The background is a solid green color. Overlaid on it are several stylized purple silhouettes of vegetables, including what appear to be beets and leafy greens. The silhouettes are positioned around the central text.

2018-2019

Annual  
Report

A red silhouette of a watering can with a handle and a spout, positioned between the words 'KITCHEN' and 'GARDEN' in the foundation's name.

STEPHANIE ALEXANDER  
KITCHEN GARDEN  
FOUNDATION®

Growing Harvesting Preparing Sharing



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## About us

### THE FOUNDATION

The Stephanie Alexander Kitchen Garden Foundation is a not-for-profit charity that provides the inspiration, information, professional development and support for educators to deliver pleasurable food education to children in Australia.

The Kitchen Garden Foundation was established by Stephanie Alexander AO in 2004. The motivation for this work came from Stephanie's awareness of the growing childhood obesity problem in Australia.

As of 30 June 2019, the Kitchen Garden Foundation supports more than 1954 Australian early years centres, primary and secondary schools all over Australia to deliver pleasurable food education – and this community is growing.

The Kitchen Garden Foundation partners with philanthropic organisations, government, business and individuals so we can continue to make positive change in the food habits of children in Australia.

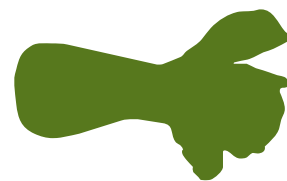
The Foundation is powered by a small, dedicated team of passionate staff, our wonderful Board and a treasured community of volunteers, who come together to achieve our shared mission.

### THE BOARD 2018–2019

Stephanie Alexander AO (Founder)  
 Simon Bell  
 Robert Csoti  
 Kate Doyle  
 Simone Falvey-Behr  
 Helen Murray (Chair)  
 Ian Sanders (Treasurer)  
 Kerri Simpson

### PATRON

Janet Whiting AM



## Stephanie Alexander

### MESSAGE FROM THE FOUNDER

The talented and hardworking team at the Kitchen Garden Foundation has achieved a great deal this year. As Founder I am constantly delighted by the team's efforts and dedication to our vision: that children form positive food habits for life.

Josephene Duffy has consolidated her position as CEO and has worked unstintingly to develop and inspire the team. Her Management team has developed outstanding strategic skills and has been able to support each other through some lean times.

One of the most enjoyable aspects of my role as Founder is visiting kitchen garden schools and being re-invigorated by the energy and enthusiasm of the students, and by the willingness these young people show to engage in their garden and kitchen activities.

Throughout this year I have visited schools and early learning services in almost every state, large and small, regional, urban and remote. Students are always so proud of their achievements. I am taken on tours to meet the chickens, to check out the broad bean crop or to admire the knife skills on evidence in the kitchens, and invited to sit with the children and share truly delicious dishes they have made.

The program prides itself on embracing diversity.

Every child, whatever their background or capability, can participate in the kitchen garden program. Consistently students claim it to be their favourite part of the school week.

Community is vitally important to our efforts to expand the influence of pleasurable food education. We need to convince policy makers, and actual and prospective funders, of the importance of introducing pleasurable food education to our children to guarantee a healthy and happy food life. I am very proud of what we have already achieved, recorded so vividly in this report. We know there is more to do and I would like nothing better than to join with others to expand the reach of our efforts.

As I approach the twentieth year of this kitchen garden movement I still have the hope that it can become part of every child's education. I envisage a national grid of clusters with a Project Officer directing activities, drawing support and engagement from local communities, councils, health bodies, and state and federal governments.

Such an achievement would mark the ultimate success of what was a twinkle in my eye in 2001. I am still hoping.





## Helen Murray

### MESSAGE FROM THE CHAIR OF THE BOARD

At June 30 2019, 1,954 schools and early learning centres across Australia were running Stephanie Alexander Kitchen Garden Programs developed by the talented staff of the Stephanie Alexander Kitchen Garden Foundation, led by CEO Josephene Duffy and the Foundation’s Board.

In any Board of Directors, retirements eventually occur. At the end of 2018 we farewelled Prue Gill and Paul Bangay, who had each been valued Board members for around ten years. We thank them sincerely for their contributions to the Foundation. At the same time we were pleased to welcome Simone Falvey-Behr, Professor Simon Bell and Rob Csoti to the Board, who bring a depth of experience across many areas, as well as fresh eyes to our work.

An issue that constantly occupies the minds of all Board members is the ongoing viability of the organisation. Corporate partners and supporters are essential to us, and I particularly want to thank our Principal Partner [Medibank](#) for its generous support since 2012, [AstraZeneca Australia](#) for its support of our Secondary Schools Project, and the Alec Prentice Sewell Gift administered by [The Ian Potter Foundation](#) for its grant, which underpins our Early Years Project. Pages [26 and 27](#) of this report contain



## Josephene Duffy

### MESSAGE FROM THE CHIEF EXECUTIVE OFFICER

Reflecting on the 18/19 financial year, the first thought I have is what an incredible team we have, responsible for this jewel of a program.

The ‘team’ extends to our staff, Board and office volunteers, our partners, donors and supporters, our collaborators, and most importantly the educators and helpers – and children – on the ground running their kitchen garden program, and changing the way kids and their families think about food.

I was honoured to take up the CEO role permanently in September 2018 and lead and champion this community. I’m proud to work closely with an amazingly supportive Board and to lead an inspiring group of people who are completely dedicated to our vision and mission.

