

FEEDING QUEENSLAND KIDS COMMUNITY UPDATE

August 2025 - December 2025

Key Updates Since July Include:

- We've distributed \$456,514 across community organisations over 2025, with \$290,626 allocated since July 2025. This funding has enabled new food initiatives, including Sorry Business and grief support programs, FareShare meal distribution, nutrition education, and essential equipment purchases. The funding has supported our first Food Solution and has sustained ongoing efforts—supporting cooking classes and events, providing tools and staples, and strengthening community connections through food.
- Our first Food Solution has been approved in Bundaberg for Help Happens Here – a collaborative initiative that brings the community together to share and learn about food through a dignity-based approach to giving and receiving!
- We facilitated Community Food Solution workshops in Gununa, Ipswich and Bundaberg to share ideas, strengthen food education and cultural practices, and collaborate on local food equity solutions with community members, organisations and other stakeholders. These ideas are now underway!
- We now have a full team with Christine in Bundaberg, Lagi in Gununa and Milly in Ipswich!

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. 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.

GUNUNA/MORNINGTON ISLAND

In Gununa we have supported community food and water initiatives through community grants, events and engagements, investing \$60,492 across community organisations and community events across 2025.

What has this funded?

- School holiday programs
- Water and ice for community events
- Community meals and food programs
- Sorry Business and grief and loss programs
- Youth and Elder programs and activities

Key recipients include Gununa Mirndiyan Art Centre, PCYC, Youth Outreach Support Service, Mornington Island State School, Mission Australia Women's Shelter, Orange Sky Community Mobile Laundry and the Uniting Church. These grants help strengthen community engagement and provide essential support services to meet local needs.

Community Food Workshop

In November, we hosted Gununa's first Community Food Workshop to explore practical ways to tackle food insecurity and strengthen cultural food practices. Three Elders, residents, and representatives from local services contributed rich ideas, including:

- Home and community gardens for traditional foods and fruit trees.
- Restoring heritage fish traps and engaging Traditional Owners to strengthen fishing and hunting practices.
- Elder-youth knowledge sharing on bush foods, medicines, and cultural skills.
- Discounted meal packs and themed bundles like "Going Out Bush."
- Interactive cooking demos and recipe packs featuring traditional, budget-friendly meals.

A big thank you to all contributors—these ideas will guide future initiatives that celebrate culture and improve food security in Gununa.

What's Next?

- Supporting organisations with community grant applications.
- Developing Food Solutions with local collaboratives
- Building connections, raising awareness, and attending local events to foster collaboration.
- Attending and supporting Gununa events and community activities to engage community, share fruit and food and capture insights.

GUNUNA/MORNINGTON ISLAND COMMUNITY STORY

Strengthening Culture and Community at Yalmiyal Gununa Festival

From 19–21 September, Mornington Island celebrated culture, music, and dance at the Yalmiyal Gununa Festival. When organisers sought support, Lagi provided water, ice, and logistics to ensure comfort and wellbeing in humid conditions.

A hydration station distributed 563 water bottles and ice packs, while Lagi coordinated freezer and fridge access for traditional foods, arranged storage with partners, and managed daily pickups. On Sunday, a community breakfast and lunch served 99 attendees, fostering connection and conversation.

This practical support enabled people to stay hydrated and cool throughout the festival and promoted health, cultural continuity, and community unity.



Above: Left - Mornington Island Dance group, performing for the Opening of the Cultural Festival.

Right - Community gathering at the Festival.

TULMUR/IPSWICH

In Ipswich we have funded \$122,225 of Community Grants across 13 community organisations. Since July, eight Community Grants have been approved, totaling \$72,225.

What has this funded?

- Food storage and replenishment for youth outreach programs and a social enterprise.
- Essential equipment such as whitegoods, seating furniture, and warehouse tools to support nutrition classes, pantries, and food distribution.
- Culturally inclusive programs, including a First Nations school food initiative.
- Community support spaces, funding furniture for veterans and family's café, promoting connection and wellbeing.

Recipients include PCYC Ipswich, Redbank Plains State High School, Leichardt One Mile Community Centre, Riverview Neighbourhood House Association, Good News Church, Goodness Enterprises, Play Matters Redbank, Young Families Connect, Hymba Yumba, Wounded Heroes, Riverview State School Hub, Ipswich Foodbarn and Gailes Community House.

