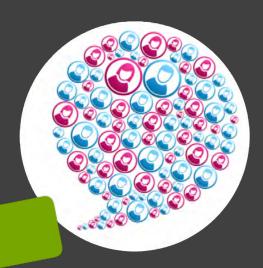


IT'S YOUR SESSION!



Crowd-Sourced

Creating Healthy Places: Food and Beverage Experiences in Retail Real Estate











PETER HOLLAND



Director – Urbis



CAITLIN SANDFORD



Development Manager – Stockland



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Development Manager – Stockland



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Managing Director

- RKF







Customer and retail trends are evolving at a rapid pace and now, more than ever,

people are looking for opportunities to reconnect within their local community.

Today we will look at opportunities that encourage healthy community interactions

through built form, by delivering innovative food retailing within retail real estate

and provide sustainable investment metrics for this asset class.



PRESENTATION OVERVIEW



The evolution of retail + why customers want

to connect with the community The role of food retailing to deliver healthy outcomes

What are innovative food retail experiences

+ emerging t



PART TWO Jamie's Milnistry of Food research findings

A framework for creating healthy food retail

experiences

Investment metrics – how do healthy places

improve retail asset performance?

PART THREE

Coffee culture – Melbourne, Australia to **NYC**

Tenant and business owner perspective NYC take on the trends and how they are unfolding on the ground – its all about healthy food & beverage!





PRESENTATION CONTEXT: UNITED STATES + AUSTRALIA

Population
Comparison:
USA:
316.1 million
Australia:
23.1 million





PART ONE

CAITLIN SANDFORD



Development Manager – Stockland





STOCKLAND CONTEXT



Stockland was founded in 1952 with a vision to "not merely achieve growth and profits but to make a worthwhile contribution to the development of our cities and great country."

We have a long and proud history of creating places that meet the needs of our customers and communities.

MARK STEINERT - MANAGING DIRECTOR & CEO, STOCKLAND

We are one of the largest retail property owners, developers and managers in Australia



PORTFOLIO 40 retail centres, 974,184 sqm GLA

TOTAL END VALUE AUD \$5.5 billion





CUSTOMER AND RETAIL TRENDS ARE EVOLVING AT A RAPID PACE AND NOW, MORE THAN EVER, PEOPLE ARE LOOKING FOR OPPORTUNITIES TO CONNECT WITH THEIR LOCAL COMMUNITY



Food is the new fashion... food is the new **black**





THE ROLE OF FOOD RETAILING TO DELIVER HEALTHY OUTCOMES AND HEALTHY COMMUNITY INTERACTIONS THROUGH BUILT FORM



Our built environment offers both opportunities for, and barriers to, improving public health and increasing healthy living



THE ROLE OF FOOD RETAILING TO DELIVER HEALTHY OUTCOMES AND HEALTHY COMMUNITY INTERACTIONS THROUGH BUILT FORM

Ten Principles for Building Healthy Places











"A focus on healthy places is a logical extension of ULI's long history of supporting the creation of thriving, successful communities." Lynn Thurber, ULI Chairman

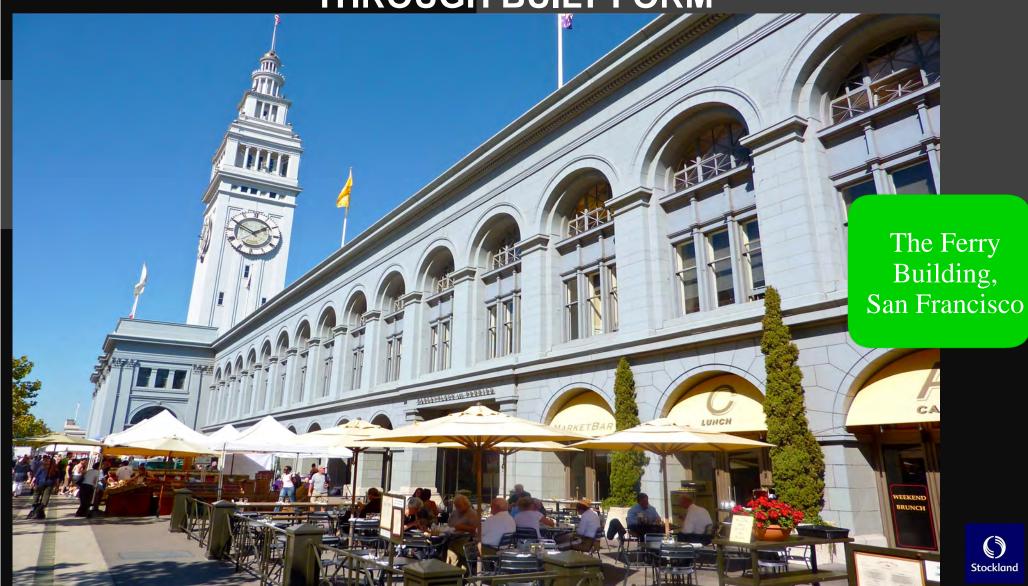


Promote Access to Healthy Food

Because diet affects human health, access to healthy food should be a considered as part of any development proposal.



