



ANNUAL REPORT

Tamariki are change-makers

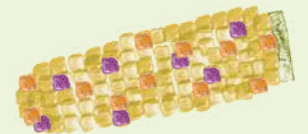
Here's how we empowered them in 2023.





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BACKGROUND

TO GARDEN TO TABLE

Garden to Table is a Charitable Trust, established in 2008, that empowers tamariki across Aotearoa New Zealand to whanake (grow), hauhake (harvest), whakarite (prepare), and whāngai (share) fresh and seasonal kai.

Our goal is simple - to transform the way that children think about food by disrupting the disconnection between our land and the table.

We achieve this by supporting schools and kura throughout the motu to deliver, embed, and sustain impactful food education.

It's all about hands-on and practical real life learning for young New Zealanders. During a Garden to Table session, half of the class work in the garden, where they nurture plants, feed the soil, practise kaitiakitanga (environmental stewardship), and discover how our Earth can produce nourishing kai. The other half work in the kitchen, where they develop practical skills as they measure, chop, weigh and cook the garden's bounty.



Torbay School

The children lead the way, with teachers and programme teams acting as guides. By providing a real-world approach to learning, Kiwi kids build skills for life.

Co-founded by Catherine Bell, (Chair of the Trust), Garden to Table was piloted in three schools almost 15 years ago. Since then, our dream has remained steadfast - for every child in Aotearoa New Zealand to have the opportunity and resources to grow and share fresh kai as part of daily life.



This year alone, we welcomed 78 new schools, meaning that over 300 schools are currently involved. That's 30,000 tamariki growing, and sharing over 1 million fresh, affordable, and sustainable meals with their peers, school whānau, and community volunteers!

Our Trust's focus is on enabling schools to develop, embed, and grow their programme. This includes providing schools with a national support programme, helping them train their teams, developing our curriculum-linked resources to bring classroom concepts to life, and advocating for inclusion and diversity to ensure cultural needs are reflected in our programme.

This is only possible thanks to the enduring support of our volunteers, corporate partners, sponsors, and community.

Ko te maumahara kore ki ngā whakapapa o ōu mātua tīpuna, e rite ana ki te pūkaki awa kāora ōna hikuawa, ki te rākau rānei kāore ōna pakiaka.
To forget one's ancestors is to be a brook without a source, a tree without its roots.

Te Wharehuia Milroy



We also wish to acknowledge Stephanie Alexander – the Founder of the Kitchen Garden Foundation in Australia, who has been an invaluable inspiration and source of support for Garden to Table since our beginning. Thanks to the friendship between Stephanie and Catherine Bell, we have had the privilege of learning from this esteemed Australian programme, and model it on this side of the Tasman. Both of our charities share a similar philosophy, and we are immensely proud of the growing numbers of Aussie and Kiwi children who are learning where their food comes from.



Napier Central School

OUR DREAM FOR TAMARIKI

Our Dream

For every child in Aotearoa New Zealand to have the opportunity and resources to grow and share their own fresh kai as part of daily life.

Our Vision

To empower tamariki to grow, harvest, prepare and share kai. We enable schools and kura throughout the motu to deliver, embed and sustain impactful and holistic food education.

Our Why

By empowering tamariki as changemakers, we are disrupting the loss of essential life-skills of growing and cooking kai. Bringing these skills back builds the resilience needed for life, and helps combat today's pressing health, educational, social and environmental challenges. These positive impacts radiate far beyond school gates – to whānau/families, the wider community, and the planet – ultimately enabling a more sustainable, equitable and climate friendly social and economic future.

OUR VALUES & PRINCIPLES

- Recognition of Te Tiriti o Waitangi partnership
- Kaitiakitanga - environmental stewardship
- Ako - teaching and learning
- Community connectedness
- Manaakitanga - hosting and demonstrating respect
- Empowered, resilient, and resourceful students
- Inclusion and respecting diversity
- Hauora - holistic health and wellbeing



Seeds

We plant the seeds that inspire children to think about food differently.



Roots

We enable schools and kura to teach tamariki essential life skills - and in doing so, develop resilience, and address health, educational, and environmental challenges.



Sprouts

Tamariki take their kete (basket of knowledge) and practical skills home. Children share with their whānau, and this influences the home food environment.



Flowers

As tamariki and their whānau use and share knowledge, communities build social cohesion and collective food resilience.



Pollination

As communities pass this knowledge through generations, we create a more sustainable, equitable, and climate-friendly future.

CHAIR'S REPORT

CATHERINE BELL

Tēnā koutou katoa

As 2023 comes to an end, and we anticipate our 15th birthday celebrations during 2024, there is much on which to reflect.

The year brought many highs, not least our growth from 255 schools to 309. In real terms, this means there are now 32,445 tamariki benefiting from time spent in the garden and kitchen, learning core competencies, absorbing life skills, developing self-confidence and resilience that will take them through to adulthood and enable them to provide for their own future families in a sustainable way.

This growth, and the large number of enquiries received, clearly indicates that Garden to Table has gained so much momentum it is now, in fact, a movement. This is very heartwarming, especially for those of us who have been around since the beginning. Recognition of this has come in several ways. We welcomed Rabobank back, as our first Principal Partner and, our longest serving partner, T&G Global, celebrated 10 years of support with us as they committed to continue to walk alongside us. This is so valued by the whole Garden to Table community, along with the support of all our other partners, sponsors and individual donors.

Without this generosity, we would not be able to continue growing the number of schools and providing the support they need to create and maintain a successful Garden to Table programme. This requires feet on the ground and significant resources for training by our team of coordinators. For this reason, we have added support in several new regions. Our major work has involved research into and establishment of an Early Childhood Education pilot at a kindergarten in West Auckland. It is our desire to see even younger children and their families benefit from Garden to Table. Other projects include research of the cultural needs of tamariki in South Auckland.

At the start of the year, several schools were affected by the adverse weather events that wreaked havoc across Hawkes Bay and the Upper North Island. Our team were on hand

to provide support where we could and help them get their programmes up and running as quickly as possible. I am so proud of the way they rallied.

Fundraising, in all its forms, continues to be challenging, but we finished the year with a better-than-expected result and recruitment of a new team to lead this area in 2024. There have been no changes around the board table. Our new treasurer, Paul Lawrence and new trustee Katherine Turner, announced in the previous report, joined us at the start of 2023.

I would like to sincerely thank all the trustees for their time, expertise and collective vision. CEO Ani Brunet works tirelessly to ensure the strategic vision of Garden to Table is realised in the best possible way and I thank her for her dedication and astute leadership of her team. I am humbled by the dedication shown by this group of talented people as well as those involved at the schools, the principals, teachers, specialists and volunteers who strive to ensure Garden to Table has the best possible impact for the children.

Fifteen years have flown by. Our growth has been slow and steady and not always easy, but I am grateful for how we have grown to become such an important programme for our country's children and at the same time I am excited for the next fifteen years.

Poipoia te kākano kia puawai
Nurture the seed so it blossoms



Ngā Manaakitanga, nā

Catherine Bell
Founding Trustee and Chair
Garden to Table Trust



CEO'S REPORT

ANI BRUNET

Tēnei te mihi ki a tātou katoa

Reflecting on 2023, I am in awe at the huge upswell of interest and momentum of positive change. I tautoko (agree with) Catherine that Garden to Table is now a movement, and mihi (acknowledge and wholeheartedly thank) the many thousands of people who generously gave their time, skills, support, aroha, and kindness this year. Our collective movement has empowered more than 30,000 tamariki and I am humbled to be part of our hapori (community).

I am encouraged that Garden to Table is more widely recognised as being vital in addressing challenges upon which 2023 sharpened our focus. These include food security, food waste, cost of living pressures, and environmental and climate-related disasters. We welcomed 78 new schools and kura this year and this growth demonstrates that more tumuaki (principals), kaiako (teachers), parents, grandparents, whānau and caregivers understand that now is the time for action. I am proud of our collective efforts to empower tamariki as changemakers and show them that they have power to positively shape their futures, contribute to their whānau and hapori (community) and care for te taiao (the environment).

Highlights include cultural learning and sharing. Garden to Table lives in schools in Aotearoa, and there is so much to learn from Māori, as tangata whenua, about growing and cooking kai. We are humble learners and committed to growing our understanding and, supporting our schools to do the same. This year, several schools have used the Maramataka (Māori lunar calendar), and many others are interested to learn more.

Because our programme is about growing and cooking kai, children are learning from Papatūānuku (mother earth) about a reciprocal relationship and discovering how to give back and nurture Earth which provides our food. This encourages a mindset of living in tune with Te Taiao (nature), and I was incredibly moved when a kind group of boys at one of our schools in Tāmaki Makaurau Auckland showed me around their māra kai (food garden) and described their role as kaitiaki (stewards of this precious resource).

Growing, harvesting, cooking, and sharing kai is a natural place to learn and celebrate our diverse cultures, and I thank our friends who shared knowledge and practices of their cultures and traditions.

