



Annual Report

2020-2021





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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.

Celebrating 20 years in 2021, the Kitchen Garden Program was designed by Stephanie Alexander AO and a group of committed souls at Collingwood College in 2001, and now supports early childhood services, primary and secondary schools across Australia.

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

The Kitchen Garden Foundation partners with philanthropic organisations, government, business and individuals to continue making positive change in the food habits of children and young people, families and communities across Australia.

References in this report to ‘the year’ relate to the financial year ended 30 June 2021.

“ 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



STEPHANIE ALEXANDER AO

MESSAGE FROM THE FOUNDER

Our vision has not shifted in the 20 years we have been in existence: we want children and their communities to form positive food habits for life. We believe that our program of pleasurable food education can achieve this.

Our Theory of Change is an excellent outline of what we do, and how the observed outcomes impact the lives of students and their communities.

Our Strategic Plan identifies our priorities as providing support for schools and early childhood services; reinforcing the Foundation as the leader in pleasurable food education; and building the long-term sustainability of the Foundation.

Like the entire community, the Foundation has been challenged by the events of the past year. Many schools were unable to continue their kitchen garden programs, others had their programs disrupted, but throughout even the grimmest months we had positive reports of growing and harvesting and sharing. I would like to thank every one of the educators for their enthusiasm and determination to keep programs viable (and gardens alive). The Foundation staff are to be congratulated for the excellent support they provided, and for the variety and quality of resources created during the year.

My highlights over this difficult year included memorable school visits. Ascot Vale Heights, a school for children with special needs, brilliantly demonstrated the program’s commitment to inclusivity and diversity. I was delighted to see how the four-year-olds at Clarendon Children’s Centre participated in their kitchen experiences. At the other end of the school continuum, I visited Western Heights Secondary College where excess crops are sold to the community, raising funds for their kitchen garden program. There were so many examples of individual schools coping and creating and I loved reading their stories.

I am grateful for the support we have from corporate and philanthropic bodies, as well as our collaborations with local government and community organisations. We intend to continue our work to develop regional community-led programs, which we hope to expand and grow stronger.

My hope for the future is that the Australian Government recognises the brilliance of this program and assists to make it part of the learning experience of every Australian child.

Photo: Armelle Habib



“The Foundation team has shown great verve and innovation in their work with our members this year, in particular creating COVID-safe and lockdown-ready activities, and they should be commended for their efforts.”

AMANDA COOMBS, CHAIR OF THE BOARD

AMANDA COOMBS

MESSAGE FROM THE CHAIR OF THE BOARD

This has been a challenging year for the Foundation, and for our community, as we continued to struggle through the complexities of lockdowns.

We have however had cause to celebrate, with 2021 marking 20 years since Stephanie Alexander gathered a team to create the first Kitchen Garden Program at Collingwood College. We also celebrate having been awarded stewardship of the Healthy Kids Advisors initiative by the Victorian State Government, for launch in 2022.

In celebrating, we cannot forget our many partners – without their generosity and vision, the Program could not thrive. The support of Coles has been invaluable in reaching more families, and providing direct local partnerships between stores and schools. Professional Development Partner, Saputo Dairy Australia, has been integral in taking professional development online as a response to COVID-19. General Mills assisted 12 schools to begin their Kitchen Garden Program journey with Kickstart grants. The Ian Potter Foundation continues to support the Kitchen Garden Program for Early Years; while AstraZeneca supported the three-year pilot and first year of the Kitchen Garden Program for Secondary Years.

Our work also wouldn't be possible without donations from individuals across the country – thank you for sharing our vision. We are grateful for your support and interest and look forward to engaging with you in the year ahead.

To our Board, and to our Patron Janet Whiting – it is a delight to work with such a focused and committed group of individuals. I thank my predecessor Helen Murray who has made a significant contribution to the organisation over her 14 years on the Board. I also wish to highlight the contribution of our departing Board member Kate Quirke who worked closely with us over 15 years. We are pleased to welcome two new Board members, Tracey Sisson and Marianne Margin, both of whom have already provided invaluable insights and efforts.

And finally to our Founder, Stephanie. A force of nature, intelligent, capable and singularly focused on the importance of the contribution of the Foundation. Thank you for your ongoing passion and direction.

Wishing our community – students, educators, our team and our supporters – a well-deserved break and wonderful year ahead. 2022 augurs well for the Stephanie Alexander Kitchen Garden Foundation.



JOSEPHENE DUFFY

MESSAGE FROM THE CHIEF EXECUTIVE OFFICER

Three words dominated this reporting period: resilience, community and sustainability. This was another year dominated by the COVID-19 pandemic, which continued to undermine the health and wellbeing of our children and young people.

Nevertheless, the vision and passion of our schools and services shone brightly, with so many educators creatively and determinedly bringing Kitchen Garden Program experiences to the home environment, and persevering within COVID-safe regulations. These educators work hard to deliver the program because they know the positive impact is not just enormous, but more critical than ever, as our food systems and social connection are constantly endangered.

The Kitchen Garden Foundation team demonstrated an unwavering commitment to the principles of pleasurable food education. Values of camaraderie, community-mindedness, connection, creativity and curiosity that keep our work thriving. The safety and wellbeing of our team has been paramount across this year, and we have continued to adapt and learn in a virtual environment. And we also look forward to the time we are all able to break bread together.

Despite the limitations, we have continued to bed down a strong and resilient footing that will underpin continued sustainability. With the help of our wonderful partners and supporters, our team has grown over the year, and attracted new members.

What we look forward to is a shift in public focus from treatment to prevention. We would also welcome more resourcing from government and other bodies for food education to meet so many health and wellbeing challenges. Our program addresses education, community engagement, social cohesion and environmental practices. It is cost-effective, community-led, and beloved. Yet we lack the resourcing to support all the communities demanding this program, and to promote Australia as the world leader in sustainable, successful food education. Public investment for a kitchen garden program in every school in Australia is our Big Dream.

An enormous thank you to our partners, donors, collaborators, incredible Board and team, and every kitchen garden kid, educator, volunteer and family who is helping make a difference every day – helping improve Australian food culture from the ground up.



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 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.





WHAT WE OFFER

With two streams of membership available, the Kitchen Garden Program is adaptable and scaleable to any school or service setting. Guidance and expertise are provided for the full Kitchen Garden Program journey, from setting up a kitchen garden to getting the most out of membership to thrive.

Member supports and scaffolding include:

- 🍷 Ongoing email and phone support and advice, provided by our expert Support Team
- 🍷 Professional development across a range of topics
- 🍷 Access to the Shared Table, our online portal, which provides hundreds of resources, recipes and activities and is a community hub for inspiration and celebrating success
- 🍷 Trellis, our custom-designed support tool, which allows members to input data about their unique program and receive tailored support materials and guidance
- 🍷 Online and print resources and publications, including getting started guides, and school syllabus books.

2020/21 HIGHLIGHTS

We continue to refine our membership offerings and support, responding to member needs and the times.