Of course we’ve had our wins and also our challenges. Readers will see projects that expand the kitchen garden program into early childhood and secondary years, extending pleasurable food education into a continuum that can influence children and families across all years of a child’s education. Our successful government projects have resulted in hundreds more schools and services accessing the kitchen garden program, and we look forward to working with Health and Education in future.

further information about these projects. I also want to thank [Arnold Bloch Leibler](#) for their pro bono legal support throughout this year, and indeed throughout the life of the Foundation.

What else have we achieved this year? Perhaps the most tangible part of our enterprise as far as teachers are concerned is our Professional Development program. During the 2018-2019 year Foundation staff provided 34 face-to-face sessions across Australia to 834 educators. This is an expensive exercise for the Foundation, but the benefits to participants are tremendous. The Foundation has also developed curriculum materials and printed books, and delivered support and ideas to individual schools and educators via email, phone, and our online community the ‘Shared Table’.

And our future? The photographs in this report show that the children who participate love the program; the comments from adults demonstrate its benefits. The ongoing challenge for the Foundation is to generate the funds we need to continue to provide pleasurable food education to the children of Australia; the Board will continue to work enthusiastically towards this goal.

Financially it has been a tough year. I congratulate our staff for their dedication and grit. We also thank our partners and fundraisers [ACT Health](#), [Arnold Bloch Leibler](#), [AstraZeneca](#), [Medibank](#), [Paul Bangay](#), [The Ian Potter Foundation](#), [the Victorian Government](#), all the restauranteurs and food providers who supported our [Turning the Tables campaign](#), [De Bortoli](#), and [Fleming’s](#), [Phillippa’s](#) and [Ryset](#) who provide ongoing support to schools – it has been a delight to work with you and your teams. We thank our [ambassadors](#) and also every family and individual who donated their personal funds to our cause – we couldn’t do this work without you.

A big focus for the past year has been to build and foster relationships within the childhood obesity prevention and food education sector. We want to learn, share knowledge and collaborate. Our community is wide, diverse and strong. We believe that together we can change the future for generations of children, who deserve good food and all the opportunity that good food brings. I look forward to seizing opportunity with our nimble and agile team.

## Pleasurable food education

Pleasurable food education is a fun, hands-on approach to teaching children 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.

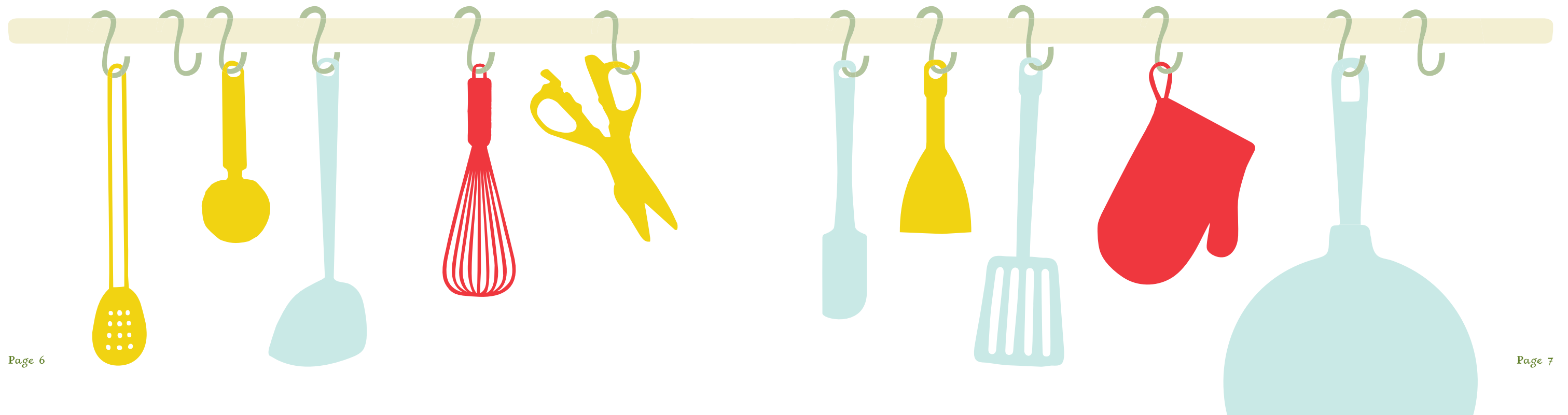
Delivered through a kitchen garden program, pleasurable food education has an array of health, wellbeing, education and community benefits, and aims for longstanding change in the food habits of children in Australia.

## Vision

That 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.







# The kitchen garden program

## GROWING, HARVESTING

The cycle of growing, harvesting, preparing and sharing begins here. Students aim to grow as much seasonal produce as possible and carry the fresh harvest into the kitchen.

Garden classes give students the opportunity to develop a practical understanding of the seasons, the weather and the environment. Students discover how to build and maintain an organic garden, learn about healthy soil and find out how to make and use compost.

Junior gardeners unearth the joys and rewards of working in groups and achieving shared goals. They especially respond positively to being given responsibility. Students learn how to use tools safely, and even get the opportunity to earn their own tool and wheelbarrow licences!



## PREPARING, SHARING

The cycle of planting, growing and harvesting culminates in the kitchen. Here, students make delicious dishes from the fresh vegetables, herbs and fruit they have grown. To be part of a kitchen class is to develop a heightened awareness of food – where it comes from, how it's grown, the sensory nuances of taste, smell and texture, and the adventure and fun involved in experimenting.

