



# ANNUAL REPORT 2015

*Recipes from the Money 4 Jam Kitchen*

# About TaskForce

Established in 1973, TaskForce provides specialist support for Victorian young people, adults and families in serious need.

Our core services focus on addressing social issues of addiction, unemployment, mental health and high risk taking behaviors. We are committed to supporting clients to transition back into ‘mainstream’ services that will best enable them to reach their potential.

Most of those who access our services have long-term complex issues: all have experienced significant disadvantage or a crisis in their lives. Many have fallen through society's cracks and have been placed in the ‘too hard’ basket.

Through services, such as counseling and various outreach programs, we work hand-in-hand with individuals, families and groups to build stronger, healthier communities.

A not-for-profit organisation, TaskForce receives funding primarily through federal and state governments, local government tenders, philanthropic trusts and foundations and donations from our generous supporters.

## Vision, Mission, Values

### TaskForce

Where hope finds help.

### Our Vision

Giving life changing opportunities for those most in need.

### Our Mission

How do you get a second chance when society often doesn't care about you in the first place?

TaskForce is committed to creating positive outcomes for people disengaged or living on the margins of the community. Whether they have been born into poverty and disadvantage, overwhelmed by a major crisis, trapped by addiction, mental health, circumstance or are simply seen by some as “too difficult to deal with”, it is our goal to help provide them with the life changing opportunity to meet their full potential, no matter how tough the circumstances. We never give up on giving people a chance to realise their true potential.

### Our Values

Our Values are the cornerstone of the TaskForce culture. They reflect the behaviors that shape how we work with our clients, our partners and each other, thereby creating a culture that maximises the organisation's effectiveness and relevance.

**Client Centred:** We strive to support our clients and their extended networks to change their circumstances. We will collaborate so that our full range of services and supports are wrapped around them enabling each to reach their full potential.

**Innovation and Best Practice:** We will be cutting edge in all that we do, leading to evidence-based best practice within the sector. Our people will be passionate and motivated to make a difference.

**Thought Leadership:** We are committed to addressing the tough moral challenges faced, and sensitivities that abound in our sector, leading consequent debate and adapting as broader positions held by society evolve.

**Honesty and Integrity:** We do our utmost to communicate openly, honestly and respectfully. We collaborate and share accountability with colleagues and clients alike. We acknowledge that as we learn, mistakes may be made but that this learning will make us stronger.

**Trust, Respect and Self-care:** We collaborate to create a work environment built on trust and respect, where our people and consortium partners are supported and challenged to lead best practice. We recognise that responsibility for self-care is also a foundation to achieve excellence in the services we deliver.

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## TaskForce Board Members

John Bower - President

Rosetta Isma - Vice President

Dennis Liberis - Treasurer

Debbie Dobbie

Chester Allan

Trevor Williams

Hyacinth Hancock

Carrick McLellan

## TaskForce Life Members

Chris Ellard

Ruth Wenig

Shirley Ellard

Janet Limb

Michael Burnett

Russell Martin

Bill Manallack

Peter Thomas

Ron Barnacle



## President's Report

I am pleased to report that TaskForce has again had a successful year, securing many positive outcomes for our clients. We continued to best utilise our in-house capabilities and skills to offer a number of life changing services to vulnerable members of society who find themselves in a range of difficult circumstances. This was despite continuing budgetary challenges facing the not-for-profit sector. With these challenges in mind, we prudently planned financially for an operating result slightly better than break-even, which was achieved.

The most serious issue we faced was the end of government funding for our Youth Connections program, a vital service aimed at creating positive outcomes for disengaged young people or those facing a range of social issues. Sadly, to date, no significant new funding has been offered. It is a poignant fact that in Melbourne's south-east growth corridor, where TaskForce's efforts are focused, youth unemployment is more than 12 per cent. This is double the overall national unemployment figure and is forecasted to possibly reach 18 per cent within the next two years – a tragedy. We are determined to help address a range of consequences of this and believe we have the specialist skills and focus to efficiently and cost effectively make a difference to help young people in this situation. Our leadership continues to work on finding solutions to this funding problem.

I again thank the TaskForce Board for their dedication, hard work and continuing support. The Board are all volunteers who have work, family and other commitments but give their time willingly to help us achieve our mission and objectives. It is now a settled group with each member on a Board sub-committee where their individual expertise and experience can be best capitalised on.

