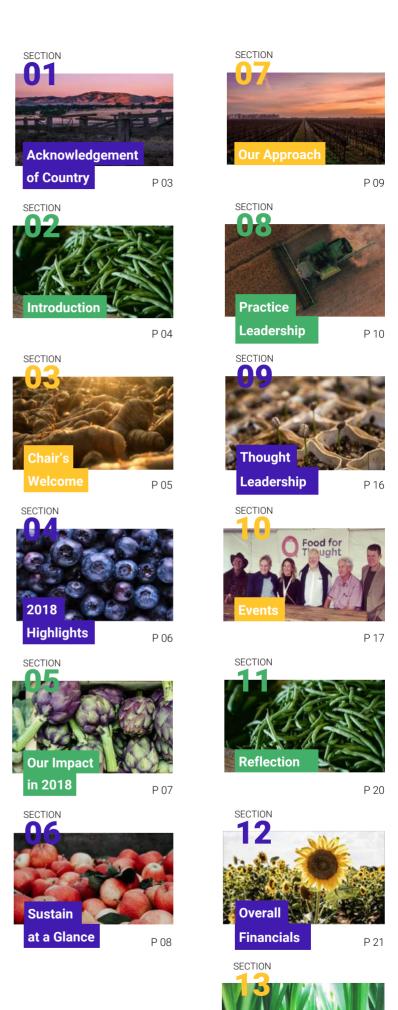


P 03

Annual Report



Table of **Contents**



SECTION 1

Acknowledgement of Country

The Board and Staff of Sustain acknowledge that we work on the traditional lands of the Wurundjeri people of the Kulin nation.

We respectfully acknowledge the custodianship of the Wurundjeri elders, recognising that they and their ancestors stewarded these lands and their diverse creatures sustainably for tens of thousands of years.

The path to a better food system for all Australians must begin with the acknowledgement and recovery of this history, based on the principles of care, respect, healing and regeneration.



Introduction

At Sustain, all our work strives to create a healthier, fairer and more sustainable food system in Australia. We connect individuals, communities and organisations through our four main focus areas:

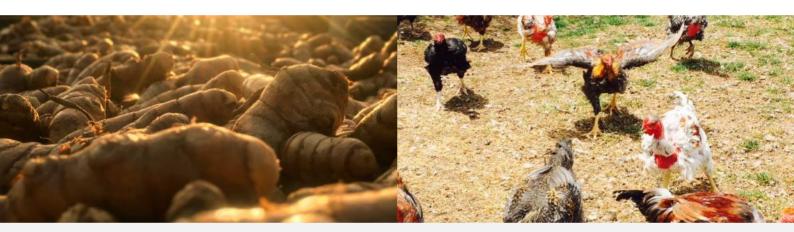


We're working together to support a connected, flourishing, healthy and participatory food system. **Join us!**

Chair's Welcome

Dr Kelly Donati, Chair

Welcome to the 2018 Sustain Annual Report, which charts our work and achievements over the past 12 months to bring about a better food system for all Australians.



The food system challenges we face are complex and multidimensional. Addressing them successfully will require collaborative efforts by many actors over a long time. As Chair of Sustain, I am delighted to see that our networking and collaborative approach has continued to flourish in 2018, with a wide range of partners across diverse sectors. Together, we are laying solid foundations for the sustained efforts that will realise our shared vision of a healthy, sustainable, fair and delicious food system.

Philanthropic foundations, in particular, are playing a leading role in supporting systemic and strategic collaborations which are fundamental to tackling the many wicked problems of the food system. We are especially grateful to the ongoing support from our major funder, the Lord Mayor's Charitable Foundation.

We are also grateful for the significant support of the Myer Foundation, the Inner North Community Foundation, the Garry White Foundation, the Casey-Cardinia Foundation and the Bennelong Foundation.

While we at Sustain are proud of our achievements thus far, we are realists. We know that the task ahead is monumental. But we remain committed to supporting the change-makers and continuing to be an agent of change ourselves.