Kitchen classes are also practical – students measure, chop, time the various preparation stages, set the table and clean up their workstations.

Several recipes are prepared, enabling variety in the menu, with learners working in small groups supported by adults. As with garden tool licences, students also get the opportunity to earn their knife licence once they've mastered safe handling and some basic chopping techniques.

At the end of each kitchen class, students, educators and volunteers come together to share and taste their dishes at the table – and then they clean up!

## CURRICULUM INTEGRATION

There are infinite opportunities to reinforce literacy, numeracy, science, the cross-curriculum priorities, environmental sustainability, and much more in a kitchen garden program. It can also be used to deliver learning and development approaches such as STEM, wellbeing programs and project-based learning.

## WHOLE-SERVICE APPROACH

In a kitchen garden program, parents and families, teachers and students work together, and involve the broader community, to support, reinforce and participate in pleasurable food education.

## COMMUNITY ENGAGEMENT

As well as including educators, students and their families, a kitchen garden program reaches out to local businesses, groups, organisations and councils who will also participate in, and benefit from, pleasurable food education.







## Skills for life

Through a kitchen garden program, children learn:

- positive food habits for life
- about their natural environment, the seasons, and how to care for edible gardens
- practical skills, from recycling, composting and preserving to budgeting and fundraising
- life skills, such as cooperating, sharing, critical thinking and leadership
- to be engaged, especially those who face barriers learning in a traditional classroom environment.



*“Parents are stopping me in the street to tell me their child not only wants to cut the veggies for dinner but they are eating it too, and in many cases requesting veggies so that they can practise knife skills.”*

EDUCATOR, FINLEY PUBLIC SCHOOL







## Projects

In partnership with corporate, government and philanthropic funders, the Kitchen Garden Foundation responds to the needs of Australian educators through targeted projects.

### THE EARLY YEARS KITCHEN GARDEN PROJECT

In 2017, the Foundation – with support from [The Ian Potter Foundation](#)'s Alec Prentice Sewell Gift – began a three-year project to adapt its successful kitchen garden program for primary schools to the early childhood sector.

The Early Years Kitchen Garden Project, launching in February 2020, is a response to increasing interest and recognition from the early childhood sector that the earlier positive food relationships are normalised, the more likely children are to enjoy fresh, seasonal, *delicious* food into adulthood.

In 2018, the project saw the Foundation collaborating with early childhood services across Victoria and an advisory committee of leaders and advocates in early childhood education and care to pilot a package of sector-specific knowledge, professional development, resources and other support. The aim of this package is to provide a framework for developing a whole-service community approach to delivering pleasurable food education to young children.

### THE KITCHEN GARDEN PROGRAM FOR THE SECONDARY YEARS

In 2018, the Foundation and [AstraZeneca Australia](#)'s Young Health Programme partnered on a three-year project to bring the kitchen garden program into Australian secondary schools.

The Kitchen Garden Program for the Secondary Years builds on the learning of students who have experienced the program in primary school as they transition into their secondary years. It also expands the benefits of pleasurable food education to students who haven't previously been part of a kitchen garden program. The Foundation is collaborating with schools in Victoria and New South Wales to develop and pilot a package of professional development, educational resources and support to empower educators to run a kitchen garden program.

The program is due to launch at the end of 2020, so that any Australian secondary school can take it up, integrate it with their curriculum, and use the program to achieve an array of health, wellbeing, learning and community engagement objectives.





## FRESH TASTES, AUSTRALIAN CAPITAL TERRITORY

Fresh Tastes is an initiative of the ACT Department of Health and aims to make healthy food and drinks a part of everyday life at school.

Since 2015, under the Foundation–Fresh Tastes collaboration, schools engaged with Fresh Tastes are provided with membership to the Kitchen Garden Classroom, printed resources and professional development to support the initiative’s *Growing Food and Cooking Food* action areas.

82 schools have participated since the commencement of the initiative, and the Foundation has delivered nine Fresh Tastes PD sessions in the ACT. The September 2018 session was attended by staff from eight Fresh Tastes schools.

*Fresh Tastes schools promote healthy food and drink choices, teaching students about nutrition, adding more healthy options to their canteen menus, and giving students hands-on food growing and cooking experiences.*

## VICTORIAN PLEASURABLE FOOD EDUCATION PACKAGE

In 2016, the Victorian Department of Education and Training allocated funding to expand the delivery of the Stephanie Alexander Kitchen Garden Program into 250 new Victorian schools and early childhood centres through the ‘Victorian Pleasurable Food Education Package’. By March 2018, 250 new kitchen garden schools and centres had taken up the package.

The project allowed the Foundation to offer a package of products and services to Victorian early learning centres, primary and secondary schools, at a heavily subsidised rate. This made the Kitchen Garden Program much more accessible, especially to those experiencing disadvantage, who were targeted through the project. Package recipients took up Kitchen Garden Classroom membership, professional development, educational resources and support valued at more than \$1500, at a cost of \$550. The funding also allowed the Foundation to develop customised resources for Victorian schools and centres, redevelop our online community to recognise early years centres and secondary schools, and begin developing an online support and report tool.

The Foundation worked closely with many local governments and community health centres who supported the project, either through promotion or sponsorship, or offering complementary services to package recipients.

