

## Appendix A

### Members of the Food Strategy Working Group.

- Rory Argyle, Horton Community Farm.
- Malcolm Barraclough, Invest in Bradford.
- David Barrett, Café West.
- John Bibby, Senior Policy Officer (Environment), Bradford Council.
- Pam Bhupal, Environment and Climate Change Unit, Bradford Council.
- John Cole, Cllr, Member of the Regeneration and Economy Overview and Scrutiny Committee, Bradford Council.
- Rosemary Cole, Baildon Friends of the Earth.
- Caroline Coombes, Overview and Scrutiny Lead, Strategy and Performance, Bradford Council.
- Jonnie Dance, Senior Public Health Intelligence Analyst, NHS Bradford and Airedale.
- Tony Downham, West Yorkshire Trading Standards.
- Charlie Grey, Transition Bradford.
- Melanie Hey, Options Team, Bradford and Airedale Community Health Service.
- Julian Hughes, Bradford District Green Party.
- Tim Hirst, Assistant Director, Commercial and Support Services, Bradford Council.
- Julia Hull, Bradford Community Environment Project.
- Karen Huntley, Horton Community Farm.

- Hawarun Hussain, Cllr, Member of the Regeneration and Economy Overview and Scrutiny Committee, Bradford Council.
- Jackie Loach, Chief Community Dietitian, Bradford Nutrition and Dietetic Services.
- Elizabeth MacDonald, Bradford Friends of the Earth.
- Razwana Mahmood, Policy Development Team Leader, Facilities Management, Bradford Council.
- Julia Pearson, Bradford Environment Forum.
- Alison Ridler, Lowerfields Primary School.
- Jane Robinson, Bradford Community Environment Project.
- Miguel Serrano, Bradford Environmental Education Service.
- Roger Sheard, Business Development Manager, Bradford Council.
- Carlton Smith, Bradford Community Environment Project.
- Danny Smith, Special Projects Officer (Parks), Performance and Special Projects, Bradford Council.
- Jeannie Smith, Options Team, Bradford and Airedale Community Health Service.
- Kevin Warnes, Cllr, Member of the Environment and Waste Management Overview and Scrutiny Committee, Bradford Council.
- Licia Woodhead, Overview and Scrutiny Lead, Strategy and Performance, Bradford Council.
- Colin Wolstenholme, Markets Manager, Markets Service, Bradford Council.

## Appendix B

### Summary of the Food Strategy Working Group consultation process, October 2010 to May 2011

On 19 October 2010, Bradford Council hosted a half-day 'food conference' with a range of individuals who had expressed an interest in developing a food strategy for the Council. The meeting agreed to establish a food strategy working group to develop a draft strategy. The majority of those present agreed to participate in this consultation process.

The first food strategy working group meeting on 3 December 2010 decided to use the Brighton Food Strategy as a template for a Bradford District Food Strategy, incorporating relevant information from the existing draft Bradford strategy wherever possible (see Appendix E).

The second meeting on 14 January 2011 made substantial progress in finalising the 'Aims and Objectives' section of the new Strategy, incorporating those of the Brighton plan and adapting them as the group saw fit.

The group's third meeting on 8 February 2011 reviewed and adapted the two 'Overview' and 'Aims and Objectives' sections in close detail.

The working group made further progress in strengthening the draft at its fourth meeting on 8 March 2011, when the discussion focused primarily on the 'Vision' and 'Principles' sections.

The two Overview and Scrutiny committees welcomed and considered the working group's draft food strategy during their meetings on 30 March.

The draft food strategy is extensively referenced to assist committee members and to reassure colleagues of the evidenced context in which it has been developed. It does not include specific information such as a timeframe (our working group suggested five years as an appropriate period of time), suggestions for measurable indicators to chart future progress (baseline data etc) and, of course, options for corporate ownership of the strategy once adopted. The draft strategy is therefore designed to allow the maximum degree of latitude for these aspects to be developed in conjunction with the action planning that can follow on once the food strategy is adopted. We hope that the approach summarised in the Brighton Food Strategy (Appendix E) will be acceptable to colleagues.