As Chair, it has been my pleasure and privilege to work with an outstanding team of staff and volunteers again in 2018. I congratulate them on all that has been achieved this year, and wish them well for 2019 and beyond.

2018 Highlights

Nick Rose, Executive Director

2018 was a huge year for Sustain, and a great year for the sustainable and healthy food systems movement in Australia. As this report details, we continued to shape the food systems conversation and lead cutting-edge practice.

A major highlight for us was the second national Urban Agriculture Forum, where 240 practitioners and supporters of urban farming and gardening came together over two full days to share knowledge, experience, contacts and delicious food.

Our wonderful Canadian keynote speaker, Dr Lenore Newman, also travelled to Ararat, Bendigo, Sydney and Fremantle as part of a mini-national speaking tour.

Other major events included the second national Sustainable Communities Summit (in partnership with the Municipal Association of Victoria) and the third national New Economy Network Australia Conference.

We were honoured to be awarded a prestigious Innovation Grant from the Lord Mayor's Charitable Foundation to support the creation of the Melbourne Food Hub at Alphington. This will be Australia's first multi-stakeholder, multi-functional community food hub, which we are delivering in partnership with Melbourne Farmers Markets and a growing network of other key partners. It is exciting and inspiring, and has already sparked proposals for similar projects elsewhere in Melbourne and beyond.

The Cardinia Food Circles (CFC) project goes from strength to strength. The Shire's first Food Forum (November 2017) featured the inspiring Devita Davison from Foodlab Detroit, together with a host of local food heroes. Supported by the CFC project, the Community Grocer launched in Pakenham at the start of March, and soon had a loyal customer base of 70 locals accessing its great range of affordable fresh produce.

In collaboration with Monash University, we distributed surveys to 2,000 households to conduct the first food literacy snapshot of the Shire.

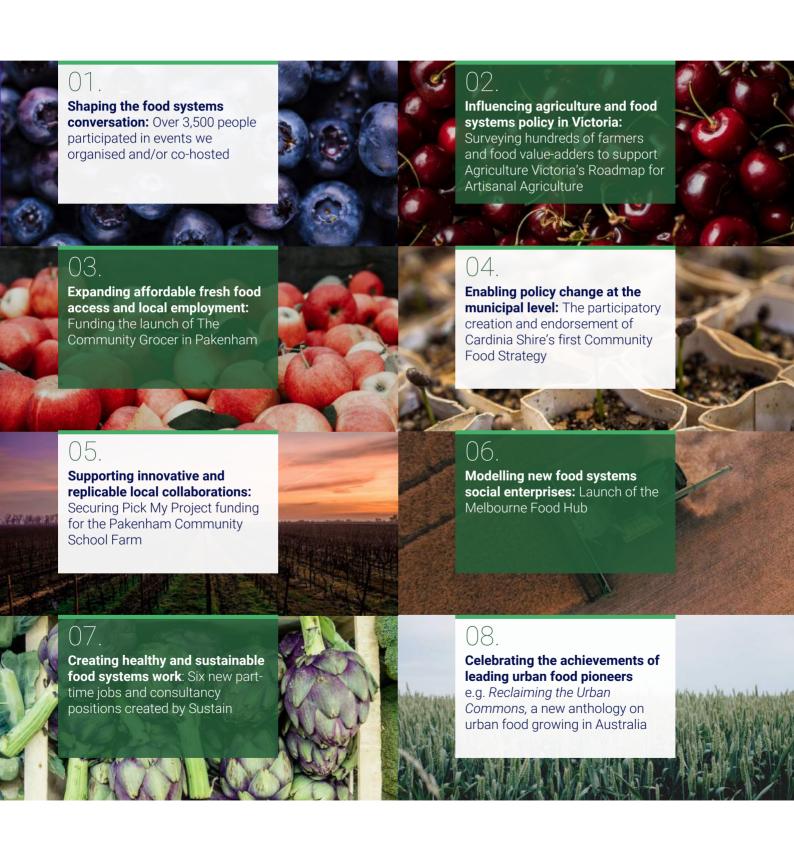
And our project team reached over 500 residents through Kitchen Table Talks and an Idea Harvest Campaign, to create Cardinia's first Community Food Strategy, endorsed by the Council on 10 December.