## PLAYGROUND TO PLATE GRANTS SCHEME

During 2018, the Victorian Department of Health and Human Services (DHHS) provided infrastructure funding worth \$500,000 to 100 Victorian government schools with a primary curriculum to establish or enhance their kitchen garden programs, through the ‘Playground to Plate Grants Scheme’. The aim of the scheme was to support schools to enhance their whole-school approach to health and wellbeing through a targeted boost to their Kitchen Garden Program. The funding enabled the schools to overcome barriers to program participation by purchasing garden or kitchen equipment, or building gardens and cooking spaces.

The Foundation administered the scheme, targeting schools experiencing disadvantage in 24 local government areas. This resulted in 100 Victorian schools receiving funding of \$5,000 each, along with Foundation support to help identify needs and be resourceful and creative with the funds.

The project also resourced a partnership between DHHS, the Department of Education and Training, the Victorian Achievement Program and the Healthy Eating Advisory Service (HEAS). The Foundation was able to weave together the two Victorian Government funded projects and establish processes to ensure deep and ongoing collaboration with the Achievement Program and HEAS.

*What did schools buy with their Playground to Plate grants?*

Compost systems; garden tools; raised garden beds; seedlings, seeds and fruit trees; irrigation systems; accessibility pathways; edible Indigenous gardens; garden sheds; greenhouses; worm farms and food waste collecting buckets.

Cooking equipment; cutlery and crockery; pantry dry goods; a shipping container to be fitted out for a kitchen; food storage; freezers; fridges; new ovens; portable kitchen equipment to use in classrooms; a blender powered by a pushbike; benches, dining tables and chairs; kitchen appliances and at least one outdoor pizza oven!





# Community engagement



We collaborate with like-minded bodies as a productive and supportive member of the childhood obesity prevention community. This includes formal collaborations, sharing knowledge and expertise, and supporting complementary work, especially where programs and initiatives can combine to support pleasurable food education in schools and centres, and extend the philosophy into communities.

The Foundation is proud to have many productive friendships, and to be part of the Australian movement to change food habits for the better.

## 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 vibrant and flourishing local food movement; with a focus on healthy, delicious, sustainable and fair local food. The Foundation has been a member of the project steering committee and contributed school food education knowledge and expertise.

## FEDERATION OF CANTEENS IN SCHOOLS (FOCiS)

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

## 24 CARROT GARDENS

The 24 Carrot Gardens Project is an initiative of the Museum of Old and New Art 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. 24C also supports these schools with customised professional development delivered by the Foundation. In the 2018–2019 period we delivered three PD days in Tasmania.



## FESTIVAL 21

In 2019, along with hundreds of like-minded others, the Foundation participated in the Sandro Demai Foundation's F21, 'a massive, grass-roots celebration of food, culture and future'. We hosted workshops and helped present a video, produced by the F21 team, demonstrating the benefits of pleasurable food education. Stephanie Alexander contributed to a panel on 'Making Good Food the Cultural Norm'.

## VICTORIAN HEALTHY EATING ENTERPRISE (VHEE)

VHEE is an initiative of the Victorian Government. It is a network of hundreds of agencies and individuals invested in fostering a vibrant healthy eating culture across Victoria. The network meets regularly to share news, information and resources. The Foundation contributes to the VHEE and to two offshoots of the VHEE – the Fruit and Vegetable Consortium (aiming to increase fruit and vegetable consumption) and the Victorian Healthy Eating Education Group (an umbrella group of agencies invested in healthy eating and drinking in education spaces).

## WESTERN SYDNEY DIABETES NETWORK

The Western Sydney Diabetes Network was forged to address the hotspot of higher-than-average risk of disease in western Sydney. It calls for all levels of government, the private sector and non-government partners to work together to identify the issues in the area and work together on solutions. This multi-sector and multi-disciplinary approach consists of over 100 agencies across health promotion and treatment; local, state and federal government; corporations, associations and NGOs. Through the network, the Foundation was supported to help three western Sydney schools establish kitchen garden programs, and use this work to look at galvanising the community around pleasurable food education and transforming local food cultures.

## MELBOURNE FOOD & WINE FESTIVAL

A long-time friend and supporter, MFWF invited the Foundation to participate in the March 2019 festival. Supported by Stephanie Alexander and our South Australian Ambassador Maggie Beer, the Foundation hosted free food and garden activities for children and families, alongside our friends Fowlers Vacola.





## School Learning Garden, Cambodia

In a world first, the Foundation partnered with Plan International Australia to help implement a School Learning Garden pilot project for children in Cambodian schools.

The project aims to translate the successful Stephanie Alexander Kitchen Garden Program model to the Cambodian context, education sector and community.

The Foundation lends experience and expertise in pleasurable food education to the Plan International Australia and Cambodia teams. The project is currently being successfully piloted in 15 Cambodian schools in the Siem Reap and Stung Treng provinces.

The resulting program aims to improve knowledge, skills and attitudes around nutrition and gardening, and to use kitchen garden program activities to enhance education, providing hands-on opportunities to deliver the Cambodian Curriculum. Importantly, gender equality and inclusion is promoted and embedded in all garden and kitchen learning. The project intends to build local ownership and government endorsement. The Learning Garden project also complements the existing School Feeding Model run by the World Food Programme.