TaskForce cannot pursue its objectives without a very capable and dedicated staff – we are fortunate to have such a passionate team committed to helping people facing major difficulties in their lives and I sincerely thank them. They continue to be very capably and energetically led by CEO, Ray Blessing, and in turn he has benefited from a very supportive and competent Executive team.

Finally, I wish to again thank our supporters and friends – their contributions come in many ways and play an important part in our being an on-going successful community organisation.



John Bower  
President



John Bower  
- President



Ray Blessing  
- CEO

## CEO's Report

TaskForce centers its operations to best support the most vulnerable in our community, particularly those impacted by substance dependency, disengagement and unemployment. Our clients are often young people who have dropped out of school, or adults who have a combination of justice, drug and alcohol and/or mental health issues. Many of these issues are further complicated by unemployment, low income levels and a shortage of suitable and safe accommodation.

The past year hasn't been without its challenges. We were extremely disappointed by a federal government decision to cut funding for youth connection programs across the country, which saw the loss of vital support services for disengaged young people. This severely impacted TaskForce and its service delivery partners and clients. As a result, in December 2014, TaskForce closed its Youth Services programs located at Frankston, Carnegie and Pakenham. Twelve staff members were also lost due to this decision. We will continue to pursue philanthropy and government funding to provide alternative services to the schools and those impacted by these closures.

Throughout the 2014-2015 year, TaskForce implemented new Alcohol and Other Drug (AOD) contracts and accordingly expanded its services across Melbourne's southern region. This great result followed intensive negotiation and planning with key TaskForce consortium partners in the Bayside, Peninsula and south east catchment areas. Our expanded AOD services saw enhanced partnerships and increase in TaskForce staff to manage the additional programs.

### Key partnerships

Thanks to its strong strategic community partnerships, TaskForce is well positioned to complement its clinical and youth service operations.

One of the organisation's key partners, the Prahran Community Learning Centre (PCLC), was further enhanced with the appointment of PCLC's Executive Officer, Angela Stathopoulos, to the TaskForce Executive team. Angela now manages the TaskForce and PCLC registered training operations. This strategic decision was the culmination of extensive planning to ensure TaskForce builds further professionalism and accountability for our education services and provides an opportunity to grow our operations to support overall service delivery.

We were truly fortunate to receive continued support from the federal government's Department of Health, with funding for our outreach program, Breaking the Barriers, which uses pharmacotherapy to support mothers impacted by heroin use. We were also fortunate to be supported by Victoria's Department of Health and Human Services, Department of Justice, Skills Victoria and Adult Community and Further Education (ACFE). We are dedicated to relationships built on trust with individuals and agencies who share our values and commitment to holistic client services.

We appreciate the significant financial support from federal, state and local governments, and value the strong relationships we have built, and continue to build, with stakeholders, philanthropy supporters, consortium partners and private individuals. Thanks must also go to Friends of TaskForce for its ongoing support, and to the Burnett Family for funding the TaskForce staff scholarships.

### Acknowledging support

TaskForce has built a skilled and dedicated team working across its services, supported by an energetic and committed Executive team, which this year expanded to include Peter Stockton, who has significant expertise in the AOD sector. He joins the remaining Executive, Angela Stathopoulos, David Paton, Tracey Fenton, Danny Alcock, Kate Forer and Natalie Siegel. Decisions at TaskForce are made through a consultative framework with shared accountability and ownership and the support and leadership we receive daily from the Executive team is truly appreciated.

TaskForce has a highly competent, professional and dynamic Board, led by President John Bower, from whom I receive great guidance and support. The TaskForce Board is passionate about our clients and committed to providing staff with the education, tools and resources needed to deliver the best possible services. We are fortunate to have a Board that is governance-focused and allows the Executive to deliver results in line with our annual budget and strategic plan.