All this work, and much more, is captured in the following pages. We're sure you will be as excited as we are about the foundations and energy that is being created to support the transition to a healthier, fairer and more sustainable food system that benefits all Australians.



SECTION 05

Our Impact in 2018



Sustain at a Glance



Staff – employees

and consultants



Board Members



Collective Impact
Food Systems projects



Funders and key partners



3,150

Event attendees



23

Members of the Australian Food Network



43

Urban and Regional Food Declaration signatories



560

Australian Food Systems Directory entries



3,813

Followers (+57% increase over 18 months)



1,503

Subscribers (+36% increase over 12 months)



1,151

Followers (+143% increase over 18 months)



1,020

Followers



116

Followers

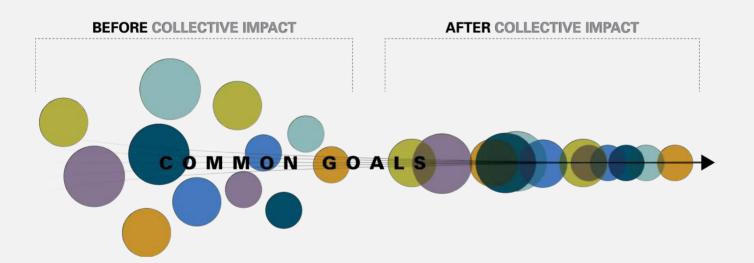


Our Approach

How we connected passionate people like you to build tangible change

Collaboration for collective impact

Sustain recognises that the major societal challenges we face are beyond the capacity of any one organisation or institution to address successfully. Instead, what is required is a coherent and collaborative approach by multiple actors aligning their diverse skills, experience and actions around a shared agenda for change. This is known as **collective impact.**



Practice Leadership

A. Major collective impact food systems projects

Cardinia Food Circles

This ground-breaking, multi-year collective impact food systems project made major advances in 2018 as we concluded the first two years of our partnership with Cardinia Shire Council. Significant credit for this work goes to Project Coordinator Tanya Massy and Community Engagement Coordinator Max Godber. The following are key moments over the last 12 months:



The Community Grocer

Pakenham, March 2018 - ongoing

The Community Grocer (TCG) launched in early March this year. Over 70 loyal customers shop at TCG every week and at least half of these are from members of culturally and linguistically diverse (CALD) communities.

From March 2018 - June 2018, TCG (Pakenham) served 1,263 customers and has exceeded expectations, both from a financial and community perspective. It is becoming a local hub where locals gather, chat and exchange their food knowledge.

Kitchen Table Talks, Idea Harvest Campaign & Community Food Strategy

February - December 2018

From February to May 2018 our team of animators at the Cardinia Food Movement, supported by Tanya and Max, embarked on a consultation process across Cardinia Shire to discuss and document challenges and solutions for the local food system.

The team engaged with over 500 local residents, families, community groups, schools and businesses in a process that included 30 kitchen table events, 10 community markets, three digital forums for people to share their ideas, and 19 one-to-one interviews with local food and farming businesses.

The key themes and ideas from this extensive consultation can be read **here.**

Major collective impact food systems projects

Some key messages from community members included:

Tensions

"Buying fresh local produce is out of reach – especially when everyone in the household works long hours, multiple jobs and can work up to 7 days."

"We'd love, love, LOVE to use more local products and services. We just can't access a lot of the produce due to time restraints or even suppliers not wanting to sell small quantities."

"Money and power dictate what goes where and when in this Shire. There is no support for the small guy, e.g. small-scale local food businesses, producers..."

