PLATE IT FORWARD

ANNUAL REPORT 2021/22

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OUR MISSION

We aim to re-invent the definition of equal opportunity by providing food, education and employment to those where opportunity isn't equal.

ORGANISATION OVERVIEW

Plate it Forward is a leading social enterprise hospitality group combining premium food offerings with deep social impact. We are dedicated to creating equal opportunity across the table by inviting customers to be part of social change simply by enjoying a meal.

Plate it Forward has grown into a unique social enterprise that harnesses the power of food to bring people and communities together. We have a large workforce of people from marginalised communities and these venues bring social change through food. In doing so, Plate it Forward is enabling social equity by giving a chance to those who are often denied one. It does this by donating restaurant-quality meals and providing training and employment opportunities to vulnerable community members.

Our Impact

To Date Plate it Forward Has:

330,000

Donated restaurant quality meals

40,800

Rescued tonnes of food from landfill

76,000

Hours of employment and training to vulnerable community members

150

Employed marginalised community members

19,500

Tonnes of CO2 Equivalent saved

What Makes Us Different

Across the Plate it Forward Hospitality Group we currently have over 70 staff employed who had no previous hospitality experience

We pay our staff members for their training and learning hours. This allows our staff to be upskilled and be paid for continual learning and development. We provide over 1,000 hours of paid training across the Group per annum to our staff

We have a brand synonymous with change and impact. Our loyal customers know that their patronage will create change in our communities. Our venues are fully booked out weeks in advance and have lengthy lines daily

We hire talented staff, trainers and teachers to ensure strong and experienced staff are always on the ground

Our management team is trained in identifying and dealing with trauma and responding correctly in times of crisis or distress

Our Partners

FUNDING PARTNERS

Australian Communities Foundation
Be Kind Sydney
Blackrock
City of Sydney
Colin Biggs & Paisley
Colombo Social
Crescent Foundation
Deputy
Kabul Social
Multicultural NSW
NSW Government
Service NSW
South Eveleigh Community
Street Smart
Westfield
Westpac Foundation

IN KIND

BioPak
Building Guild
Chef Works
Coles Secondbite
Commonwealth Bank of Australia
Foodbank
Kingston Reid
Mirvac
Minter Ellison
Nel. Restaurant
SAP
Seventh Street Ventures
Uber

CHARITY PARTNERS

First Nations Response
Glebe Youth Service
Mission Australia
Settlement Services International
Weave Youth & Community Services
Wesley Mission

2021/22 INITIATIVES

THE SOCIAL MEAL

The Social Meal is Plate it Forward's flagship charitable endeavour that supplies Sydney communities experiencing food insecurity with free, nutritious, restaurant-quality meals.

Each meal is cooked by students of our chef training program under the guidance of our experienced kitchen team.

We donate up to 3,000 meals each week to individuals and families in need.

We work with 10 charity partners to distribute meals

330,000 meals donated to the Sydney community

"WOW!!! I don't have to cook tonight. These meals are so much better than the food that I cook and any take away in the area. I take some for my neighbour as he elderly and he always asks for more. Don't stop them coming please"

"Delicious, I love getting my meals each week, I feel like I am actually eating out in a restaurant. My favourites are the sausages and mash potatoes and the chick curry with rice. Living on my own I don't like to cook for myself so these meals have been perfect."

COMMUNITY ENGAGEMENT

WHO DO WE SUPPORT?

Our core charitable programs support multiple charity partners and members of their communities.

We partner with these charities to find our incredible staff, and donate our meals to those identified as being at risk of food insecurity within the local Sydney community.

600 meals cooked and served each week to residents recovering from addiction

2021 Ability Social graduate, Brendan, promoted to Head Chef

WESLEY EDWARD EAGAR CENTRE

Plate it Forward have partnered with Wesley Mission to provide high quality meals and service at the Wesley Edward Eagar Centre, Surry Hills.

Wesley Eager is a 40 person emergency accommodation provider to individuals recovering from addiction.