THE ROLE OF FOOD RETAILING TO DELIVER HEALTHY OUTCOMES AND HEALTHY COMMUNITY INTERACTIONS THROUGH BUILT FORM



WHAT ARE INNOVATIVE FOOD RETAIL PRECINCTS?

The role of the shopping mall continues to evolve...





Enhance the customer experience with:
greater emphasis on multiple dining options emphasis on design,
layout and quality of public realm inclusion of community facilities



EMERGING TRENDS + INNOVATION:Fresh Food Markets and Eat-in Concepts





EMERGING TRENDS + INNOVATION: Fresh Food Markets and Eat-in Concepts





EMERGING TRENDS + INNOVATION: Fresh Food Markets and Eat-in Concepts



Our fresh food markets take inspiration from Asian hawker markets





EMERGING TRENDS + INNOVATION: bod as the New Shopping Mall Anchor

Loblaws, Canada

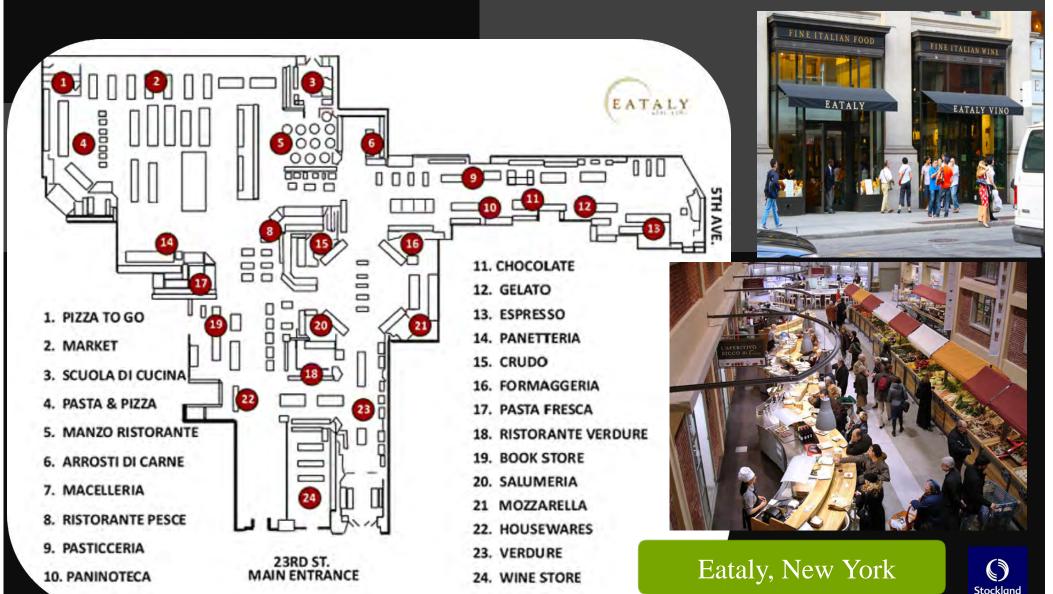


CHELSEA





EMERGING TRENDS + INNOVATION: Food as the New Shopping Mall Anchor



EMERGING TRENDS + INNOVATION:Food as the New Shopping Mall Anchor



"Australia is at the leading edge of best practice in its use of food retail as an anchor tenant — and the rest the world is paying attention"

