

FEEDING QUEENSLAND KIDS

COMMUNITY UPDATE

December 2024 - July 2025

WHAT HAS HAPPENED SO FAR?

We've distributed **\$182,881** through our Community Grants program. Many of you told us that not having the right equipment or money for activities has made it hard to store, prepare and distribute food for food relief, or support long-term food security. These grants are helping to change that.

Thanks to the funding, groups have been able to:

- Buy important kitchen equipment
- Provide food for community events like kids' clubs and Elders groups
- Buy bulk food staples
- Get cooking tools that suit different cultures
- Provide household items like rice cookers and slow cookers
- Run cooking classes (including affordable food shopping and budgeting)

What else have we done?

- Met with local groups, organisations, and community members to learn about the great work you're doing, what challenges you're facing, and find out how we can best walk alongside you and strengthen what you want to do.
- Facilitated a Systems Thinking towards Bundaberg Food Solutions Workshop where 27 participants identified needs and opportunities to collaborate and develop place-based strategies that drive sustainable food equity.
- Had conversations with you and shared community grant surveys with grant recipients to better understand your needs and how we can support the work you are wanting to achieve.
- Hired Christine in Bundaberg and Lagi in Gununa/Mornington Island!
- Set up a [website](#) for Feeding Queensland Kids.

ABOUT US!

Feeding Queensland Kids is a collaborative initiative that brings communities together to ensure that children and families in Queensland have reliable access to nutritious food.

We hope to build capacity among community groups, and develop sustainable, community-driven solutions. We want to ensure that our efforts align with what matters most, and will have benefits for the communities we are working with.



Feeding Queensland Kids and the collaboration acknowledges Aboriginal and Torres Strait Islander peoples as Traditional Owners and Custodians of the lands, waters and communities where we work and live. In Gununa/Mornington Island, we respectfully acknowledge the Traditional Owners of the land, the Lardil Peoples of Mornington Island. We would also like to pay our respects to the historical people surrounding the Island, including the Kaiadilt, Yangkal and Gangalidda Peoples. In Tulumur/Ipswich we wish to acknowledge the Jagera, Yuggera and Ugarapul Peoples and in Bundaberg we would like to acknowledge the Bailai, Gurang, Gooreng Gooreng, Taribelang Bunda Peoples and at our head offices in Meanjin/Brisbane the Turrbal and Yuggera Peoples. We also pay respect to our Elders both past and present and acknowledge the many leaders of the communities we work and live in. We recognise and respect their continued custodianship, culture and Elders.

GUNUNA/MORNINGTON ISLAND

In Gununa/Mornington Island we have distributed \$40,558 of community grants so far to *Mirndiyan Gununa Aboriginal Corporation, Gununa Bidngen Nyerrwe, PCYC Mornington Island and Mornington Island State School.*

What has this funded?

With these funds these community organisations have purchased fridges, freezers, shelving, microwaves, tables, chairs, crockery and cutlery and run a summer school holiday meals program.

Holiday Food Program Makes a Big Difference

Last year, during a visit to the island, the community shared that kids and young people needed better access to food during school holidays. So, the Feeding Queensland Kids team worked with the school and local youth group YOSS to help get a holiday food program funded.

During the program 40–60 kids and young people were able to come together for three meals a week over the 7-week summer break. It gave them not just food, but a safe place to connect.

One young person who helped run the program showed up consistently and was conscientious in his work on the program. Because of his efforts, he was supported to apply for the Tribal Rangers program—and he got the job! Starting full-time work straight out of school is a big win, and a great example of how we can make a bigger impact together.

What is coming next?

- Supporting community organisations and groups to apply for Community Grants.
- Organising freight and logistics for transport of goods from the grants to the island.
- Facilitating systems thinking towards food solutions workshops to guide the process for food solutions.



How can we keep our food safe to eat?

Keeping food clean and safe is important for staying healthy. You can learn about simple ways to prepare and eat food safely, then create a poster to share your tips with your friends, family and community. Let's help each other stay strong and well!

OzHarvest activity - click [here](#).

TULMUR/IPSWICH

In Ipswich we have distributed \$76,926 in community grants so far to *Play Matters*, *Leichhardt One Mile Community Centre*, *Good News Church*, *Riverview Neighbourhood House*, *Redbank State High School*, *PCYC Ipswich*, *Goodness Enterprises* and *Young Families Connect*.

What has this funded?

With these funds these community organisations have made weekend and holiday food packs, school based meal programs, purchased food supplies, pantry items and food vouchers, paid for staff, purchased fridges, freezers, esky's, BBQ's, shelving, pans and pots, microwaves, air fryers and slow cookers.

What is coming next?

- Facilitating systems thinking towards food solutions workshops to guide the process for food solutions in Ipswich.
- Continuing discussions around the potential for food hubs across the region.
- Supporting community organisations and groups to apply for Community Grants.