The past year has seen us continue to adapt to deliver professional development online and provide resources for remote and COVID-safe learning.

We have initiated one-on-one catch ups for early childhood and secondary educators to provide individual support; and online community networking sessions for peer sharing.

We have rolled out Trellis, our online support and self-assessment tool, which tracks school progress and recommends tailored resources; this will be available to early childhood services in the coming year.

The Shared Table has been a hive of activity with: monthly seasonal resources; even more collections, as well as special collections such as bush food and Reconciliation Week; a full range of secondary school resources and select early childhood bundles; video walk-throughs of the Shared Table and Trellis.

2020/21 PROFESSIONAL DEVELOPMENT

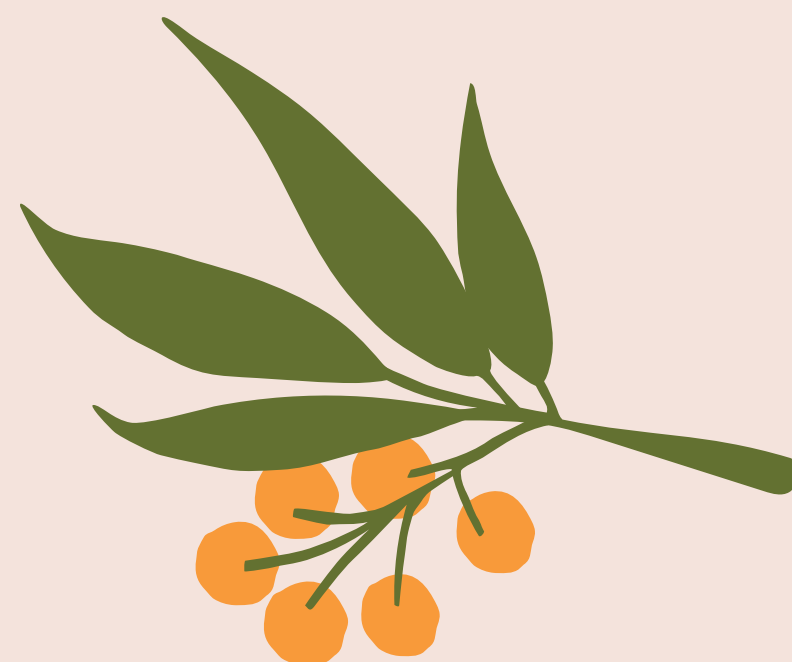
- 9 Program enrichment workshops
- 5 Welcome to New Members sessions
- 5 Getting Started sessions
- 346 participants

PROGRAM ENRICHMENT WORKSHOP TOPICS

- 🍷 Curriculum integration
- 🍷 Preserving your summer harvest
- 🍷 Food for all (covering allergies and food intolerances)
- 🍷 What you need to know to grow
- 🍷 Beneficial insects in your kitchen garden
- 🍷 Writing great grants
- 🍷 Wellbeing in the garden
- 🍷 Understanding fussy eaters
- 🍷 Damper-making with Australian native ingredients, with Nornie Bero

“ I learnt so much in the webinar with Nornie Bero, a wonderful and passionate speaker. I am keen to get some new (native) plants growing in our garden, to help our students appreciate the rich diversity of our Australian bush. ”

2021 MEMBER SURVEY RESPONDENT



2020/21 in NUMBERS

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

- an adaptable program framework
- professional development
- educational resources
- email, phone and social messaging support.



8414 SHARED TABLE USERS
as at June 2021



46,718



7824



2011



7333



1872



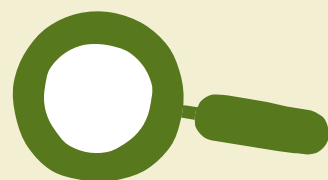
444



66,202 SOCIAL MEDIA FOLLOWERS
as at June 2021

“Thank you SAKGF team! At Southmoor Primary School we are trying to keep the ‘new normal’ close to the ‘old normal’ school day. Your ideas and suggestions are just the tonic to fertilise the garden teacher’s imagination.”