2021 Ability Social graduate Brendan was once a resident at the Centre himself.
Brendan has recently been promoted to Head Chef of the centre.

He is a role model for change not only cooking over 600 meals weekly to people who were in similar circumstances to him but most importantly providing hope and inspiration to those in the centre knowing change is possible.

Faces of Plate it Forward: Brendan

Brendan had not worked for 14 years before becoming a student of Ability Social. He often isolated himself in his home and avoided all human interaction. He was convinced he would not be able to work with people again and lacked confidence to re-enter the job market dealing with addiction, sobriety and a brain injury.

Ability Social has given him the confidence to work and converse with people after years of feeling like he was unable to do normal, day-to-day work tasks.

"Ability Social welcomed me back into the workforce in a nurturing and supportive way. When you're in recovery, feeling like you're being judged is a huge barrier but this program has really put me back together and has made me feel like I deserve to be here."

"The surprise for me is being able to work among people again after so long of being isolated and afraid. Ability Social has given me the confidence that I can find a job anywhere."

100% Graduation Rate

100% Pass Rate for internal & formal qualifications

100% employment rate

ABILITY SOCIAL

Ability Social is a 6 month chef school upskilling individuals who have been excluded from the mainstream job market. It empowers individuals through meaningful training and work opportunities that will set them up for successful future career pathways.

Our mission is to eliminate these barriers so that everyone in our community has equal access to employment, and experience greater social and economic inclusion.

Our graduates report an increase in their confidence and leadership capabilities, a broadened passion and understanding of food and sustainability, and perceive fewer barriers to future employment.

Ability Social 21/22 Outcomes

Students identified an increase in their skills and future employability over 437 hours of training and employment

3 students commenced in 2022

Students contributed to greater food security by cooking and donating 19,200 restaurant quality meals

Impact Fine Dining Pop Up: Degustation for Change

Plate it Forward teamed up with esteemed chef Nelly Robinson from Nel. Restaurant, one of Sydney's renowned dining destinations.

This nine course dining experience celebrates diversity and achievement through every plate.

Each dish was inspired by the life culture and life stories of **6 Plate it Forward team members** who have overcome diverse barriers to reach success.

Our goal was to create greater connection and understanding amongst our community while using these events to facilitate training in a fine dining environment.

We raised $16,700 for our core charitable programs through the sale of **67 tickets.**

"Cammie was a delight to work with and to see her from the first moment I met her to when we finished the project was a real success story" – Nelly Robinson, Nel. Restaurant

MEDIA

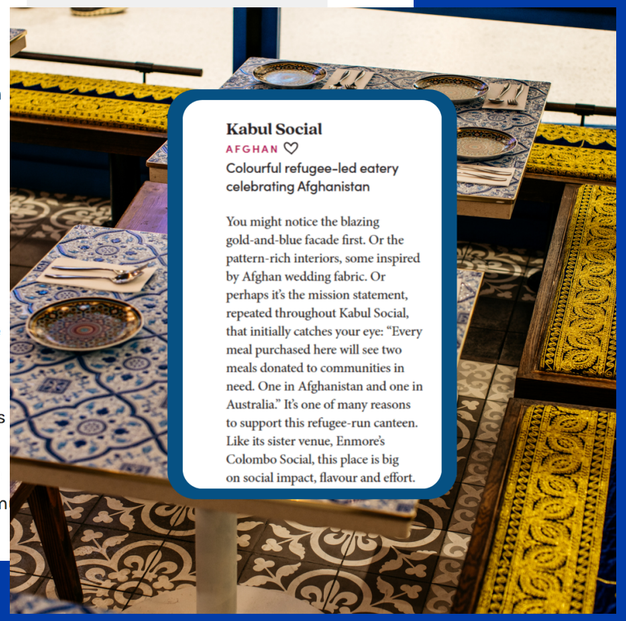
The Sydney Morning Herald

goodfood | AUSTRALIA'S HOME OF THE HATS

An outpost of Afghanistan isn't something you'd expect near Wynyard Station, but Kabul Social will command your attention – even if you're running for your train.