*Cllr Hawarun Hussain, Link Member for Sustainable Food, Regeneration and Economy Overview and Scrutiny Committee, Bradford Council.*

*Cllr Kevin Warnes, Link Member for Sustainable Food, Environment and Waste Management Overview and Scrutiny Committee, Bradford Council.*

27 May 2011

## Appendix C

## **Bradford District Food Charter (2000).**

**This Charter was prepared by the Bradford and Airedale District Food Network to encourage individuals, communities, businesses and statutory agencies to consider food issues. The food choices we make impact on our health and well-being, communities around the world and the environment. We wish to work with you to:**

1. Promote Bradford District as a Centre of Food Excellence.
2. Encourage people to enjoy food that meets their health and cultural needs and adds meaning to their lives.
3. Ensure everyone has access to a reasonable choice of nutritionally adequate, appropriate and affordable food, and opportunities to grow their own.
4. Support people's right to the facilities, skills and knowledge to choose, purchase, prepare and cook a variety of healthy and nutritious foods.
5. Improve the safety of food in Bradford District by ensuring food proprietors maintain good standards of food hygiene and safety and by informing the public on safe food practices.
6. Encourage the production of a diversity of food by supporting local growers, food producers, manufacturers and retailers.
7. Encourage and support food initiatives involving local communities.
8. Where appropriate encourage people to buy and eat food grown and produced in the district.
9. Support practices in food growing, production and distribution that do not exploit people and the environment, locally and world-wide.
10. Lobby and campaign locally, nationally and internationally for healthy sustainable and ethical food policies and practices.

## Appendix D

### Examples of Sustainable Food Initiatives in Bradford.

**Baildon Horticultural Society.** Baildon Horticultural Society manages two allotment sites in Baildon (these are now owned by Baildon Parish Council). There are over 100 plots and a waiting list at each site. There is said to be a “healthy mixture of friendly rivalry and mutual support” between the two sites.<sup>1</sup> In consequence, the general standard of plots is high, reflected in the fact that Baildon has frequently won the District competition. Throughout the growing season there is a good flow of produce back to the family food tables where the taste and texture of ‘just harvested produce’ is appreciated. One plot holder also has an arrangement with a community centre luncheon club in the village whereby any glut from his plot is used within their kitchen.

**Bradford Environmental Education Service (BEES) Community Orchard (Bowling Park).** The Bowling Park Community Orchard has been developed since 2003 by BEES on six disused allotment plots adjacent to Bowling Park in Bradford. Its 40+ trees include 35 varieties of apple as well as pears and plums, and the orchard is a fine example of community engagement literally bringing disused food-growing land back to productive life in a socially and environmentally sustainable way.<sup>2</sup>

**Bradford Community Environment Project’s Allotments Open Day.** BCEP holds an annual open day at their allotments on Scotchman Road in Bradford. The Open Day brings together the children and community organisations with whom BCEP works throughout the year and is very well attended (in 2009, for example, 250 children and 30 adults were involved). The day involves a range of food-related activities for everyone, including weeding, planting and harvesting, cooking and eating the food and finding out more aspects of food-growing such as composting. This event is a perfect illustration of how food events of this kind can bring the whole community together and foster vital food skills among local people.<sup>3</sup>

**Bradford Council’s Allotments Service.** Bradford Council is responsible for approximately 1,500 allotment plots spread across 44 sites through the District.<sup>4</sup> The Council is therefore

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<sup>1</sup> Feedback from a distinguished member of the Food Strategy Working Group.

<sup>2</sup> [http://www.bees-ymca.org.uk/places\\_orchards](http://www.bees-ymca.org.uk/places_orchards).

<sup>3</sup> For a more detailed description of BCEP’s allotments Open Day, see ‘Scrutiny of the Allotments Service’, Draft Report of the Allotments Working Group, Regeneration and Economy Overview and Scrutiny Committee, Bradford Council, September 2010, p.15):

[http://councilminutes.bradford.gov.uk/wps/portal/!ut/p/kcxml/04\\_Sj9SPykssy0xPLMnMz0vM0Y\\_QjzKLN4i3CP\\_MASYGYxqb6kWhCjggRX4\\_83FSgeKQ5UMDS2VQ\\_RD9I31s\\_QL8gNzSi3DjdEQDQ67pX/delta/base64xml/LOIDVE\\_83b0pKN3VhQ1NTZ3BSQSEhL29Cb2dBRUIRaENFTVloQ0dJUUITaktNNWhBRUFvQSEhLzRCMwIjb25RVndHeE9V\\_VG9LNzIzT0libUVBISEvN18wXzIDNS9kb2MvNTYOMw!!#7\\_0\\_9C5](http://councilminutes.bradford.gov.uk/wps/portal/!ut/p/kcxml/04_Sj9SPykssy0xPLMnMz0vM0Y_QjzKLN4i3CP_MASYGYxqb6kWhCjggRX4_83FSgeKQ5UMDS2VQ_RD9I31s_QL8gNzSi3DjdEQDQ67pX/delta/base64xml/LOIDVE_83b0pKN3VhQ1NTZ3BSQSEhL29Cb2dBRUIRaENFTVloQ0dJUUITaktNNWhBRUFvQSEhLzRCMwIjb25RVndHeE9V_VG9LNzIzT0libUVBISEvN18wXzIDNS9kb2MvNTYOMw!!#7_0_9C5).