EDUCATOR, SOUTHMOOR PRIMARY SCHOOL



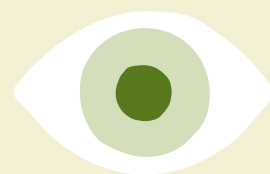
1121 total EDUCATIONAL RESOURCES



57 new RESOURCES



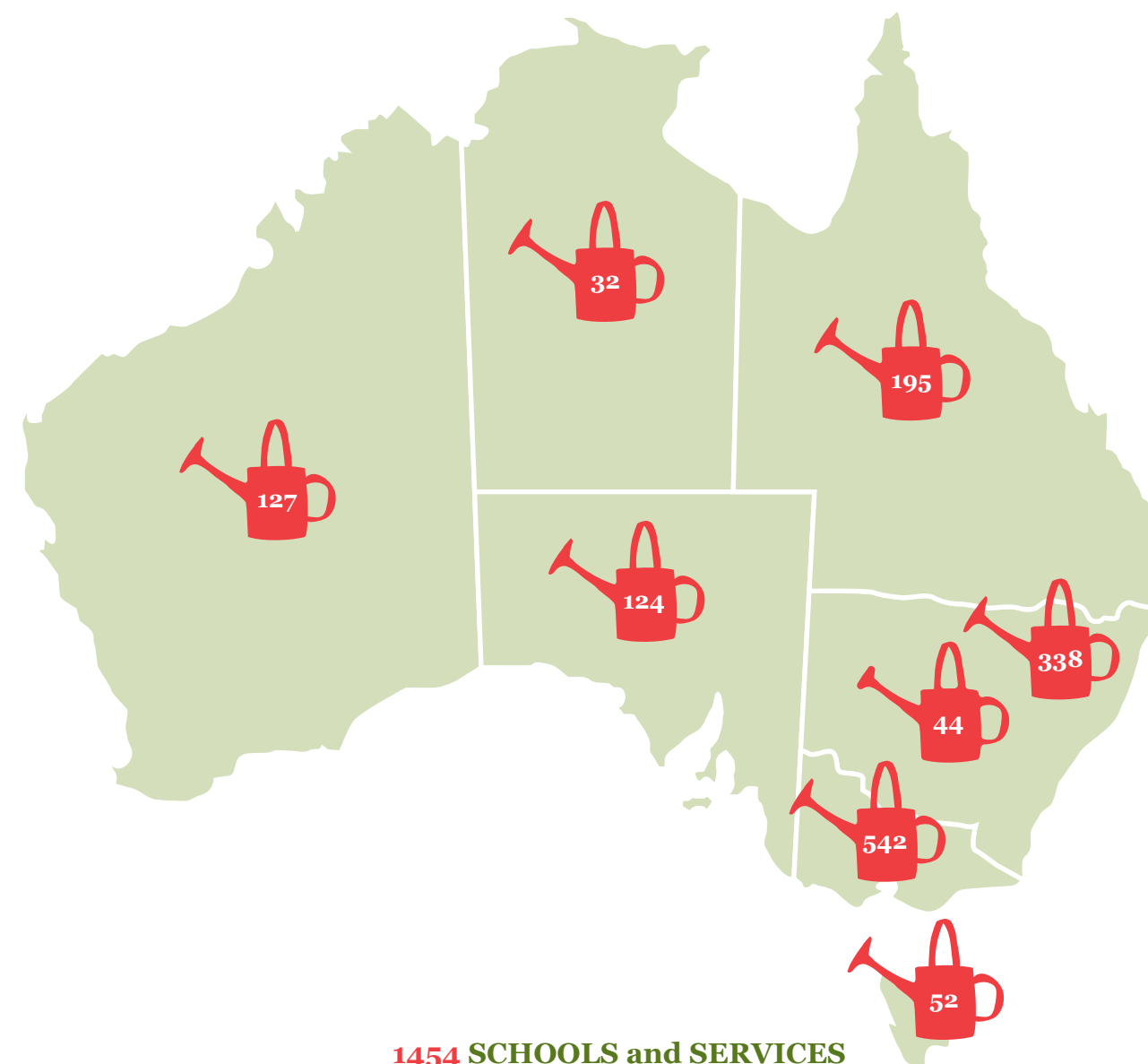
25,700 RESOURCE downloads



76,096 RESOURCE views

“These ideas and resources are wonderful. Thank you so much for this forward planning in these unusual circumstances. I look forward to exploring these ideas and implementing them with our school this term.”

EDUCATOR, BEERWAH STATE SCHOOL



1454 SCHOOLS and SERVICES AROUND AUSTRALIA
as at June 2021



The KITCHEN GARDEN PROGRAM for EARLY CHILDHOOD

Perfect for little hands and curious minds, the Kitchen Garden Program for Early Childhood is a play-based, hands-on program that promotes a whole-service approach to teaching children about fresh, seasonal, *delicious* food.

The Kitchen Garden Program for Early Childhood supports the implementation of the Australian Children’s Education & Care Quality Authority (ACECQA) National Quality Standard (NQS) and links pleasurable food education to outcomes of the Early Years Learning Framework (EYLF).

174 EARLY CHILDHOOD SERVICES

With 2020/21 its first full year of delivery, the Kitchen Garden Program for Early Childhood has been embraced by 174 services across the country.

CLARENDON CHILDREN’S CENTRE

Clarendon Children’s Centre in South Melbourne has shown the flexibility of the Kitchen Garden Program with their innovative ‘Roaming Kitchen’. The kitchen comes to the children as Julie Lemmon, Food Education Leader, uses a trolley for implements and supplies to create cooking experiences. She ‘roams’ around the different rooms, offering children the chance to help her with tasks such as mashing potatoes, rolling and shaping gnocchi dough or making pasta sauce.

There’s cultural learning also, with recipes from around the world and complementary learning such as counting to ten in other languages and looking up flags and capital cities on world maps. Indigenous perspectives are embedded too, with native edible plants in the vegetable garden for children’s cooking experiences, and delicious recipes such as Lemon Myrtle Scones and Warrigal Greens Fritters.

In 2017, with support from The Ian Potter Foundation’s Alec Prentice Sewell Gift, the Foundation began a three-year pilot project to adapt its successful kitchen garden program for primary schools to the early childhood sector, resulting in this successfully-adapted program.

“The program is a working toolbox that is constantly opened and expanded upon in every room, every day. It reminds us to ‘never underestimate the palate of a child’ and to support the cautious eater into becoming a curious eater.”

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



“Cooking and gardening provide a whole new avenue to facilitate learning in an exciting way. The basic core curricula such as maths, literacy, science and history are all incorporated into the experience.”

FORSTER PUBLIC SCHOOL, NSW

The KITCHEN GARDEN PROGRAM for PRIMARY YEARS

Since 2001 the Kitchen Garden Program has offered primary schools of all sizes a fun, hands-on program that teaches children to grow, harvest, prepare and share fresh, seasonal, *delicious* food.

As well as linking into many facets of the curriculum, students learn about sustainability and food security, develop their own collaborative and leadership skills, and tap into wellbeing strategies.

1209 PRIMARY SCHOOLS

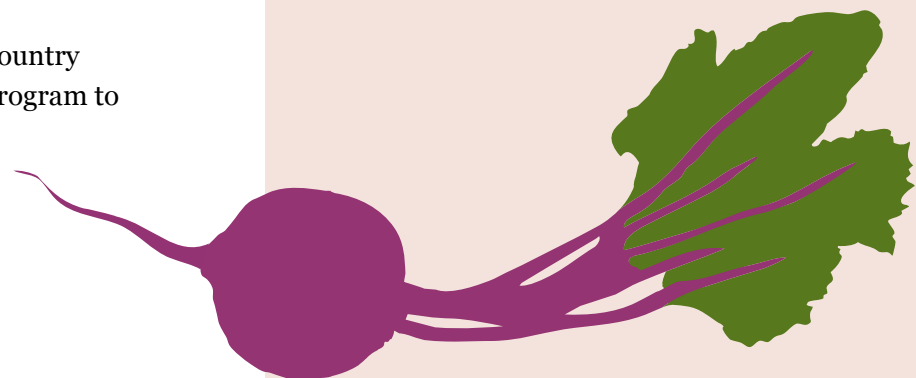
1209 primary schools around the country are adapting the Kitchen Garden Program to their unique settings.

MOTHER TERESA CATHOLIC PRIMARY SCHOOL

Students at Mother Teresa Catholic Primary School in Mount Ridley have created a zero-waste worm farm system and are learning the ropes of regenerative farming first-hand.

According to one of the school's sustainability leaders: *“The Kitchen Garden Program has provided us with an appreciation of the importance of composting, recycling, reusing and reducing.”* More than this, they are spreading the word, encouraging all families to work towards a greener future and selling worm juice to the school and broader community.

It's a role the student leaders are taking seriously: *“By educating our peers we are demonstrating responsibility towards the environment for present and future generations. This will provide us with a healthy and better world to live in.”*



“Our students have benefited enormously from the school's kitchen garden program. Their academic results have shown tremendous growth and their enthusiasm to engage in learning has dramatically increased.”

MAYFIELD EAST PRIMARY SCHOOL, NSW



The KITCHEN GARDEN PROGRAM for SECONDARY YEARS

Launched in November 2020, the pioneering Kitchen Garden Program for Secondary Years is the first of its kind – a curriculum-integrated program designed for secondary school students in Australia.

As well as instilling positive food habits in students through growing, harvesting, preparing and sharing fresh produce, the program offers ways of re-engaging reluctant learners, personal and social development, and life and employability skills.