Ray Blessing  
CEO



## CFO's Report

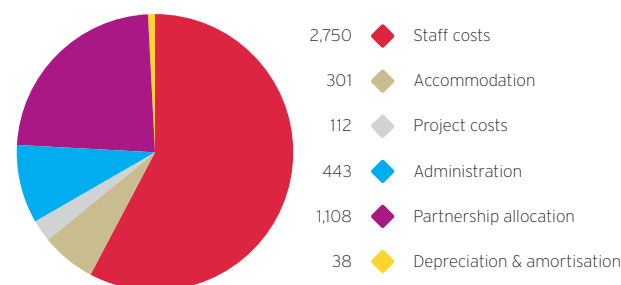
Despite a challenging economic and political environment, TaskForce continued to grow in 2014-2015, recording an unaudited surplus of \$75,000, before the inclusion of net investment results.\*

Despite wholesale changes in the sector, including the closure of the organisation's Youth Connections program, income grew for a fourth consecutive year, to \$4.8 million. This was primarily due to TaskForce being the lead agency for the Stepping Up Consortium Peninsula program. As with other years, there was a similar growth in expenses as the increase was distributed back into programs to provide life changing opportunities for those most in need.

The changes across the sector make a clear comparison with previous financial years difficult, however, the closure of Youth Connections was offset by increases in the education and AOD sectors. We are expecting further growth in education and training programs to continue in 2015-16. Following reforms, the AOD sector has settled and will continue to stabilise.

Staff development continues to be a key priority for TaskForce, as the organisation understands the challenging and demanding environment in which we work and the increasing need for a skilled and knowledgeable workforce. In the past year, staffing costs exceeded \$2.7 million - more than 75 per cent of total expenses, excluding payments to consortium partners. This figure includes investment in training and development to ensure staff have the experience and competency needed to deliver the best possible services and programs.

### 2014-15 Expenses \$000's



David Paton

The December 2014 closure of the youth programs is reflected in the reduction of direct client and accommodation costs, with premises closed in Frankston, Carnegie and one of our two Pakenham offices.

The TaskForce balance sheet remains very healthy, with the organisation free from any long-term debt. Total equity is now just under \$2.5 million and is expected to exceed that, once we receive growth details from our investment portfolio for 2014-15.

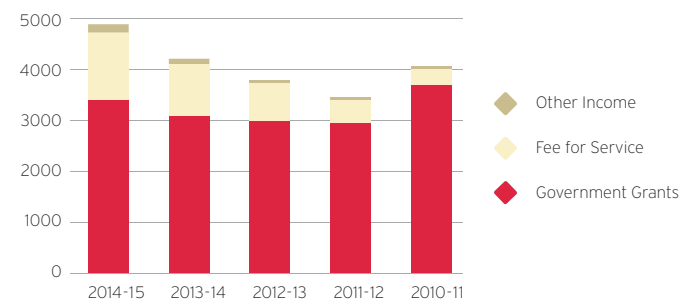
\*Figures quoted are before net investment results and are subject to an annual audit to take place in July 2015.

For full audited financial statements please refer to the TaskForce website [www.taskforce.org.au](http://www.taskforce.org.au)

David Paton

Chief Financial Officer

### Five Year Income Chart \$000's



## Recipes from the Money4Jam Kitchen

### Money4Jam ... changing lives

TaskForce established its Money4Jam program in 2011, initially trialling the innovative concept with disadvantaged women from Melbourne's south-east region. Along with counselling support, the 12-week program provided each woman with the opportunity to learn basic hospitality skills from a qualified professional, taught in an industrial kitchen in Bentleigh.

For these women, many of whom hadn't worked for extended periods of time, the experience was life changing. Each was given the chance to learn valuable skills, like food handling, production and budgeting, and gain professional acknowledgment by achieving their Safe Food Handling Certificate.

From those small beginnings, the Money4Jam program has steadily grown and today is run from four locations across Melbourne and supports more than 250 disadvantaged women and men from local communities.

In 2013, the program was recognised for the significant difference it had made to so many lives, winning Corrections Victoria: Community Work Partnership Awards' Best in Region (South East Metropolitan Region - South) and Supervisor's Award.

This year, the TaskForce Annual Report celebrates Money4Jam and showcases some of the recipes and inspirational stories that have changed the lives of many.



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# Jam Making

## Tips & Techniques

1.

Always use good quality fruit. The older the fruit the less pectin, which aids in setting the jam.
2.

Fruit should be ripe but still firm.
3.

Bring fruit and lemon juice to the boil (or water if required), before adding sugar.
4.

When adding sugar, stir until it is dissolved.
5.

Boil the mixture rapidly until setting point is achieved.
6.

Start testing the jam for setting point when the required time has been reached for specific recipe.
7.