Possible solution

"Pick a community space and turn it into a food hub for growing and swapping fresh food but also to run a food co-op to bulk order what cannot be grown. A café and gardening classes could help fund staff to run the facilities."

After the engagement process concluded in June, Tanya worked closely with Pieta Bucello, Healthy Communities Coordinator for Cardinia Shire Council, to draft the Shire's first Community Food Strategy. The Strategy was on public exhibition in August and September, and was endorsed by Council, appropriately on International Human Rights Day, 10 December 2018, in a historic vote.

The team have also fostered strong working relationships over the past year. Of particular note is the partnership with local farmer Vicki Jones of CSM Organics, teachers and students of Pakenham Secondary College, Stephanie Alexander Kitchen Garden Foundation and Conservation Volunteers Australia-New Zealand. Following a small grant from the Lord Mayor's Charitable Foundation for a pilot farm-to-school project, this partnership was awarded a Pick My Project in September 2018 for a larger scale Community School Farm initiative that will be created in 2019.

Other highlights

CFC and RMIT University

The CFC project team partnered with academics at RMIT's School of Media and Communications to develop a food literacy initiative involving students from St Patrick's and Pakenham Primary Schools having a "Food Fun Day" at the O.My Restaurant market garden. The students engaged in hands-on learning activities including harvesting, weeding, growing and tasting. Thanks to Patrick Turnbull of Two Way Media, a wonderful short video of the day can be viewed **online**.

Monash Health

Monash Health, supported by the CFC project team, has commenced engagement with several local schools and early learning centres across Cardinia to form a Healthy Education Network aimed at sharing knowledge, resources and inspiration for food, gardening and health initiatives.



Major collective impact food systems projects

Melbourne Food Hub

In December 2017, the Melbourne Food Hub (MFH, previously the Alphington Community Food Hub) project, a joint venture initiative between Sustain and Melbourne Farmers Markets, was awarded an Innovation Grant from the Lord Mayor's Charitable Foundation. In April 2018, the team was successfully recruited, and work began in May.



The MFH mission is to create a self-sustaining and replicable model Food Hub where communities can meet, learn about, grow, make, eat and source fresh local produce.

Major collective impact food systems projects



Core aspects of the MFH at Alphington will be:

- An accredited weekly farmers market (commenced trading in May) with an average of 1,500 patrons per week supplied by 30-35 stallholders.
- A diverse and educational urban farm, showcasing a range of production methodologies, and linked to vocational training and employment pathways (20m² of wicking beds have been created and 30m² of edible plantings along the bike path, with more than 20 edible species planted).
- A multi-purpose community and production kitchen supporting micro-food entrepreneurs. Kitchen design and retrofit has commenced. Additional grants secured from the Inner North Community Foundation and the Bennelong Foundation have enabled us to partner with Global Sisters to mentor two cohorts of 10 women from diverse migrant backgrounds to turn their food business ideas into reality.

- A Food Distribution Business sourcing regional Victorian produce and marketing it to local businesses and institutions.
- A community events space to host workshops and celebratory dinners (funding secured from the City of Darebin and the Level Crossings Removal Authority to build a pavilion structure by end of March 2019).

The MFH team has also forged strong working relationships with a number of partner organisations and interested individuals, with a particular focus on composting and nutrient recovery.

The MFH was launched over a delicious lunch catered by the Melbourne Famers Market on 17 September, at which we welcomed the Mayor of Darebin Cr Kim Le Cerf and Northcote MLA Lidia Thorpe.

By the end of 2019, we expect to see all elements of the hub fully operational.

B. Network building and support

Sustain has supported budding local and national networks tackle wicked food system challenges:



Melbourne Food Alliance

In discussion with the City of Melbourne and several other food system researchers and organisations, Sustain supported the thinking around the formation of the Melbourne Food Alliance. The first working group meeting took place in October 2018, and we expect to see the announcement of a work plan from this significant new entity during the first half of 2019.