This CBD canteen is decorated with lavish patterns, including an elaborate design used in Afghan wedding fabric.

And the eatery's royal blue and honeyed gold exterior would inspire the most time-poor commuter to stop by its entrance – conveniently allowing them to read Kabul Social's mission statement, displayed nearby: "Every meal purchased here will see two meals donated to comm and one in Australia."



Kabul Social

AFGHAN ♡

Colourful refugee-led eatery celebrating Afghanistan

You might notice the blazing gold-and-blue facade first. Or the pattern-rich interiors, some inspired by Afghan wedding fabric. Or perhaps it's the mission statement, repeated throughout Kabul Social, that initially catches your eye: "Every meal purchased here will see two meals donated to communities in need. One in Afghanistan and one in Australia." It's one of many reasons to support this refugee-run canteen. Like its sister venue, Enmore's Colombo Social, this place is big on social impact, flavour and effort.

eat. drink play.

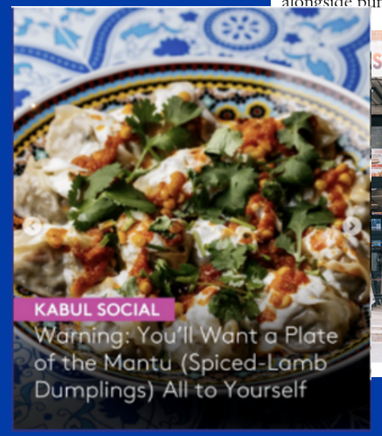
Now Open: Colombo Social is Enmore's new inclusive Sri Lankan eatery giving back to asylum seekers

By Lucinda Starr / Eat, Restaurants, Sydney / 18

Enmore's Colombo Social Serves Modern Sri Lankan Food, With a Social Conscience

The social enterprise serves soft-shell crab roti-tacos with mango salsa as well as more traditional home-style food, alongside punchy, spice-driven cocktails.

BROADSHEET



Photography: Vaida Savickaite

AWARDS

Australian Human Rights Commission
Community Human Rights Champion 2021

Plate it Forward is honoured to have been awarded the 2021 Community Human Rights Champion Award. This category was awarded to Plate it Forward for promoting the advancement of human rights, equal opportunity and inclusion for vulnerable community members often excluded from mainstream support services and employment.

Commonwealth Bank CEO Award for Best Charitable Effort

Gourmet Traveler Hospitality Honours List

Inaugural Time Out Food & Drink Future Shaper

Time Out Community Spirit Award Finalist

Xero Emerging Business of the Year 2021

OUR BOARD

Shaun Christie-David Founder & CEO

Shaun Christie-David believes everyone deserves the same opportunities, and he's making it his mission to make that a reality. Over the past 15 years, Shaun has been able to combine his passion and knowledge of social enterprise together with his experience in corporate partnerships and fundraising to drive positive change in marginalised communities.

Arjun Bisen Director

Arjun Bisen is an advisor, founder and former diplomat with over a decade of experience at the intersection of technology, social impact and foreign policy. He is currently an advisor on technology policy and product for Google Search.

