

FEEDING QUEENSLAND KIDS COMMUNITY UPDATE

May 2026 - July 2026

Key updates since May include:

- We've committed \$663,283 across community organisations and groups to deliver impact, including \$120,668 allocated between May and July 2026.
- Food Solutions - *Help Happens Here* and *Fresh Seconds, Stronger Communities* are well underway with events and work being undertaken to strengthen community food access. We have multiple applications in progress that we will be able to speak more about soon!
- Community Food Collectives are active in Bundaberg and Ipswich, where community members, organisations, local Council and business owners come together to share ideas, connect, create systems change and support and learn from each other. These Collectives' provide a space for people to have practical discussions, find out what others are doing and offer a space to collaborate and work on advancing ideas and solutions.
- The Gununa Gardening and Bush Food Working Group is meeting monthly to share ideas, knowledge and learnings around growing food at home, how to garden and how bush foods can be grown in the community.

ABOUT US

Feeding Queensland Kids brings communities together to make sure people have reliable access to healthy, affordable food every day. We work to improve how food is grown, made, shared, and accessed - so everyone gets what they need without having to access a parallel food relief system. Our goal is to strengthen community groups and create sustainable, locally driven solutions, with community voices at the heart of everything we do.

Acknowledgement of Country

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 and Custodians 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.

Acknowledgements of Community and Lived Experience

We acknowledge the profound grief and loss experienced across the communities we collaborated with throughout 2025 and 2026. We honour the memory of community members who have passed and recognise the vital role of connection, love, and support in helping communities navigate these losses. We pay our respects to all who are no longer with us.

We also acknowledge and deeply value the contributions of those we collaborate with who have lived experience of hunger and food insecurity. Together, we strive for a future where every person has access to nourishing food, meaningful connection, and dignity.

Feeding Queensland Kids is a collaboration between
Foodbank Queensland, SecondBite | FareShare, and OzHarvest
supported by the Queensland Government.



GUNUNA/MORNINGTON ISLAND

In Gununa, we have supported community grants, events and engagements, distributing \$29,512 since May this year. In total, \$108,019 has been distributed to the community for food security and food equity initiatives.

What has this funded since May?

- Food, fruit and hydration for women and men rugby league players and their support network during away games for the Battle of the Gulf tournament.
- On-Country programs including fishing, traditional hunting, yarning and cultural learning practices to support reflection, connection and wellbeing.
- Activities and gatherings to share knowledge about composting and growing food gardens at home.

Recipients include: Mornington Island Raiders men's rugby team, Community Gardening and Bush Food Working Group and Mornington Island Raiders women's rugby team.

Gununa Gardening and Bush Food Working Group

The Working Group creates opportunities for community members to learn, share and connect while developing practical skills in growing and accessing healthy food, gardening and bush food.

Through on-Country learning experiences, bush food activities and hands-on workshops, participants have opportunities to deepen their understanding of traditional knowledges, sustainable food practices and caring for Country.

Alongside practical gardening skills, participants learn about composting, soil improvement and sustainable growing methods that can be applied at home and within shared community spaces. Funding will help maintain shared community garden sites that will serve as hubs for learning, healthy food production and community connection. Monthly gardening and bush food workshops, community garden working bees, composting demonstrations and community cooking activities provide regular opportunities for people to participate and build their skills.

What's Next?

- Submission of a letter to Gulf Region Aboriginal Corporation for the restoration of traditional fish traps
- Supporting grant applicants to strengthen culture, share knowledge, access skills and traditional food
- Strengthening the Working Group – bringing together community to share knowledge, develop skills around composting, food growing, cultivation of bush tucker and traditional food knowledges
- Development of Community Toolkit