Bob Walanetz, Chairman ICSC



Westfield Sydney, Australia



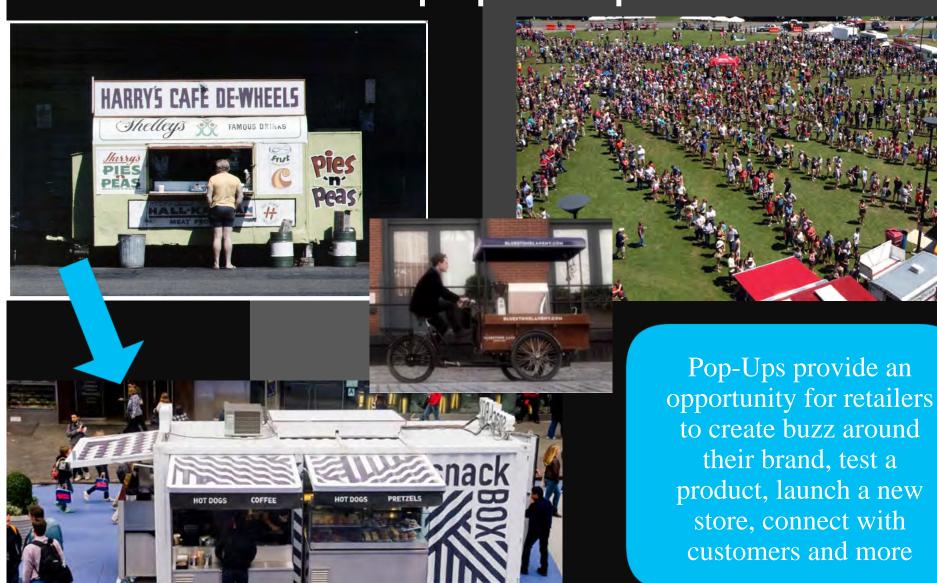
EMERGING TRENDS + INNOVATION: Food as the New Shopping Mall Anchor



Emporium, Melbourne, Australia

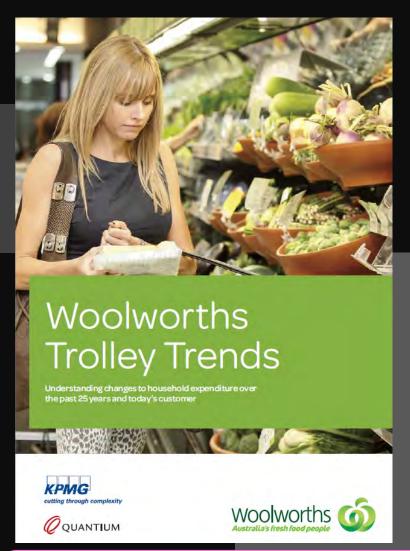


EMERGING TRENDS + INNOVATION: Pop-Up Concepts





EMERGING TRENDS + INNOVATION:The Increasing Role of Supermarkets



Supermarkets are devoting more GLA to fresh food



Woolworths is Australia's largest supermarket chain with 872 stores and 111,000 staff



EMERGING TRENDS + INNOVATION: Jamie Oliver's Ministry of Food



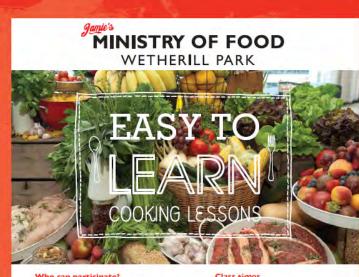
Woolworths and Jamie Oliver to inspire a healthier Australia

The partnership will focus on bringing better, healthier, affordable fresh food to life for everyday Australians, giving them the information and confidence to prepare great tasting fresh meals at home.



EMERGING TRENDS + INNOVATION: Ministry of Food @ Stockland Wetherill Park





Who can participate?

Anyone over the age of 12, who wants to learn the basics of cooking and have fun in the kitchen

Young people aged between 12 and 16 years must be under the direct supervision of a guardian or carer at all times during the class.

Cost

Each class costs \$10 (\$50 for 5 week course) Concession \$5 per class (\$25 for a 5 week course) Includes all ingredients, equipment and training.

Tuesday / Wednesday: 10:30am, Ipm and 4pm

Thursday / Friday:

10:30am, 1pm, 4pm and 6:30pm

Saturday:

9am, 11:30am and 2pm

Sunday:

10am, 12:30pm and 3pm

5 week hands-on cooking courses available now.

Complete the online registration form at: www.jamiesministryoffood.com Or visit us at: Jamie's Ministry of Food Wetherill Park | Kintchin Lane, 561-583 Polding Street, Wetherill Park NSW 2164 | P: 02 2222 2222

Email: mofwetherill@thegoodfoundation.com.au





the fresh food people Woolworths 6





EMERGING TRENDS + INNOVATION: Stockland Wetherill Park







PART TWO

RACHAEL HOLLOWAY



Development Manager – Stockland





EMERGING TRENDS + INNOVATION: Ministry of Food Research Results



The program increased participants' daily vegetable consumption, cooking confidence, and ability to prepare meals from scratch.