Nick Verhelst Director

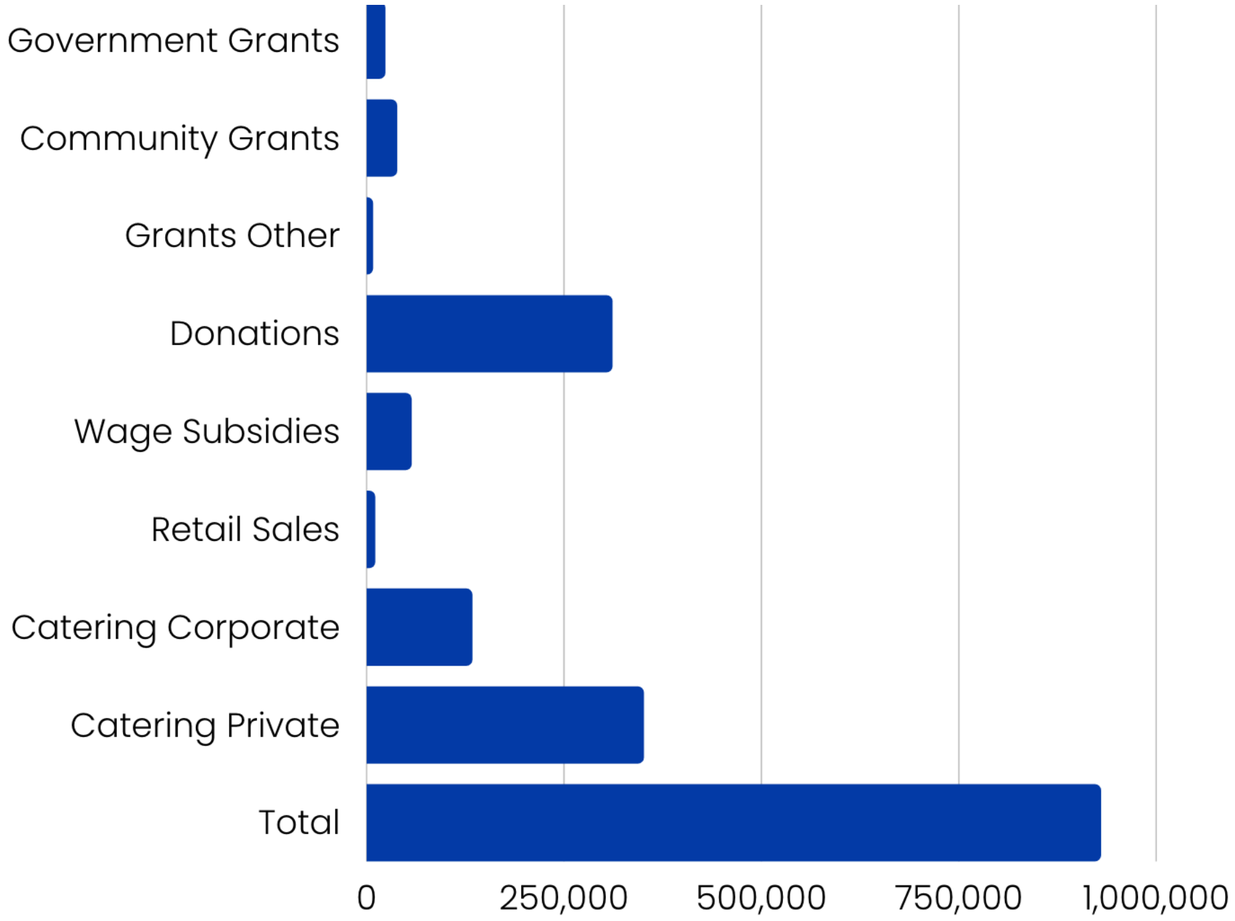
Nick brings a deep knowledge of commercial sport, with over 15 years experience working with professional sporting teams including the NSW Waratahs (Rugby Union) and the Sydney Swans (AFL). He is now the Sports Partnership Lead at the Sport and Entertainment agency, Prism.

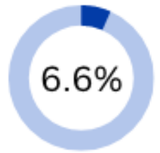
Lali Wiratunga Director

Lali Wiratunga is a passionate advocate for innovation, entrepreneurship and intrapreneurship and the role they play in helping people and organisations to deliver social impact and financial sustainability. He believes in encouraging positive financial behaviours to boost people's financial confidence.

