



**FOODLAB**  
Sydney

# SOCIAL IMPACT REPORT

Our contribution  
to the Sustainable  
Development Goals

2022



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This report was produced on the Gadigal lands of the Eora nation, where FoodLab Sydney is based. We pay our deepest respects to the nation's elders past, present and emerging, whose sovereignty has not ceded, nor will.

# INTRODUCTION

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FoodLab Sydney is a not-for-profit kitchen incubator on a mission to address the systemic gender, racial and ethnic inequalities in the food sector. Focused on food entrepreneurs with high barriers to entry, we help grow and formalise food businesses by providing affordable kitchen space, technical assistance, mentoring and sales opportunities.

Since 2019, we have supported the launch and growth of 29 food businesses, which includes caterers, food trucks, market stalls and artisan products. In 2022, 90% of the cohort comes from culturally and linguistically diverse (CALD) backgrounds and 50% are female, with 100% formalising their business this year.

2022 has been a significant year for FoodLab filled with exciting new opportunities. We now have over 70 mentors involved in the program, including respected chefs, butchers, food journalists, food photographers, graphic designers, farmers, and accountants. Our

relationship with the University of Sydney Union (USU) has strengthened, and our new partnership with The Rocks Market offers an opportunity for our entrepreneurs to sell their food and expand their offering to a wider customer base.

We aim to reduce systemic inequality to enhance a more local, inclusive and sustainable food system by supporting CALD and marginalised entrepreneurs to enjoy long-term business survival and financial stability. Through this, we enable opportunities for greater gender, ethnic and racial equity and justice, and contribute to food systems change on a macro level.

This report outlines the social impact of FoodLab in 2022, including our contribution to the Sustainable Development Goals (SDGs). It also highlights how we aim to increase this impact and our vision for the future of FoodLab.



## OUR VISION

A vibrant, local and inclusive food system driven by entrepreneurs from marginalised backgrounds doing what they love to do and achieving financial security.



## OUR MISSION

**To help marginalised food entrepreneurs grow and formalise their food businesses by providing affordable kitchen space, technical assistance, mentoring and sales opportunities.**



## KEY DISTINCTIONS OF FOODLAB

The only organisation in Sydney that brings all of the food business network together.

A multi-institutional backed program.

Access to affordable kitchen space to prepare food.

An inclusive and welcoming community.

# OUR STORY: SUPPORTING DIVERSE FOOD ENTREPRENEURS IN SYDNEY

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FoodLab Sydney began in 2019 as a partnership between the Sydney Environment Institute (The University of Sydney), City of Sydney, FoodLab Detroit and TAFE NSW. It was inspired and based on the [original FoodLab model in Detroit](#), a globally recognised intervention in addressing local, racial and socio-economic equity in food entrepreneurship.

An initial scoping study led by Professor Alana Mann and Professor David Schlosberg at the University of Sydney demonstrated that there was a severe lack of support for food entrepreneurs in Sydney and an abundance of informal, 'under-the-counter' food businesses in operation.

Inequality within the food system runs as rampant as food business failure. Migrant, refugee, and low-income individuals, particularly women, face disproportionate social and economic barriers to financial security. Gaps in childcare systems, gendered pay gaps, ongoing systemic racism, a lack of safety nets, and COVID-19 disproportionately impact CALD communities and marginalised peoples.

The pandemic especially hurt workers in the food, culinary and hospitality industries, and put enormous stress on Sydney's small businesses and this is continuing today. The food sector holds the third lowest industry survival rate in Australia [1]. We now see even more clearly the ways that food industry jobs can fall short for workers and the fragility of small food businesses.

FoodLab is actively addressing these issues and works to advance a more inclusive food economy in Sydney. During the three years piloting the project from 2019–21, our local incubator concept garnered widespread recognition and community support from industry, institutions and not-for-profits, and importantly, from the vulnerable food entrepreneurs it serves.

In 2022, FoodLab formalised as its own not-for-profit entity with a refined focus on only serving marginalised entrepreneurs, given the growing level of community recognition, support and demand for the program.

[1] Only 56.1% of formal food businesses operating in July 2017 survived until June 2021. The COVID-19 pandemic has exacerbated these challenges within the food sector. "Counts of Australian Businesses, including Entries and Exits", Australian Bureau of Statistics, <https://www.abs.gov.au/statistics/economy/business-indicators/counts-australian-businesses-including-entries-and-exits/latest-release>.