Regenerative Farmers Network, Perth Natural Resource Management (NRM)

Sustain has supported Perth NRM and their work to develop a regenerative farmers network in WA. **Read more**

Cardinia Food Network

Sustain has been instrumental in the formation of the Cardinia Food Network, as a core part of the CFC project. Working towards protecting land to grow food, enhancing food knowledge, skills and culture, and growing a local food economy, the group has met over 12 times since May 2017.

Read more

SA Urban Food Network

Formed in November 2016 following the visit to Adelaide by the international speakers of the first national Urban Agriculture Forum, this new Network officially launched in 2018 and has formally become a member of Sustain.

Kingston Food Summit

Sustain supported the second Kingston Food Summit held on 14 November 2018, which shaped the formation of the Kingston Food Network.

Network building and support

Our membership

Our membership continues to increase, with a further 10 organisational and individual members joining Sustain in 2018, bringing the total to 23.

We are very grateful to all our members for their ongoing support of our work, and especially to William Angliss Institute and Mornington Peninsula Shire Council as our major institutional members.

For a full list of our current members, click here.

The Australia Food Systems Directory

Launched in February 2017, the directory is becoming a valuable resource to map and raise the profile of the food system sector in Australia. It currently has 560 entries populated across the country, highlighting food systems organisations, events, projects, infrastructure, knowledge and people.

To access the Directory, create a profile and populate entries, click **here.**

Urban and Regional Food Declaration

This Declaration proposes a common vision and set of principles for a healthy, sustainable, resilient and fair food system for all Australians.

At the inaugural Cardinia Food Forum, we were delighted to welcome Cardinia Shire Council as the latest local government signatory in Victoria, as well as the City of Randwick in Sydney in 2018.

With the most recent signatories being festival 21 and the Sandro Demaio Foundation, this brings the total number of signatories to 43.



Sandro Demaio Foundation

"We at The Hills Food Frontier Inc (THFF) fully endorse the 'Urban and Regional Food Declaration'. Our vision is that the Dandenong Ranges will be an inspirational, sustainable food destination in Australia. Our mission is to inspire, mobilise and equip the Hills community to choose, grow, share and eat good food.

THFF are committed to the Hills region becoming known for good food eating, growing, learning and sharing. Our organisation is based on community development principles and we use a consultative, inclusive and grassroots approach."

Daniyela Rob, President, THFF 2 February 2018

SECTION 09

Thought Leadership

Research and consultancy

This year, Sustain conducted innovative research and consultancies that shaped healthy food systems policy in diverse areas.

- In August 2018, Sustain was contracted to develop an online survey to support Agriculture Victoria in their mapping and needs assessment of the artisanal agriculture and premium food business sector in Victoria. Findings from this survey, which received hundreds of responses across the state, helped to inform Agriculture Victoria's artisanal producer roadmap and grant scheme.
- Regional Development Australia (Central West NSW) have led the development of an Australiafirst Farm to Institution Network. Sustain supported this process by facilitating a stakeholder workshop in May 2018 to conclude the scoping and feasibility phase. The subsequent Roadmap report has resulted in further funding of an implementation phase.
- 3. Masters of Dietetics students at Monash University's School of Public Health and Nutrition worked with the Cardinia Food Circles project team to develop a **food literacy survey** that was distributed to 2,000 households in May 2018. 342 responses were received. A report detailing the key findings, which included a higher-thanexpected reported rate of household food insecurity, will inform implementation of the Community Food Strategy.

- 4. A detailed and costed **business plan for a Cardinia Food Hub** was developed by Simon McPherson
 (Global South) during an internship for Sustain
 from September 2017 to February 2018. It was
 presented to Council officers in March 2018 and a
 potential site has now been identified to establish a
 Cardinia Food Hub in 2019.
- 5. Nick Rose and Andrea Gaynor co-edited a new anthology on urban agriculture in Australia involving many pioneers in the field. *Reclaiming the Urban Commons: The past, present and future of food growing in Australian towns and cities* was published by the <u>University of Western Australia Publishing in Oct 2018</u>.

