

WHENUA TO WHENUA



"the recovery of the people is tied to the recovery of food, since food itself is medicine not only for the body but for the soul, the spiritual connection to history, ancestors and the land."

- quote from Winona LaDuke

3. PREPARE

Our amazing Chefs use the ingredients to create meals and juices.

4. COOK

Our menu is multicultural, delicious, nutritious and sustainable!

2. SORT

Surplus food is checked and selected.

1. RESCUE

Good quality surplus food is rescued from local businesses and farmers

5. SHARE KAI

Food Hub is a place for joy, and we love to see food bringing people together. Aroha mai, aroha atu.

6. SCRAPS

Food scraps, food waste and leftovers are collected and sorted.

7. COMPOST

Via a natural process, food scraps are turned into compost!

9. FRESH PRODUCE

We then use the amazing, rich soil to grow fresh kai again

8. SOIL

Our organic compost is used to improve soil quality for growing

10.
FRESH VEGGIES
AND FRUITS
ARE AVAILABLE TO OUR
COMMUNITY FOR
'KOHA'.

* GOOD FOR THE POCKET, PUKU AND PLANET *