# FOODLAB'S PROGRAM

## Application

Applications are open throughout the year, and applicants submit a completed business plan as part of this process. Each month FoodLab runs free online workshops to help interested applicants work through the basics of a writing a food business plan.

Qualified participants are screened with the support of an advisory committee and are chosen based on the criteria below.

## Program

A cohort of 5-12 participants take part in a five-month program of pre-incubation where they receive a focused suite of support services to lay the foundations of their food business.

The program offers the services to fast-track entrepreneurial success including access to affordable kitchen space, industry-specific technical advice and training through workshops and mentoring.

## Graduation

To graduate from FoodLab, participants must have reached all the required benchmarks in the program, have grown revenues to \$100k+/year, and/or experience a greater sense of operational and economic self-sufficiency.

Staff continue to work sporadically with the business for the first three years to ensure stability, and alumni still have access to our community.

## Incubation

After the five months are completed and once at least 80% of pre-incubation benchmarks are met, we transition participants into post-program incubation.

This is aimed at further formalising the business, increasing sales opportunities, and developing the operational and economic self-sufficiency of businesses in the program.

## FoodLab application criteria

- High barriers to entry – we work with people from marginalised and vulnerable backgrounds.
- Local to Sydney – applicants must reside in the greater Sydney region.
- Business ready – we primarily work with business concepts that have already been put into action and are beyond the idea stage.
- Entrepreneurial and community minded – passion, motivation and determination to succeed are essential because running a food business is incredibly hard work.

# SOCIAL IMPACT STRATEGIES AND OUTCOMES

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## Strategies

- Invest in marginalised food entrepreneurs.
- Build cross-sector capacity to support business ownership.
- Advance an inclusive economy and build vibrant, local food communities.
- Advocate for public, private and philanthropic funding for greater investment opportunities.
- Reduce barriers to sales and market opportunities.
- Build data collection and analytics capabilities.
- Generate and share evidence-based knowledge.

## Outcomes

- Increased flow of capital from public, private and philanthropic sectors to communities served by FoodLab.
- Greater investment in marginalised small and micro food businesses.
- Greater resources and connections for participants to take risks, access capital and create impact in times of market and social disruption.
- Marginalised entrepreneurs are better equipped to adapt and grow within a changing economic, social and community landscape.
- Improved support, training and outcomes for entrepreneurs, their families and employees.
- Increased economic mobility.

## Impact

Marginalised entrepreneurs are advancing a more inclusive economy focused on gender, ethnic and racial equity, attaining family sustaining income and assets, and creating pathways to financial security, independence and freedom through business ownership and access to sales.

# THEORY OF CHANGE

Adapted from La Cocina's Theory of Change Model (2021).





# THEORY OF CHANGE INDICATORS

**Outcome 1: Marginalised entrepreneurs enjoy long-term business survival and financial stability by doing what they love.**

Indicators:

- Revenue generated through FoodLab opportunities.
- % of participants that feel a greater sense of confidence to run a food business through FoodLab.
- Length of business operation.\*
- Percentage of profit Year-on-Year.\*
- Number of jobs created and retained.\*

\*Working towards this data as a future indicator. We are taking the long road to address systemic inequality and business success as opposed to other incubators that focus on curriculum completion or business launch.

**Baseline: % of program participants are not earning a liveable wage.\***

**Threshold: % of graduates are in business at least 5 years and have a profit margin of x%.\***

**Outcome 2: Greater investments in marginalised small and micro food businesses.**

Indicators:

- Number of businesses incubated.
- Value of pro-bono support provided to participants.
- % of participants that feel the program helped them move closer to financial goals.
- % of participants that express greater social inclusion and sense of community.
- % of participants that began making an income through their food business at FoodLab.



# SDG ENGAGEMENT

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# FOODLAB AND THE SUSTAINABLE DEVELOPMENT GOALS

The transition to a sustainable and equitable global food system is one of the most urgent challenges faced by humanity [1]. Achieving food systems change involves addressing complex, systemic issues from environmental resilience and food insecurity to inequality [2].

Due to the interconnected concerns of food business across society, the economy and the environment, the impact of FoodLab can be evaluated within the United Nations' Sustainable Development Goals (SDGs).

As an internationally recognised agenda, the SDGs are a useful framework to highlight the contribution of organisations such as FoodLab towards more sustainable and inclusive food systems.