Events

We deliver thought leadership for better food systems through dynamic events. Our events both shape the national conversation around healthy, sustainable and fair food systems, as well as connect and provide inspiration to the leaders and innovators driving food systems change in communities, business and government.





2nd Urban Agriculture Forum

Fri & Sat, 23 - 24 February 2018 240 attendees



Click button to watch video

"It is normal for our cities to be food producing... trying your hand at growing food breeds a respect for people who do it commercially..."

David Holmgren

2nd Urban Agriculture Forum National Tour

The Urban Agriculture Forum, with the support of fabulous international keynote speaker Dr Lenore Newman from the University of Fraser Valley in British Columbia (Canada), also included a national tour taking in:

Bendigo

- Supported by the City of Greater Bendigo and Bendigo TAFE
- 50 attendees

Ararat

- Supported by the Rural City of Ararat,
 Grampians-Pyrenees Shire Council and the
 Grampians Food for All Alliance
- 70 attendees

Sydney

- Supported by the Sydney Environment Institute
- 200 attendees

Perth

- Supported by Edith Cowan University,
 Commonland, University of Western Australia
 Centre for Social Impact and Perth NRM
- 120 attendees

Healthy Soils, Healthy Communities – a highly interactive and participatory workshop – was designed to be the first step in a collaborative, whole-of-system approach to changing Western Australia's food system for the benefit of everybody.

The tour in WA laid a collaborative foundation between Edith Cowan University, Perth NRM and Sustain which has now led to the submission of a major grant under the WA State NRM community grants program for a regenerative farming and food literacy project.

The national Urban Agriculture Forum's call to <u>Make</u> <u>our Cities and Towns Edible</u> resonated with all who attended. The forum was a success, delivering on its objective to build and facilitate connections between the growing urban gardening and farming movement across the country. In post-event feedback, 81% stated they had met new people with whom they would stay in contact.





Edible Food Gardens Tour (Open Gardens Victoria)

Saturday, 17 February 2018 50 attendees

A wonderful prelude to the national forum was our partnership with Open Gardens Victoria to run the first-ever edible food gardens tour of Melbourne. Led by productive garden designer/urban food farmer and "guru" Karen Sutherland from Edible Eden Design, the tour considered many aspects of food growing and production in inner Melbourne.

The tour included the rain garden at William Angliss, Fareshare Abbotsford, Days Walk Farm, Rose Creek Estate, Karen's own house, Gunyah and the West Brunswick Community garden.

Food for Thought Festival 2018

Sunday, 8 October 2018 Over 2,000 participants in the Community Festival of Albany

Another hugely successful Food for Thought Festival that delivered greater awareness to promote regenerative, healthy and fair food systems through convivial community events. Highlights included a special long table dinner featuring the best of regional produce, catered by Fervor, and presentations on regenerative agriculture by Charles Massy and Walter Jehne.

Cardinia Food Forum

Wednesday, 15 November 2017 100 attendees

Featuring special international keynote speaker, Devita Davison of Foodlab Detroit, the Cardinia Food Forum celebrated all the good things happening in the Cardinia food system and represented a call to action to work together to meet the big challenges facing residents of Cardinia Shire.

Over 100 locals attended from diverse walks of life including teachers, farmers, council staff, landcare members, chefs, business owners, healthcare workers and members of community organisations.

Feedback from the day was very positive, with many attendees saying they gained new knowledge about the local food system, made new connections with organisations and individuals active within it, discovered ways to get involved and were inspired to become more active in their communities.

With our support, the Right to Food Coalition and the City of Darebin coordinated two further events with Devita Davison in November 2017 on establishing food businesses, social justice and food security, reaching a combined audience of more than 160 people.

SECTION 1

Reflection

The role of government in food system change

Nick Rose & Kelly Donati

We believe that to achieve impactful and lasting change, governments at all levels will need to commit to a shared vision of a better food system and back up that commitment with resourcing and policy.