Amongst my most memorable experiences this year was planting seedlings alongside our tamariki at our pollination pathway planting event hosted by the Honourable Dr Richard Davies at Government House in Te Whanganui-a-Tara Wellington. Another was seeing the visible pride on the faces of our ākonga (students) as they hosted an informative tour of their māra kai (gardens) to guests at the

Rabobank event in Ōtautahi Christchurch, proudly serving their delicious cheesy green fritters.

I am proud of the resources developed this year including soil health, financial literacy, and food waste. Enabling kaiako (teachers) to maximise the real-world learning from growing and preparing kai into the classroom is key to embedding the Garden to Table programme across the school and is a big part of our present and future success.

Kia ora rawa atu to our partners, sponsors, funders and donors for incredible generosity, encouragement, and support. This year, we launched our first Principal Partnership with our friends at Rabobank and were able to extend our on-the-ground Regional Coordinator team to support developing school communities in more regions across the motu.

Celebrating the ten-year anniversary of our partnership with T&G Global with a roll-up-your-sleeves working bee to help put in māra kai (gardens) with the tamariki and whānau of our pilot kindergarten was auspicious. Nurturing this seed to get tamariki and their whānau growing kai at a young age is exciting. We thank our dear friends at the Jenkins Foundation for supporting this project for early learners.

2023 hailed the beginning of a sponsorship with our new friends at F&P Healthcare Foundation to enable us to support schools in South Auckland and grow our understanding about cultural diversity. We look forward to developing relationships and increasing Pasifika resources like the Tongan language posters made this year.

As we closed 2023, we were blown away by the support received during our Christmas Appeal – our appeal acknowledged the incredible success of 300 schools and more than 30,000 tamariki doing Garden to Table and asked, but what about those tamariki who are missing out? The support we received spoke volumes in showing we are committed together to empower thousands more tamariki in 2024 to grow and cook nutritious, affordable and sustainable kai.

He kai kei aku ringa
There is kai in my hands



Mauriora ki a tātou katoa, Health and wellbeing to all!

**Nāku, nā
Ani Brunet**



THE DIFFERENCE WE MADE

This year, we empowered ...



309

Garden to Table schools nationwide to deliver, embed, and sustain impactful food education programmes

(compared to **255** on 31 Dec 2022)

This equates to ...



32,445

children growing, harvesting, preparing, and sharing fresh kai

(compared to **26,775** on 31 Dec 2022)



1,297,800

meals grown, cooked, eaten and loved

(compared to **1,071,000** on 31 Dec 2022)

5,600

hours of trainings delivered



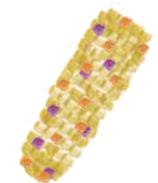
108,861

reach across social media and email



33

new resources for schools developed



“Our school is all about finding your own exceptional. I work with a lot of kids who struggle in the classroom and have terrible self-esteem. This programme allows those hands-on learners to excel at something. It gives them so much pride and joy”

Garden to Table Specialist



[A memorable moment is] “students connecting with community volunteers as well as volunteers, especially grandparents connecting with each other”

Garden to Table Teacher

OUR BOUNTY



2023 WRAP-UP

Kohitātea - January and Huitānguru - February

- We started the 14th year of Garden to Table on a high note, with 254 member schools.

Poutūterangi - March

- Thanks to our partner Weleda NZ, we released a full curriculum resource to bring the wonderful world of soil to life for Garden to Table tamariki. We ran several professional development hui for our team and schools, enabling programme teams to use the resource to reinforce key maths, language, and history concepts.



Te Ahi Kaikōmako Rolleston School, Ōtautahi - Christchurch

Haratua - May

- We hosted our second annual Bake Sale, with support from our valued partner Westgold. This saw us support 51 schools around the motu to host their own Bake Sale to raise funds for their Garden to Table programme. Some raised over \$1,000 to help fill their pantries with kitchen staples, and we were inspired by how well each school honoured fresh produce in their baking. Westgold kindly supplied butter to participating schools – which went down a treat! Of the many learning outcomes, schools have let us know the Bake Sale represented a wonderful opportunity to learn about financial literacy.



Pipiri - June

- Mānawatia a Matariki! Our hearts were warmed, as more and more people come together across the country to look back, give thanks for the present, and prepare for new Māori year ahead. Schools around the motu used our Matariki resources (including recipes, a lunar garden plan, and whakataukī - Māori proverbs), to support their celebrations. A particular highlight was witnessing the collaborative efforts of Masterton Primary, St Patricks School, and Fernridge School. Together, they crafted no-dig garden beds in the shapes of stars and hearts, symbolising the essence of Matariki. These gardens bore a bountiful harvest of cauliflower, cabbage, brussel sprouts, and other vegetables for a Matariki hākari feast.



Matariki celebrations

Hōngongoi - July

- Alongside our Principal Partner Rabobank, we launched a new teaching resource to develop and strengthen money management skills amongst tamariki. This ten-lesson teaching unit, Deep Pockets - Hōhonu te Pūkoro, was offered to every school in Aotearoa New Zealand, to help students build financial literacy through everyday garden and cooking activities.
- We launched a Seed Swap, enabling schools across the country to connect and exchange seed varieties to enrich and diversify their gardens. Off the back of this, we set up a permanent spot on our members' website, enabling these swaps to continue.
- We kicked off a new Winter Webinar series. These offered our member schools an accessible opportunity to attend professional development sessions from the comfort of their own homes during the cold months. Topics such as financial literacy and soil were explored, although the session on cooking around the world was a real highlight.

Hereturikōkā - August

- In partnership with Pacific Vision, Candace Weir - one of our Regional Coordinators, hosted a hue growing webinar for member schools, celebrating hue and its variety of uses for art and cultural celebrations. Thank you so much to Fisher & Paykel Healthcare Foundation for supporting and enabling this.

Mahuru – September

- Our schools celebrated Te Wiki o te Reo Māori by delving into the Garden to Table resources available on our members website, especially our bilingual recipes like kūmara coins and mawhene rēmana (lemon muffins).
- In honour of Tongan Language Week, we created posters featuring a range of kitchen-related vocabulary to help tamariki learn and practise new words while doing the dishes or setting the tepilē (table). We are adding to our learning and understanding about kai growing, harvesting, and cooking from more cultural perspectives each year – and celebrate this as part of our multi-cultural school community.

Whiringa-ā-nuku - October

- A record 113 schools signed up for our fifth annual Seedling Sale, supported by Tui. Across the motu, tamariki engaged in growing seedlings, creating labels, running stalls, and earning some well-deserved cash for their programmes.
- His Excellency Dr Richard Davies hosted us, and several ākonga from Garden to Table, at Government House. Tamariki planted a symbolic pollination pathway of seeds and seedlings throughout the Government House orchard (these pathways are safe areas in gardens, filled with plants, for pollinators to forage and thrive). Afterwards, the



ākonga (students) met Head Chef Simon Peacock, and enjoyed a delightful picnic filled with treats using fresh ingredients grown on-site.



Whiringa-ā-rangi - November

- This month marked the ten-year anniversary of our hugely valued partnership with T&G. To kickstart our anniversary celebrations, we held a special working bee at Colwill Kindergarten with the T&G team. Not only was it a chance for us to all come together to unite and celebrate, but it also signified the beginning of an exciting new chapter for Garden to Table, as we pilot the Garden to Table programme for early childhood centres (ECEs).
- The T&G team also visited Napier Central School to experience a Garden to Table session with the tamariki. Following this, we shared stories from across the motu that showcase the difference we've been able to make as partners for tamariki, their whānau, and hapori (communities) across Aotearoa New Zealand.
- We welcomed Richmond School in Whakatū Nelson to our whānau, and celebrated the milestone of Garden to Table in 300 schools across the motu!

Hakihea - December

- We finished the year on a real high, with 309 schools and kura as part of our growing Garden to Table school community.
- Our Christmas Appeal raised \$23,000, to help us empower more children to grow, cook, and share affordable kai in 2024.
- We invited Garden to Table Principals, specialists, teachers, students, and volunteers to participate in our annual survey - enabling us to gain insights to fine-tune the support we provide and communicate our impact.

OUR HARVEST

HIGHLIGHTS FROM THE TRUST

Expanding Garden to Table

A goal within our five-year strategy is to expand the Garden to Table programme into more schools, so that more Kiwi kids have the opportunity to learn where their food comes from. To enable this, we have focused on providing more on-the-ground support in more regions – notably Whakatū, Te Taihū-o-te-Waka - Nelson/Marlborough, and Te Whanganui-a-Tara - Greater Wellington and Wairarapa. We have also visited Te Tai Poutini - the West Coast (where our partner Westgold is based), to begin sowing the seed for supporting local schools there.

Introduction to Garden to Table training

To help new Garden to Table schools get off to strong start, we regularly deliver introductory trainings. These are consistently well-received by participating schools, with many sharing their appreciation for the hands-on learning the training enables, as well as the opportunity to forge connections with other local schools. Some have even set up WhatsApp groups to continue discussions beyond the training sessions.