Keeping the Food Co-Op Mini Mart Full

Goodness Enterprises is a local group based at the Tivoli Drive-In in Chuwar. They received a \$10,000 community grant to help refill the shelves at their Community Food Co-Op mini mart. This small shop helps more than 3,500 people every week by offering low-cost groceries. But recently, the shelves were nearly empty, and the team said they needed help fast. The grant was used straight away to buy fresh fruit and veggies, bread, dairy, and pantry items.

Goodness Enterprises does a lot for the community, they run a kitchen, help people find jobs, and use the drive-in as a place for events and fundraising. Since 2005, they've helped over 500 people get into work or training. Thanks to this grant, the mini mart can stay stocked and open to those who rely on it most.

How To Reduce Your Foodprint

Food is important to our ecological footprint. But often we don't realise the true cost of producing food to the environment. Did you know that crop and grazing land for fruit, vegetables and meat, and fishing make up almost 35% of Australia's ecological footprint?

You can find out what your foodprint might look like with this OzHarvest activity - click [here](#).



BUNDABERG

In Bundaberg we have distributed \$65,397 worth of community grants so far with these going to *Carinbundi*, *Wide Bay Kids*, *Ignite Program*, *Alive City Pantry*, *PCYC Bundaberg* and *SU Chaplaincy*.

What has this funded?

This funding has supported cooking bundles to support home cooking including air fryers or slow cookers, cook books, supermarket gift cards and kitchen utensils. Funding has also supported the purchasing fridges, freezers, storage facilities, portable cooking kits, food supplies, equipment for an existing fruit and veg project, food dehydrator, sandwich press, community meal packs, educational resources and a magazine campaign.

What's for Dinner, Noah? - Wide Bay Kids

Wide Bay Kids is a local group in Bundaberg that helps families and brings people together. Their new project, What's for Dinner, Noah?, is a practical food education initiative designed to support families who are experiencing financial stress and limited access to fresh food. With their community grant, they'll give out 50 meal packs between July 2025 and February 2026. Each pack has fresh fruit and veggies, pantry staples, and easy recipes to make 3–4 healthy meals for a family of four. The packs will be shared through schools, community hubs, and neighbourhood centres—places where families need it most.

The project will also share tips and recipes in the Welcome to Bundaberg magazine, which reaches over 10,000 people each year. Families will learn how to cook on a budget, plan meals, and find local food support. Digital content will help even more families learn and connect. Altogether, this project will help at least 200 people directly—and many more through shared knowledge and support.

Find out more about the program [here](#)!

What is coming next?

- Supporting food equity at local events
- Continuing to support organisations to apply for Community Grants
- Working with local collaboratives to develop longer term Food Solutions
- Keeping the conversation going by facilitating a quarterly Community Food Collective



Above: Community organisations contribute to Systems Thinking towards Bundaberg Food Solutions Workshop

OUR TEAM

Meet Christine - Community Food Coordinator, Bundaberg

Hi, I'm Christine. I've called the Bundaberg region home for the past 20 years, where I've lived and worked across a range of roles focused on community wellbeing. I'm passionate about food security and committed to working alongside our local community to build capacity and improve outcomes around food equity. I believe that everyone deserves access to nutritious, affordable food—and I'm excited to be part of the Feeding Qld Kids initiative to drive positive change in Bundaberg.



Above: Christine sharing free fruit and resources at an Anti-Bullying youth event.



Above: Catherine, Lagi and Jason outside the Mornington Island State School tuckshop.

Meet Lagi - Community Food Coordinator, Gununa/Mornington Island

Hi, I'm Lagi and I live on Gununa/Mornington Island and I'm passionate about supporting young people and families, and working closely with local organisations to make sure community voices are heard. I promote healthy eating and wellbeing with the message: Strong Body, Strong Mind, Strong Spirit. I'm proud to be part of this team and excited to continue working together to strengthen culture, tradition, and create lasting change through local, community-led solutions.

Meet Catherine - FQK Partnerships Manager

Hi, I'm Catherine and I live in Meanjin/Brisbane. I've cared deeply about making sure everyone has access to affordable, healthy food since I was a child. I've worked with many non-profits, always focusing on putting community voices at the heart of change. I believe real impact happens when communities lead the way—and I'm proud to be part of the Feeding Queensland Kids team, working together to build strong, local solutions that make a real difference.

Meet Jason - First Nations Engagement Lead

Hi, I'm Jason, a seasoned professional in food relief, community development, and First Nations engagement, committed to achieving meaningful outcomes for Aboriginal and Torres Strait Islander Australians through culturally grounded, place-based leadership and collaborative partnerships. I am known for building strong, trust-based relationships with Elders, ACCOs, Aboriginal Land Councils, and government leaders, guided by a commitment to Free, Prior, and Informed Consent (FPIC).

Coming soon... Community Food Coordinator for Ipswich

We are currently recruiting for this role and hope to have news to share in September.

For more information about FQK and our grants programs please head over to our [website](#)!