Similar to the original Kitchen Garden Program design, Cambodian education and government

representatives, as well as school teachers and principals, have been engaged in the development of the model. Families and community members, including local farmers, were also engaged from the outset. The collaboration has resulted in teacher professional development, an implementation manual and bank of educational resources showing teachers how to connect and enhance the Cambodian Curriculum with hands-on garden and kitchen activities.

Results are incredibly promising. Teachers have reported gaining new teaching skills, and seeing children more engaged with learning. The school communities have galvanised to help build the garden and kitchen spaces, and children as well as parents are reporting a sense of achievement – and fun – in participating in the project.

The project is funded by the Australian Department of Foreign Affairs and Trading (DFAT) through the Australian NGO Cooperation Program (ANCP), with funding administered by Plan International Australia.



## Professional development



### FACE-TO-FACE PD

Our small, expert training team delivers face-to-face professional development all across Australia. This includes workshops for new kitchen garden educators to experience all the fun and learning of kitchen and garden classes, and networking sessions for more experienced kitchen garden educators.

### CUSTOMISED PD

Those looking for extra support and inspiration to help their kitchen garden program flourish can access customised professional development. Our team takes the time to understand an organisation's goals in order to design a training session specific to their needs, using the resources they already have.

*“The training was presented so very clearly with warmth and enthusiasm, and I loved the hands-on session as much as the group work beforehand.”*

PARTICIPANT, PROFESSIONAL DEVELOPMENT WORKSHOP, CAPE BYRON RUDOLF STEINER SCHOOL





## Fundraising

The Kitchen Garden Foundation is supported by a committed community of businesses and individuals with shared core values, who are passionate about championing and supporting the Foundation's work.

### PAUL BANGAY OPEN GARDEN

Since 2009 world-renowned landscape designer Paul Bangay has generously opened his private property near Daylesford in Victoria, with all proceeds from ticket sales donated to the Foundation.

We'd like to thank everyone who bought tickets in 2018, our hard-working team of volunteers and our food and beverage supporters, including chef Annie Smithers who donated 1500 hand-baked scones; and Daylesford and Hepburn Mineral Springs Co who donated all proceeds from sales of their mineral waters.

Over the weekend of 17-18 November more than 4000 visitors strolled around the celebrated gardens. The community atmosphere was loved by attendees, who witnessed first-hand the benefits of food education thanks to local kitchen garden schools who were invited to participate in an onsite market. Students sold jams and relishes made with fruit and vegetables from their school gardens, vegetable seedlings and handmade products to raise money for their school's Kitchen Garden Program.

*"It has been fantastic to hear stories coming back to school about students cooking with parents. This program has created a buzz through the school. It has real potential to change the eating habits of families."*

EDUCATOR, HURSTBRIDGE PRIMARY SCHOOL

### TURNING THE TABLES

Top chefs and food business owners from around Australia came together to take part in the Turning the Tables campaign, to raise funds for the Foundation.

Throughout April 2019, diners across Australia supported the Foundation by donating at participating restaurants and by bidding in the dedicated online auction for donated giftcards to use at some of Australia's best restaurants, including Ezard in Melbourne and Tetsuya's in Sydney.

Chefs Guy Grossi, Kylie Kwong, Alejandro Saravia, Julia Busuttill Nishimura and Matt Wilkinson came on board as campaign heroes, along with fresh-food advocate Miranda Sharp from Melbourne Farmers Markets, and Kitchen Garden Program alum turned-chef Emma Cook.

Turning the Tables generated publicity in Broadsheet, The Age and The Sydney Morning Herald.



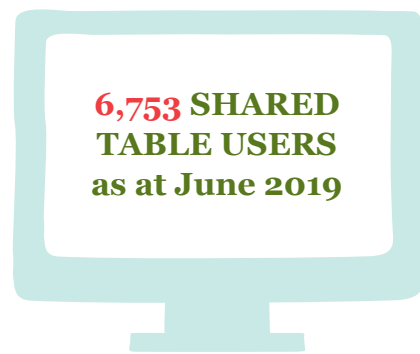


# Reach and impact

The Foundation's key activities to support kitchen garden educators in schools and early learning centres around Australia include:

- professional development
- educational books and downloadable resources
- email and phone support.

Here's a snapshot.



**6,753 SHARED TABLE USERS**  
as at June 2019

**900+ RESOURCES UPLOADED TO THE SHARED TABLE** as at June 2019

43,650



7,969



5,214



1,770



**58,603 SOCIAL MEDIA FOLLOWERS** as at June 2019

40,248



41,863



43,650



2,627



3,623



5,214



2016-17

2017-18

2018-19

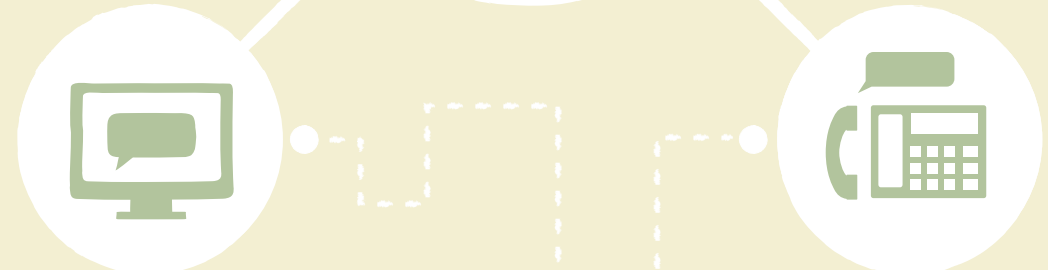


**834 EDUCATORS**  
trained

**34 PD SESSIONS**  
delivered

In 2018–2019 our small, expert training team delivered 34 face-to-face PD sessions around Australia, attended by 834 educators.