Regional Hui

We are constantly in awe of the dedication and expertise of the Specialists and teachers who deliver the Garden to Table programme in schools around the motu (country). This year, we continued our efforts to provide them with various forms of support to foster connection and growth. This has included hosting in-person local and regional workshops exploring educational topics, and introducing a new virtual Winter



Webinar series focused on cultural exchanges surrounding kai. These specialists have a diverse array of skills and experiences, and they relish the opportunity to come together to share knowledge and insights.

South Auckland project – Inclusion and Diversity

With much appreciated support from Fisher and Paykel Healthcare Foundation, Candace (one of our Regional Coordinators), has consulted with a range of South Auckland schools to understand how their Garden to Table programmes are catering to their unique cultural needs. This consultation process has provided insight into the present needs and areas where cultural diversity is not being adequately addressed. We are committed to bridging these gaps through resources and other support, with the goal of ensuring that children can authentically experience their culture within Garden to Table sessions.



ECE adaptation feasibility project and pilot programme

We are proud to have completed a research and evaluation project, with support from the Jenkins Foundation, that explored the feasibility of adapting Garden to Table for ECEs. Using these learnings, we have now launched a pilot programme at Colwill Kindergarten in Massey, Tāmaki Makarau that is already empowering younger learners and their whānau to grow and prepare fresh kai. We look forward to further exploring this exciting opportunity in 2024 and beyond.

Collaboration with allies

We continue to find strength for our programme through connecting with local and national Garden to Table allies. Notably, we maintain strong ties with Sustainable Schools, regional Sports Councils, House of Science, and Ka Ora Ka Ako – and enjoy regularly interacting and uplifting each other's work. Our partnerships with Enviroschools and Healthy Active Learning have proven especially fruitful, with schools in Buller and the Wairarapa sharing resources from both programmes with each other. Furthermore, in conjunction with Ka Ora Ka Ako Healthy

Free School Lunch Programme and Ministry of Education advisors, we have conducted a survey of the 88 schools enrolled in both of our programmes. This will provide valuable insights into how we can best support schools in their objectives for school lunches in the years ahead.

Community organisations

We have also enjoyed connecting with values-aligned community organisations. For example, Regional Coordinator Olivia spoke at Seeds to Feeds, Regional Coordinator Emma coordinated an activation at Toi Kai Rawa inaugural STEAM event, and Curriculum Manager Victoria Bernard spoke at the Forest and Bird Centennial Speaker Series, and UNESCO-Pacific webinar series.



Te Reo Club

Our staff embarked on a six-week Te Reo Māori course with educational partner Michele from Te Reo Club as our kaiako (teacher) to develop our capability to support schools and kura. Our focus has been on pronunciation and increasing confidence in everyday Te reo Māori that relates to growing and cooking kai.

Model Schools

Our Model Schools exemplify thriving, embedded, and sustainable Garden to Table programmes, and provide accessible opportunities for new schools to see the programme in action across the country. This year, we welcomed four new Model Schools (creating a network of 13 schools in total), who connected each term for online hui. Our Regional Coordinators are now passing on key learnings from these sessions to the leadership teams of other schools within their region.

Special Schools hub and hui

Our programme team facilitates a Special Schools hui once a term, which brings together schools that work with special needs students to discuss ideas and share their programmes. We also developed a Special

Schools hub on our members website, so schools can access resources.

Rural Schools Network

We were delighted to continue the momentum of the Rural Schools Network that we established last year, which serves as a vital link between Garden to Table's rural schools. Through regular online hui, representatives from each school build whakawhanaungatanga (relationships), and engage in a rich exchange of ideas and best practices.

Year 7/8 Network

Our Year 7/8 network has also seen continued growth, providing a platform for Garden to Table teams from intermediate/full primary schools to connect, learn, and share programme delivery solutions that meet their unique needs. Topics such as Pasifika recipes for language weeks, and acknowledging graduating students were covered this year.

Member school engagement indicators

We conducted a thorough evaluation with our schools to understand the effectiveness of the support we provide (such as Regional Coordinator visits, online resources, etc). We recognise that many schools start the programme in a small way, and grow over time – we are committed to consistently delivering high-quality support that enables this growth. In 2024, we'll look further into the operational aspects of programme delivery, and how we can evolve our support and training around this.



Research project

Alongside the University of Otago, and with support from the Tindall Foundation, we completed a study to assess the influence of Garden to Table on food literacy amongst children aged 9-11. Over 200 students took part - all of whom are participating in Garden to Table for the first time. The findings revealed a statistical improvement in food literacy (including knowledge of how food is grown and processed, and general food skills), as a direct result of participation in Garden to Table.

HIGHLIGHTS FROM THE GARDEN AND KITCHEN

Garden to Table sessions typically take place in a school every week or fortnight. Each session is 90 minutes, with half of the class working in the garden, and the other half in the kitchen. Every step of the way, children lead the way and learn by doing.

As a Trust, our support to schools includes the development of resources that equip Garden to Table teams to teach tamariki new skills in both the garden and kitchen.

Root to Tip

Every year, New Zealanders waste \$3.2 billion on food*. We love helping tamariki explore real-world problems and then arm them with ways to tackle them in an empowering way. This is why we released a resource about reducing food waste, with support from our Principal Partner Rabobank. This resource uses infographics and real-life statistics to illustrate the extent of the problem, before supporting tamariki to explore little actions they can take to tackle the problem (which collectively add up to big action across the motu). The resource also highlights how teachers can engage with responsible climate change teaching, and support students facing climate anxiety.

*Rabobank-KiwiHarvest New Zealand Food Waste Survey - 2023



Hōhonu te pūkoro - Deep Pockets

With support from Rabobank, we released a ten-lesson financial literacy resource, providing tamariki with an opportunity to handle real money and make a real product to sell at a profit. While our full resources are normally just for our member schools, this was shared with every school, ECE, and Kohunga Reo in New Zealand. Over 300 schools downloaded it, and were able to use the resource to help their ākonga (students) develop their maths, science, marketing, design, and teamwork skills.



Deep Pockets
Hōhonu te Pūkoro
Financial Literacy

Recipes

We renewed our focus on recipe quality and development to guarantee that the recipes we provide member schools (to use during their cooking sessions) are consistent, reliable, seasonal, culturally-responsive, and tasty. To enhance accessibility for young learners, we introduced a landscape recipe template, which allows children to swiftly scan instructional text and effortlessly locate measurements. We also introduced a new allergy awareness panel.

Te Ao Tē Kitea i te Kōpū o Papatūānuku - The Invisible World of Soil

Thanks to our partner Weleda NZ, we released our full curriculum resource, 'The Invisible World of Soil – Te Ao Tē Kitea i te Kōpū o Papatūānuku'. Designed to empower Garden to Table students with an understanding of the delicate balance of soil ecosystems, this resource featured engaging lesson plans exploring the geological and biological components of soil, and emphasising the integral role we all play in protecting it.



HIGHLIGHTS FROM AROUND THE TABLE

A particularly special part of every Garden to Table session is when students (along with their teachers and volunteers), come together to share the kai they have prepared. As they do so, tamariki celebrate their kai, practice manaakitanga (hospitality), and kōrero about their experiences in the garden and kitchen. Giving thanks to the kai is an important part of this - in many parts of our schools, tamariki say karakia or give thanks in ways that reflect their cultures. This is just one of the many ways that diversity is celebrated in Garden to Table.

The tamariki at Island Bay Kindergarten in Te Whanganui-a-Tara Wellington are some of our littlest learners but they are already developing incredible knowledge and skills in growing, preparing, and sharing their own kai. Their garden is small but abundant and the tamariki are enthusiastically involved in all aspects from watering and harvesting to nurturing the insect population.

To showcase their learning and share with their hapori (community), the tamariki decided to bake something special to share at their Parents Evening. Using potatoes and tomatoes from the garden they baked some delicious bread, which they enjoyed during an evening filled with music, dance, and community connection around the kai table. This was a beautiful way for the tamariki to share their learning and for whānau, kaiako (teachers), and tamariki to sit together and connect.



*Bread making at Island Bay Kindergarten,
Te Whanganui-a-Tara – Wellington*

HIGHLIGHTS FROM BEYOND THE SCHOOL GATE

The benefits of children growing and cooking fresh kai extend beyond the school gate. Tamariki take their learnings home, supporting their whānau to create healthy habits at home. This, in turn, builds community resilience, and forms part of the solution to food security and cost-of-living challenges. Whānau surveyed say they eat around the table more often, and many have started vegetable gardens.

Masterton Primary School have ventured into a couple of exciting areas that link with their participation in Garden to Table. They have created two new garden areas - one with native plantings, and the other a Community vegetable patch. This will supplement the kai that makes its way into their pātaka kai (community pantry), which is checked by families daily, and is an integral part of school/community life.

They are also in the midst of constructing two new greenhouses which will support both their Garden to Table programme and growing kai for their community. The tamariki care for the community garden as part of their Garden to Table sessions.