For that reason, we are encouraged to see the leadership demonstrated by growing numbers of local governments in this field. Since November 2016, Sustain has worked very closely with Cardinia Shire Council and community members to develop the Shire's first Community Food Strategy. This builds on work already done by councils and community members in Yarra, Darebin, Moreland and the City of Melbourne. It is being accompanied by similar food systems work in Bendigo, Surf Coast Shire, Mornington Peninsula and the City of Frankston.

Further afield in Perth, numerous councils including the Cities of Bayswater and Vincent are encouraging residents to turn verges into edible gardens. In Darwin, the City of Palmerston is in the process of creating an Edible Pocket Garden Policy to allow residents to plant vegetables in sections of local parks and reserves. The City of Sydney, in partnership with Sydney Environment Institute, is leading a Food Business Incubator Project to tackle food insecurity and disadvantage experienced by thousands of local residents.

State governments and the federal government also need to support food systems change. 2018 brought some positive early signs, with the Victorian government's development of a roadmap and grants program for the Artisanal Agriculture sector (in which

Sustain was involved), and the financial support of the inspiring Food Next Door collaboration in Mildura.

A South Australian Urban Food Network is in formation, supported by state government staff, researchers and community organisations, and we are delighted to welcome this Network as Sustain's newest member.

Much more needs to be done, especially with strengthening planning frameworks to protect vital farmland and to support healthy built and food retail environments. The <u>Foodprint Melbourne</u> research team, supported over several years by the Lord Mayor's Charitable Foundation, has done important and valuable work highlighting the major policy gaps in this area and signposting what needs to be done to address them. With the onset of accelerating climate change, farmers need support to transition to production systems that build the water retention capacity and fertility of their soils. The continuing exploitation of migrant and backpacker labour in the agriculture and agri-food sector must be eradicated.

All of this points to the urgent requirement for governments at all levels to be bold. Community aspirations for a better food system must be met and supported. Sustain will play our part in working for the necessary transformation.

Overall Financials

Sustain: The Australian Food Network Ltd

ABN: 54 272 644 917

Income & Expenditure Statement

For the year ended 30 June 2018

| | | | + | | 2017 |
|--------------------------|--------------------------------|--------|------------|--------|------------|
| Income | | \$ | \$ | \$ | \$ |
| | Philanthropic Funding & Grants | | 70,203 | | 188,500 |
| | Sponsorship | | 28,620 | | 50,625 |
| | Events | | 69,937 | | 154,283 |
| | Consultancy Services | | 102,626 | | 72,950 |
| | Donations | | 2,611 | | - |
| | Memberships | | 2,000 | | 3,636 |
| | Interest Received | | 2,583 | | 1,741 |
| | Total Income | | \$ 278,580 | | \$ 471,735 |
| Expenditure | | \$ | \$ | \$ | \$ |
| | Advertising & Promotion | | 5,453 | | 2,362 |
| | Bank Charges | | 59 | | 215 |
| | Bookkeeping Fees | | - | | 1,985 |
| | Computer & IT Expenses | | 15,181 | | 10,467 |
| | Consultancy Expenses | | | | |
| | Executive Director | 23,300 | | 39,600 | |
| | Cardinia Shire Council | 89,289 | | 28,379 | |
| | Other Consultancy Fees | 46,172 | 158,761 | 66,436 | 134,415 |
| | Contractors | | 15,953 | | - |
| | Employee Benefits | | 13,641 | | - |
| | Event Costs | | 51,800 | | 170,248 |
| | Grants & Sponsorships | | 13,517 | | - |
| | Insurances | | 2,359 | | 1,784 |
| | Printing & Stationery | | 4,918 | | 6,315 |
| | Travel & Conferences | | 21,486 | | 29,774 |
| | Workshops & Training | | 12,848 | | - |
| | Sundry Expenses | | 562 | | 464 |
| | Total Expenses | | \$ 316,538 | | \$ 358,029 |
| NET SURPLUS FOR THE YEAR | | | -\$ 37,958 | | \$ 113,706 |

Sustain: The Australian Food Network Ltd

ABN: 54 272 644 917

Notes to the Financial Statement

For the year ended 30 June 2018

1. Summary Of Significant Accounting Policies

The financial statements cover Sustain: The Australian Food Network Ltd as an individual entity, incorporated and domiciled in Australia. The company is an Australian Public Company Limited by guarantee.

