



Nourishing Our Country



## Media release

November 10, 2025

# OZHARVEST FOOD WASTE EDUCATION PROGRAM SCALES NATIONWIDE

### ***New KPMG Partnership enables 100,000 students to access FEAST program for free***

Australian schools now have an incredible opportunity to transform how their students think about food, sustainability, and their impact on the world—completely free of charge.

Thanks to a groundbreaking five-year partnership with leading professional services firm KPMG Australia, OzHarvest can now bring its celebrated FEAST (Food Education and Sustainability Training) program to 460 more schools, inspiring 100,000 additional young Australians by 2030.

FEAST isn't just another classroom activity. It's a curriculum-aligned program that gives students real-world skills they'll use for life:

- **Practical sustainability knowledge** that reduces food waste and protects our environment
- **Critical thinking skills** about food systems and their community impact
- **Smart food choices** that improve their health and wellbeing
- **Hands-on learning** that makes concepts tangible and memorable

The program has already reached thousands of students across Australia, with teachers reporting increased student engagement and genuine behaviour change both at school and at home.

OzHarvest founder Ronni Kahn AO says this partnership creates a huge opportunity for schools. "KPMG's long-term commitment to OzHarvest and the alignment of our values enables us to deliver FEAST at scale, equipping the next generation to champion the value of food through knowledge, understanding and sustainability skills. FEAST is about creating future change-makers - empowering young people to take action for themselves, their communities, and the planet."

For schools, this means accessing a professionally developed, thoroughly tested education program without the usual budget constraints. The partnership provides a full curriculum package, food vouchers, a kitchen kit and teacher training empowering schools to confidently deliver the program and removing financial barriers that previously prevented many schools from participating.

KPMG Australia National Chairman, Martin Sheppard said, "This year, we launched a new ambitious commitment to help shape better economic futures for 100,000 young people in need by 2030. Deepening our existing relationship with OzHarvest by supporting FEAST helps us do this. It allows us to make an impact at scale, helping more young people develop healthier eating habits, and ultimately supporting better health and economic outcomes. Our people love volunteering with OzHarvest, and we are very proud to be working with them in this additional way and backing their invaluable work."



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With growing focus on sustainability education and student wellbeing, FEAST addresses multiple curriculum requirements while giving students practical life skills. The program is designed to fit seamlessly into existing teaching schedules and complement current learning objectives.

**Register your school for the FEAST program: [education.ozharvest.org](http://education.ozharvest.org)**

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### Photos

#### **NOTES TO EDITORS:**

- FEAST is nationally available for both primary and high schools. The curriculum-aligned program educates and inspires students about healthy eating, reducing food waste, and sustainable food production. During the program, students discover and envision a range of creative solutions to real-world problems of food waste and healthy eating.
- The program has been developed using evidence-based behaviour change practices and has incorporated the Australian cross-curriculum priority of sustainability, and Australian Dietary Guidelines, and delivers on 7 United Nations Sustainable Development Goals (UNSDGs)

#### **ABOUT OZHARVEST:**

Founded by Ronni Kahn AO in 2004, OzHarvest is Australia's leading food rescue organisation, collecting quality surplus food from more than 2,600 businesses, including supermarkets, restaurants, cafes, hotels, retailers, airports and retail food outlets. Every week over 300 tonnes of food is saved from going to landfill and delivered to 1,500+ charitable agencies, helping to make a positive difference to the lives of vulnerable people across Australia. OzHarvest's education programs include: NEST - tailor made workshops that support people in need with nutrition education and life skills, Nourish - a hospitality training program for 'at risk' youth, FEAST – a curriculum aligned program for primary and high school student. To inspire behavioural change and make it easy to waste less at home, OzHarvest launched their Use It Up tape and campaign. OzHarvest operates nationally in Sydney, Adelaide, Brisbane, Canberra, Gold Coast, Melbourne, Newcastle, Perth, NT, Tasmania and in regional communities and to date has delivered over 290 million meals and saved over 90,000 tonnes of food from landfill. Every \$1 donated allows OzHarvest to deliver two meals to people in need [www.ozharvest.org](http://www.ozharvest.org)