71 SECONDARY SCHOOLS

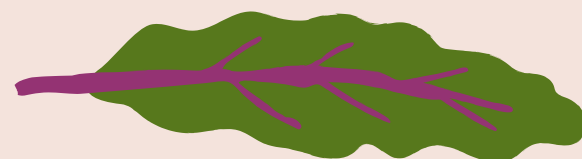
By June 2021, 71 Australian secondary schools had implemented the Kitchen Garden Program, and integrated it with their curriculum.

HASTINGS SECONDARY COLLEGE

According to student and Birpai woman Zara Byron at Hastings Secondary College in Port Macquarie, the school has come together to create “a dynamic space full of colour and excellent produce” in their kitchen garden.

Students and staff from woodwork and metalwork classes pitched in to create sustainable wicking beds and Zara notes how the school’s Aboriginal empowerment program has influenced what the garden grows – with an emphasis on bush tucker.

So much so, that entrepreneurial Zara has set up a catering service: *“Our garden showcases the importance of what healthy eating looks like and has been a catalyst to our Shop Sista Catering Program.”*



In 2018 the Foundation partnered with AstraZeneca Australia under their global Young Health Programme to design this ground-breaking food education initiative, based on demand from the kitchen garden community.



“The authenticity and engagement the program has brought to our college’s food technology, VET horticulture and hospitality and science classes has been immense. Secondary school students thrive when they are learning in real world environments and this program provides this in bucketloads.”

SECONDARY YEARS PILOT PROGRAM PRINCIPAL, 2020



SPRINGVALE RISE PRIMARY SCHOOL'S COMMUNITY HUB

At Springvale Rise Primary School in Melbourne, the kitchen garden program is a community hub. They offer everything from English language classes to playgroup, using food as a way to connect with parents and foster a safe space. Principal Debbi Cottier explains: *“Sharing food is one of the most wondrous ways of connecting. And we’re such a culturally diverse community, we’re treated to some amazing foods along the way.”*



KITCHEN GARDEN community impact

While they say it takes a village to raise a child, children are often highly contributing members of their own villages. As are teenagers and young adults – especially when they’re involved in the Kitchen Garden Program.

Many member schools and services take the program beyond the school gate – whether through fundraisers, working bees or community volunteering. Others go even further – supplying produce to cafés, selling flowers at roadside stalls, or collaborating with local community groups.

TENISON WOODS COLLEGE FLOWER DELIVERIES

Tenison Woods College in Mount Gambier has partnered with their local café to supply harvests of edible flowers for their menu. Kitchen garden coordinator Jen McCourt reports that, *“chef Manny has been excited to be able to order and plan his garnishes and herb supply ahead of time.”*

They are looking to extend their supply to other nearby cafés, as the garden comes into full bloom throughout spring and summer. *“The students have loved working on this project together in small groups each week and it has encouraged a perspective of fundraising initiatives within our program.”*



WESTERN HEIGHTS COLLEGE GARDEN CART

At Western Heights College in Geelong, excess produce is included in a garden cart in the Community Centre co-located with the school. A huge apple and pear harvest didn’t go to waste: *“The students were thrilled that everything sold out in the first five minutes,”* said Stacey Marriage, kitchen garden program coordinator and technology leader. Funds raised from sales were poured back into the program and used to buy seedlings for the garden.

“We see the kitchen garden space as a way to embrace our community – addressing inclusion, and really trying to create a safe place for families who are newly arrived to Australia.”

DEBBI COTTIER, PRINCIPAL, SPRINGVALE RISE PRIMARY SCHOOL

MARGARET RIVER PRIMARY SCHOOL'S HONESTY STALL

Margaret River Primary School worked with the local men’s shed to build a roadside honesty stall. Surplus produce is deposited for the public on a “take what you need, pay as you can” model, or a barter system – where people can take from the stall and swap it with their own surplus produce. It’s a useful fundraising opportunity, as well as a way for students to address food security within their local community.





KITCHEN GARDEN community resilience

The Kitchen Garden Program continues to shine as a tool for fostering wellbeing and resilience in schools. Whether by offering a calm space for children and young people, or hands-on, sensory learning that connects with different types of learners, the Kitchen Garden Program is teaching kids the soft skills they need for optimal life outcomes.

And particularly in 2020/21, with COVID and lockdowns affecting many parts of the country, the kitchen garden community has shown a tenacity in continuing to grow, harvest, prepare and share – with an emphasis on innovation.

CULTURAL INCLUSION

Elizabeth Downs Primary School is into its second decade of running their kitchen garden program, with a culturally-inclusive menu, and a dedicated team of volunteers – including parents of former students wanting to give back to the program they obtained so much from. With children from around 30 cultural backgrounds, kitchen specialist Kim Meissner says, *“the Kitchen Garden Program provides our newly arrived students, who have often experienced trauma, a sense of familiarity and belonging.”*



WELLBEING

At Orange High School, educators Tammy Nash and Mel Campbell have implemented learning from Kitchen Garden Program professional development sessions to re-engage students, saying: *“The program allows us to combine wellbeing with nutritious food preparation and sharing, to benefit the whole child.”* Former participant Armanii is now taking part as a student leader: *“I developed my confidence in the kitchen, promoting a positive work ethic while leading younger students.”*



COOKING AT HOME

Cooking at home came under the spotlight during lockdowns. Children and young people were able to show off their skills, often with a little bit of help from their schools or early childhood services. Murrumbidgee Primary School placed baskets of fresh produce out the front of the school for families to pick up, while Waverley Meadows Preschool provided silverbeet muffin ingredients for the community to collect and use in an online cook-up.



KITCHEN CLASS ADAPTATION

Warrnambool East Primary School adapted their kitchen classes throughout the periods when they were unable to cook due to COVID-19. Says garden specialist Heather Ryan: *“Instead, we’ve been selling harvested produce to our community via a market stall. Students get to learn all about marketing, creating posters, setting prices, harvesting, set up, selling and calculating, and on top of that they’ve also raised \$2000 for the program.”*