GUNUNA/MORNINGTON ISLAND COMMUNITY STORY

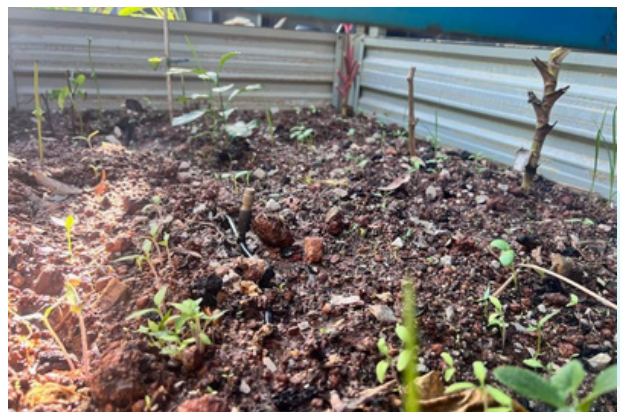
Beyond the Season: Raiders Teams Building Strength Year-Round

Local Raiders women and men rugby league players have had access to nutritious meals, fresh fruit and hydration during training, competition travel and community activities, helping to remove barriers that can make participation in sport challenging in a remote community. The program will help them stay active, recover well and fully participate in opportunities that promote health, leadership and connection.

Importantly, the activities extend beyond the rugby league season. Monthly on-Country activities bring women and men players together for fishing, yarning circles, cultural learning and team-building experiences, creating safe spaces for connection, reflection and wellbeing. These gatherings will help strengthen cultural identity, maintain community connections and support social and emotional wellbeing throughout the year.

These sessions will also create opportunities for local women and men to take on leadership and support roles through community BBQ's, training activities and on-Country programs, providing pathways to build skills, confidence and community involvement.

By combining nutrition, sport, culture and connection, the Mornington Island Raiders are creating a holistic approach to wellbeing that supports them to thrive both on and off the field. The initiative demonstrates how community-led solutions can strengthen food security, foster resilience and create lasting positive outcomes for individuals, families and the wider community.



Above: Left - Cultivated casava, with this growing technique shared during the Working Group
Right - Fresh seedlings emerging across the garden bed

TULMUR/IPSWICH

In Ipswich, we have funded \$182,876 of Community Grants to support food equity initiatives. Since May this year, we have distributed \$39,456 across 5 Ipswich organisations.

What has this funded?

- Youth education program with cooking and native food workshops and equipment to make the workshops mobile.
- Emergency relief meal kits to support families experiencing financial hardship.
- Meal planning, preparation and budgeting program to support families to take food home and learn skills including culturally appropriate engagement and workshops.
- BBQ, marquee and equipment to attend community events and facilitate community BBQs and food programs.

Recipients include: Rosewood and District Supporting Communities, Fossung Multicultural and Education Service, Three Little Birds, Kingdom Souljah and Young Families Connect.

Rosewood Family Feeds Workshops

Rosewood and District Supporting Communities received a community grant in May to support their Community Food Project's Family Feeds cooking workshops, alongside the preparation of Emergency Relief meal kits. The Family Feeds program will provide practical, inclusive cooking workshops where participants learn to prepare affordable family-sized take-home meals while building confidence in budgeting, meal planning and healthy food preparation. The first Family Feeds workshop funded through this grant is scheduled to commence at the end of this school term.

The Rosewood Community Food Project team has already started using grant funding to purchase storage cupboards and to deliver a series of mini-workshops and engagement activities during their recent Family Fun Day. They shared that families responded with overwhelming positivity to their 100 Biscuits recipe, planting and growing chives in a cup, and their homemade playdough activity. According to the team, "while these were fun, hands-on experiences, they also provided opportunities to develop practical food security skills such as measuring ingredients, following recipes, resource management and fine motor skills".

What's Next?

- Finalising Food Solution applications with Goodna, Gales and Rosewood Community Neighbourhood Centres
- Strengthening and handing over the Collective to the community
- Development of Community Toolkit

TULMUR/IPSWICH

Listening, Learning and Building Food Sovereignty in Ipswich

At the third Ipswich Community Food Collective gathering, hosted by Hymba Yumba Independent School, community practitioners came together to learn directly from First Nations voices about food sovereignty, food security and meaningful engagement.