The school recognised the power of having tamariki in nature and teacher aides attached to some children who struggle in the classroom are actively encouraged to take them into the Garden to Table gardens and kitchen for one-on-one or small sessions. A recent example was a young student that now actively cares for the seedlings in the little greenhouse making a huge difference to their survival and the school's ability to create a circular system in the garden!



OUR IMPACT

PRINCIPAL'S PERSPECTIVE



Principals play a vital role in the Garden to Table whānau - ensuring that the programme becomes embedded into the school community and culture. Each year, we survey Garden to Table Principals to understand their experiences, and fine-tune the support our Trust provides, in line with their needs and goals. Of 61 Principals surveyed this year ...



100%

agree every school in Aotearoa New Zealand should have the opportunity to be involved in the Garden to Table programme

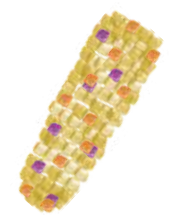
98%

say Garden to Table adds value to the culture and identity of their school



93%

say Garden to Table helps make links with the community



100%

say Garden to Table contributes to improved environmental awareness and action for your students



98%

say Garden to Table helps students establish foundations for lifelong healthy habits



96%

say Garden to Table contributes to better health outcomes



95%

say Garden to Table helps children develop key competencies, practice collaboration, and increase their agency and responsibility

98%

say Garden to Table has benefited their students



98%

say Garden to Table helps tamariki build knowledge and skills to grow and cook fresh food



98%

say Garden to Table contributes to improved education outcomes



From the outside, Garden to Table may look like a simple gardening and cooking programme. Over recent decades, we've seen a loss of knowledge and skills in the garden and kitchen - and in reality, Garden to Table disrupts this.

We consider ourselves part of the 'positive solutions movement' - helping to combat today's pressing issues, and generating positive hauora (health), environmental, educational, and community impact. Empowering tamariki as changemakers to grow and cook kai positively shifts the dial on the future of Aotearoa.

HAUORA (HEALTH) IMPACT

At Garden to Table, we increase children's access to fresh kai - inspiring them to think about food differently, and helping them establish the foundations for lifelong healthy habits.

Garden to Table sessions are also an opportunity to build mental health resilience in tamariki. Time in the garden combined with access to nutritious kai have been shown to increase positive mental health outcomes and reduce symptoms of anxiety and depression. The māra kai (garden) is an immersive space - filled with fragrances, vibrant colours, and varied textures. A quiet, leafy place to sit, or a chance to nurture a patch of earth can offer tamariki the perfect conditions to slow the mind, practice mindfulness, be present, and boost wellbeing.

In the kīhini (kitchen), the responsibility that comes with preparing a meal enhances their sense of control and ownership - particularly important in a world that can be overwhelming for some children. And, at the end of a Garden to Table session, when tamariki sit down together to share food and kōrero about their experiences, they enrich social connections with their peers.

ENVIRONMENTAL IMPACT

Step into any Garden to Table school in Aotearoa New Zealand, and you'll see students taking action towards a more sustainable future.

As tamariki grow and cook food from scratch, they reduce food waste, experience the full food cycle, deepen their connection to Papatūānuku (the Earth Mother), and gain respect for nature's intrinsic value - ultimately enabling them to become environmental changemakers, today and tomorrow.

Ōwairaka School, in Tāmaki Makaurau Auckland, offer a wonderful example of this in action - with their Garden to Table tamariki taking the lead and being changemakers within their kura and wider community.

This year, Ōwairaka's year 6 ākonga (students) used our Te Ao Tē Kitea i te Kōpū o Papatūānuku - The Invisible World of Soil resource to make a 'Compost in a Jar' for every class in the school. These jars are a great way for children see the process of decomposition in action.

The students collected and cleaned a selection of glass jars, that they then build the compost into.

They even produced a poster for each class to learn more about decomposition, and what soil is made up of!



Compost jars made by Stanley Bay School, Tāmaki Makaurau – Auckland



EDUCATIONAL IMPACT



During Garden to Table, classroom learning happens in real-life environments, and students develop key competencies. There are myriad ways to incorporate every element of the curriculum into a Garden to Table session, and the most effective programmes skillfully weave all learning areas into the hands-on experience.

As students boil, mix, and simmer kai, they put science into action. As they measure, weigh, and quantify ingredients, they put maths into action. And, as they explore the colours of the garden and plate dishes, they put art into action.

Over the course of this year, Holy Cross School Miramar in Te Whanganui-a-Tara - Wellington, have been on a discovery on the theme of 'journey'. As part of this, they've been looking into migration journeys and exploring the factors that drive people to migrate to Aotearoa New Zealand. The school have weaved this learning within their Garden to Table sessions.

During a recent Garden to Table session, students had the opportunity to prepare Shiro Wat, a traditional chickpea stew commonly enjoyed in Ethiopia and Eritrea - the home country of one of the students. This student took pride in sharing his cultural food heritage with the class, and his classmates enthusiastically embraced the opportunity to sample the dish. As they tasted and discussed the Shiro Wat, common ground was discovered among the students - with one student commenting that the Shiro powder "smelt like going to the spice shop" with their Mum. This gave way to rich discussions about the diverse food heritages within their own families and communities, and was a beautiful reminder of the power of food to unite people and foster understanding across cultures.

COMMUNITY IMPACT

In every sense, community is at the heart of our mahi. Each part of our programme is made possible thanks to the collective efforts of many people.

Waipu School decided to boost their garden progress by getting their local hapori (community) involved through a working bee. One weekend parents and staff combined forces to create a fresh new garden space ready for the tamariki to get growing! It's great for the tamariki to take ownership of the space but it can also be extremely useful to get some bigger hands involved and call on community support.

The community not only provided lots of mahi but also contributed machinery and tools to use and garden supplies such as mulch.

The power of collective purpose really showed and the garden space has thrived as a result. This has laid a brilliant foundation for the Garden to Table programme at Waipu School for years to come.



Working bee at Waipu School, Waikato

STORIES OF IMPACT

Torbay School

At Torbay School, located on Tāmaki Makaurau’s North Shore, Garden to Table’s food education programme is sowing the seeds of change and growth in more ways than one.

With Aotearoa New Zealand’s borders open again, Torbay has been able to welcome international students to their school – and Garden to Table has served as a bridge to welcome new students and their families - helping them understand New Zealand culture, and setting them on a path to self-sufficiency.

Many of these international students have grown up in large cities - and the sprawling gardens at Torbay School have offered their first encounter with the wonders of nature.

Through Garden to Table, the students have not only embarked on the full journey of growing fresh produce (from seed to harvest) with their peers, but they’ve also had an opportunity to practice English skills and understand the multicultural flavours and customs of their new home.

But, it’s not just in the garden and kitchen where Garden to Table is having an impact. For Torbay’s Deputy Principal, Susan, a recent highlight has been enabling students to experience art in a new way. Recently, they decorated pots together.

“For many of these students, art has been quite structured. They haven’t experienced painting on different elements. So, we painted pots together – looking at different designs, following the process of sketching. They used the pots to grow sunflowers”.

A recent trip to a local farm to see sheep and pigs was another highlight. During the visit, the students discussed, the vital role that animals play in food cycles and the environment - emphasising that our planet is our shared home.

“They gained a deeper appreciation of why it’s important to minimise food waste”, Susan says.

Teamwork is an integral part of any Garden to Table programme – and for Torbay’s international students, the opportunity to enhance social skills through their programme has helped them adapt to a new environment and culture.

“They come in not knowing each other, and learn to take turns, work as a team, collaborate, and problem solve. This really transfers into the classroom”, Susan adds. - noting how teachers have observed a tangible difference in the way students navigate the classroom, work collaboratively, and tackle challenges.

Torbay’s story is a wonderful showcase of how coming together through growing, cooking and sharing kai is a natural, joyful, and powerful connector for people across culture, ethnicity, and language.



Moturoa School

Moturoa School – located in Te Tai Hauāuru (New Plymouth) is one of the latest additions to the Garden to Table whānau, having joined our programme this year.

Their first year has been a memorable one - with three classrooms of year 2-6 students coming together every week to take learning out of the classroom and into the garden and kitchen.

A particular highlight was Moturoa School's working bee, which saw 20 whānau gather together to clean-up the school's orchard. The tamariki, adults, teachers, and principal spent the day pruning fruit trees, pulling out old plastic weed mats from under them, and feeding the soil with nutrients.



The principal even cooked a BBQ lunch for everyone to enjoy. This fostered a sense of shared purpose, and helped many whānau forge meaningful connections with each other.

The school now has a fruiting, tidy orchard, which offers plenty of fresh bounty for students to enjoy during their breakfast club, Garden to Table sessions, or lunchbreaks.

Their newly-established kūmara patch has also become a real focal point - something that the ākongā (students) carefully prepared, planted, and cared for throughout the year.

