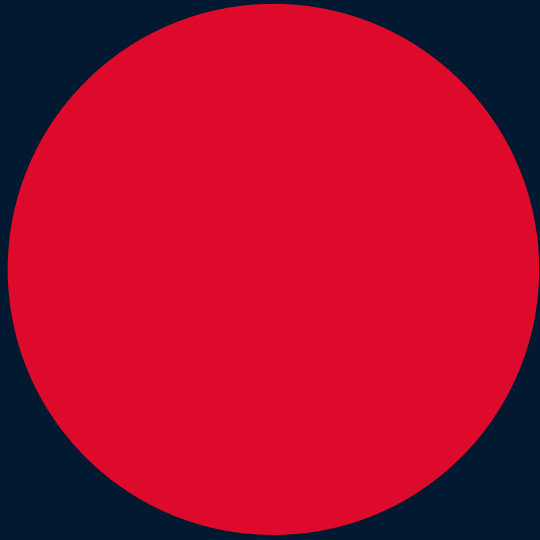


AUCKLAND COUNCIL



Love Food Hate Waste Fund 2026/2027

April 2026, Version 1.0



Love Food Hate Waste Fund

Table 1 – Love Food Hate Waste Fund: 2026/2027 Funding Round Successful Applications

Application ID	Applicant	Project title	Project summary	Funding amount	Project local board
LFHW202610	EcoMatters Environment Trust	Think. Shop. Cook. – A Behaviour Change Pilot for Young Disability Students Living Independently	A month-long, youth-led programme supporting Deaf and disabled students to build practical, low-waste food habits through accessible LFHW workshops, a supported \$100 grocery challenge, shared cooking, and personalised check-ins. Delivered with trusted Deaf-sector partners, it strengthens confidence, wellbeing, and long-term sustainable food behaviours.	\$6,000.00	Henderson-Massey
LFHW202615	New Settlers Family and Community Trust	From Leftovers to Loved Meals – Reducing Food Waste in Refugee Communities	This project supports refugee-background families to adapt to Auckland’s food systems through culturally tailored workshops and cooking demonstrations. It teaches safe refrigeration, freezing, portioning, and leftover use to reduce waste, improve food safety, strengthen food security, lower grocery costs, and build long-term, sustainable food practices that enhance wellbeing.	\$6,000.00	Albert-Eden, Maungakiekie-Tāmaki, Puketāpapa, Māngare-Ōtāhuhu, Whau
LFHW202620	Kiribati Rodney Charitable Trust	Kiribati Rodney Charitable Trust (KRCT) - Love Food, Hate Waste	This project empowers Kiribati families in Rodney with culturally relevant skills to reduce household food waste. Through workshops, practical demonstrations, and a Kiribati food management handbook, it promotes smart meal planning, storage, and creative use of leftovers, supporting economic wellbeing, sustainability, and the community’s strong cultural traditions of sharing and hospitality.	\$6,000.00	Rodney
LFHW202625	Womens Centre Rodney	Cook Once, Waste Less: Practical Food Management Skills for the Warkworth Area and Wellsford Whānau	Women’s Centre Rodney will run a structured Love Food Hate Waste programme in Warkworth and Wellsford, delivering workshops, a community challenge, and follow-up support. The project responds to rising cost-of-living pressures by building practical skills in planning, portioning, storage, and food management, helping households reduce avoidable waste and save money.	\$5,000.00	Rodney

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LFHW202645	Playday Orakei Charitable Trust	Little Kai Heros - Helping Whanau Reduce Food Waste	Playday will deliver a whānau-focused programme promoting food waste reduction and healthy living. The six-month plan includes awareness education, practical cooking and storage workshops, tamariki learning activities, and collecting family recipes. The project culminates in a community recipe booklet shared with Playday families and the wider community.	\$4,000.00	All
LFHW202638	The Beautification Trust	Kai Rescue: Simple Ways to Waste Less Food Video Series	This project will create five short social-media videos inspiring South and East Auckland households to reduce food waste by using leftovers and storing food wisely. Designed for TikTok, Instagram and Facebook, the videos will demonstrate simple, immediate actions and build on the Beautification Trust's strong online reach to promote practical Love Food Hate Waste behaviour change.	\$3,000.00	South LB areas
LFHW202652	NZ Ethnic Women's Trust	Coming Together to Learn, Change and Share Relevant Knowledge and Cultural Practices to Reduce Household Food Waste.	The project, delivered in partnership with Communities Feeding Communities and the Storehouse Church, uses shared facilities to teach diverse communities how to reduce food waste. Workshops and activities cover storage, preserving, cultural food knowledge, creative leftover use, meal planning, garden visits, bulk-food education, expert talks, digital content creation, and shared meals to build skills and connection.	\$5,995.00	All
LFHW202604	Chinese Herald Limited	Love Food, Less Waste: A Chinese-Language Behaviour Change Campaign for Auckland Households	A culturally tailored campaign by the Chinese Herald will help Auckland's Chinese community reduce household food waste through practical, relatable education. Using trusted platforms like WeChat, RedNote, print, and video, it will reach 150,000 people and empower around 3,000 households to adopt better food-saving habits.	\$5,000.00	All