Following a moving Yagara language Acknowledgement of Country by the Year 4 class, and a tour showcasing the school's cultural, language and universal meals programs, a panel of First Nations leaders shared their insights on strengthening access to food relief and education for First Nations families.

The conversation sparked a deeply engaged yarning circle, with participants reflecting on lived experiences of food insecurity, the importance of strengths-based approaches, and a shared commitment to creating more equitable food systems. The gathering has already led to plans for localised Yagara Country cultural awareness training, supported through a Feeding Queensland Kids community grant, helping build stronger relationships and more culturally responsive practice across the Ipswich region.



Above Left - Members of the Collective

Above Right - Members of the Collective on a tour at Hymba Yumba Independent School looking at the diversity flags

Left - Stories we want to share about food security and food equity

BUNDABERG

In Bundaberg, we have supported community-led initiatives, events, engagements and activities totalling \$372,926, with \$51,700 being distributed since May this year.

What has this funded since May?

- First Nations cultural awareness training for community organisations
- Food support, skills workshops, cooking bundles and recipe packs for independent living for people living with disability
- Emergency meal assistance and emergency food preparedness education
- School food support for children and young people
- Community events and meals celebrating culture and connection
- School breakfast club, BBQ lunches and school events
- Healthy cooking, budgeting and meal planning workshops

Recipients include: Taribelang Bunda Cultural Tours, Gin Gin and Childers Neighbourhood Centres, Family and Baby Network, Carinbundi, Angels Community Group, Bundaberg Meals on Wheels, Goodwood State School and St Andrews Church.



Above: Participants of the Taribelang Cultural Tour receiving their message sticks.

What's next?

- Finalising Food Solution application with Bundaberg Neighbourhood Centre
- Strengthening and handing over the Collective to community
- Development of Community Toolkit

Walking Together: Building Understanding Through the Taribelang Cultural Tour

The Taribelang Cultural Tour is helping community members and organisations build a deeper understanding of the history, culture and experiences of the Traditional Owners and Custodians of the Bundaberg region.

Participants described the tour as eye-opening, with many gaining a new appreciation for the cultural significance of familiar local places and a better understanding of the ongoing impacts of history on First Nations communities. Several attendees reported that the experience has already influenced their work, helping them strengthen relationships with local Elders and First Nations organisations and share accurate cultural knowledge with colleagues.

Beyond increasing awareness, the tour is inspiring action. From incorporating cultural learning into community programs to encouraging conversations about reconciliation, participants are using their newfound knowledge to help create a more connected and culturally informed community.

BUNDABERG COMMUNITY STORY

A Kitchen Creating Connection and Confidence

What started as a new community kitchen at the Bundaberg Neighbourhood Centre has quickly become a place where people are building skills, confidence and connections. Community cooking classes delivered in partnership with QCWA Bundaberg Country Kitchens have brought together people of all ages and backgrounds to learn practical, healthy and affordable cooking skills.

The impact extends far beyond the recipes. For one family, the classes became a chance to reconnect. A mother who had previously accessed support services through the Centre began attending with her daughter, a new mum. Together, they learned how to prepare healthy, budget-friendly meals while spending valuable time together and building confidence in the kitchen.

For another participant, the program provided a pathway into the community. New to Bundaberg and looking for connection, she initially found attending the classes daunting. Encouraged by the welcoming environment, she returned week after week, gradually building relationships and confidence. With support from the Centre's team, she is now more engaged in community activities and has developed a stronger sense of belonging.

Each week, participants cook, share a meal and take leftovers home, while exchanging ideas about healthy eating and affordable meal preparation. Many are now recreating recipes at home and using the skills they've learned to support their families.

By combining food, learning and social connection, the program is helping people feel more confident, connected and empowered, demonstrating how a simple community kitchen can create lasting change.