During the winter months, the students took the opportunity to learn all about soil health (with the help of our soil resource Te Ao Tē Kitea O Te Kōpū o Papatūānuku - The Invisible World of Soil). They participated in lots of fun activities, like making soil sausages and soil milkshakes, to learn about soil particles, aggregates, and biology.

Recently, Moturoa School held an open day to celebrate all they have achieved and learned this year.

Tamariki gave tours of their orchard, vegetable gardens, and bumblebee hives, to the 30-40 whānau in attendance. They also prepared, and proudly served kai to enjoy together, embodying the essence of community and sharing.

What a beautiful beginning to Moturoa's journey with Garden to Table that captures exactly what our programme is all about!



A DECADE OF GROWTH WITH T&G

This year, we were thrilled to celebrate the 10th anniversary of our partnership with T&G.

Over the past decade, T&G - who grow and export apples and other produce, have provided unwavering support to our Trust. They have played an instrumental role in transforming children's lives and have ultimately enabled us to grow from delivering our food education programme in just 21 schools in 2013 (when our partnership began), to 300 schools across Aotearoa New Zealand today.

In commemoration of this special anniversary, we hosted a number of celebratory events - beginning with a working bee at Colwill Kindergarten in Massey, Tāmaki Makaurau - Auckland.

Alongside the toddlers and their kindergarten whānau, we assembled kit-set garden beds, filled them with soil, and planted a variety of vegetable seedlings.

Seeing the toddlers make perfect-sized holes for the seedlings by playing a round-and-round game with their fingers was a definite highlight!



This event was auspicious in more ways than one. Not only was it a chance for us to all come together to unite and celebrate, but it also signified the beginning of an exciting new chapter, as we pilot the Garden to Table programme for early childhood centres.

With this pilot, which has been made possible by Jenkins Foundation, we're hoping to adapt our food education programme (that has traditionally only been delivered to primary and intermediate schools), for younger learners.

Another celebration was held at Napier Central School in Te Matau-a-Māui - Hawke's Bay. Together, ākonga (students) and the T&G team came together to experience the Garden to Table programme first-hand.



They worked in groups - with each T&G representative buddying up with a few students. In the māra kai (garden), they planted blueberry seeds, which had kindly been donated by T&G. In the kīhini (kitchen), the tamariki and T&G team prepared silverbeet and kale (harvested straight from the garden) for a Vegetarian Sapaui. They finished by sharing the lovingly prepared kai, and chatting about their shared experiences throughout the day.

We also spent some time chatting to representatives from two Garden to Table schools (Ruakākā School and Ōropi School), to understand the impact that T&G's support has had for tamariki, their whānau, and hapori (communities) across Aotearoa New Zealand. These schools were originally sponsored by T&G.

Ruakākā School, in Te Tai Tokerau – Northland, is one school that offers a shining example of all that Garden to Table stands for. For the past 8 years, they have run a thriving programme for Year 5 and 6 students.

Amber - the school's Programme Champion, offered insight into what Garden to Table - as backed by T&G, has meant for Ruakākā School. Like all Garden to Table schools, their programme represents so much more than simple cooking and gardening - it's a cross-curricular experience - incorporating reading, math, and even geography.

Each year, students get to metaphorically travel the world through cooking. Just recently, they returned from Tonga (in their Garden to Table world), where they cooked several traditional dishes, and learnt about Tongan culture.

Special activities, like the school's Masterchef competition, have been particularly memorable for the students. During this, the students had to devise a recipe and figure out the required ingredients within a set budget, before preparing and presenting the dish to judges. The annual Seedling Sale has also created some lovely memories for the tamariki.



“[A moment in Garden to Table that has made me happy] is the Seedling Sale. I loved that everyone was buying stuff and we made lots of money to put back into our programme. We could show off a bit cause everyone was saying ‘did you grow this’, and we would say ‘yes we did”

Eden, year 5 student

Sarah - the school's Garden Specialist has seen the long-lasting effects of Garden to Table play out through her son. Since leaving Ruakākā School (where he participated in the programme), he has passed his skills and knowledge onto his family and current college classmates.



“The flow-on effect is amazing. In Garden to Table, he learnt how to chop - he brought that home, and taught us. Before, he was selective with what he eats - now he eats all sorts! Garden to Table was a big part of that - because the students cook such a variety. He talks about how lucky he was to do Garden to Table, because it gave him so many tools”

Sarah, Garden Specialist

Andrew King - the principal of Ōropi School in Te Moana-a-Toi - Bay of Plenty, has also noticed many long-term impacts and ripple effects of Garden to Table on his students. Many students end up making Garden to Table recipes at home, teach their parents about composting and sustainability, and are more willing to try other healthy foods around the dinner table that they once wouldn't have eaten.



However, it's the everyday Garden to Table moments, as students find joy in planting and cooking, where Andrew finds the most inspiration.



“The excitement when kids harvest - that's the best bit. Seeing their faces as they pull potatoes or harvest vegetables - they get so excited pulling them out of the garden”

Andrew, Principal

OUR PEOPLE

We can't do this work alone. From volunteers and donors, to Kitchen Specialists and Garden Specialists, there are a lot of people who make the Garden to Table programme possible.

As we celebrate the impact we achieved in 2023, we also acknowledge each and every individual, group, and organisation who contributed to these incredible outcomes. Ngā mihi maioha - thank you with appreciation, to all those who kindly and selflessly supported our work. Nā tō rourou, nā taku rourou ka ora ai te iwi - with your food basket, and my food basket the people will thrive.

Our Patron

Thank you to Her Excellency, The Rt Hon Dame Cindy Kiro, GNZM, QSO, Governor-General of New Zealand, whom we are humbled to have as our Patron.

Our Staff and Volunteers

Ngā mihi maioha to our staff, who manage various aspects of our operations - Ange Fleming, Ani Brunet, Becks Kelleher, Candace Weir, Chantelle Cobby, Chessa Crow, Emma van de Molen, Heather Allington, Jessica Charnley, Jo Moorhead, Kate McGregor, Kaye Curran, Lara Tauri, Lauren Jarvie, Lisa Hall, Louise Waghorn, Natalie Edwards, Olivia Boyd, Prashanti Lovegrove, Rebecca Myhre, Rohan Cahill-Fleury, Sarah Rodgers, Skye Macfarlane, and Victoria Bernard. A heartfelt thank you to our Trust volunteers, who also contribute so much.

Our Board of Trustees

Thank you to our volunteer Board members, who provide invaluable strategic and governance support - Andrew Green, Catherine Bell, Clare Wall, Katherine Turner, Nadia Lim, Paul Lawrence, Stephanie Patterson, and Teresa Ciprian.

Our Ambassadors

Ngā mihi nui to our ambassadors, who promote and champion our mahi - Al Brown, Dan McKay, and Niki Bezzant.

Our Seed100 Funders

Thank you to our Seed100 Funders, who are leading our movement for positive change by donating \$100 or more per month to support our operational costs - Adithi Pandit, Alison Turner, Ani Brunet, Apex Advice Group, Bridget and Gary Brent, Catherine Bell, Elizabeth Drummond, Geoffrey Dalbeth, Hayden Power, Heimsath Alexander, Karl Le Quesne, Lucy and Graham Fanklin, MadeFrom, Nadia Lim, Natalie Edwards, Optima Investments, Pauline MacDonald, Raw Kind, Robin Barclay, Rosemary and Grant Harris, Sage and Grace, Tina Armstrong, plus 6 generous anonymous donors.



*Fruitvale Road School,
Tāmaki Makaurau – Auckland*



*Ōropi School, Te Moana-a-Toi -
Bay of Plenty*

Our Principal Partner



Rabobank New Zealand is focused on supporting the country's farmers and growers to produce great food and fibre - and they do it in a way that is sustainable for the environment, farmers, and rural communities. This includes working alongside a network of Client Councils to tackle some of the major challenges facing the industry, like the urban-rural divide, agri-education, and rural health.

“We’re really excited to come on board with Garden to Table and to work alongside them to further expand the critical work they’ve been doing in this area”

Todd Charteris, Rabobank CEO



Our Partners



Driven by their purpose to grow healthier futures through fresh fruit and vegetables, T&G Global have supported us since 2013.



Tui has supported Kiwi gardeners for 100+ years. They support us in many ways, including providing gardening packs and volunteering.



My Food Bag is on a mission to make a difference by improving kids' food choices. Like us, they believe strongly in the farm-to-plate concept.



Westgold's purpose is to inspire confidence and creativity in cooking and baking. This year, they supported our Bake Sale.



Our Grant Funders

Ngā mihi maioha to our grant funders, who enable us to deliver Garden to Table programmes around New Zealand - F&P Healthcare Foundation, Lotto New Zealand, Acorn Foundation, Albert-Eden Local Board, Aotearoa Gaming Trust, Bay Trust, Community Organisation Grants Scheme, DV Bryant Trust, Devonport-Takapuna Local Board, Grassroots Trust, The Healthcare Otago Charitable Trust, Hibiscus and Bays Local Board, Kaipātiki Local Board, Kingdom Foundation, Masterton District Council, New Plymouth District Council, Puffin Trust, Puketāpapa Local Board, RG & EF MacDonald Trust Board, TECT, The Jenkins Foundation, The Lion Foundation, TOI Foundation, Trust Waikato, Tui Flower Foundation, Upper Harbour Local Board, Upper Hutt City Council, Waitākere Ranges Local Board, Wellington City Council, Whau Local Board, and Withiel Fund.