Alternatively, when jam reaches 105°C, check for jam setting point.
8.

To test jam place 1 tablespoon on a small plate and let it cool to room temperature. Tip plate on an angle and check to see if jam slides a little and creates a wrinkle on the surface.
9.

Skim jam of any scum and let sit for 10 minutes. If the jam is chunky this will allow the fruit to redistribute evenly throughout the pot.
10.

Clean jars thoroughly and sterilise jars in an oven set at between 100°C to 150°C for at least 5 minutes. Leave jars in oven until ready to fill with jam.
11.

Pour jam into jars, filling 1 cm from the lip of the jar. Pay attention not to spill any jam on the lip. Seal jar immediately.

## Equipment

- Use a large pot/saucepan that has a wide neck for better evaporation when cooking.
- Sterilise your lids by boiling them in water. Strain the lids into a colander and place them on clean paper towel to drip dry. Be mindful of not touching the inside of the lid. This will reduce the chance of bacteria contaminating the jam, which may cause mould.
- A thermometer can be used to gauge when the jam is close to setting point. But remember to test jam on a plate to make sure it is set correctly.





## Strawberry Jam

### Ingredients

1.5 kg white sugar  
2 kg of strawberries  
Juice of 2 lemons  
Rind of half a lemon

Makes 8 jars of jam.

Time to prepare: 30 min  
Time to cook: 45 min

### Method

Hull strawberries and put into saucepan with lemon juice and rind of half a lemon.

Slowly bring to the boil and boil for 5 minutes.

Add sugar to the saucepan and stir with a wooden spoon until the sugar is dissolved.

Place on a high heat and bring to the boil.

Stir occasionally, so it does not catch on the bottom.

Once the jam has rapidly boiled for 20 minutes, start testing setting point.

Once set, skim surface to remove scum.

Take jars out of oven and immediately pour jam in and put lid on while hot.



“ I started coming to Money4Jam about two years ago as part of my Community Service agreement. I had been charged with drink driving, possession of drugs and trafficking. At that time I had just lost my mother to cancer and was becoming more and more introverted. Coming to Money4Jam gave me a purpose, a reason to leave the house and do something constructive. I've been diagnosed with depression, OCD and anxiety and find it hard to mix in big groups, so Money4Jam has been a godsend as I only work with a small group of people. I have found the staff friendly, helpful and always available to talk if needed. I have met a variety of people, which has helped with my social anxiety. Without this program I don't know how I would have coped. I have even started to come on a voluntary basis. - **Fran**



## Pineapple and Passionfruit Jam

### Ingredients

500g passionfruit pulp  
½ fresh pineapple, peeled,  
core removed, chopped  
2 cups sugar

Makes 8 jars of jam.

Time to prepare: 20 min

Time to cook: 35 min

### Method

Combine passionfruit pulp and pineapple in a large saucepan,  
then add sugar.

Stir over a low heat for 10 minutes, until sugar dissolves.  
Do not allow to boil.

Simmer, without stirring for 20-25 minutes, or until setting  
point is reached.

Ladle into warm sterilised jars.

Seal when cold.



“ I walked in the doors at TaskForce when I was at my wits end and very near rock bottom. My expectations were low after 10 years of experience with other agencies and support groups: TaskForce was a last resort. After four months, I am coping and managing my life and addictions with a new found strength and confidence. I attribute this totally to my interactions with TaskForce, Money4Jam and their excellent team! - **Tamara** ”







## Pumpkin Soup

### Ingredients

1 tablespoon olive oil  
1 large brown onion, chopped  
2 garlic cloves, crushed  
1 kg pumpkin, peeled, chopped  
500g potatoes, peeled, chopped  
1 litre chicken stock  
1/3 cup sour cream  
2 tablespoons finely chopped  
fresh chives  
McCormick's pepper to season

Serves 8 people

### Method

Heat oil in a large saucepan over medium-high heat.  
Add onion and garlic.  
Cook, stirring for 3 minutes or until onion has softened.  
Add pumpkin and potato.  
Cook, stirring for 5 minutes.  
Add stock. Season with McCormick's pepper. Cover and bring to the boil.  
Reduce heat to medium-low. Simmer for 15 to 20 minutes or until potato is tender. Set aside for 5 minutes to cool slightly.  
Blend in batches until smooth. Return to pan over low heat.  
Add sour cream and chives.  
Cook, stirring for 2 minutes or until heated through.