Our support team provides ongoing email and phone support and advice to almost 2000 schools and early childhood services all over Australia.



**1375 SUPPORT EMAILS**  
answered

**583 SUPPORT CALLS**  
responded to

2018-2019



**1954 SCHOOLS AND SERVICES**  
AROUND AUSTRALIA as at June 2019

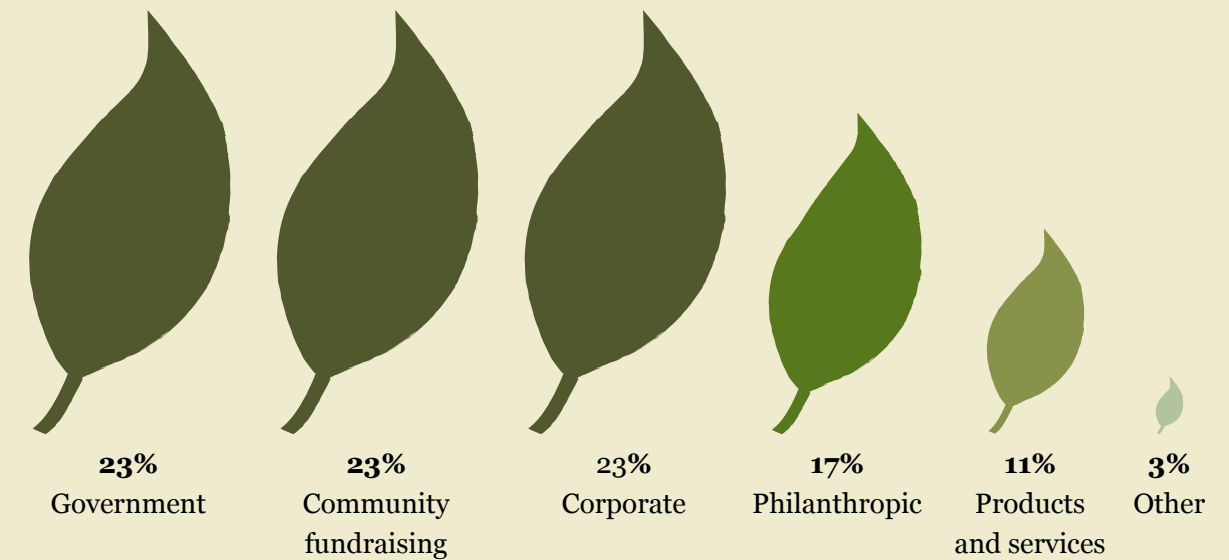




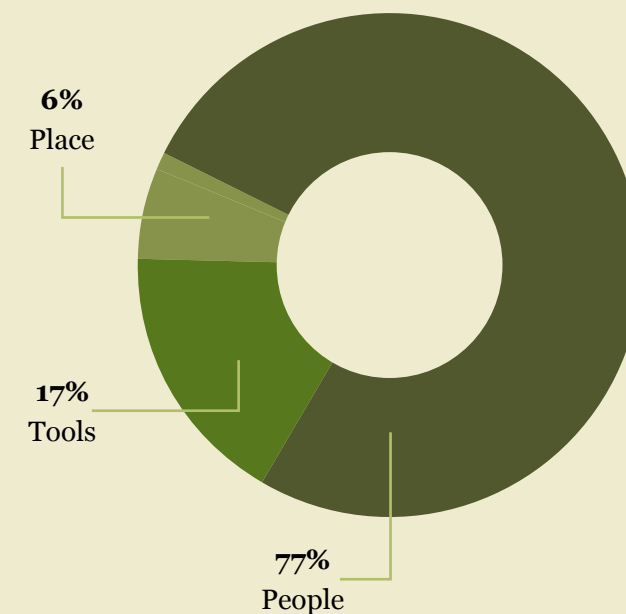
## Financial report 2018–2019

The 2018–2019 financial year saw ongoing funding from our major corporate partner, Medibank; the continued growth of our self-generated income streams (Kitchen Garden Classroom membership, sale of educational resources, and professional development); and support from the Victorian Government (see pages [14 and 15](#)). The Stephanie Alexander Kitchen Garden Foundation is grateful to our partners and supporters, acknowledged on pages [26 and 27](#).

### INCOME 2018–2019 FINANCIAL YEAR



### EXPENSES 2018–2019 FINANCIAL YEAR



#### People

Wages, on-costs (Superannuation, Workcover) and employment costs

#### Tools

Costs relating to the tools we use to conduct our business (dues and subscriptions, equipment and venue hire, ICT, advertising and marketing, collateral, stationery, stakeholder engagement, travel and accommodation, evaluation costs)

#### Place

Office costs (rent, electricity, insurance, cleaning, etc.)



*“One really noticeable positive is that students who initially say no to trying salad or a new food often ask if they can taste it after seeing their peers enjoy the food.”*

EDUCATOR, FINLEY PUBLIC SCHOOL



## 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.

### MEDIBANK, PRINCIPAL PARTNER

Medibank has been the Principal Partner of the Stephanie Alexander Kitchen Garden Foundation since 2012. Medibank's continued support makes kitchen garden programs more accessible, affordable and flexible for Australian schools and early childhood services.