Our Sponsors

Ngā mihi nui to Brightly, Brookfields Lawyers, Epicure Trading, Grant Thornton, Kin, Pathfinder, and Tax Traders.

Our Champions

Thank you to Almighty, GARDENA, and Weleda.

Our Individual Giving Supporters

Thank you to those who enable Kiwis to regularly give to us: One Percent Collective, The Good Registry, and Pathfinder.



Our School Supporters

Ngā mihi maioha to the businesses who support Garden to Table schools with products and discounts.



“As a very multicultural school, the Garden to Table programme offers the opportunity for different cultures to be represented and for parents and grandparents of a variety of different cultures to be involved”

Garden to Table Principal

“My favourite thing is when students start a session by saying ‘ewwww yuck, I don't like that and then come to me at the end after trying it with an empty plate and say that was so yum’. It is just so great to see them eating fresh veges from our garden and really enjoying things they haven't tried before. Also seeing senior students who do Garden to Table taking younger students who don't yet to see the gardens and showing their hard work off proudly. This brings me so much joy”

Garden to Table Specialist

“Our tamariki love being in the māra, deciding what to cook, teaching and supporting each other during the cooking process and the coming together and thanking everyone who contributed (big and small), everyone gets a ngā mihi. It supports our sense of community and creates lots of opportunities for whānau to get involved and make contributions (stories, knowledge, recipes, resources, seeds...)”

Garden to Table Principal

PERFORMANCE REPORT

ENTITY INFORMATION

For the Year Ended 31 December 2023

Legal Name of Entity:	Garden to Table Trust
Other Name of Entity:	Garden to Table
Type of Entity and Legal Basis:	Charitable Trust and Registered Charity
Registration Number:	CC37743

Entity's Purpose and Mission:

Garden to Table was established in 2009 to facilitate a programme focused on developing and introducing a curriculum-linked Food Education Programme across all New Zealand primary schools. We do this by:

- Providing resources and face to face support to schools in Garden to Table hubs, to offer weekly or fortnightly kitchen and garden sessions.
- Providing online resources to all primary and intermediate schools around New Zealand who are not able to access a Garden to Table Hub, so they are also able to begin providing weekly or fortnightly kitchen and garden sessions.

Entity Structure:

Trust Structure: Our Trust Deed states that we must have between two and ten Trustees. As at 31 December we had seven Trustees that constituted our governance board, including three executive officer positions: chair, treasurer and secretary. Trustees/governance members may lead sub- committees as determined by our annual work plan and priorities.

Operational Structure: Our operations are managed by a team of twenty- one part-time, paid employees and two full time paid employees. We employ a Chief Executive Officer, two National Programme Managers, two Business Managers, Grants Manager, Curriculum & Community Relationship Manager, Strategic Projects Manager and a Fundraising and Communications Advisor. We have fourteen Regional Coordinators based in Northland, Auckland, Waikato, Bay of Plenty, Hawke's Bay, Wellington, Christchurch and Otago/Queenstown and Nelson. Volunteers support us with our various activities throughout the year.

Main Sources of the Entity's Cash and Resources:

Garden to Table receives funds from grant bodies, philanthropic trusts, corporate partners and individual donors. Schools also pay a membership fee and annual subscription.

Main Methods used by the Entity to Raise Funds:

Fundraising activities are primarily through applications to philanthropic trusts. In 2023 Garden to Table increased donations from individual donors.

Entity's Reliance on Volunteers and Donated Goods or Services:

The operation of the Trust does not rely on volunteers, other than the volunteer Trustees. Donated services include legal support from Brookfields, \$7,569.40, external audit service from Grant Thornton \$22,700 and Recruitment and HR from KIN \$11,605. Garden to Table schools also receive donated products which are arranged through Garden to Table.

Contact Details:

Physical Address:	31-33 Ruskin Street, Parnell, Auckland, 1052
Address: Postal:	PO Box 37832, Parnell, Auckland 1151 Info@gardentotable.org.nz
Address: Email:	www.gardentotable.org.nz www.facebook.com/garden2table
Website:	
Facebook:	

Entity's Reliance on Volunteers and Donated Goods or Services:

The operation of the Trust does not rely on volunteers, other than the volunteer Trustees. Donated services include legal support from Brookfields, \$7,569.40, external audit service from Grant Thornton \$22,700 and Recruitment and HR from KIN \$11,605. Garden to Table schools also receive donated products which are arranged through Garden to Table.

Trustees:

Chair: Catherine Bell CCP
 Secretary: Andrew Green LLB
 Treasurer: Paul Lawrence
 Teresa Ciprian
 Nadia Lim
 Stephanie Patterson
 Clare Wall
 Katherine Turner (Appointed 2023)

Retired Trustees: Anne Edwards (retired August 2022), Stacey Strang (retired October 2022)

Chief Executive Officer: Ani Brunet
 Auditor: Grant Thornton New Zealand Audit Ltd

STATEMENT OF SERVICE PERFORMANCE

For the Year Ended 31 December 2023

Description of Entity's Outcomes:

To build skills for life through highly practical, hands-on, child centric classes teaching growing and cooking skills and developing a love of fresh fruits and vegetables that they will take with them as they grow.



Description and Quantification of the Entity's Outputs:

Description and Quantification (to the extent practicable) of the Entity's Outputs	Year End 2023	Year End 2022
Total Schools participating in the Garden to Table Programme	309	255



Highlights of the 2023 School Principal Survey:

- 96% of Principals surveyed in 2023 (100% 2022) thought that Garden to Table contributes to better health outcomes for their students, reporting that it promotes better food choices, helps tamariki build knowledge and skills to grow and cook fresh food, encourages students to be more adventurous around food, provides opportunities to try nutritious food and new fruit and veges, and enhances mental health and wellbeing by providing outdoor learning experiences and opportunities to nurture social connections.
- 98% of Principals surveyed in 2023 (100% 2022) thought that Garden to Table contributes to improved education outcomes for their students, reporting that children develop key competencies, practice collaboration, take considered risks, and increase their responsibility, agency, and ownership. They also reported that Garden to Table helps students learn about, and apply, science, technology, engineering, maths, arts, and language, and it helps ākongā enhance their learning through peer and tuakana-teina relationships. In 2023, 86% (95% 2022) of Principals also reported Garden to Table offers a platform for students to shine and be successful.
- 98% of Principals reported in 2023 (100% 2022) that Garden to Table is beneficial for students and adds to the culture and identity of their school.



These statements should be read in conjunction with the notes to the Performance Report and the Audit report attached.

STATEMENT OF FINANCIAL PERFORMANCE

For the Year Ended 31 December 2023

Revenue	Note	2023 \$	2022 \$
For providing Goods and Services	1	554,385	494,148
Donations, Fundraising and other similar revenue	1	638,132	568,642
Interest, Dividends and other revenue	1	7,327	4,960
Total		1,199,844	1,067,750

Expenses	Note	2023 \$	2022 \$
Volunteer and employee related costs	2	1,041,430	923,505
Costs related to providing goods or services	2	101,633	102,766
Other expenses	2	37,139	32,303
Total		1,180,202	1,058,574
Surplus		19,642	9,176

Assets	Note	2023 \$	2022 \$
Current Assets			
Bank Accounts and Cash	3	462,792	269,551
Accounts Receivable	3	1,321	138,113
Prepayment and other Assets	3	17,788	15,157
Total Current Assets		481,901	422,821
Non Current Assets			
Intangible Assets	4	18,559	27,839
Fixed Assets	4	13,230	27,732
Total Non Current Assets		31,789	55,571
TOTAL ASSETS		513,690	478,392

Liabilities	Note	2023 \$	2022 \$
Current Liabilities			
Creditors and Accrued Expenses	5	42,874	7,711
Income in Advance		153,938	2,436
Employee Costs Payable		71,533	63,256
Unused Grants with Conditions	6	51,327	230,613
Total Liabilities		319,672	304,016
Total Assets Less Liabilities		194,018	174,376
Accumulated Funds	7	194,018	174,376

Trustee: C Bell, Chair

Trustee: P Lawrence, Treasurer

Date: 18 March, 2024

Date: 18 March, 2024

These statements should be read in conjunction with the notes to the Performance Report and the Audit report attached.