While FoodLab addresses many of the 17 SDGs, this report engages in three focus SDGs. These SDGs frame our impact across the economy by enabling productive work opportunities; society by supporting social inclusion and equal opportunity; and the environment through sustainability education and promoting responsible business. FoodLab's impact reveals SDG engagement and policy initiatives in action, and this report also highlights how the SDGs are embedded in our mission and values.

[1] Rockström, Johan, Ottmar Edenhofer, Juliana Gaertner, and Fabrice DeClerck. "Planet-Proofing the Global Food System." *Nature Food* 1, no. 1 (2020): 3-5. <https://doi.org/10.1038/s43016-019-0010-4>.

[2] Fanzo, Jessica, Claire Davis, Rebecca McLaren, and Jewel Choufani. "The Effect of Climate Change Across Food Systems: Implications for Nutrition Outcomes." *Global Food Security* 18 (2018): 12-19. <https://doi.org/10.1016/j.gfs.2018.06.001>; FAO, *Sustainable food systems: Concept and framework*. 2018. <https://www.fao.org/3/ca2079en/CA2079EN.pdf>.

## FOCUS SDGS



SDG 8: Promote sustained, inclusive and sustainable economic growth, full and productive employment and decent work for all.

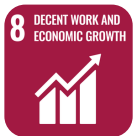
SDG 10: Reduce inequality within and among countries.

SDG 12: Ensure sustainable consumption and production patterns.

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"I am so grateful to FoodLab and the experience it has given me. I have been surviving for the last 17 years. I feel like I am coming alive again."

# SDG 8: SUPPORTING DECENT WORK



**GOAL**  
**Promote sustained, inclusive and sustainable economic growth, full and productive employment and decent work for all.**

## SELECT TARGETS

8.3: Promote development-oriented policies that support productive activities, decent job creation, entrepreneurship, creativity and innovation, and encourage the formalisation and growth of micro-, small- and medium-sized enterprises, including through access to financial services.

8.5: By 2030, achieve full and productive employment and decent work for all women and men, including for young people and persons with disabilities, and equal pay for work of equal value.

Entrepreneurs with limited financial resources face many challenges in starting a food business. The greatest concerns include financial hurdles, particularly a lack of start-up capital and access to affordable, registered kitchen space. Many also find it challenging to navigate the many licensing and registration obstacles, food safety rules set by Food Standards Australia and New Zealand (FSANZ), tax requirements, and they may need help with their basic financial literacy.

FoodLab supports the navigation of these challenges by providing services to entrepreneurs facing the highest barriers of entry to the food industry, helping them to formalise a good food business to the point of self-sufficiency.

Although FoodLab helps to refine business concepts, we primarily work with entrepreneurs that have a business already in action rather than those at the idea stage.

However, to support entrepreneurs work towards joining FoodLab, our free business plan workshops create structure for those who want to progress their ideas and inexpensively test for viability.

Our program is unique in that it doesn't end with business launch, but continues to serve graduates after completion to ensure economic sustainability. Our team works with each entrepreneur one-on-one to complete the formalisation of business and ensure long-term viability.

**100%**

of participants feel that FoodLab helped them move closer to financial goals\*

**100%**

of participants feel they now have the skills and knowledge to run a business\*

\*Source: FoodLab Sydney Cohort 7 Survey (2022).

Involvement in the FoodLab program has allowed entrepreneurs to move towards full and productive employment in their own business doing what they love. The program fosters inclusive economic work and growth through a focus on sustained business support for entrepreneurs, and by providing equal opportunities within the cohort. These individuals extend the impact of FoodLab by employing other members of their community within their businesses, and also inspire and empower others to start their own businesses.

Training includes branding, strategy, kitchen operations, food safety, accounting, social media, sourcing, and sustainability practices.

Sales opportunities and activities include markets at local community events, the University of Sydney Union food trucks across campus, catering for corporate functions at the Sydney Environment Institute, and access to an ongoing permanent market stall at The Rocks Market.



Records of our entrepreneurs' individualised development plans are used to track key milestones on the path to the formalisation of businesses.

**Formalisation activities include:**

- Acquiring an ABN
- Developing a unique value proposition
- Opening a business bank account
- Establishing an accounting system
- Analysis of Costs of Goods Sold
- Establishing profit and loss reporting
- Completing food safety certificate
- Establishing a visual identity
- Creating a social media presence

**Our supporters include:**



# A YEAR IN REVIEW: 2022 IMPACT

**100%**

of participants  
formalised  
their business

**30**

business plans  
developed  
in the wider  
community\*  
(104 all-time)

**8**

businesses  
incubated  
in 2022  
(29 all-time)

**\$31,000**

of participant revenue  
directly from FoodLab  
opportunities  
in 2022

**\$137,500**

of pro bono  
support in 2022  
(207,850 all-time)

**570**

volunteer  
hours in 2022  
(450 all-time)

**79**

mentors and  
partners

All revenue that entrepreneurs make through FoodLab opportunities per quarter is tracked through careful and sensitive consultation with participants.