Time to prepare: 20 minutes

Time to cook: 25 minutes



“The Money4Jam program at TaskForce has been an invaluable positive experience for me this year. At the start of the year I was socially isolated. The cooking group has given me an opportunity to get out of the house and be around other like-minded people where I can open myself creatively. I have learnt a lot of different cooking techniques that I would not have tried on my own. The facilitator creates a safe and supportive space. Money4Jam has been crucial to my recovery and given me an overwhelming sense of achievement. Through it, I have regained my confidence which has helped me to achieve employment. It has been an important stepping stone. Thank you TaskForce!  
- Tanya



## Greek Salad

### Ingredients

2 tablespoons extra-virgin olive oil  
1 tablespoon white wine vinegar  
1 baby Cos lettuce  
¼ small red onion thinly sliced  
2 medium tomatoes cut into wedges  
1 Lebanese cucumber, sliced  
¼ cup pitted Kalamata olives  
60g feta cheese, diced  
¼ cup roughly chopped  
fresh basil leaves  
McCormick's salt &  
McCormick's pepper to taste

### Method

Wash lettuce and all vegetables.  
Chop all vegetables.  
Cut feta cheese.  
Mix white wine vinegar and olive oil in a small bowl and  
add McCormick's salt and McCormick's pepper to taste.  
Mix all ingredients together and serve.

Time to prepare: 20 minutes  
Serves 6 people

“

*I started Community Service at TaskForce three weeks ago. I have been shown great respect and support from staff in the time I've been here. The head chef of the program is a beautiful, kind lady who helped me to see hope in people again. Working with her in the kitchen has helped me with my cooking skills and working with people again. She has also given me great advice and support with my course. In July, I'm starting my Diploma of Community Service. This has to be the best place to come for my depression and to start my new journey to recovery.* - **Rosie**

”





## Lamb Shanks

### Ingredients

2 tablespoons olive oil  
50g bacon  
2 brown onions, chopped  
2 medium carrots, chopped  
½ cup plain flour  
4 lamb shanks  
¾ cup red wine  
400g can peeled tomatoes  
2 cups beef stock  
1 bay leaf

Time to prepare: 30 minutes

Time to cook: 2½ hours

Serves 4 people

### Method

Preheat oven to 180°C.

Heat 2 teaspoons of oil in a large casserole dish over medium-high heat.

Add bacon, onion and carrot. Cook until onion has softened.

Transfer to a bowl. Set aside.

Place flour in a separate bowl. Season with salt and pepper.

Add shanks. Toss to coat. Shake off excess.

Heat remaining oil in pan over high heat.

Seal shanks until browned. Transfer to a plate.

Return bacon mixture to casserole dish. Add wine.

Bring to the boil and cook for 2 to 3 minutes.

Add tomatoes, stock and bay leaf. Bring back to the boil.

Return shanks to casserole dish. Cover with lid and transfer to oven.

Bake for 2 hours or until shanks are tender.

Remove and discard bay leaf.

Serve shanks with mashed potato and steamed green beans.



“ Now I can cook a healthy meal for my kids. - Sam ”



# Spaghetti & Meatballs

## Ingredients

- 2 thick slices white bread, crusts removed
- 60ml (1/4 cup) milk
- 150g pork mince
- 150g veal mince
- 1 egg
- 2 tablespoons grated parmesan cheese, plus extra to serve
- 2 teaspoons McCormick's dried mixed herbs
- 2 tablespoons chopped flat-leaf parsley, plus extra to garnish
- zest of a half a lemon
- 1 onion, peeled, roughly chopped
- 2 garlic cloves
- 40ml (2 tablespoons) olive oil, plus extra to toss
- 3 cups tomato pasta sauce
- 250ml (1 cup) chicken or beef stock
- McCormick's salt & McCormick's pepper to taste
- 1 packet of spaghetti