Stephanie Alexander Kitchen Garden Program (KGP) THEORY OF CHANGE

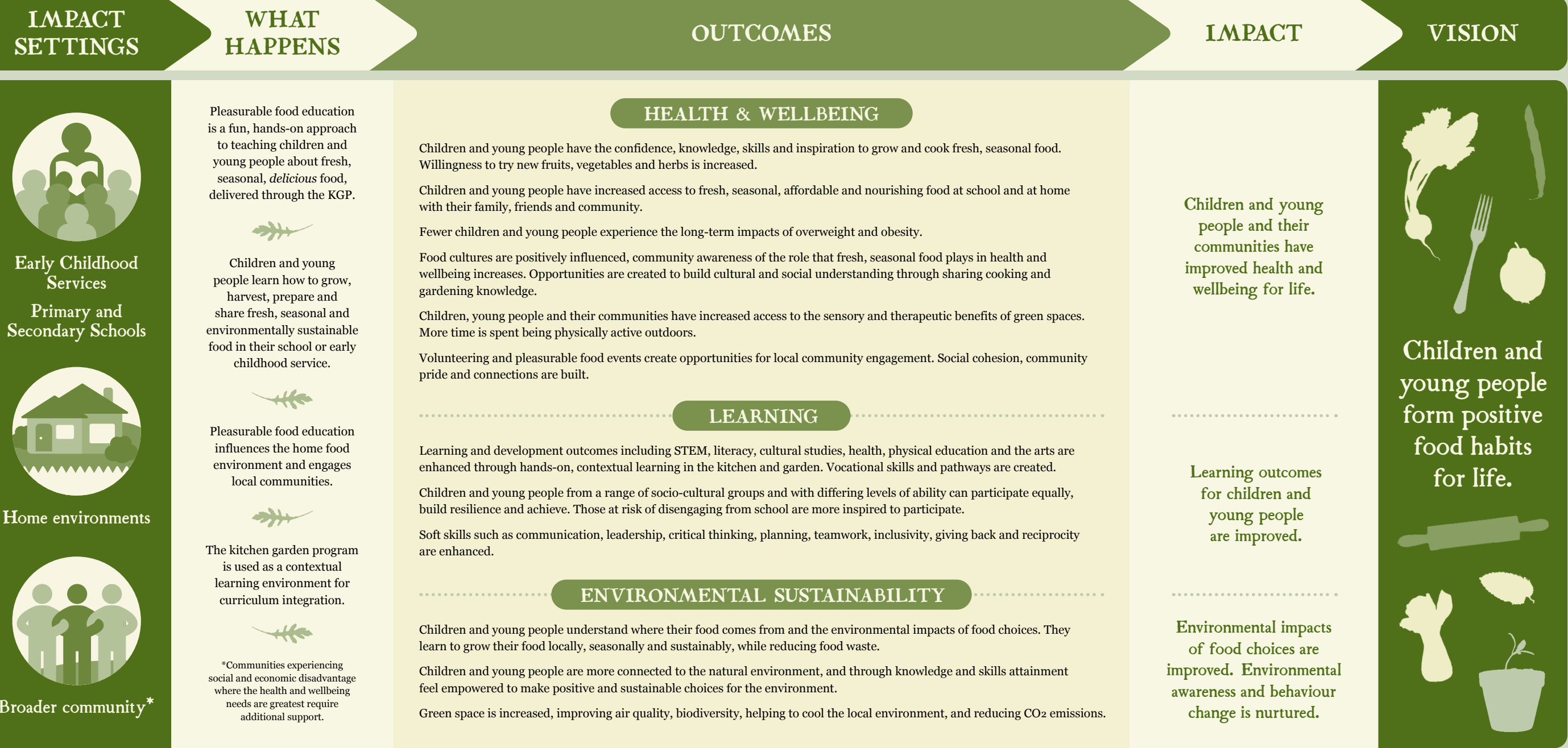
WHY?

Increasing incidence of obesity in Australian children and young people, with 1 in 4 experiencing overweight or obesity.

Schools and early childhood services are a logical setting for building the food literacy and behavioural change required to turn this health crisis around, yet state-wide curriculums are falling short on delivering effective food education.

Food security and climate change continue unabated, impacting the health and wellbeing of current and future generations.

Evidence suggests that providing hands-on, contextual learning opportunities, delivered through kitchen and garden settings, improves educational outcomes across diverse curriculum areas, while also supporting student retention, school enjoyment and parent engagement.



STEPHANIE ALEXANDER KITCHEN GARDEN FOUNDATION ACTIVITIES:

We provide the inspiration, information, professional development and support for any interested educational setting or health body to access and deliver pleasurable food education.

- Support schools and services to implement a sustainable KGP, taking a whole-school or whole-service approach
- Provide kitchen garden program expertise, guidance and support

- Deliver professional development
- Develop educational and curriculum-aligned resources
- Offer a staged program framework to achieve best practice over time

- Evaluate, research and share knowledge
- Advocate for pleasurable food education in the Australian Curriculum

The dream is to see every school and early childhood service in Australia delivering pleasurable food education.

www.kitchengardenfoundation.org.au



COLLABORATION

The Foundation collaborates with like-minded bodies as a productive and supportive member of the food education 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 services, and extend the philosophy into communities.

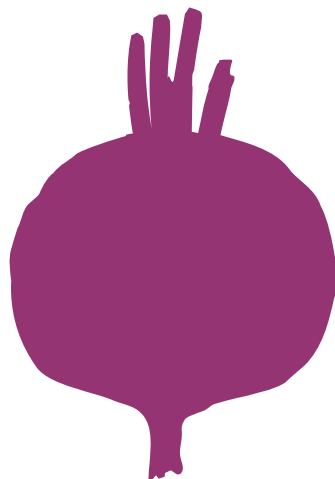
The ARC CENTRE OF EXCELLENCE FOR PLANT SUCCESS IN NATURE AND AGRICULTURE

The Foundation is part of a unique multidisciplinary team delivering new strategies to address the problems of food security and climate change, establishing Australia as a global leader in these areas. This seven-year initiative is funded by the Australian Research Council and administered by The University of Queensland.

BENDIGO'S HEALTHY HEART OF VICTORIA SCHOOL KITCHEN GARDEN PROJECT

The Greater City of Bendigo's Healthy Heart of Victoria – Schools Kitchen Garden Project (HHV-SKGP), from June to December 2020, aimed to increase the capacity of educational settings to grow and consume healthy food, with the objective of improving children's health and wellbeing. HHV-SKGP partnered with the Kitchen Garden Foundation and eight local primary schools and early childhood services to provide infrastructure, resources and professional development for staff to run the Kitchen Garden Program.

The partnership recognised that these activities can increase community resilience and improve food security, and that food literacy and healthy habits formed in early childhood influence peoples' health and wellbeing throughout their life.



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 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.

CONFERENCES and KNOWLEDGE SHARING

The Foundation presented at a number of knowledge-sharing activities across the financial year, both in-person and virtually.

- Food in the Capital (Regional Development Association, ACT)
- Learning for Sustainability, workshop on the Kitchen Garden Program for Early Childhood (Eastern Alliance for Sustainable Living)
- Pick of the Crop School Environment panel discussion (Queensland Health & Wellbeing)
- School Garden Forum in Chengdu, China
- Urban Agriculture Forum

We contributed to research studies including:

- Thinking outside the (lunch)box (Flinders University)
- Strategic Directions to Improve Early Years Nutrition in Victoria (Deakin University)

We also contributed to workshops and consultations on the National Preventive Health Strategy and the National Obesity Strategy, and submitted content to the UN Food Summit dialogues.

DEAKIN UNIVERSITY

We collaborated with Deakin University's School of Health and Social Development project investigating how children can help influence vegetable consumption in the home environment. Honours student researcher Taily Vue implemented research assessing how the Kitchen Garden Program influences food attitudes in the home, and found that the program influenced vegetable intake in the home through enriching culinary knowledge, skills, and exploration; increasing parental vegetable variety and intake; and promoting conversations normalising vegetable consumption.