\*Source: FoodLab Sydney Cohort 7 Survey (2022).

# CASE STUDY: ALICK, AFRICAN FOOD FEASTS

2022 cohort

When Zimbabwean-born Alick Matewa arrived in Australia he worked as a chef in every kind of venue imaginable in Sydney. With a passion for cooking and feeding people, he learnt that very few Australians knew about the diversity and vibrancy of African cuisine. Seeing a gap in the market, Alick launched his own business.

Alick joined FoodLab in early 2022 seeking support to grow in sales and credibility. This year, FoodLab supported Alick to develop a consistent and memorable brand design, and offered sales opportunities to sell his food at the University of Sydney food truck, events, cooking classes at The Sydney Market, and his own African tasting nights.



"Getting to meet others in the food industry who share that passion for food is something I haven't experienced before. I'm really excited to finally showcase a brand that I am proud of, because I just didn't have the connections to do it myself."





# SDG 10: FOSTERING AN INCLUSIVE AND DIVERSE FOOD SYSTEM



## SELECT TARGETS

10.2: By 2030, empower and promote the social, economic and political inclusion of all, irrespective of age, sex, disability, race, ethnicity, origin, religion or economic or other status.

10.3: Ensure equal opportunity and reduce inequalities of outcome, including by eliminating discriminatory laws, policies and practices and promoting appropriate legislation, policies and action in this regard.

Our vision is that entrepreneurs from marginalised backgrounds gain financial security by doing what they love to do, thus creating a more vibrant, local and inclusive food system. FoodLab empowers and promotes the social, economic and political inclusion of all within the local food system and beyond. Systemic racism and gender and income inequality must be addressed with a deep investment in those who have been excluded from the formal economy.

FoodLab provides a safe, innovative, community and systems-thinking approach towards food by removing barriers to establishment, providing entry to a growing

community, facilitating multi-directional learning amongst peers and within the food community, and empowering diverse entrepreneurs, their families and their communities to share their food and cultures through business.

We foster a community of care and amplify lesser-known voices that need to be heard. We are proud that there are different ways for alumni to interact with our program and many different paths businesses can take. FoodLab is an ecosystem builder, working with businesses, building a community, creating opportunities, and cultivating a mentorship model that gives back.

**100%**  
of participants feel more empowered as a business owner\*

**100%**  
of participants feel greater social inclusion\*

**100%**  
of participants built strong connections\*

**100%**  
of participants would recommend FoodLab to others in their position\*

\*Source: FoodLab Sydney Cohort 7 Survey (2022).

# CASE STUDY: MATTHEW KING, USU

## Mentor

Many food entrepreneurs that begin their journey at FoodLab have never worked in a commercial kitchen, and the shock of going from catering 20 portions to 200 portions can be a key barrier to growth. To support this transition, FoodLab partners with the University of Sydney Union (USU) chef team who are responsible for over 15 food and beverage venues across campus and cater over 1,000 events each semester.

Matthew King has been the Executive Chef at USU for the past 13 years. Under his guidance, our entrepreneurs complete a 'chef externship' to fast-track knowledge of commercial kitchen operations, equipment, menu design, procurement, stock control, food safety and allergen training.

FoodLab entrepreneurs are then offered opportunities to sell their dishes, products and cuisines with the support of the team across campus in cafeterias, food trucks and festivals.



"I love working with FoodLab. As a chef of 25 years, I don't often get the opportunity to understand how a Syrian chef would find the right pomegranates or how Filipino condiments are created. We learn just as much as the entrepreneurs, which makes this a really special experience."



# WE ARE FOODLAB SYDNEY

## Cohort 7, 2022



50% female  
40% male  
10% transgender

90% CALD  
Average age: 42

Education level:  
62.5% Bachelor's degree  
25% Certificate III  
12.5% Diploma level

Sydney postcodes:  
2024, 2044, 2067, 2121, 2145,  
2560, 2997

Backgrounds  
and cultures:  
French, Lebanese,  
Iranian, Fijian-Indian,  
Syrian, Persian,  
Australian, Malaysian,  
Zimbabwean

We work with people from marginalised and vulnerable backgrounds including at-risk women, refugees, migrants, First Nations people, those suffering from disability, minorities, and others who are socio-economically marginalised.

