



### FareShare

FareShare is highly-driven by a large network of volunteers, supervised by experienced chefs. FareShare rescues surplus food and cooks free, nutritious meals for people doing it tough. All FareShare meals are designed to be easily reheated, with no need for full cooking facilities, making them ideal for highly-vulnerable people struggling to put food on the table.

### Celebrating key collaborators



*The state-of-the-art kitchen was funded by generous*

*philanthropic support and built at cost by Wiley. Wiley and FareShare staff and volunteers collaborated very closely on the design and build of this project, which aligned to our common value 'sense of community'.*



**Facility:**

**Location:**

**Scope overview:**

**Commercial kitchen**

**Morningside, Queensland, Australia**

**Design, value engineering, construction and commissioning**

### Business value created for the client

FareShare's new kitchen enables staff and volunteers to cook meals on a large scale, with quality ingredients supplied by another Wiley project partner, Foodbank.

The kitchen allows FareShare to reach their objective of cooking 1.25 million meals, for vulnerable Queenslanders, in their first year of operation. The future-focused design provides the ability to scale up to 5 million meals a year. The kitchen — the size of a basketball court — is equipped with industrial-scale food processing tools, including 300 litre electric saucepans, which cook 750 meals at a time.

### The challenging scope Wiley delivered

- Meeting the challenges inherent of delivering within an existing structure
- Clear and refit of facility
- Removal of all IPS panel and installation of PIR panel
- Commercial refrigeration and freezer facilities



**the project delivery company**