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.

FRESH TASTES

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 Kitchen Garden Classroom membership, printed resources and professional development to support the initiative's Growing Food and Cooking Food action areas.

97 schools have participated in the initiative, and the Foundation has delivered 12 Fresh Tastes professional development sessions in the ACT. In 2020/21 we delivered Fresh Tastes packages to seven new schools, finalising the formal agreement. The Foundation is proud to continue working with Fresh Tastes to create professional development opportunities, while supporting participating schools with their kitchen garden programs.



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.

The grants included a two-year Kitchen Garden Program membership package with all the tools and guidance to support a school's unique program.

The Kickstart grants meant 2254 students were able to get involved in the Kitchen Garden Program and benefit from our fun, hands-on approach to food education. They also made it possible to dish up 12,298 delicious school meals.

At Karama Primary School in Darwin, the grant made it possible to build a native edible garden in the early childhood area and purchase a dehydrator to cut down on food waste. On the Central Coast, Gorokan Public School refurbished their vegetable garden and built a greenhouse to grow seedlings in.

GIPPSLAND LAKES Complete Health

Collaborating with local government offers a great way for the Foundation to deliver health and education benefits to a broader community.

Working with Gippsland Lakes Complete Health, we've provided hands-on training to more than 60 educators running the Kitchen Garden Program in the region – sharing our expertise on everything from how to make successful compost to building wicking beds tailored to the drought-impacted local climate.

Our visit to Gippsland in 2021 was particularly nourishing for participants, after a tough few years battling bushfires and local business closures. They shared their stories, built networks, and began the healing process. Together we cooked a Torte of the Imagination, made a wreath from local native plants, and discussed their seed drive, initiated after the bushfire season and supported by the Foundation.

MONASH UNIVERSITY

The Foundation hosted a placement of four Masters of Dietetics students affectionately known as 'the Monash team'. The team undertook a literature review of research relevant to primary school cooking and gardening programs, developed three case studies of kitchen garden schools, and analysed Municipal Public Health and Wellbeing Plans to see how the Kitchen Garden Program contributes to local government and community objectives. The project helped the Foundation understand how the program model relates to and meets research findings and recommendations, provided evidence of impact and resulted in a comprehensive written report and [video](#).

The NATIONAL PANDEMIC GARDENING SURVEY

As part of a collective of organisations with a shared understanding that growing food can be a force for good in society, the Foundation contributed to the National Pandemic Gardening Survey, led by Sustain: The Australian Food Network. It garnered over 9000 responses and found that, among other things, edible gardening is particularly important to low-income households and those living with mental illness and chronic conditions.

THRIVE BY FIVE

The Foundation is a signatory to the Thrive by Five campaign, aiming to improve the quality and accessibility of Australia's early learning system, and is working with Thrive by Five to help ensure our children get the best start to life through pleasurable food education.

URBAN AGRICULTURE FORUM

The Foundation is on the steering committee of the Urban Agriculture Forum. This bi-annual event, led by Sustain: The Australian Food Network, explores the growing urban agriculture movement in Australia and beyond, and the positive impacts it has on our community's health and wellbeing. The Foundation participates to promote school gardens as urban agriculture sites, and engage schools in building local food culture.

The VEGETABLE INTAKE STRATEGIC ALLIANCE (VISA)

The Foundation is a member of the Vegetable Intake Strategic Alliance (VISA). VISA is a Hort Innovation funded venture that aims to be a national cross-sector alliance working collaboratively 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 across Victoria. The network meets regularly to share news and resources. The Foundation contributed to VHEE and to two offshoots – the Fruit and Vegetable Consortium (aiming to increase fruit and vegetable consumption) and the Victorian Healthy Eating Education Group (invested in healthy eating and drinking in education spaces).

WA SCHOOL CANTEEN ASSOCIATION Inc.

Canteens play an important role in promoting positive food habits to the school community. The WA School Canteen Association Inc. (WASCA) and the Foundation work together to encourage a whole-school approach to good food. WASCA supports schools to implement the Department of Education's Healthy Food and Drink policy. While both the policy and kitchen garden programs work well in schools, the most encouraging health outcomes occur when there is a collaborative approach between the kitchen garden, classroom and canteen.

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.

KICKSTART
GRANTS → 2254 STUDENTS → 12,298 MEALS →

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 services and galvanise communities.

Continue to support schools and services 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.

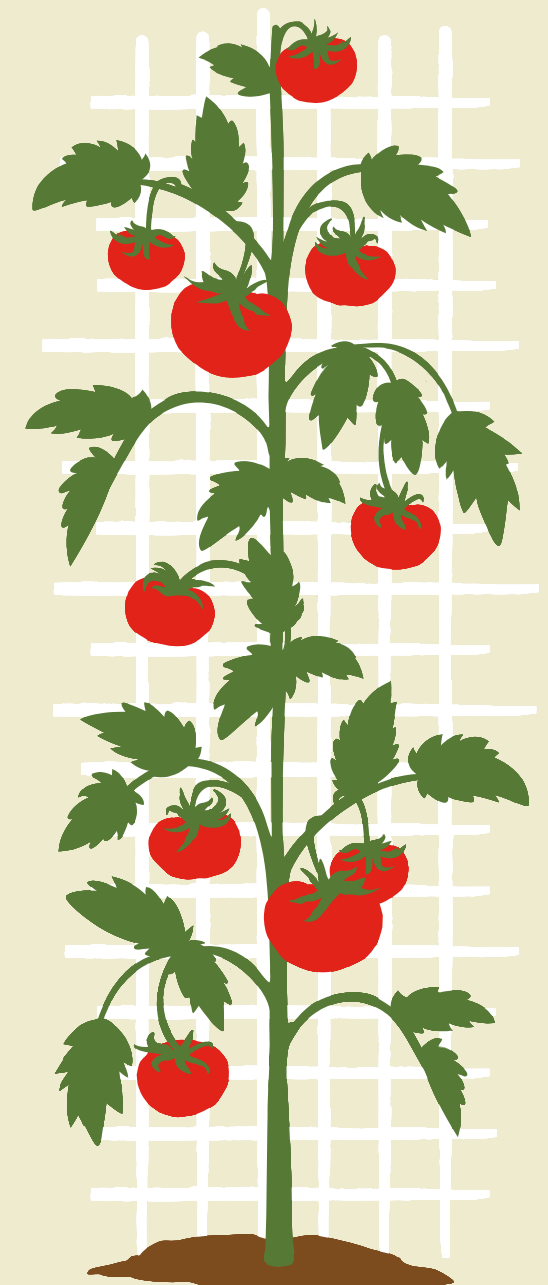
Advocate for PFE in the Australian Curriculum.

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.





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.

