

BHP



PIZZA PROS



Every year up to four million people in Australia regularly experience food insecurities. All year round, Foodbank works hard to alleviate hunger throughout Australia. Working in partnership with BHP, they provide more than 70% of the food for relief organisations nation-wide: a massive and very important contribution which actively ensures people and families don't go hungry.

On August 26, six enthusiastic volunteers from BHP's Jimblebar Engineering WAIO Team dedicated their Thursday to volunteer at the Foodbank kitchen. Working alongside with Chef Grant, the team were tasked to prepare hundreds of pizzas. Dividing into two groups on a production line, the first group was responsible in adding pizza toppings, such as olives, mushrooms, tomatoes, cheese, ham and onions onto the beetroot pizza base. Once the toppings are added, the pizzas were put into the commercial oven for 10 minutes. The second group was allocated in wrapping the cooked and frozen pizzas and adding the Foodbank label, ready for distribution at their shop.

As the day wrapped up, the team prepared 353 delicious pizzas for those who need it most. A job well done to this BHP Team!



[Click here to view photos from the day.](#)