Under the partnership, Medibank is contributing to the future health of the next generation and helping to combat the growth of childhood obesity; enabling more Australian children to experience, learn and adopt lifelong healthy eating and living habits.



### ASTRAZENECA AUSTRALIA

AstraZeneca Australia partnered with the Stephanie Alexander Kitchen Garden Foundation in 2018 on a three-year project supporting the development of the Stephanie Alexander Kitchen Garden Program for the Secondary Years ([page 13](#)).

The partnership is 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.



### THE IAN POTTER FOUNDATION (ALEC PRENTICE SEWELL GIFT)

The Ian Potter Foundation was one of the earliest supporters of the Stephanie Alexander Kitchen Garden Foundation, providing funding assistance for both an early Foundation Kitchen Garden Centre feasibility study and for implementing the program at Nunawading Primary School in 2006.

Through the Alec Prentice Sewell Gift, The Ian Potter Foundation is helping the Stephanie Alexander Kitchen Garden Foundation respond to demand from early childhood educators for customised professional development, resources and support through the Early Years Kitchen Garden Project ([page 13](#)).



### ARNOLD BLOCH LEIBLER

Arnold Bloch Leibler helped establish the Stephanie Alexander Kitchen Garden Foundation in 2004. Arnold Bloch Leibler's assistance in achieving our charity and deductible gift recipient (DGR) status was significant and trailblazing, and paved the way for the Foundation to be recognised as 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.

Arnold Bloch Leibler is a premier Australian commercial law firm that has earned a reputation for its passion, results and its innovative and commercially focused advice.



For more information, please contact [partnership@kitchengardenfoundation.org.au](mailto:partnership@kitchengardenfoundation.org.au)



# 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 involvement and dedication.

## DE BORTOLI WINES

The Foundation has received generous support from De Bortoli Wines since 2014, extending to the Foundation's public workshops, among other activities.

De Bortoli Wines is a fourth-generation family company established in 1928, maintaining a reputation for premium wines.

## FLEMING'S NURSERIES

Fleming's Group of Companies has formally supported the Foundation since 2011, with the donation of quality fruit trees helping Kitchen Garden Schools establish a perfect base of fresh school-grown fruit.

Established almost 100 years ago, Fleming's is today one of the most respected names in horticulture.

## PHILLIPPA'S

Phillippa's has been a supporter of the Foundation since 2011, providing quality baking products and ingredients to support the Foundation and Kitchen Garden Schools.

Phillippa Grogan established Phillippa's in 1994, and is passionate about traditional, natural breads and provisions made with local and organic ingredients.

## RYSET AUSTRALIA

Ryset Australia has been a supporter of the Foundation since 2008, equipping Kitchen Garden Schools with quality garden products and equipment.

Ryset Australia is an Australian owned company with over 75 years experience in the manufacture and wholesale distribution of tools and equipment for the Australian horticultural industry.

## AMBASSADORS

We gratefully acknowledge our ambassadors for their enthusiasm and commitment to the Foundation's activities and goals.

Maggie Beer  
Sue Dyson and Roger McShane  
Anna Gare  
Kylie Kwong  
Ian Parmenter

## DONORS

We would like to express our sincere gratitude to all the individuals who donated to the Foundation in the 2018–2019 financial year. We could not accomplish our goals without your support.

## 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 centres; and also the regular team of volunteers who take on various administrative tasks around the Foundation's Melbourne office.



*“Parents and grandparents are reporting that the Program is positively impacting their families – with kids more enthusiastic to cook, eat together as a family and try new things at home.”*

EDUCATOR, RIDDELLS CREEK PRIMARY SCHOOL



## OUR PRIORITIES

Provide exceptional **SUPPORT** to enable all schools and early childhood services to deliver embedded, robust pleasurable food education



**REINFORCE** and leverage the Foundation as the leader in pleasurable food education



**BUILD** the long-term sustainability of the Foundation



This is an extract from our Strategic Plan. The full plan is available on request.

## 1

**Provide exceptional support to enable all schools and early childhood services to deliver embedded, robust pleasurable food education.**

Offer a tailored program approach and package for early childhood services, primary schools and secondary schools.

Encourage and support kitchen garden community clusters, which connect schools and centres and galvanise communities.

Continue to support schools and centres by focusing on program depth, and encouraging natural growth.

Increase support for communities at most risk.

Develop a program approach for Aboriginal and Torres Strait Islander communities.

Develop pre-service teacher and early childhood training in pleasurable food education (PFE).

Develop a SWAN (Students With Additional Needs) program approach.

Develop a kitchen garden canteen model.

## 2

**Reinforce and leverage the Foundation as the leader in pleasurable food education (PFE).**

Continuously advocate the power, strength and impact of our work.

Evaluate, to demonstrate the multiple simultaneous impacts of the program and to monitor and continuously improve the approach.

Contribute to forums that discuss and influence our environment.

Actively identify and engage sector stakeholders to form, maintain, build, grow and promote collaborative partnerships with other stakeholders.

Leverage our success, reach, brand, experience, expertise and content to reinforce the Foundation as the PFE knowledge centre and leader.

