributable to the entity	347,015	347,015
Balance at 30 June 2022	2,446,815	2,446,815
Balance at 1 July 2020	1,690,112	1,690,112
Surplus for the year attributable to the entity	409,688	409,688
Balance at 30 June 2021	2,099,800	2,099,800

STATEMENT OF FINANCIAL POSITION AS AT 30 JUNE 2022

		2022	2021
	Note	\$	\$
ASSETS			
Current assets			
Cash and cash equivalents	5	3,442,252	2,514,300
Trade and other receivables	6	124,617	26,620
Inventories	7	36,600	44,575
Other assets	8	372,756	21,175
Total current assets	-	3,976,225	2,606,670
Non-current assets			
Property, plant and equipment	10	-	-
Right-of-use asset	9	263,266	320,706
Total non-current assets	-	263,266	320,706
TOTAL ASSETS	-	4,239,491	2,927,376
LIABILITIES			
Current liabilities			
Trade and other payables	11	1,333,689	328,489
Employee provisions	12	100,261	109,081
Lease liabilities	9	55,866	50,599
Total current liabilities	-	1,489,816	488,169
Non-current liabilities			
Employee provisions	12	59,223	39,838
Lease liabilities	9	243,637	299,569
Total non-current liabilities	-	302,860	339,407
TOTAL LIABILITIES	-	1,792,676	827,576
NET ASSETS	-	2,446,815	2,099,800
EQUITY			
Retained Surplus	-	2,446,815	2,099,800
TOTAL EQUITY	-	2,446,815	2,099,800



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INDEPENDENT AUDITOR'S REPORT TO THE MEMBERS OF STEPHANIE ALEXANDER KITCHEN GARDEN FOUNDATION

Report on the Audit of the Financial Report

Opinion

We have audited the financial report of Stephanie Alexander Kitchen Garden Foundation (the Company), which comprises the statement of financial position as at 30 June 2022, the statement of profit or loss and other comprehensive income, the statement of changes in equity and the statement of cash flows for the year then ended, and notes to the financial statements, including a summary of significant accounting policies, and the directors' declaration.

In our opinion, the accompanying financial report of the Company has been prepared in accordance with Division 60 of Australian Charities and Not-for profits Commission Act 2012, including:

- (i) giving a true and fair view of the Company's financial position as at 30 June 2022 and of its financial performance for the year ended; and
- (ii) complying with Australian Accounting Standards and Division 60 of the Australian Charities and Not-for profits Commission Regulation 2013.

Basis for Opinion

We conducted our audit in accordance with Australian Auditing Standards. Our responsibilities under those standards are further described in the Auditor's Responsibilities for the Audit of the Financial Report section of our report. We are independent of the Company in accordance with the auditor independence requirements of the Australian Charities and Not-for profits Commission Act 2012 and the ethical requirements of the Accounting Professional and Ethical Standards Board's APES 110 Code of Ethics for Professional Accountants (the Code) that are relevant to our audit of the financial report in Australia. We have also fulfilled our other ethical responsibilities in accordance with the Code.

We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

Other Information

The directors are responsible for the other information. The other information obtained at the date of this auditor's report relates to the Directors' Report. Our opinion on the financial report does not cover the other information and accordingly we do not express any form of assurance conclusion thereon. In connection with our audit of the financial report, our responsibility is to read the other information and, in doing so, consider whether the other information is materially inconsistent with the financial report or our knowledge obtained in the audit or otherwise appears to be materially misstated. If, based on the work we have performed on the other information obtained prior to the date of this auditor's report, 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.

Your financial future,
tailored your way

Morrrows Audit Pty Ltd
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AAC 509944



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INDEPENDENT AUDITOR'S REPORT TO THE MEMBERS OF STEPHANIE ALEXANDER KITCHEN GARDEN FOUNDATION

Responsibilities of Directors for the Financial Report

The directors of the Company are responsible for the preparation of the financial report that gives a true and fair view in accordance with Australian Accounting Standards, Australian Charities and Not-for-profits Commission Act 2012 and for such internal control as the directors determine is necessary to enable the preparation of the financial report that gives a true and fair view and is free from material misstatement, whether due to fraud or error.

In preparing the financial report, the directors are responsible for assessing the Company'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 directors either intend to liquidate the Company or to cease operations, or have no realistic alternative but to do so.

The directors are responsible for overseeing the Company's financial reporting process.

Auditor's Responsibilities for the Audit of the Financial Report

Our objectives are to obtain reasonable assurance about whether the financial report as a whole 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 Australian Auditing Standards 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 the financial report.

A further description of our responsibilities for the audit of the financial report is located at the Auditing and Assurance Standards Board website at: https://www.auasb.gov.au/auditors_responsibilities/ar4.pdf. This description forms part of our auditor's report.

MORROWS

MORROWS AUDIT PTY LTD

Adrian Fong

A.M. FONG
Director

Melbourne: 31/10/2022

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DIG DEEP and HELP US GROW

The last few years have been especially challenging. Lockdowns, flooding, bushfires, and climate anxiety have all taken a toll – while growing food security issues pose a significant risk.

The Kitchen Garden Program allows children and young people to take a breath, reconnect with nature, and find social connection through growing and sharing their own seasonal produce. It teaches them the skills to form positive food habits, lowering the risk of chronic disease while allowing the next generation to engage in practical, immediate action to build a more sustainable future.

BE PART OF THE SOLUTION

Your donation will help:

- grow the Kitchen Garden Program – allowing more children and young people access to pleasurable food education
- empower educators with resources, professional development, and individualised guidance
- engage communities in local food systems, greening spaces and tackling food waste
- get us in the room to meet with government and key decision makers to advocate for better food education outcomes in the national curriculum

WE NEED YOUR HELP

The impact of your donation will be immediate. But it will also be felt for years to come, giving children and young people the skills to take care of their health, protect the natural environment, and build community.

The Stephanie Alexander Kitchen Foundation is a registered charity and all donations over \$2 are fully tax deductible.

To support us, or to discuss a gift or bequest, contact partnership@kitchengardenfoundation.org.au.

To donate, call 13000 SAKGF (13000 72543) or visit www.kitchengardenfoundation.org.au/donate

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