These increases were sustained for six months after completion of the program.

Cook, learn and be inspired!



EMERGING TRENDS + INNOVATION: Ministry of Food Research Results

KEEP COOKING SKILLS ALIVE.

MINISTRY OF FOOD

AUSTRALIA

Other flow on effects include increased frequency of families eating together and reduction in takeaway meal consumption.



Team Ipswich, Brisbane, Australia!



FOOD AND BEVERAGE EXPERIENCES A Framework For Success









FOOD & BEVERAGE EXPERIENCES A Framework For Success





FOOD & BEVERAGE EXPERIENCES A Framework For Success



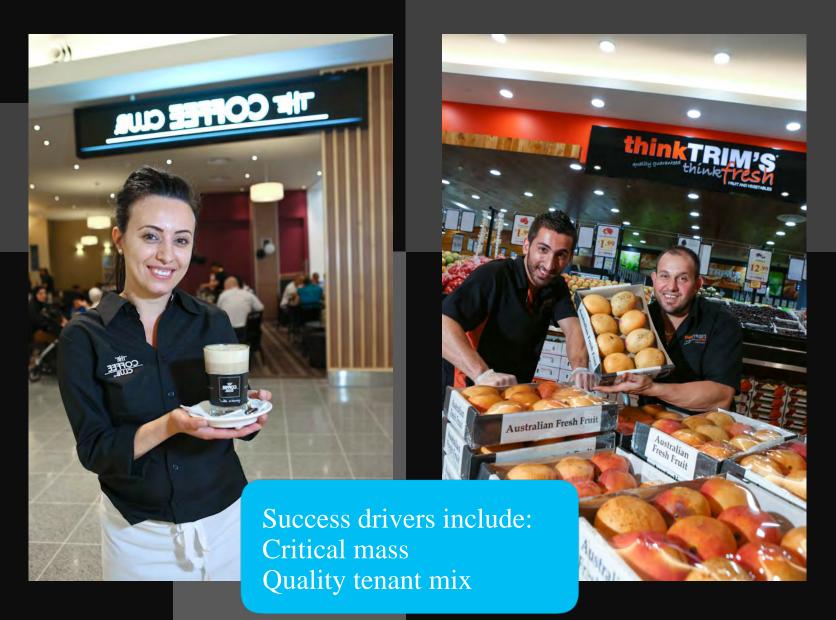
Other success drivers include connectivity and appealing physical design







FOOD & BEVERAGE EXPERIENCES Key Performance Outcomes





FOOD & BEVERAGE EXPERIENCES A Framework For Success

Key performance enhancers include:

Good performing cinemas Limited competition Role and scale of the activity node









FOOD & BEVERAGE EXPERIENCES Key Performance Outcomes





FOOD AND BEVERAGE EXPERIENCES Night Time Economy (NTE)





Become a key player in **creating and maximising** night time trade to

<u>enhance your overall asset performance!</u>









FOOD & BEVERAGE EXPERIENCES Other Performance Outcomes





FOOD & BEVERAGE EXPERIENCES Other Performance Outcomes





FOOD & BEVERAGE EXPERIENCES





PART THREE

JONATHAN KRIEGER



Managing Director – RKF Chief Development Officer and Co Founder – Bluestone Lane



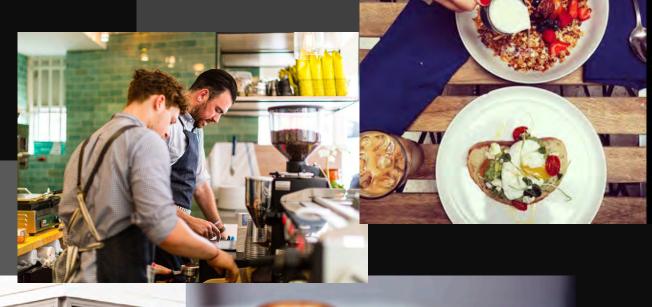






BLUESTONE LANE – OUR JOURNEY ARTISANAL COFFEE & FOOD DELIVERED WITH FIRST CLASS SERVICE

Influenced by the renowned coffee culture of Melbourne Australia, where premium coffee is a way of life.







BLUESTONE LANE – A Tenant and Landlords Perspective

BLUESTONE LANE

The trike – transforming the streetscape and office lobby's!





BLUESTONE LANE



BLUESTONE LANE The Evolution of Food and Beverage Retail

Food is **FOREVER!**











Q + A PANEL