STATEMENT OF CASH FLOWS

For the Year Ended 31 December 2023

Cash Flows from Operating Activities	2023 \$	2022 \$	Net Cash Flows from Operating Activities	193,241	(23,715)
Cash was received from:			Cash was applied to:		
For Providing Goods and Services	610,021	369,379	Payments to acquire property, plant & equipment, Stock	-	(28,777)
Donations, fundraising and other similar receipts	691,353	604,612	Net Cash Flows from Investing and Financing Activities	-	(28,777)
Interest, Dividends and other revenue	7,327	775	Net Increase/(Decrease) in Cash	193,241	(52,492)
Net GST Received	37,626	4,218	Opening Cash	269,551	322,043
Cash was applied to:			Closing Cash	462,792	269,551
Payments to suppliers and employees	(1,153,086)	(1,002,699)			

These statements should be read in conjunction with the notes to the Performance Report and the Audit report attached.

STATEMENT OF ACCOUNTING POLICIES

For the Year Ended 31 December 2023

Accounting Policies Applied

Basis of preparation

Garden to Table Charitable Trust (the “Trust” or “GTT”) is a trust, based in Auckland, that oversees the Garden to Table food education and food literacy programme nationally. It is incorporated under the Charitable Trusts Act 1957 and registered under the Charities Act 2005. The Trust was approved as a Charitable Entity on 16 February 2009 by DIA Charities Services (Registered Charity CC 37743). The Trust has elected to apply PBE SFR-A (NFP) Public Benefit Entity Simple Format Reporting – Accrual (Not-For-Profit) on the basis that it does not have public accountability and has total annual expenses of equal to or less than \$2,000,000. All transactions in the Performance Report are reported using the accrual basis of accounting. The Performance Report is prepared under the assumption that the entity will continue to operate in the foreseeable future.

General and Services Tax (GST)

All amounts are recorded exclusive of GST, except for Account Receivables and Account Payables which are stated inclusive of GST.

Income Tax

The Trust is wholly exempt from New Zealand income tax having fully complied with all statutory conditions for these exemptions

Bank Accounts and Cash

Bank accounts and cash in the Statement of Cash Flows and Statement of Financial Position comprise cash balances and bank balances (including the credit card balance).

Receivables and other assets

Receivables are initially recognized at fair value and considered for impairment when they are past due or when there is evidence that a specific counterparty will default. A provision for impairment of other assets is recognized to reflect other assets at the lower of cost or net realisable value. Bad debts are written off in the year in which they are identified. Receivables include GST where GST has been invoiced.

Property Plant Equipment & Intangibles

Fixed assets are recorded at cost less accumulated depreciation and any impairment losses. When a fixed asset is disposed of, the gain or loss is recognized in the reported surplus or deficit and is calculated as the difference between the net proceeds from disposal and the carrying amount of the asset. At each reporting date, the carrying amounts of fixed assets are reviewed to determine whether there is any indication of impairment, and if such indication exists then the recoverable amount of the asset is estimated in order to determine the extent of the impairment loss. Impairment losses are recognized in the reported surplus or deficit. Depreciation of fixed assets is

calculated at the maximum rates applied to each class of fixed asset as follows:

- Computers and office equipment: 50% diminishing value
- Website is amortised over a period of 3 years

Inventory

Inventories are recorded at cost and recognized as an expense once they are sold or distributed to schools. Items of inventory include Aprons, Tote Bags, Notebooks, Potato Bags, T-shirts and Calendars.

Payables and other liabilities

Payables are recognized when the Trust becomes obligated to make future payments resulting from the purchase of goods and services. Payables are stated inclusive of GST. The net amount of GST payable to (or receivable from) the Inland Revenue Department is included as part of payables (or receivables). Provisions for employee benefits are accrued and measured based on accrued entitlements at current rate of pays. These include salaries and wages accrued up to the reporting date and annual leave earned but not yet taken. Other provisions are recognized when there is a present legal or constructive obligation as a result of past events where it is probable that there will be expenditure required to settle the obligation but when the settlement amount and/or timing is uncertain.

Contingent liabilities are not recorded in the statement of financial position but are reported in the notes to the performance report.

Revenue recognition

Revenue shall be recorded on the occurrence of a recognition event. This is when there is a legal right to receive cash either now or sometime in the future. The timing of the recording of specific revenue types is provided as follow:

- Grants, donations, partnership and fundraising revenue include funds given by business charitable and philanthropic organisations. Revenue is recognized upon receipt, unless there is a “use or return” condition. Where there are unfulfilled “use or return” conditions attached to the grants, the amount relating to the unfulfilled conditions is recognized as a liability and released to revenue as the conditions are fulfilled.
- School subscription fees are recorded as revenue when cash is received as schools obtain access to all GTT resources from date of payment.
- Interest income – record as revenue as it is earned during the period.
- Sales of goods revenue is recognized when the goods are delivered.

Operating expenses

Included in the operating expenses are costs associated with school set up, training and development for GTT schools, some of which is directly funded by the schools and/or external supporters (refer School Set up and Support income). Expenditure on research and development activities, undertaken with the prospect of gaining new sector knowledge and understanding (e.g. with respect to food literacy), is recognized in the statement of financial performance when incurred.

Curriculum development costs include the preparation of guides for GTT schools, and material for delivery of gardening and cooking lessons, as well as collection and collation of resources for classroom lessons.

NOTES TO THE PERFORMANCE REPORT

For the Year Ended 31 December 2022

1/ Analysis of Revenue	2023 \$	2022 \$
Providing Goods or Services		
Grants Received	483,500	453,679
Sales	17,664	4,499
Annual Subscriptions & Joining Fees	53,221	35,970
Total	554,385	494,148
Donations, Fundraising and other similar revenue		
Donations	289,332	245,367
Partnership Funds	314,000	293,097
Seed Fund	34,800	30,178
Total	638,132	568,642
Interest, dividends and other investment revenue		
Interest Income	7,327	775
Other Income	0	4,185
Total	7,327	4,960



These notes should be read in conjunction with the notes to the Performance Report and the Audit report attached.

2/ Analysis of Expenses

Volunteer and employee related costs

Wages/Salaries	1,023,691	904,299
ACC	1,653	3,667
Staff Training/Recruitment/Health and Safety	16,086	15,539
Total	1,041,430	923,505

Other Expenses

Accountancy	2,023	1,713
Bank Fees	258	486
Depreciation	23,782	26,639
Legal	7,149	0
Insurance	3,927	3,465
Total	37,139	32,303

Cost related to Providing Goods and Services

Development Research/Resources/Curriculum/Training	3,819	6,316
Events	0	140
Inventory Expenses	1,364	1,796
Marketing/PR	120	751
Fundraising Expenses	5,049	1,551
Mileage/travel	33,927	31,333
Office Expenses	15,269	12,749
Rent	6,500	6,500
School Consumables/support	490	1,080
Stationery, Postage & Courier	2,636	2,481
Subscriptions	5,207	5,675
Board expenses and Governance Training	530	735
Website and other IT expenses	26,722	31,659
Total	101,633	102,766

3/ Analysis of Assets

Current Assets

Bank Accounts and Cash	462,792	269,551
Total Bank Accounts and Cash	462,792	269,551
Accounts Receivable	1,321	138,113
Stock	7,312	8,676
Prepayments	10,476	6,481
Total Prepayments and other assets	19,109	15,157
Total Current Assets	481,901	422,821

4/ Intangible Assets

2022					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Website	41,759	0	0	13,920	27,839
2023					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Website	27,839	0	0	9,280	18,559

4/ Fixed Assets

2022					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Computer & Office Equipment	18,522	21,929	0	12,719	27,732
2023					
Asset Class	Opening	Purchases	Sales/ Disposals	Amortisation	Closing
Computer & Office Equipment	27,732	0	0	14,502	13,230

5/ Analysis of Liabilities

	2023 \$	2022 \$
Accounts Payable	1,317	3,669
Credit Cards	456	566
GST Payable	41,101	3,476
Total	42,874	7,711
6/ Analysis of Unused Grants with Conditions		
NZ Lottery	-	60,000
Fisher and Paykel	-	114,000
Jenkins Foundation	13,570	12,890
The Puffin Trust	-	6,223
Healthcare Otago	-	20,000
DV Bryant	-	7,500
Bay Trust	-	10,000
Toi Foundation	13,674	-
COGS	2,000	-
NPDC Food Security	4,900	-
Grassroots Trust	7,719	-
Wellington City Council	4,643	-
TECT	4,821	-
Total	51,327	230,613



7/ Accumulated Surplus

2023 Description	Capital Contributed by Trustees	Accumulated Surplus	Total
Opening Balances	-	174,376	174,376
Surplus	-	19,642	19,642
Closing Balance	-	194,018	194,018

2022 Description	Capital Contributed by Trustees	Accumulated Surplus	Total
Opening Balances	-	165,200	165,200
Surplus	-	9,176	9,176
Closing Balance	-	174,376	174,376

8/ Going Concern

The Trust relies on the generosity of its partners, supporters, SEED funders and donors. We anticipate their ongoing support; therefore, management is not aware of any material uncertainties that may cast significant doubt on the Trust's ability to continue as a going concern. The performance report has been prepared on a going concern basis.