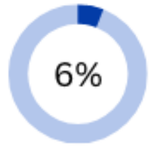
FISCAL YEAR 2021/22

REVENUE BREAKDOWN

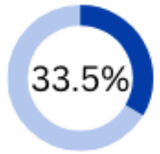




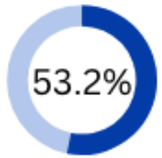
Grants
$68,500



Rebates & Subsidies
$56,295



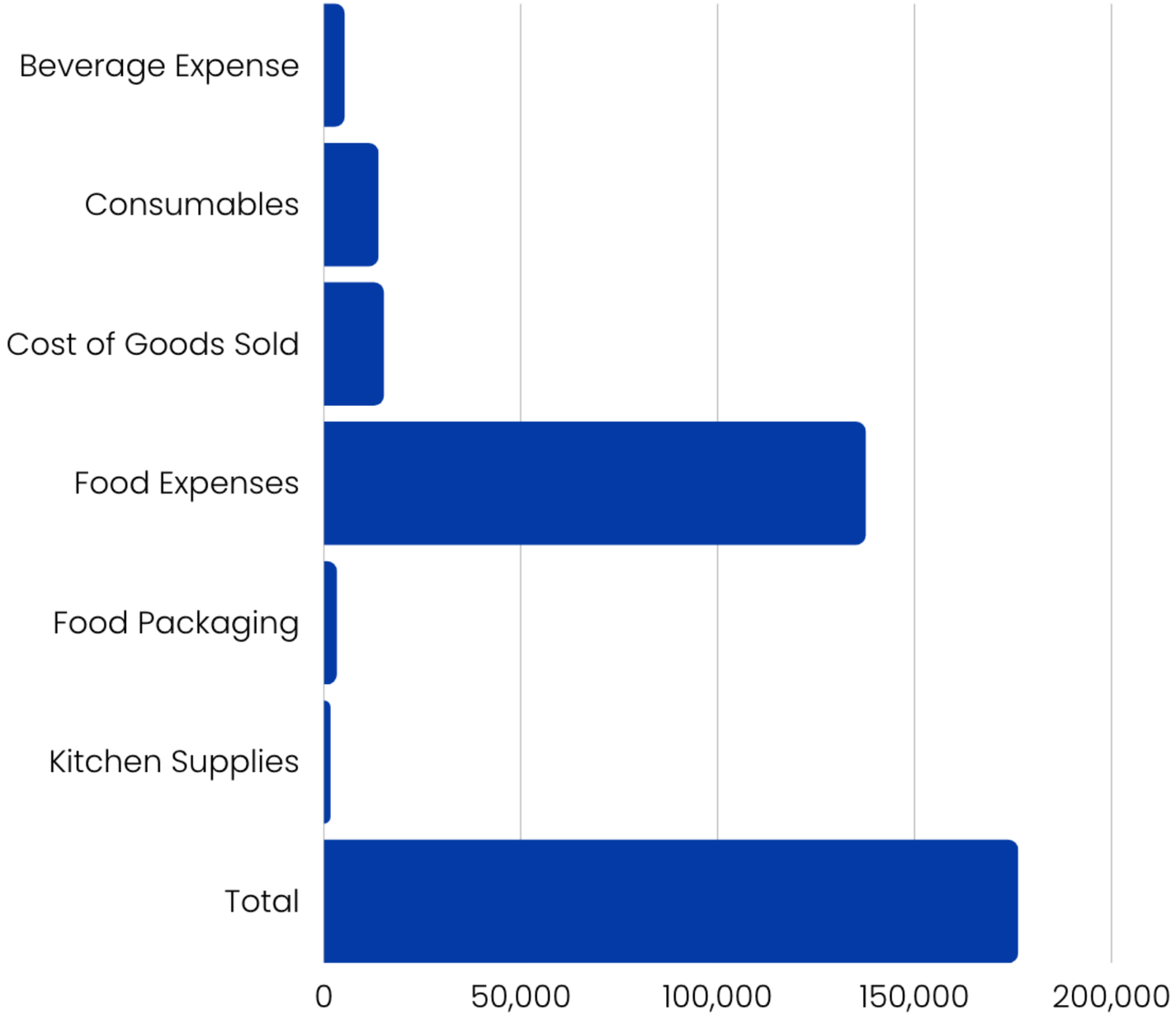
Fundraising &
Donations
$310,647



Commerical
$493,767

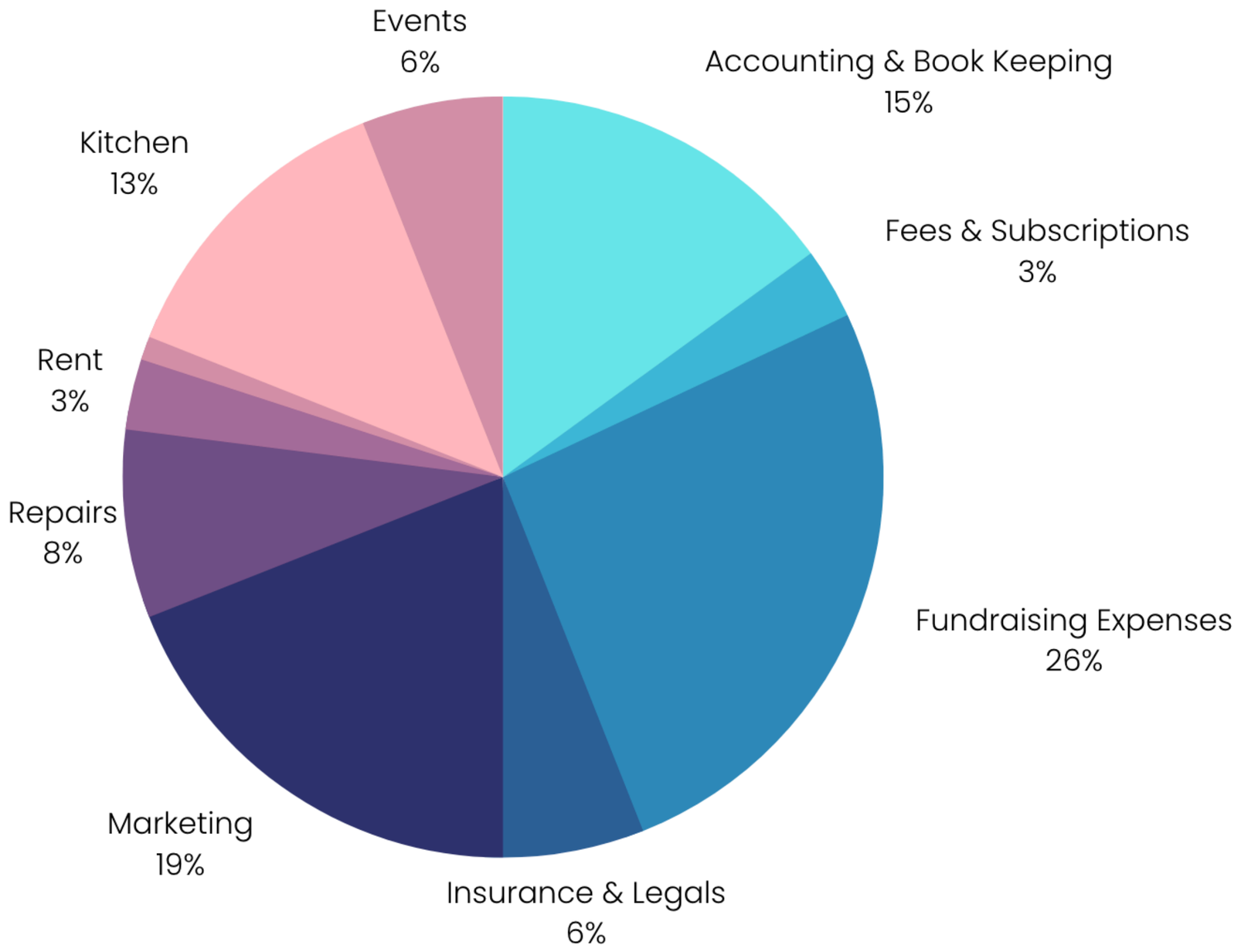
TOTAL $927,987

KITCHEN EXPENSES

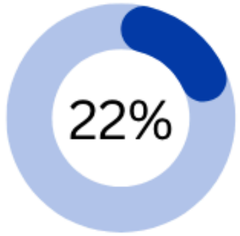


TOTAL $176,137

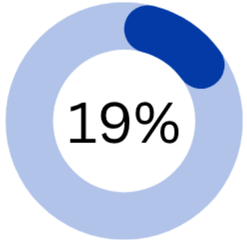
OVERHEADS BREAKDOWN



TOTAL EXPENDITURE BREAKDOWN



Kitchen Expenses
$176,137



Overheads
$255,192

Labour inc Super
$446,226

Close to 75% of wages paid were paid to people from backgrounds where opportunity isn't equal.

TOTAL $877,556

PLATE IT FORWARD HOSPITALITY GROUP

This year Plate it Forward Limited moved their For Purpose Impact Venues under the Plate it Forward Hospitality Group – a World First group dedicated to launching and nurturing social impact venues for culture, people and purpose.
The Plate it Forward Group own and operate multiple venues

COLOMBO SOCIAL

Colombo Social Sri Lankan Bar and Kitchen opened in late November 2019 in Enmore to resounding success. Pioneering as the 'Social Enterprise Restaurant', Colombo Social combines soulful Sri Lankan food and vibrant cocktails with a strong social purpose. At Colombo Social, 100% of the front of house staff are refugees.
