



FEAST[™]
FOOD EDUCATION AND
SUSTAINABILITY TRAINING

IMPACT REPORT



Ubuntu Foundation's generous support has helped OzHarvest's FEAST Program to expand in Queensland where our next generation of youth can learn to appreciate the value of food, the environment and health to become food systems change-makers.

Thank you for the opportunity to help shape and grow the knowledge and STEM skills of the youth of Queensland. We are forever grateful to have partners like Ubuntu Foundation to help us deliver magnificent impact in the community. See all the impacts of the FEAST Program below for Financial Year 2022/2023.

FEAST PROGRAM OUTCOMES

In November 2022, we saw the launch of our High School FEAST program. This program is designed for year 7 and 8 students to learn more about our food systems and the environment, expanding on our primary school FEAST program. Since the launch we have onboarded 239 high schools across Australia to deliver FEAST in 2023, 23 of those schools are located in Queensland.

Since inception, FEAST in Queensland:



167

schools enrolled in
FEAST



234

teachers have been
provided training to
deliver FEAST



522

classes have engaged in
FEAST



10,535

students have been
inspired to reduce food
waste and eat healthy.

Among participating schools in Queensland, 74% have a high proportion (>5%) of indigenous students, 62% score below the average of the 1000 ICSAE index and 65% are in regional or remote locations.

FEAST HIGHLIGHTS

Launch of our high school FEAST program



Students share their knowledge with the school community



FEAST TESTIMONIALS

In 2022 Staines Memorial College piloted High School FEAST and loved it so much it's now embedded into their Year 8 Food technology curriculum and will be implemented for a third time in Term 3. This means 100+ students at Staines Memorial College will have completed FEAST by the end of 2023. See what Michelle Kirby, Food Technology Teacher had to say about the program:



“ My grade 8's had their assessment cook last Thursday. They needed to cook their Use it up recipe for invited guests and they needed to share their Promo page with them. All of the meals were amazing and a number of them Nailed the promo page. I will attach a few for you. Everyone enjoyed their no food waste lunch for sure!

Staines Memorial College
Michelle Kirkby, Food Technology Teacher

FEAST is reaching more students than ever with a majority of Queensland schools enrolled in FEAST located in regional or remote areas. For some of these students, FEAST is the first time they have ever prepared and cooked a meal. The recipes and hands-on cooking teach kids essential life-skills in preparing healthy meals, as well as the importance of teamwork, resilience, and confidence.



“The FEAST program is an extremely worthwhile education program for the whole school. The students become responsible and aware of the importance of protecting our environment and society through food waste avoidance.

Butchers Creek State School

“The program is well written and aligns with Australian curriculum. It is a great sustainability unit that embeds healthy eating. It was great to see the students' eating and enjoying vegetables that they had prepared!”

Diane Furlonger, Parklands Christian College