9/ Garden to Table Limited

Garden to Table Trust has a non-trading limited liability company, Garden to Table Limited. This company did not trade in the year to 31 December 2023 and has no assets or liabilities as at 31 December 2023 (31 December 2022: \$nil).

10/ Donations in Kind

Donations in Kind are not to be put into the Financial Performance Statement, instead these are disclosed below. Legal Work \$7,569.40 (2022: \$9,150), Subscriptions \$540 (2022: \$540), Accounting and Consultancy Work \$22,700 (2022: \$12,705) Recruitment Services \$11,605 (2022: \$0)

11/ Related Party Transactions

Remuneration of key management personnel

Leadership team, including Chief Executive	2023	2022
Remuneration	599,016	512,801
Full-time equivalent staff	6.25	5.67

The Trust has related party relationships with its Trustees. Unless otherwise stated transactions with related parties are on an arms-length basis.

Trustee fees were \$nil as at 31 December 2023 (2022: \$nil).

The Trust from time to time uses the services of Trustees, or employees or advisors to companies of Trustees. The amounts billed were on normal market rates. Other transactions include:

- In 2018 Garden to Table sub-leased office space from Epicure Trading, a business owned by Catherine Bell, Trustee, at a cost of \$125 per week. Total rental cost for the year is \$6,500 (2022: \$6,500).
- The Trustees make donations to the Trust throughout the year in support of events. In 2023 \$1,200 was received from Catherine Bell (2022: \$1,200);
- Legal work was performed pro bono by Brookfield's Lawyers to the value of \$7,569.40 (2022: \$9,150). Andrew Green, who is a partner at Brookfield's Lawyers, is also a Trustee of the Trust;
- \$57,443.73 (2022: \$48,822) of donations were collected from My Food Bag Group Limited and Nadia Magazine (Nadia Lim is a Founder and shareholder of the My Food Bag Group).
- Recruitment and HR was performed pro bono by KIN to the value of \$11,605 (2022: nil) Stephanie Patterson, who works for KIN, is also a Trustee of the Trust;

12/ Contingent Liabilities and Operating Lease Commitments

A rolling lease of \$541.67 per month exists for the mezzanine space of 31-33 Ruskin Street, Parnell, which came into effect on 15 March 2016. This is a related party transaction between Epicure Trading, a business owned by Catherine Bell, Trustee, and Garden to Table Trust. There are no known other commitments nor contingent liabilities in 2023 (2022: \$nil).

13/ Subsequent Events

There are no subsequent events to report on.



INDEPENDENT AUDITOR'S REPORT



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To the Trustees of Garden to Table Trust Report on the Performance Report

Opinion

We have audited the performance report of Garden to Table Trust (the "Entity") which comprise:

- a. the entity information on page 2 to 3;
- b. the financial statements set out on pages 5 to 15, which comprise the statement of financial position as at 31 December 2023, and the statement of financial performance and statement of cash flows for the year then ended, and notes to the financial statements, including a summary of significant accounting policies; and
- c. the statement of service performance on page 4.

In our opinion, the accompanying performance report present fairly, in all material respects:

- a. the entity information as at 31 December 2023;
- b. the financial position of the Entity as at 31 December 2023 and its financial performance and cash flows for the year then ended; and
- c. the service performance for the year ended 31 December 2023 in accordance with the Entity's service performance criteria

In accordance with the Public Benefit Entity Simple Format Reporting – Accrual (Not-for-profit) issued by the New Zealand Accounting Standards Board.

Basis for Opinion

We conducted our audit of the financial statements in accordance with International Standards on Auditing (New Zealand) (ISAs (NZ)) and the audit of the service performance information in accordance the International Standard on Assurance Engagements (New Zealand) (ISAE (NZ)) 3000 (Revised) issued by the New Zealand Auditing and Assurance Standards Board. Our

Chartered Accountants and Business Advisers
 Member of Grant Thornton International Ltd.

responsibilities under those standards are further described in the Auditor's Responsibilities for the Audit of the Performance Report section of our report. We are independent of the Entity in accordance with Professional and Ethical Standard 1 International Code of Ethics for Assurance Practitioners (including International Independence Standards) (New Zealand) issued by the New Zealand Auditing and Assurance Standards Board, and we have fulfilled our other ethical responsibilities in accordance with these requirements. We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

Other than in our capacity as auditor we have no relationship with, or interest in, the Entity.

Other Information Other than the Financial Statements and Auditor's Report thereon

The Board Members are responsible for the other information. The other information comprises the information included in the Entity Information but does not include the financial statements and our auditor's report thereon.

Our opinion on the financial statements does not cover the other information and we do not express any form of audit opinion or assurance conclusion thereon.

In connection with our audit of the financial statements, our responsibility is to read the other information and, in doing so, consider whether the other information is materially inconsistent with the financial statements, or our knowledge obtained in the audit, or otherwise appears to be materially misstated. If, based on the work we have performed, 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.

Responsibilities of Those Charged with Governance for the performance report

Those charged with governance are responsible on behalf of the Entity for:

- (a) the preparation and fair presentation of the entity information, financial statements and statement of service performance in accordance with Public Benefit Entity Simple Format Reporting – Accrual (Not-for-profit) issued by the New Zealand Accounting Standards Board;
- (b) service performance criteria that are suitable in order to prepare service performance information in accordance with Public Benefit Entity Simple Format Reporting – Accrual (Not-for-profit); and
- (c) such internal control as those charged with governance determine is necessary to enable the preparation of the financial statements and statement of service performance that are free from material misstatement, whether due to fraud or error.

In preparing the financial report, the Trustees on behalf of the Entity are responsible for assessing the Entity'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 those charged with governance either intend to liquidate the Entity or to cease operations, or have no realistic alternative but to do so.

Auditor's responsibilities for the Audit of the performance report

Our objectives are to obtain reasonable assurance about whether the entity information, and the performance report as a whole are 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 ISAs (NZ) 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 performance report.

As part of an audit in accordance with ISAs (NZ) and ISAE (NZ) 3000 (Revised), we exercise professional judgement and maintain professional scepticism throughout the audit. We also:

- Identify and assess the risks of material misstatement of the financial statements and the service performance information, whether due to fraud or error, design and perform audit procedures responsive to those risks, and obtain audit evidence that is sufficient and appropriate to provide a basis for our opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of the entity's internal control.
- Obtain an understanding of internal control relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the entity's internal control.
- Evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates and related disclosures made by management.
- Conclude on the appropriateness of the use of the going concern basis of accounting by those charged with governance and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the entity's ability to continue as a going concern. If we conclude that a material uncertainty exists, we are required to draw attention in our auditor's report to the related disclosures in the financial statements or, if such disclosures are inadequate, to modify our opinion. Our conclusions are based on the audit evidence obtained up to the date of our auditor's report. However, future events or conditions may cause the entity's to cease to continue as a going concern.
- Evaluate the overall presentation, structure and content of the financial statements and the service performance information, including the disclosures, and whether the financial statements and the service performance information represents the underlying transactions and events in a manner that achieves fair presentation.
- Perform procedures to obtain evidence about and evaluate whether the reported outcomes and outputs, and quantification of the outputs to the extent practicable, are relevant, reliable, comparable and understandable.

We communicate with those charged with governance regarding, among other matters, the planned scope and timing of the audit and significant audit findings, including any significant deficiencies in internal control that we identify during our audit.

Restriction on use of our report

This report is made solely to the Entity's Trustees, as a body. Our audit work has been undertaken so that we might state to the Entity's Trustees, as a body, those matters which we are required to state to them in an auditor's report and for no other purpose. To the fullest extent permitted by law, we do not accept or assume responsibility to anyone other than the Entity and its Trustees, as a body, for our audit work, for this report or for the opinion we have formed













Grant Thornton New Zealand Audit Limited

Auckland
18 March 2024



CONCLUSION AND MEDIA

This report has outlined the significant growth and successes in the New Zealand Garden to Table programme for 2022. Thank you so much to all those who have supported our kaupapa and made this possible, including the Principals, teachers, staff members, volunteers, and other community members who make it possible for tamariki to build their kete of knowledge now. He kai, kei aku ringa - there is food at the end of my hands. Further highlights may be found on the following links:

-  [Rabobank's partnership announcement](#)
-  [Mention in the Bay of Plenty Times](#)
-  [Country Radio interview](#)
-  [NZ Business charity partner announcement](#)
-  [Wairarapa Times-Age funding announcement](#)
-  [Mention in Radio New Zealand article](#)
-  [Mention in New Zealand Herald](#)
-  [Glimmer blog post](#)
-  [Horticulture New Zealand article](#)
-  [Feature in the Te Awamutu News](#)
-  [Cuisine's most influential women in food and drink announcement](#)
-  [Farmers Weekly Deep Pockets announcement](#)
-  [Rabobank's Deep Pockets announcement](#)
-  [Rural News Deep Pockets announcement](#)
-  [Farmers Weekly expansion announcement](#)
-  [Auckland Council article](#)
-  [Mention in Education Gazette](#)