We also only accept those who reside in the Greater Sydney region as we aim to contribute to a more local food system in the city.

Income level, per year:  
14.3% negative income  
42.9% - \$1 - \$7,709  
14.3% - \$41,600 - \$51,999  
28.5% - \$52,000 - \$64,999

62.5% are parents

25% have not had access  
to stable housing in the  
last 4 weeks



"FoodLab has been my biggest support to date. It is because of FoodLab that I keep going – I have had more confidence and happiness than ever."



## CASE STUDY: MALAR, SANGEE'S KITCHEN

2022 cohort

Malar is an asylum seeker and a single mother of three that moved from Malaysia to Australia in 2018. Inspired by her dad as her "cooking hero", she started Sangee's Kitchen. The love that Malar has for her father is expressed in her recreation of his authentic Malaysian creations. Her children are also involved in the business – Malar wants to continue the legacy of these family recipes, and she knows first-hand the transformative experience that cooking together can have.

Malar joined FoodLab in May 2022. Within just two months of support from the FoodLab community, she raised funds for her very first market stall for Refugee Week. Her customers kept coming back for her dad's chicken sambal, with many of them originally from Malaysia expressing how her food "brought them back to their childhood." She has grown in reach, selling her food at other markets such as the Parramatta Good Gift Market, Sydney Deaf Festival and corporate catering including

for the Sydney Environment Institute with the support of her cohort peer, Pat (also from Malaysia), on the day. Her food not only follows her dad's recipes, but also showcases her own creativity and passion.

Soon, Malar will be selling her food at Sydney's The Rocks Market, organised as a partnership through FoodLab. Malar is empowered to earn an income for herself to support her family on her terms, and is also much closer to her dream of opening her restaurant, Sangee's Kitchen. As she says, "This is just my beginning."



# SDG 12: SUSTAINABLE BUSINESS AND ENVIRONMENTAL RESILIENCE

**GOAL**



**Ensure sustainable consumption and production patterns.**

## SELECT TARGET

12.8: By 2030, ensure that people everywhere have the relevant information and awareness for sustainable development and lifestyles in harmony with nature.

FoodLab is deeply rooted in FoodLab Detroit's story of sensitively and carefully supporting participants to develop business plans that support people and the planet, not just their bottom line. Food is complex and changes dramatically according to farmer, season, soil, weather, level of processing involved, locality and so on.

Food systems change is one of the most urgent challenges faced by humanity due to rising food insecurity and the significant contribution of unsustainable agriculture practices to climate change. Promoting sustainable development and lifestyles that are in harmony with our ecosystem is essential.

Our program enhances awareness about the importance of protecting our environment, and provides informative workshops on sustainable business such as seasonality, food waste, packaging, recycling, sourcing and reporting.

While it is not FoodLab's role to dictate what a business owner can and cannot do (unless selling under the FoodLab logo), we make great efforts to ensure that information about

developing a triple bottom line business is easily accessible to participants.

All FoodLab entrepreneurs receive toolkits and guides, and adopt a sustainability plan for their business that they are encouraged to follow.



# FOODLAB'S SUSTAINABILITY STRATEGY

- Ensuring every mentor in the program exhibits FoodLab's values of sustainability.
- Facilitating a sustainability workshop within the program, where all entrepreneurs develop their own sustainability plan.
- Offering an open-source partner criteria and resource bank for participants to source sustainable suppliers for raw materials.
- Providing a sustainability mandate that entrepreneurs adhere to for FoodLab-related events (this includes using at least 20% locally sourced produce, prioritising seasonal produce, ensuring 50% of dishes are vegan or vegetarian, sourcing ethical meat, using compostable packaging, and having a food waste plan).
- Measuring knowledge and confidence of participants to run a sustainable business.

**100%**

of participants feel they have sufficient information to run a sustainable business\*

**100%**

of participants made more sustainable business developments\*

**87%**

of participants made sustainable decisions outside of business\*

Every FoodLab program since 2019 has begun on an urban farm with a focus on creating healthy soils.



\*Source: FoodLab Sydney Cohort 7 Survey (2022).



“With FoodLab Sydney’s guidance, I learnt about highlighting the value and uniqueness of healthy and sustainable produce compared to items bought in supermarkets.”