Food Solutions Workshop

In early December community stakeholders gathered for Ipswich's first Food Solutions Workshop to explore ways to build food equity. The session sparked creative ideas and potential collaborations for future Food Solutions Grant applications.

Key community-driven suggestions included:

- Accessible workshops on food reuse, creative recipes, and practical cooking skills.
- Shared systems, training, and tools to strengthen collaboration between organisations.
- Better processes for redistributing surplus food and reducing waste.
- A community kitchen for affordable space to run education programs.
- A local drop-off point for large food rescue deliveries to support smaller organisations.

The workshop highlighted the incredible creativity and commitment to food equity within the Ipswich community. Every idea shared reflects a collective vision.



Above: Milly sorting through notes and ideas from the Food Solution Workshop.

TULMUR/IPSWICH COMMUNITY STORY

School Meals Program for First Nations Jarjums

Hymba Yumba Independent School and Foundation provides a sanctuary where over 280 First Nations Jarjums (students) and their families can learn, grow, and celebrate culture together.

- Family and cultural food support – including take-home meals for Jarjums, holiday hampers, Sorry Business food support, and emergency relief for families in crisis.
- School and youth nourishment – daily meals for Jarjums (breakfast, morning tea, lunch, afternoon tea) and Year 13 program hampers to maintain connection and stability.
- Seasonal and special programs – hampers and meals designed to provide stability during holidays and transitional periods.

This program goes beyond providing food—it nurtures wellbeing, supports families, and empowers young people to focus on education and their future. It has already boosted school attendance and engagement by easing economic and time pressures on families, freeing resources for Jarjums' learning. We also congratulate HYIS and the Foundation on the opening of their new school hall, creating another space for learning, fun, and community connection to First Nations educational initiatives.

What's Next?

- Continue Food Solutions conversations and support new ideas.
- Host quarterly Community Food Collective meetings (next in March 2026 - contact Milly to participate).
- Promote and assist with community grant applications.
- Attend local events and meet with groups to strengthen relationships and share knowledge.
- Continuing discussions around the potential for food hubs across the region.
- Supporting community organisations and groups to apply for Community Grants.



Above: Kate from Hymba Yumba and Milly in the new school hall at Hymba Yumba Independent School.

BUNDABERG

In Bundaberg we have funded \$143,697 in Community Grants across 13 local groups and organisations, with \$88,301 being distributed since July.

What has this funded?

- Upgrading kitchen equipment in schools and community organisations to provide daily and crisis meals and run food education programs
- Fitting out a mobile trailer to host community barbecues
- Purchasing freezer and cooler equipment for the safe storage and transportation of meals
- Supporting food independence through cooking and gardening equipment, and purchasing food for nutritional education, cooking classes, and meal programs

Recipients include SU Chaplaincy, CQUni Bundaberg, QCWA Bundaberg Branch, IMPACT Academy, Let Hope Arise, Global Care/Alive City Pantry Bundaberg, Burnett Youth Learning Centre, Bundaberg Neighbourhood Centre, Goodwood State School, Angels Community Group and Thabeban State School.

Food Solutions

First Bundaberg Food Solution, Help Happens Here, a collaboration between Wide Bay Kids, Impact Community Services, Educational Precinct Bundaberg, River Nations Indigenous Corporation, and Bundaberg Family and Babies Network was approved. Focus areas are on; embedding help-seeking, strengthening community connection and promoting food equity through local food events, Community Food Champions, food education, and Possum Pantries.

Bundaberg Community Food Collective

The first meeting was held in October following the July workshop, with quarterly meetings planned to share updates, identify challenges, and collaborate on place-based food equity solutions.

Next meeting: January 2026 (contact Christine to join).

What's next?

- Support organisations with community grant applications.
- Develop Food Solutions, including rescuing farm seconds and partnering with First Nations organisations on community-led ideas.
- Build connections and raise awareness to strengthen food equity.

BUNDABERG COMMUNITY STORY

Cooking Up Confidence: Carinbundi's Recipe for Independence

For over 30 years, Carinbundi has been a champion for independence and dignity for people living with disabilities in Bundaberg. This year, they've launched two initiatives that prove food can do more than nourish - it can empower, connect, and inspire.