Time to prepare: 30 minutes  
Time to cook: 30 minutes  
Serves 4 people

## Method

- Place the bread in a small bowl, pour over the milk and soak for 5 minutes.
- Place the mince, parmesan, McCormick's dried herbs, fresh herbs, lemon zest and egg in a large bowl.
- Mash the bread with a fork to form a paste and add it to the meat mixture. Season well with McCormick's salt and McCormick's pepper.
- Combine the mixture with clean hands. Break off walnut-sized pieces of the mixture, roll in your hands to form balls, then place them on a tray. When you have used all the mixture, cover balls with plastic wrap and refrigerate for 30 minutes.
- Place onion and garlic in a food processor and process until finely chopped.
- Heat the oil in a large, deep pan, add the onion mixture and fry over low heat until just softened.
- Add the tomato sauce and stock. Increase the heat to high and bring to the boil, then reduce heat to low and simmer for 10 minutes.
- Add the meatballs and allow to simmer for a further 15 minutes.
- Meanwhile, cook pasta in a large saucepan of boiling, salted water according to packet directions. Drain and toss in a little olive oil.
- Combine the pasta with the meatballs and sauce.
- Sprinkle with grated parmesan and parsley.

“ I'm not sure where I would be without TaskForce and their ongoing support. - Alex ”





# Baked Cheesecake



## Pastry

### Ingredients

- 200g plain flour
- 100g cold unsalted butter, diced
- 50g sugar
- 1 egg yolk

### Method

Pre-heat oven to 180°C.

Pulse butter and flour in a food processor until it looks like bread crumbs.

Add sugar and egg yolk and pulse until dough forms.

Knead lightly and wrap in cling wrap.

Rest pastry for 30 minutes in refrigerator and roll out with rolling pin to the size of the cake tin. Press gently into cake tin.

Using baking paper and dried beans, blind bake the pastry for 10 min at 180°C.

Remove from the oven and take out paper and beans.

Bake in the oven for a further 2 minutes.

Let cool.

### Equipment

- 20 cm spring form tart cake tin (greased)

## Cheesecake Filling

### Ingredients

- 250g cream cheese
- 150ml cream
- 90g caster sugar
- 1 egg
- 1 tsp lemon zest
- 30g cornflour
- 1 tsp vanilla extract

Serves 6-8 people

### Method

Pre-heat oven to 210°C.

Beat the cheese, cream and sugar together.

Beat in lemon zest, egg, vanilla extract and cornflour.

Pour the cream cheese mixture into cake tin.

Bake at 210°C for 10 minutes, then turn the oven down to 160°C and continue to bake for a further 45 minutes.

Allow to cool and transfer to wire rack.

Refrigerate before serving.



“ I have found the Money4Jam program to be excellent. The staff are friendly and have been very helpful with some family issues regarding my two younger daughters. Their support has helped me tremendously - without them I think I would have 'lost the plot'! I enjoy the cooking, as I'm not a very inventive cook and this gives me lots of ideas to cook for my daughters at home. Some of the ladies that attend the program have been a great support too, having gone through the same troubles that I have, which has been very enlightening. - **Stephanie**



# Rhubarb & Apple Crumble

## Ingredients

### Filling

- 4 green apples, peeled, cored and diced
- 1 bunch rhubarb, trimmed and chopped
- ¼ cup (55g) brown sugar
- ¼ cup orange juice
- 1 tsp vanilla extract
- ½ tsp McCormick's cinnamon

### Crumble

- ½ cup (75g) plain flour
- 60g butter, diced
- ¾ cup (65g) rolled oats
- ¼ cup (55g) brown sugar
- ¼ cup desiccated coconut
- ½ tsp McCormick's cinnamon
- Pouring custard or ice-cream to serve

## Method

Preheat oven to 180°C.

Combine apples, rhubarb, vanilla extract, McCormick's cinnamon, sugar and juice in a saucepan.

Cook on medium heat for 5 minutes, stirring occasionally, until just tender. Transfer to a greased casserole dish.

Make crumble by sifting flour into a bowl. Rub in butter with fingertips until mixture looks like breadcrumbs. Stir in oats, sugar, coconut and cinnamon.

Sprinkle the oat crumble topping over fruit and bake for 25-30 minutes or until golden brown.

Serve warm with custard or a scoop of ice-cream.

Time to prepare: 25 minutes

Time to cook: 30 minutes

Serves 6 people



“ I moved to Melbourne from Adelaide in 2010. I found myself isolated, lost for direction and returning to old habits. I was referred to TaskForce where I attended the Money4Jam program. Since starting the program, I have rediscovered my confidence and purpose, which has paved the way for me to start working again in hospitality. - Gail ”









[taskforce.org.au](https://taskforce.org.au)