# **NEXT STEPS AND ACTION PLAN**

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# SDG ROADMAP



To increase our SDG impact, we will continue to work towards our mission of supporting marginalised food entrepreneurs to grow their food businesses. To do so, it is important that we continue strengthening partnerships across the private sector, government and academia to amplify our outreach, which includes further collaboration with the City of Sydney and the Milan Urban Food Policy Pact. This year, we worked with a research student within the University of Sydney's Master of Sustainability program to evaluate our SDG engagement, and we're keen to expand this work to other SDG areas such as gender equality, poverty reduction and climate action. We also plan to align our Theory of Change indicators (p8-9) with SDG targets.

## Actions

### SDG 8

- Accepting entrepreneurs with business plans in order to ensure a high success rate. This includes offering business plan workshops.
- Integrating future metrics into our monitoring, including tracking profits, ROI and jobs created.
- Providing access to diverse sales opportunities, which includes seeking out potential new opportunities.
- Understanding new avenues to foster spaces for creativity, innovation and empowerment.

### SDG 10

- Refining our recruitment strategy to expand our reach to CALD and marginalised communities.
- Ensuring equal opportunities and one-on-one attention within cohorts.
- Integrating future metrics into our monitoring, including inclusive wealth, wellbeing and social networks.
- Promoting teamwork and knowledge sharing within and across cohorts.
- Allowing for greater inclusion of those in Western Sydney through our new kitchen space in Strathfield.

### SDG 12

- Facilitating workshops and partnerships that align with sustainable values.
- Enhancing compliance with a sustainability mandate for events.
- Reporting on environmental impact including emissions.
- Adopting circular economy and sustainability principles at our new kitchen space.
- Fostering a close relationship with growing food for entrepreneurs through our kitchen space's community garden.

# THE FUTURE OF FOODLAB

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From January 2023, we will no longer need to rely on kitchen space from our mentors thanks to a new partnership with a generous donor who has offered a permanent commercial kitchen and training facility to FoodLab.

This space allows us to offer a full-time, shared-use kitchen to participants, increasing the depth and breadth of our social impact as more entrepreneurs have access to an affordable commercial kitchen and a greater capacity to scale business operations.

It will also enable us to foster a stronger, more connected food business community under one roof with the ability to host more training days, events and community lunches.

The commercial kitchen space includes 204 square metres of growing space, which presents a unique opportunity to create Sydney's first farm-to-table kitchen incubator.

We have partnered with Pocket City Farm and the Sydney Institute of Agriculture to build a community garden to grow the majority of the kitchen's herbs, spices and honey, while recycling as much organic waste from the kitchen into the farm as possible through commercial composting systems.

The garden will further encourage our participants to reconnect with their own cultural foods and seasonality and will serve as a critical teaching and inclusivity component of the program where participants find social connection, flavour identification and pairings, and learn about circular economy (zero-waste) business.

Having our own kitchen space and garden will mean that from 2023, FoodLab will begin tracking carbon emissions, scope 1 and 2, from February 2023 and scope 3 from February 2024. We will be able to measure how many kilograms of food scraps are saved and recycled back into the farm, as well as how many kilograms of produce are grown each year for our participants.

Our new partnership with The Rocks Market commenced in December 2022 and is now a permanent market stall location for our entrepreneurs to start, sell and test their products and recipes. Our partnership with The Sydney Markets at Flemington and Haymarket also enables us to use its on-site kitchen monthly to host pop-ups and cooking demonstrations for our local community. These opportunities will dramatically increase the income earned by participants in our programs.



# HOW TO SUPPORT US

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FoodLab Sydney's work contributes to expanding the role that business ownership plays in both creating financial freedom for marginalised entrepreneurs, as well as building Sydney's unique food identity, improving its economic and environmental health, creating jobs, and increasing community involvement.

Our four years of history have demonstrated that when you remove the barriers that stand in the way of powerful CALD, female, refugee, or First Nations chefs, they will succeed. While we are still writing our story, we are proud of our accomplishments, our community and our impact to date. But we need the help of community to write the next chapter.

If you would like to get involved, or contribute to the work of FoodLab, get in touch with our team. It could involve helping to create a mural, organising working bees, providing office supplies, or something even better.



To get in touch with our team and become involved in building economic equity in our local community, contact:

**Jamie Loveday**  
**Managing Director**  
[jamie@foodlabsydney.org.au](mailto:jamie@foodlabsydney.org.au)

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