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LFHW202606	TE AWA ORA Trust	Kai Ora, Whanau Ora- Reducing Food Waste in Manurewa	Te Awa Ora Trust will deliver culturally grounded, practical food-waste education in Manurewa through workshops, challenges, community activations, and digital content. Tailored for Māori, Pasifika, migrant whānau, rangatahi, and young parents, the programme builds confidence in planning, storage, and leftover use to reduce household food waste.	\$4,500.00	Manurewa
LFHW202619	Waitakere Workers Educational Association trading as WEST: West Auckland Enterprise Skills and Training	Inspiring recipes to use your fridge and pantry leftovers, and garden excess	This course teaches participants to save money and reduce food waste by creatively using leftovers, surplus pantry items, fridge “lurkers,” donated food, and abundant garden produce. Community tutors guide participants to transform unused ingredients into inspiring meals, preserves, chutneys, and relishes, preventing waste and building practical food-saving skills.	\$4,980.00	Henderson-Massey, Waitākere Ranges
LFHW202648	Rescued Limited	Before the Bin Kitchen Helper	The <i>Before the Bin Kitchen Helper</i> is a simple, scalable tool that helps Auckland households reduce food waste by prompting better last-minute decisions. A fridge-magnet QR code connects users to a chatbot that offers quick, practical Love Food Hate Waste guidance. The pilot supports behaviour change, provides data insights, and complements existing LFHW initiatives through practical solutions, digital content, and community engagement.	\$5,375.00	All
LFHW202633	Chinese Conservation Education Trust	Food Storage Made Easy - Translating Food Storage for Chinese Community	This project will translate and adapt the Love Food Hate Waste A-Z Food Storage Guide into Chinese, helping Chinese communities access essential, culturally relevant storage advice. By removing language barriers and addressing challenges with unfamiliar foods, the resource will empower households to store kai safely, reduce waste, and make informed food-saving decisions.	\$3,900.00	All

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LFHW202632	Auckland City Mission - Te Tāpui Atawhai	Join us in empowering whānau with the knowledge and tools they need to make nutritious kai go further.	This project expands the successful zero-waste Christmas meal kit into a full recipe book containing four complete, nutritious meal kits designed for low-income whānau. Featuring culturally relevant, seasonal recipes with storage tips, substitutions, and allergy guidance, the book supports whānau to stretch kai further, reduce waste, and build confidence in cooking and meal planning.	\$3,000.00	Waitamatā
LFHW202650	Korean Positive Ageing Charitable Trust	Love Food the Korean Way – Community Workshops to Reduce Food Waste	KPACT will run four interactive workshops combining food-waste education with practical cooking demonstrations inspired by traditional Korean food practices. Open to Korean and wider multicultural communities, the sessions teach meal planning, storage, and creative leftover use. The project aims to build simple, hands-on skills to reduce household food waste, drawing on KPACT's decade of experience delivering community environmental education.	\$3,000.00	Howick
LFHW202624	Aotearoa Sustainability Grid Charitable Trust	Second Serve Project	This project supports South Asian communities to reduce food waste by teaching creative, enjoyable ways to repurpose leftovers. Through at least seven cooking classes and three preserving workshops, participants learn practical skills using commonly wasted ingredients. Delivered by trained facilitators and supported by food-rescue partners, the initiative strengthens community connection and encourages lasting waste-reducing habits.	\$3,000.00	Albert-Eden, Maungakiekie-Tāmaki, Puketāpapa, Waitemayā, Waitākere Ranges, Whau
LFHW202642	Mercy Dwamenaplayda	ASTEL- African Scholarship Teaching, Education, and Leadership	This project promotes healthy, culturally diverse cooking by introducing Auckland communities to traditional Ghanaian cuisine through hands-on demonstrations. Participants learn to use whole ingredients like yam, plantain, and cassava with minimal waste, while celebrating cultural identity. The programme fosters inclusiveness, cultural exchange, and long-term behaviour change around sustainable food use and appreciation.	\$1,250.00	Henderson-Massey

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