OFFICIAL UN SDG	SAKGF CONTRIBUTIONS and IMPACT
-----------------	--------------------------------

<div>2</div> <div>ZERO HUNGER</div> <div></div>	Children and young people learn to grow, harvest, prepare and share fresh, seasonal produce, improving nutrition and access to food.	Through hands-on experience and skills development, children, young people and their communities are empowered to grow and prepare their own food, sustainably.	Curriculum links encourage social understanding, allowing children and young people to be active participants in local food systems, enabling them to affect change.
<div>3</div> <div>GOOD HEALTH AND WELL-BEING</div> <div></div>	A continuum of pleasurable food education from early childhood to secondary years creates a passion for fresh produce, practical skills, and a focus on a sustainable world.	The Kitchen Garden Program improves food literacy, increases physical activity, allows access and connection to nature, and provides associated sensory and therapeutic benefits.	The Program connects with members of the broader community, and works in other settings, facilitating intergenerational knowledge sharing and a wellbeing focus for all.
<div>4</div> <div>QUALITY EDUCATION</div> <div></div>	Adaptable learning materials and membership options allow participants from a range of socio-cultural groups and with differing levels of ability to participate equally.	The Program's hands-on contextual learning allows for cross-curricula integration; inspires those at risk of disengaging; and creates vocational skills and pathways.	In a kitchen garden program, families, educators and students work together, with their broader community, supporting the aim of learning for life.
<div>11</div> <div>SUSTAINABLE CITIES AND COMMUNITIES</div> <div></div>	The Program invites engagement and meaningful connections in the broader community. Social cohesion, community pride and connections are built.	Investigations into sustainability and food security are encouraged, teaching students about caring for nature and the planet, helping to shape citizens of the world.	Opportunities are created to build cultural and social understanding through sharing cooking and gardening knowledge.
<div>12</div> <div>RESPONSIBLE CONSUMPTION AND PRODUCTION</div> <div></div>	Teaching children to grow, harvest, prepare and share fresh, seasonal produce embeds the passion, skills and curiosity to be part of sustainable food and consumption practices.	Kitchen garden produce is used in kitchen classes, sold or given away to the community. Sustainable practices are emphasised. Waste is negligible.	Garden produce is grown on-site with zero emissions from transport, and garden produce is 100% free of packaging.
<div>13</div> <div>CLIMATE ACTION</div> <div></div>	Children and young people are more connected to the natural environment, empowering them to be advocates for climate change action.	School gardens act to green underutilised spaces, improving air quality and biodiversity, helping to cool the local environment and reducing CO2 emissions.	The environmental impacts of food choices are improved and awareness is embedded to integrate sustainable and environmental practices, supporting the holistic wellbeing of people and planet alike.



GOVERNANCE STATEMENT

The Stephanie Alexander Kitchen Garden Foundation (SAKGF) corporate governance arrangements are guided by the Australian Charities and Not-for-profits Commission (ACNC) 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 to them the organisation’s operational management. 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.

THE BOARD

The Board generally meets six times a year, with additional meetings as required.

ATTENDANCE

	2020/21	
BOARD MEMBER	Number eligible to attend	Number attended
Stephanie Alexander	7	7
Simon Bell	7	6
Amanda Coombs	7	6
Rob Csoti	7	6
Kate Doyle (resigned 24/11/2020)	4	4
Simone Falvey-Behr	7	7
Marianne Margin (appointed 24/11/2020)	5	5
Helen Murray (resigned 24/11/2020)	4	4
Ian Sanders	7	7
Tracey Sisson (appointed 24/11/2020)	5	5

BOARD SUB-COMMITTEES

The Audit, Finance & Remuneration Sub-Committee meets monthly, with extra meetings as required. Current members are Ian Sanders (Chair), Simon Bell and Amanda Coombs (SAKGF Chair).

The Risk & Governance Sub-Committee meets quarterly. Current 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 head of Gilbert + Tobin’s Disputes + Investigations practice, and a senior partner in Melbourne. In addition, Janet has been involved in the corporate arena as a director throughout her professional career.

Janet was made a Member of the Order of Australia in 2015 for her significant service to the community through the arts, health and major events sectors and as a legal professional.

“ I don’t think of the Kitchen Garden Program as simply food education, I think of it as food education and environmental education and social inclusion – these are the three major planks of what the Foundation does. When you look at the program, when you look at what it can achieve, you can’t help but wonder: why isn’t this in every school? ”

JANET WHITING AM, PATRON

BOARD



AMANDA COOMBS
Chair

Amanda Coombs has 20 years’ experience managing businesses in financial markets and private banking, which she is now leveraging in a variety of directorial and not-for-profit roles. As a disability champion, angel investor and mentor, Amanda supports organisations focused on inequality.

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



IAN SANDERS
Chair of the Audit, Finance & Remuneration Committee

Ian Sanders is a senior partner with Deloitte, who has audited and advised ASX-listed, government and globally owned finance organisations across a variety of sectors.

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, international and Australian equities, and is an art collector.

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



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

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 interest 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.

An active 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 and pleasurable 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.

During 2013–18, Tracey founded and managed Yardmill Kitchen and Grocery, a café and food store committed to from-scratch, locally sourced, seasonal and ethical 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

In 2018, AstraZeneca Australia partnered with the Stephanie Alexander Kitchen Garden Foundation on a three-year project supporting the development of the Stephanie Alexander Kitchen Garden Program for Secondary Years, which launched in November 2020.

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.

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

General Mills partnered with the Stephanie Alexander Kitchen Garden Foundation to offer grants to assist schools in low socio-economic areas to establish kitchen and garden infrastructure and launch the Kitchen Garden Program.

General Mills is 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 (Alec Prentice Sewell Gift)

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 ten dairy processors in the world, and the largest dairy processor in Australia. It produces, markets and distributes a wide range of high-quality dairy products for Australian and international markets. Saputo Dairy Australia’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.

“ We were proud to support the 2021 Kickstart Grants program that allowed school communities to come together to build or improve school kitchen garden spaces; the program enabled over 2000 Australian children to experience the enjoyment and benefits of kitchen gardens whilst providing food literacy skills. ”

MATT SALTER, MANAGING DIRECTOR, GENERAL MILLS, ANZ



Arnold Bloch Leibler
Lawyers and Advisers

AstraZeneca
Young Health Programme
A global community investment initiative

coles
Value the Australian way

General Mills

The Ian Potter Foundation

THE JACK BROCKHOFF FOUNDATION

mirvac

Saputo
Dairy Australia

For more information, please contact 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 events, among other activities. De Bortoli Wines is a fourth-generation family company established in 1928, maintaining a reputation for premium wines.

PHILLIPPA’S

Phillippa’s has been a supporter of the Foundation since 2011, providing quality baking products and ingredients to support the kitchen garden community. 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 the kitchen garden community 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.

DONORS

We would like to express our sincere gratitude to all the individuals who donated to the Foundation during 2020/21. We could not accomplish our goals without your generosity and support.

FOUNDATION team

The Stephanie Alexander Kitchen Garden Foundation is powered by a dedicated team and a valued community of volunteers, who come together to achieve our shared mission.