Cooking Bundles for Supported Independent Living

Forty-five clients received personalised cooking bundles, including a small appliance (air fryer, slow cooker or blender), the Carinbundi Cookbook, utensils, and a supermarket gift card. Every bundle was tailored to individual needs, for example, pull choppers for those with limited hand function or blenders for texture-modified diets. These bundles are helping people cook healthy meals at home by providing practical tools that might otherwise be out of reach.

Fruit & Vegetable Garden Enhancements

At Carinbundi's Program Centre, a thriving garden now grows fresh produce for shared meals and cooking programs. The skills learned here have sparked mini vegetable gardens in Independent Living homes, boosting access to fresh fruit and veggies and encouraging healthier eating habits.

"These initiatives are benefiting over 100 people with disabilities and their families," says Tina, Carinbundi's Community Relations Manager. "It's about building skills, confidence, and community." Carinbundi is proving that when you invest in food and skills, you're investing in independence, connection, and brighter futures.

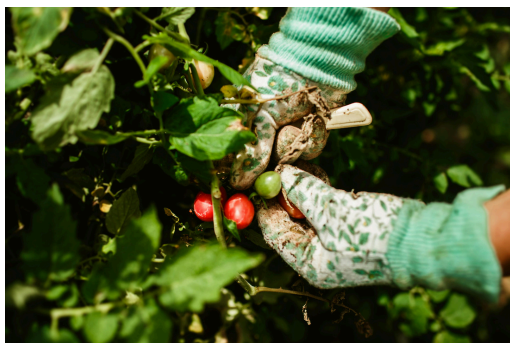


Above: Left - Supported Independent Living Kitchen Pack.
Right - Christine and Deb with the Carinbundi Vege Patch.

FOOD VALUES & RESOURCES

Other Resources We LOVE!

- **Grant Writing Webinars** - Foodbank Queensland engaged Purpose Plus to provide FREE Grant Writing Webinars over three sessions - Planning and Prospect Research; Tips and Tools; Budgets and Acquittals. These are free to access and useful for all things grants.
- **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.
- **Thread Together** - Foodbank Queensland and Feeding Queensland Kids are teaming up with Thread Together to provide brand-new clothing to individuals, families, and communities in need, restoring dignity and offering hope to those facing hardship. If your organisation supports people who need clothes, you can [sign up here](#) to order for individuals or host a bulk distribution. This partnership helps restore dignity and keeps clothing out of landfill.
- **Neighbourhood Centres Queensland** have FREE micro credential courses available on Introductions to Neighbourhood Centres and Community Development.
- **Foodbank Hunger Report** - shines a light on the real experiences of Australians facing food insecurity and helps us understand the challenges and opportunities to create a fairer food system.
- **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.



Small Ways to Live the Value - Everyone Has a Right to Food:

- Share What You Grow – Offer extra fruit, veggies, or herbs to neighbours or at a local swap table.
- Cook & Share – Share a favourite healthy, affordable recipe with friends or online.
- Add Food to Gatherings – Bring a plate to community events to create connection.
- Host a Team Lunch – Organise a simple shared meal at work or in your group.
- Support Local – Buy from local growers, co-ops, or markets to strengthen food systems.
- Start a Pantry Swap – Set up a spot for sharing pantry staples.
- Volunteer or Donate – Give time or resources to local food programs.
- Share Knowledge – Teach someone to cook or grow herbs—skills matter as much as food.

OUR TEAM & EVENTS

What Else Have We done?

- We attended the Food Connect Foundation and CSIRO SEQ Food Systems Strategy workshop, reflecting on challenges and opportunities to strengthen local food systems, advocating for community feedback, networking with food security leaders, and considering impacts of population growth and the 2032 Olympics.
- We also joined the Equity Summit hosted by Country to Coast Public Health Network, where leaders explored how to redesign systems for fairness. Key messages: equity includes everyone, systems change needs bold action—not small fixes—and collaboration with love is essential. We left energised and affirmed.



Above: Country to Coast Equity Summit.

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.

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.

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 have worked across many different roles, from the arts to disability support and advocacy, and I am driven to give back to the community I grew up in by working towards a future where everyone has access to the food they need to thrive. 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.

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.

Jason, First Nations Engagement Lead

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.



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