## 3

**Build the long-term sustainability of the Foundation.**

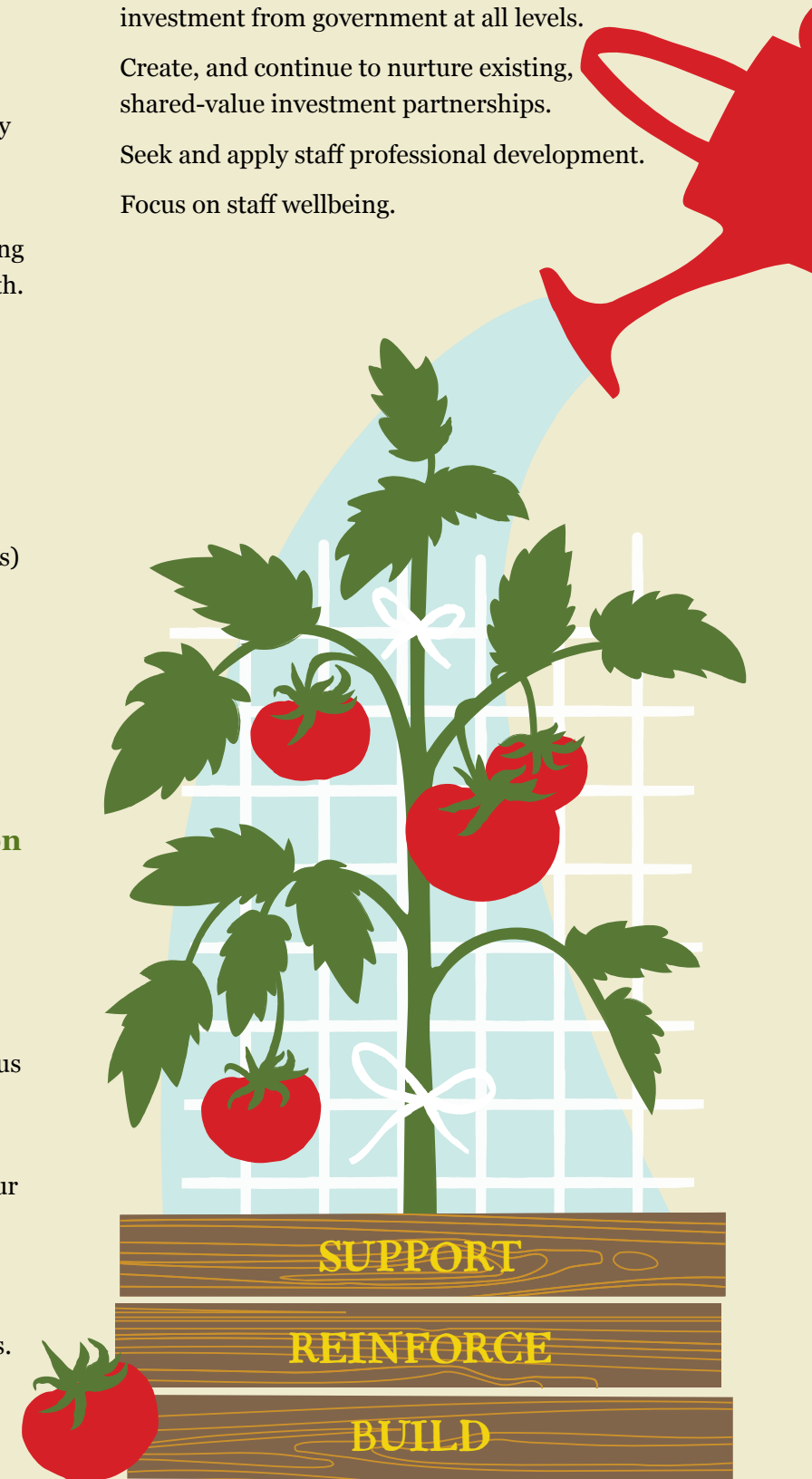
Advocate for PFE in the Australian Curriculum.

Advocate for, and build, ongoing, embedded investment from government at all levels.

Create, and continue to nurture existing, shared-value investment partnerships.

Seek and apply staff professional development.

Focus on staff wellbeing.







## Dig deep and help us grow

Did you know that 1 in 4 Australian children are overweight or obese? That obese children tend to become obese adults? The Stephanie Alexander Kitchen Garden Foundation is working to address this crisis by changing the food habits of children in Australia.

### BE PART OF THE SOLUTION

We want to see pleasurable food education in the Australian Curriculum. To do this we need the financial help to:

- Support educators with the resources, professional development and guidance to run successful kitchen garden programs.
- Visit kitchen garden schools and centres across Australia to document and share their stories of how this program is making positive change in the way children experience food.
- Share the impact of this program with government and other influencers in health and education, so that decision makers can enable the expansion of this program to even more schools and early childhood services.
- Actively collaborate and share knowledge with like-minded champions of public health and food education so together we can make long-term change in childhood obesity rates in Australia.

### WE NEED YOUR HELP

Your contribution will support the Foundation's vision to help children form positive food habits for life.

Interested in collaborating with us? Contact [partnership@kitchengardenfoundation.org.au](mailto:partnership@kitchengardenfoundation.org.au)

To donate please call 13000 SAKGF (13000 72543) or visit [www.kitchengardenfoundation.org.au/donate](http://www.kitchengardenfoundation.org.au/donate)

As the Foundation is a registered charity, all donations are tax deductible.

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Kitchen Garden Foundation**

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Growing  
Harvesting  
Preparing  
Sharing