*Above: Left - Lyn, Wendy, Casey and Clarissa at the Country Kitchens cooking class
Right - Chicken and vegetable curry (far pan) and stove-top apple crumble (near pan)
cooking at the Country Kitchens cooking class*

UPDATES & RESOURCES

Looking Ahead: Supporting Community-Led Success Beyond 2026

We are saddened to share that Feeding Queensland Kids will conclude in January 2027.

While this marks the end of the initiative, we are incredibly proud of what has been achieved together. The community-led initiatives, partnerships and positive changes across the three communities have created a strong foundation, and we remain hopeful this important work will continue into the future.

Over the coming months, our focus is on supporting a smooth transition by strengthening local capacity, building capability and supporting Community Partners to take on greater leadership of the work. We are committed to ensuring that the knowledge, relationships and momentum developed through Feeding Queensland Kids will remain within communities and continue to support positive outcomes.

We understand that this news may raise questions, and we are here to support you through the transition. In Bundaberg and Ipswich, this will be a major focus of the upcoming Collectives; in Gununa, this conversation and future planning will take place as part of the Working Group. If you would like to discuss these changes or learn more about what this means for your community, please feel free to get in touch with us.

Thank you for your ongoing partnership, commitment and dedication to creating lasting change. Together, we have made a meaningful difference, and we look forward to supporting the next chapter of this work.

What else has happened since May?

- We attended the SEQ Food Summit where we shared and learnt about the importance of a shared community vision, what is working in improving the food system, and ways we need to better value food.
- We presented at the QLD PLACE Network Learning Series, sharing our community-led governance approach and ongoing engagement with place-based partners to highlight learnings, connections, and opportunities across the state.
- We attended Elders morning teas, open days, expos, networking events, cultural gatherings and forums sharing what we have learnt, hearing from others and ensuring we are advocating for community-led systems change.



OUR TEAM & RESOURCES



Resources that we LOVE!

- Saveful – app that helps people cook with what's already in their fridge, plan personalised meals, track nutrition, build smart shopping lists and see their savings grow.
- Grow It Local - free webinars, how-tos, workshops about growing, sharing and eating food more locally!
- Too Good To Go - connects people with local cafes, restaurants, and stores to rescue surplus food that would otherwise go to waste, helping the planet and your wallet at the same time.
- Neighbourhood Centres Queensland have FREE micro-credential courses available on Introductions to Neighbourhood Centres and Community Development.
- The Great Unwaste - is all about turning food waste into opportunity by redistributing surplus food and creating innovative solutions to keep good food out of landfill.

Meet Our Team (left to right)

Lagi, Gununa Community Food Coordinator

Hi, I'm Lagi, I've lived in Gununa for nearly five years and, through the Feeding Queensland Kids initiative, I've developed a strong passion for promoting food equity and supporting community-led place-based solutions.

Contact: lagi.s@foodbankqld.org.au or 0418 775 667

Catherine, FQK Partnerships Manager

Hi, I'm Catherine and I care deeply about food equity and believe that so much change can happen when people have access to good quality food and fresh water. I love working alongside community to create practical, lasting solutions that make life better for everyone.

Contact: catherine.c@foodbankqld.org.au or 0456 090 997

Milly, Ipswich Community Food Coordinator

Hi, I'm Milly and I am lucky enough to have grown up in Ipswich and to still call it home. I believe food is a human right that unites all others, and I am very excited to be a part of an initiative that is here to support community-led work for food equity.

Contact: milly.s@foodbankqld.org.au or 0429 558 86

Christine, Bundaberg Community Food Coordinator

Hi, I'm Christine. I've been part of the Bundaberg region for the past 20 years and am passionate about food security and community wellbeing. I'm excited to be working alongside our local community to move towards food equity.

Contact: christine.s@foodbankqld.org.au or 0437 687 92

Jason, First Nations Engagement Lead

Hi, I'm Jason. I care deeply about Closing the Gap and believe that food equity projects can play a meaningful role in creating better outcomes for our communities. I also value how equity-focused initiatives support practical, community-led solutions that can make a real difference on the ground.

Contact: jason.m@foodbankqld.org.au or 0449 508 154



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

