COVER STORY COVER STORY

From the paddock to the plate:

how CSNSW feeds itself

Emu Plains Correctional Centre runs a dairy and milk processing unit. It produces 5,000 litres of milk a day. There are 200 cows on the dairy farm. Up to 20 female inmates work at the dairy with an additional 15 in the milk processing unit.

CSNSW' inmate food bill is nearly \$19 million a year but that's being slashed through a self-sufficiency initiative. CSNSW is projected to save nearly \$6 million from its grocery bill by producing its own food.



More than 4,200 loaves of bread and bread rolls are baked each day on the Long Bay Correctional Complex and Wellington Correctional Centre.

Each year almost 129,000 kilograms of fresh beef, more than 338,000 kilograms of processed vegetables, 1.3 million apples, 1.8 million litres of fresh milk, 1 million pies and sausage rolls and 1.5 million loaves of bread are produced by inmates working on farms or in food processing and preparation units for Corrective Services Industries (CSI).

CSI employs up to 520 inmates, across 19 business units located at 15 centres, through its self-sufficiency initiative. Each day 30,000 meals for breakfast, lunch and dinner are distributed to inmates at 28 correctional centres across NSW.

The program is not just a cost saving but also offers inmates diverse education, training and employment opportunities in primary food production, food processing and meal preparation. In 2012/13, nearly 80 inmates engaged in agriculture, hospitality (kitchen operations), food processing and business administration traineeships. Others completed short courses in workplace hygiene, food safety, horticulture and agriculture, animal care and management.

These training and employment opportunities will continue to expand as the self-sufficiency initiative grows.

In addition to raising cattle and sheep, Mannus Correctional Centre harvests more than one million apples annually from its orchard planted nearly 20 years ago.

Each day inmates on the Long Bay Correctional Complex and Wellington Correctional Centre make nearly 6,000 sausage rolls, pies and baked lunches. They also bake up to 6,000 desserts daily.

Mannus Correctional Centre, Brewarrina (Yetta Dhinnakkal) Centre and Balund-a, the residential diversionary program at Tabulam, produce beef. There are 2,000 head of cattle at all three properties.

Inmates at Long Bay, Goulburn, the Mid North Coast, Cessnock and Bathurst correctional centres prepare nearly 9,500 lunches a day. More than 40 inmates prepare salads, meat balls, and beef and potato patties for evening meals at the newly-opened food manufacturing facility at Cessnock Correctional Centre. Evening meals are also prepared by inmates working in Food Services Units at Dawn de Loas, the Mid North Coast and Goulburn correctional centres.

St Heliers Correctional Centre is the biggest primary producer of beef and vegetables for CSNSW. About 70% of fresh ingredients including cauliflower, cabbage, broccoli, pumpkin and capsicum used to prepare inmate evening meals are grown at the centre. This financial year, St Heliers is expected to more than triple its harvest of fresh vegetables from 30,000 kgs to nearly 100,000.