Featured prominently in many of Sydney's major online food and beverage publications, Colombo Social was voted one of the Most Popular Restaurants in 2020 by Concrete Playground, nominated for numerous awards by TimeOut, Gourmet Traveller and GoodFood, and featured on SBS TV.

45 Asylum Seekers employed & trained

21,839 hours of training & employment provided

20,450 meals donated to an Asylum Seeker in need

Faces of Plate it Forward: Fatima

Fatima is a 19-year-old Asylum Seeker who left her home of Yemen due to difficult circumstances. Turning up at Colombo Social straight after finishing her HSC, she was nervous about her first job interview.

"I pulled out my CV and all these papers and Shaun said "put it away, are you willing to make a difference in your life?""

Since then, Fatima's confidence has skyrocketed at work and in life, where she received a full scholarship to Macquarie University. Working at Colombo Social is more than just a job to her,

"it provides me with independence. I can support my family and my sisters, and it has helped really change my life."

"The team are so supportive and caring. They have taught me so much. But meeting customers and seeing them come back is awesome. It has helped my English but also, getting to eat the soft shell crab taco is a treat. I never get sick of it."

"Working in a really nice and fancy restaurant is me telling people: give us a go, give us all a chance and we can do it and we can do it really well. Shaun and Peter gave me a start, and a push, and I am studying a Bachelor of Social Work to help others that are like me get a start as well."

"All we need is a chance and we got it here. I am so proud."

KABUL SOCIAL

Donated over 20,000 meals to people in Afghanistan during their worst humanitarian crisis

Donated over 20,000 meals to people in Sydney

Employed 18 newly arrived Afghan Refugees

Paid over $120,000 in wages to newly arrived Afghan Refugees

Kabul Social employs and trains people seeking Asylum from Afghanistan, creating long-term career pathways and change through food.
For every meal purchased at Kabul Social we donate two meals on behalf of our customer allowing everyone to experience and contribute to change.
Since inception Kabul Social has donated over 13,100 meals and provided over 2000 hours of employment and training to 9 Newly Arrived Afghan refugees.

Faces of Plate it Forward: Yakut

Yakut left Afghanistan 9 years ago, moving to Australia with her daughters. When searching for a job she found it difficult because she could not speak English very well, and resorted to only looking for employment in Afghan shops and restaurants where language wouldn't present as much of a barrier.

Although she found a job in 2018, the income was not sustainable and she left his role after 6 months. After this time, COVID-19 had a dramatic impact on Yakut's capacity to search for and find a job, and to spend any time in the wider community where she could practise her English.