FOUNDATION STAFF 2020/21

- Cassandra Liu, Finance & Operations Officer
- Dina De Rose, Fundraising & Partnerships Coordinator
- Emer Diviney, Partnership & Acquisitions Lead
- Ethan Jenkins, Communications Coordinator
- Evan Toma, ICT Systems Coordinator
- Jessica Brien, Support & Delivery Officer
- Josephene Duffy, CEO
- Josie Charles, Support & Delivery Manager
- Marcelle Coakley, Membership Coordinator
- Maria Pokorny, Project Manager
- Natasha Grogan, Early Childhood Project Officer
- Nikki Anderson, Communications Lead
- Rachel Harington-Hawes, Executive Assistant to the CEO
- Rick Stocker, ICT Systems Specialist
- Robyn Deed, Content Developer
- Sam George, Support & Delivery Officer
- Saskia Ericson, Visual Communications Coordinator
- Sharee Grunow, Finance & Operations Manager
- Steph McLeod, Project Officer
- Suzie Wilton, Support & Delivery Officer
- Thomas Hunt, Engagement Manager
- Vivienne Holman, Secondary Years Project Officer

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.

Thank you to the regular volunteers, including the wonderful Karen and Susan, who take on various administrative tasks around the Foundation’s Melbourne office.

We are grateful for your support, commitment, effort and time.

“ Our community involvement is wonderful, with volunteers ranging from parents of current students, to parents of alumni who would like to give back to the school program they obtained so much from. We also have mature-aged volunteers who enjoy nothing more than celebrating the wonderful world of growing, harvesting and cooking with the very eager and willing next generation. ”

KIM MEISSNER, KITCHEN SPECIALIST,
ELIZABETH DOWNS PRIMARY SCHOOL



A very warm thank you to the schools and early childhood services featured throughout this publication, for their time and for their beautiful photography. Special thanks to Pan Macmillan for the photo of Stephanie Alexander (page 3) and to Tourism NT for the photo of Alice Springs bush foods (page 9).



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 20/21

- Corporate – 55%
- Other – 30%
- Philanthropic – 15%

Corporate
Coles, The Fabric by Mirvac, Saputo Dairy Australia

Philanthropic
AstraZeneca Australia, Ian Potter Foundation, General Mills

Other
Community fundraising, products and services, COVID-related government subsidies.

WHERE THE MONEY GOES



Expenses 20/21

- Projects – 42%
- Program operations – 35%
- Communications & fundraising – 23%

This financial report is a summarised version of our full financial report. For our 2020/21 audited financial report, including notes to the financial statements, please visit [our profile](#) on the Australian Charities and Not-for-profit Commission (ACNC) website.

STATEMENT OF PROFIT OR LOSS AND OTHER COMPREHENSIVE INCOME
FOR THE YEAR ENDED 30 JUNE 2021

		2021	2020
	Note	\$	\$
GRANTS AND DONATIONS	3	1,608,536	1,855,479
Other revenue	3	688,116	524,852
Administration expenses	-	(233,407)	(256,246)
Depreciation expenses	-	(57,439)	(57,440)
Employee benefits expense	-	(1,473,953)	(1,168,057)
Occupancy expenses	-	(7008)	(11,709)
Program expenses	-	(32,552)	(14,442)
Other expenses	-	(58,170)	(50,615)
Interest expense - leases	-	(24,435)	(28,424)
Current year surplus before income tax	-	409,688	793,398
Income tax expense	-	-	-
Net current year surplus	-	409,688	793,398
Other comprehensive income, net of income tax	-	-	-
Total comprehensive surplus for the year	-	409,688	793,398

STATEMENT OF CHANGES IN EQUITY FOR THE YEAR ENDED 30 JUNE 2021

	Retained surplus	Total
	\$	\$
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
Balance at 1 July 2019	896,714	896,714
Surplus for the year attributable to the entity	793,398	793,398
Balance at 30 June 2020	1,690,112	1,690,112

STATEMENT OF FINANCIAL POSITION AS AT 30 JUNE 2021

		2021	2020
	Note	\$	\$
ASSETS			
Current assets			
Cash and cash equivalents	5	2,514,300	1,929,725
Trade and other receivables	6	26,620	242,101
Inventories	7	44,575	53,630
Other assets	8	21,175	19,161
Total current assets	-	2,606,670	2,244,617
Non-current assets			
Property, plant and equipment	10	-	-
Right-of-use asset	9	320,706	378,145
Total non-current assets	-	320,706	378,145
TOTAL ASSETS	-	2,927,376	2,622,762
LIABILITIES			
Current liabilities			
Trade and other payables	11	328,489	424,444
Employee provisions	12	109,081	93,051
Lease liabilities	9	50,599	45,354
Total current liabilities	-	488,169	562,849
Non-current liabilities			
Employee provisions	12	39,838	19,699
Lease liabilities	9	299,569	350,102
Total non-current liabilities	-	339,407	369,801
TOTAL LIABILITIES	-	827,576	932,650
NET ASSETS	-	2,099,800	1,690,112
EQUITY			
Retained Surplus	-	2,099,800	1,690,112
TOTAL EQUITY	-	2,099,800	1,690,112

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 2021, 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 2021 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



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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 AUDIT PTY LTD



A.M. FONG
Director

Melbourne: 26 October 2021

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DIG DEEP *and* HELP US GROW

State-wide curriculums are failing to deliver effective food education and for the first time in history, children and young people are on track to live shorter lives than their parents. The Stephanie Alexander Kitchen Garden Foundation is working to address this crisis by changing the food habits of children and young people across Australia.

BE PART OF THE SOLUTION

We know we have the tools to create meaningful change in the health, cultural understanding and environmental awareness of young people. Your support will make it possible to:

- Grow the Kitchen Garden Program, allowing more children and young people access to our fun, hands-on approach to pleasurable food education.
- Empower educators with the resources, professional development and guidance to run successful kitchen garden programs.
- Meet with and influence government and key decision makers to develop policies advocating for better food education outcomes in the national curriculum.
- Actively collaborate and share knowledge with like-minded champions of public health to create long-term change in childhood obesity rates in Australia.

WE NEED YOUR HELP

The impact of your donation will be immediate. But it will also be felt for years to come, creating generational change by enabling children and young people form to positive, lifelong habits.

Interested in collaborating with us? Contact partnership@kitchengardenfoundation.org.au

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

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

Stephanie Alexander
Kitchen Garden Foundation

PO Box 104, Abbotsford VIC 3067

Phone (03) 8415 1993

Email info@kitchengardenfoundation.org.au

Connect @sakgf

www.kitchengardenfoundation.org.au



Growing Harvesting Preparing Sharing

The Stephanie Alexander Kitchen Garden Foundation acknowledges the Aboriginal and Torres Strait Islander peoples as traditional owners of the land on which we live and work, and we pay our respects to their elders, past, present and emerging.

www.kitchengardenfoundation.org.au