

**COOK
CONNECT
CREATE CHANGE**



SEE IT FOR YOURSELF

EXPERIENCE OZHARVEST

Optional ways to see the work first hand before you cook – and understand exactly what the night funds.

EXPERIENCE OZHARVEST IN A VAN

CEO

Spend a couple of hours on the road with one of our drivers and see the day to day for yourself. You'll head out to supermarkets, cafes and wholesalers to collect quality surplus food that would otherwise go to waste, help sort and check the rescue in the back of the van, then deliver it straight to the shelters, community kitchens and support services that turn it into meals — often on the very same day.

It's the fastest way to understand exactly what CookOff funds, and why every \$1 matters.

WHAT YOU'LL SEE

A couple of hours on the road with our crew.

The pick up

1

Collecting quality surplus food from supermarkets, cafes and wholesalers.

On the road

2

Sorting and checking the rescue in the back of the van with our driver.

The delivery

3

Dropping it to shelters, community kitchens and support services.

The why

4

Hearing from the charities about what that food means for their week.

IT'S GREAT TO SHARE

Cause first, content second — the story is the food and the people it reaches.

- Lead with the mission — what you saw, what surprised you, what it means.

- A short piece to camera in front of the van says more than any statistic.

- Quick shots of crates being loaded tell the story without any narration.

- Close on the impact: every \$1 = 2 meals, and this is what that looks like.



Keep the cause front and centre. Always ask before filming anyone, and never film the people receiving food.

VISIT OUR FREE MARKET

CEO

SYDNEY & ADELAIDE ONLY

The OzHarvest Market is a free supermarket stocked entirely with rescued food. Anyone who needs it can walk in, fill a basket and take what they need – there are no tills and nothing to pay, just an honesty box for those in a position to give. Spend an hour on the floor with our team and volunteers, help unpack and merchandise the day's rescue, and see first hand how food that was headed for landfill becomes a week of dignified groceries for a family.

WHAT YOU'LL SEE

About an hour, in store with our crew.

1 The rescue arrives

Crates of surplus food come in from the vans and get sorted for the floor.

2 Stocking the shelves

Help unpack and merchandise it like any other supermarket aisle.

3 Take what you need

Customers shop for free – no tills, just an honesty box for those who can give.

4 The difference it makes

Hear from our team what the Market means for the people who rely on it.

IT'S GREAT TO SHARE

Cause first, content second – the story is the food and the people it reaches.

- Lead with the mission – a free supermarket stocked entirely with rescued food.

- A piece to camera in the aisle lands harder than any statistic.

- Shelves being stocked tells the whole story with no narration needed.

- Close on the impact: every \$1 = 2 meals, and this is what that looks like.



Never film or photograph customers shopping the Market. Point the camera at the food, the shelves and our team – dignity comes first, always.

VISIT OZHARVEST OPERATIONS

CEO

ALL STATES

Come behind the scenes at an OzHarvest branch and see the engine room of the whole operation. You'll walk the warehouse floor where the day's rescue is weighed, sorted and quality checked, see how the fleet is dispatched across the city, meet the team coordinating hundreds of food donors and charity recipients, and hear about the education and training programs that sit alongside the food. It's the clearest picture of the scale of the problem – and how efficiently every dollar gets turned into meals.

WHAT YOU'LL SEE

About an hour, on site with our team.

1 The warehouse floor

See the day's rescue weighed, sorted and quality checked before it moves.

2 Dispatching the fleet

How routes are planned so food reaches charities the same day it's collected.

3 Behind the logistics

Meet the team matching hundreds of food donors to charities that need them.

4 Beyond the food

Hear about the education and training programs running alongside the rescue.

IT'S GREAT TO SHARE

Cause first, content second – the story is the food and the people it reaches.

- Lead with the scale – tonnes of good food redirected before it hits landfill.

- A piece to camera on the warehouse floor gives the story real weight.

- Pallets, crates and the fleet loading up need no narration at all.

- Close on the impact: every \$1 = 2 meals, and this is the machine behind it.



Closed-in shoes are a must on the warehouse floor. Check with your host before filming – some donors and programs can't be identified.

OPTIONAL EXPERIENCE

COOKING FOR A CAUSE

CEO

BRING YOUR TEAM

PAID EXPERIENCE · \$205 PP

Cooking for a Cause is OzHarvest's signature corporate volunteering experience. Bring your team into an OzHarvest kitchen and cook alongside our chefs, learning zero-waste skills — from knife work to cooking root to stem — while turning rescued ingredients into gourmet meals. Your team then packs the meals for us to deliver to local charities. It's the closest thing to a CookOff warm-up, and the fees cover the session plus a donation that keeps our wheels turning.

HOW IT WORKS

Teams of 8 to 100, in OzHarvest kitchens around the country.

1 Meet the chefs

Our zero-waste chefs host your team in an OzHarvest or commercial kitchen.

2 Learn the skills

From chopping an onion properly to cooking root to stem — hands-on the whole way.

3 Cook the meals

Turn crates of rescued ingredients into genuinely gourmet, nutritious dishes.

4 Pack and deliver

Your team packs it up and we deliver to local charities — no washing up.

IT'S GREAT TO SHARE

Cause first, content second — the story is the food and the people it reaches.

- Lead with the why — rescued ingredients becoming meals for people in need.

- The kitchen is the story: hands, knives, crates, plating up.

- A short piece to camera on what your team learned lands well.

- Close on the impact: every \$1 = 2 meals, and this is what that looks like.

Please note this is a paid experience, not a free one: \$205 per person, tax deductible. The fee covers the session and includes a donation to OzHarvest. Sessions run in Sydney, Melbourne, Adelaide, Brisbane, Newcastle, Perth and the Sunshine Coast, with pop-ups in Canberra, Launceston and Hobart.

LUNCH AND LEARN

CEO

WE COME TO YOU

The easiest way to bring your whole organisation into the story. Our engagement team comes to your office over lunch and walks everyone through what OzHarvest actually does – the scale of food waste in Australia, how the rescue operation works day to day, where the meals end up, and what CookOff funds. It takes about an hour, needs nothing more than a room and a screen, and it's the simplest way to turn a room of colleagues into supporters before the night itself.

WHAT'S COVERED

About an hour, at your office, over lunch.

The problem

1

How much good food goes to waste in Australia every year – and why.

How the rescue works

2

Donors, vans, warehouse and charities – the operation end to end.

Where the meals go

3

The shelters, kitchens and services your team's support reaches.

How to get involved

4

CookOff, volunteering, food drives – practical ways to help from the office.

IT'S GREAT TO SHARE

Cause first, content second – the story is the food and the people it reaches.

- Lead with what your team learned, not that you hosted a session.

- A short clip of the room listening says more than a slide ever will.

- Grab a colleague's reaction on camera – genuine beats polished.

- Close on the impact: every \$1 = 2 meals, and this is what that looks like.



All we need is a room, a screen and a lunch break. Great to pair with a team donation drive on the day.