Basis of Preparation

The Directors have prepared the financial statements on the basis that the company is a non-reporting entity because there are no users who are dependent on its general purpose financial statements. These financial statements are therefore special purpose financial statements that have been prepared in order to meet the requirements of the Corporations Act 2001. The company is a not-for-profit entity for financial reporting purposes under Australian Accounting Standards.

The financial statements have been prepared in accordance with the mandatory Australian Accounting Standards applicable to entities reporting under the Corporations Act 2001 and the significant accounting policies disclosed below, which the directors have determined are appropriate to meet the needs of members.

The financial statements have been prepared on an accrual basis. Other material accounting policies adopted in the preparation of these financial statements are presented below and have been consistently applied unless otherwise stated. The amounts presented in the financial statements have been rounded to the nearest dollar.

Accounting Policies

The following is a summary of the material accounting policies adopted by the company in the preparation of the financial report.

(a) Cash on Hand

Cash includes cash held at call with the company's banker.

(b) Property, Plant & Equipment

The company has expensed computer & other minor electronic items. No other property, plant or equipment is held.

(c) Investments

The company has no investments.

(d) Revenue

Interest income is recognised when received.

Philanthropic funding, donations, grants and membership are recognised as income when received. Income from sales or the rendering of services is recognised when earned.

2. Goods & Services Tax

The company registered for Goods & Services Tax on 1 January 2017.



Who We Are

Nick Rose Executive Director

Jul 2015 - Present



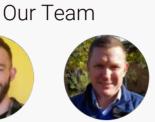
Tanya Massy Cardinia Food Circles Project Coordinator

Feb 2017 - Present



Max Godber Cardinia Food Circles Community Engagement Coordinator

May 2017 - Present



Adam Perkins Melbourne Food Hub Manager

Apr 2018 - Present



Ange Barry Melbourne Food Hub Business Development Manager

Apr 2018 - Present



Kate Sutton Melbourne Food Hub and Sustain Communications Coordinator

Apr 2018 - Present



Audrey Beard Melbourne Food Hub Urban Agriculture Facilitator

Apr 2018 - Present



Julia Laidlaw Cardinia Food Circles Research, Events Coordinator

Nov 2016 - Present



Miin Chan Sustain Social Media Coordinator

May 2017 - Present



Alanna Ford Media and PR

Sep 2017 - Present



Georgia Karavis Events Coordinator

Nov 2017 - Present



Joel Orchard Volunteer

Feb 2018 - Present

Board of Directors



Dr Kelly Donati Lecturer, William Analiss Institute Board Member, Melbourne Farmers Markets



Lynn Richardson Treasurer Lecturer, William Analiss Institute Chairperson.



Ange Barry Former CEO, Stephanie Alexander Kitchen Garden Foundation



Greg Jacobs Team Leader Health Department City of Melbourne



Miranda Sharp Managing Director Melbourne Farmers Markets



Prof. Paul James Director Institute of Culture & Society, University of Western Sydney



Richard Lange Consultant Organic Dairy Farmers, Geelong



Annemaree Docking Agribusiness Officer City of Whittlesea / Farm Business and Rural Consultant



Tom Gyorffy QC Victorian Bar and Tarrangower Estate Winery



We are very grateful to our major funders and partners.

























Join our network today.

We can help you make the change you want to see in our world by engaging your local council, grassroots organisations and other institutions who share the same vision for food system transformation. Join us and be part of a growing network of passionate change-makers. Get in touch with us today.









P 03