Yakut now works full-time at Kabul Social as the Chief of Bread.

THE EZIDI PLACE

Employed 10 newly arrived Refugees

Funding training and formal qualifications for sustainable careers

The Ezidi Place is a social enterprise restaurant dishing up Ezidi inspired food, New England craft beers and vibrant cocktails. Our mission is to provide sustainable training and employment opportunities to refugees and asylum seekers from Northern Iraq who have resettled in Armidale. The Ezidi Place is dedicated to being a place for community, inclusivity and respect.

Following persecution of the Ezidi people in their home countries Iraq and Syria, the Australian government selected Armidale as a regional resettlement site in 2017. The ABS reported there are now over 4,000 Ezidi refugees residing in Australia as of 2021, with many living in regional NSW.

Plate it Forward have partnered with Comfort Inn City Centre Armidale to deliver greater social and economic outcomes
to the Ezidi community in Armidale.

FOR PURPOSE CATERING & EVENTS

Plate it Forward's for-purpose catering and events provide premium food and beverage offerings with deep social impact. We invite customers to choose our services for an offering that is above and beyond competitors, and secondly for the positive social change triggered by their purchase.

Throughout 21/22 we grew our catering and events arm of the organisation, with a 4 x increase in the number of catering and events delivered by July 2022. This enabled Plate it Forward to increase our capacity to self-fund our core programs.

THE YEAR AHEAD

Our meal donation program The Social Meal will be transitioning from providing individual frozen meals to a community buffet model serving 200 hot meals to to 10 charity partners each week to a total of 104,000 meals per year

Plate it Forward Hospitality Group will be launching 5 new venues creating at least 30 new employment and training opportunities for marginalised community members.

A NOTE FROM OUR CEO

Shaun Christie-David
CEO and Founder of Plate it Forward Hospitality Group

While a year would generally be classified as 365 days, it seems that 1 year is a decade during these times. When we look back on what we've achieved it seems – while at times chaotic – surreal and unimaginable.

This year has seen us grow and develop as individuals, as an organisation, and as a community. I couldn't be more proud of our team who deliver incredible things daily, and who drive forward with a passion and spirit that is so well received by our community.

COVID lockdowns may have lifted during this last year, but their impacts are long felt, especially for those who are from communities where opportunity isn't equal. With the cost of living rising while benefits decrease, and external pressures on the supply chain wreaking havoc with food prices, the level of food insecurity is, quite frankly, scary. Our team has never been busier. The need for food continues to keep us in the kitchen pumping out as much as we can. When I see the food quality and hear the feedback from community members, it's unreal to see how great each meal is and what that parcel of hope and connection represents. Thousands of high quality meals go out each week and thousands of lives are enriched because of it.

This year our for purpose business units have increased, pushing us ever closer to our goal of self-sufficiency. Over 50% of the revenue that has been raised this year has come from our catering efforts. This move will be cemented further this year with the development of the Plate it Forward Hospitality Group. Balancing the community's daily needs with building long term projects and impact on the fly is often complex and challenging. Split second decisions to do what is needed in the community and to deliver what people are asking for are often crucial.

Our goal for the year ahead is to grow the Plate it Forward Hospitality Group. We envision this will create an ongoing and sustainable revenue stream internally that will fund our projects and allow employment and life changing opportunities to exponentially increase.

To our supporters, in kind, in heart and in spirit, we could not have done any of this without you. It is through your continuing support that thousands of people are receiving a meal each week, and individuals that would not have entered the workforce are in a safe and secure job where they can shine.

To the team – thank you. Watching you grow and develop is by far our biggest achievement as an organisation, and something we will continue to celebrate as the years go on.

We acknowledge the Traditional Custodians on whose land we live, work and play and we respect their Elders, culture, lore and values.
We value Aboriginal and Torres Strait Islander culture as a national treasure, and embrace it as a vital and rich part of the Australian identity.

www.plateitforward.org.au | @plateitforward_