<sup>4</sup> These figures were released in December 2008 and are not apparently available anywhere on Bradford Council’s website. They are in the public domain as a result of a Freedom of Information request submitted by a local resident:

[http://www.whatdotheyknow.com/request/allotment\\_waiting\\_list\\_data\\_32?unfold=1#incoming-11047](http://www.whatdotheyknow.com/request/allotment_waiting_list_data_32?unfold=1#incoming-11047).

heavily involved in local food growing and there is huge potential for the Council to do more to enhance this role in future years (especially bearing in mind that the number of people of the waiting list for the allotments is nearly as large as the number of allotments in use).<sup>5</sup>

**Bradford Food Network.** Bradford's District-wide Community Food Network was launched in 1999 from the Local Agenda 21 Unit at Bradford Council and is currently hosted by Bradford and Airedale Community Health Services. It meets quarterly at a range of community venues, with support from the Bradford Community Environment Programme. Its fifty members represent local agencies, organisations and projects leading on food issues across the area, guided by the principles of the Bradford District Food Charter that was adopted in 2001 and its associated food strategy.<sup>6</sup>

**Bradford Nutrition and Dietetics Services (Bradford Teaching Hospitals Foundation NHS Trust).** Bradford Dietitians have been involved with a range of food and nutritional projects that illustrate the potential for continuing actions in this area of policy.<sup>7</sup>

- **Improving Food in Social Day Care commissioned By BDMC.** Bradford Dietitians worked in partnership with Adult care services to develop monitoring questions that commissioners could use to assess and discuss improvements in the provision of food and fluids at social day care that Bradford Council commissions. After the first year, the information gathered was used to develop practical catering guidelines and a kitchen checklist for social day care providers across the district to help them meet the nutrition and hydration needs of their clients in a way that was acceptable to day care users.
- **Provision of food and nutrition training and updates to those working on food issues.** Bradford Dietitians in partnership with NHS Bradford and Airedale have provided a programme of food and nutrition training events for health, education, and other staff and volunteers across the district. These are aimed at ensuring that those working on or influencing food and health issues have access to current evidence based food and health information, awareness of local nutritional issues, food and health inequalities and social/cultural food needs in Bradford and opportunities to discuss effective ways of working. They include 'Tools for Teaching Good Nutrition', a series of Nutrition Updates for those working with different population groups (Pregnancy, Under-fives, 5-11s, 11-18s, Older People) and Effective Weight Management).
- **Food and Nutrition improvement in Care Homes.** Bradford Dietitians have developed training for care home staff (managers, chefs, nursing staff and carers) covering nutrition risk assessment,

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<sup>5</sup> See the eight detailed recommendations of the 'Scrutiny of the Allotments Service', Draft Report of the Allotments Working Group, Regeneration and Economy Overview and Scrutiny Committee, Bradford Council, September 2010, pp.9-14):

[http://councilminutes.bradford.gov.uk/wps/portal!/ut/p/kcxml/04\\_Sj9SPykssy0xPLMnMz0vM0Y\\_QjzKLN4i3CP\\_MASYGYxqb6kWhCjggRX4\\_83FSgeKQ5UMDS2VQ\\_RD9I31s\\_QL8gNzSi3DjdEQDQ67pX/delta/base64xml/LOIDVE83b0pKN3VhQ1NTZ3BSQSEhL29Cb2dBRUIRaENFTVloQ0dJUUITaktNNWhBRUFvQSEhLzRCMWljb25RVndHeE9VVG9LNzIzT0libUVBISEvN18wXzIDNS9kb2MvNTYOMw!!#7\\_0\\_9C5](http://councilminutes.bradford.gov.uk/wps/portal!/ut/p/kcxml/04_Sj9SPykssy0xPLMnMz0vM0Y_QjzKLN4i3CP_MASYGYxqb6kWhCjggRX4_83FSgeKQ5UMDS2VQ_RD9I31s_QL8gNzSi3DjdEQDQ67pX/delta/base64xml/LOIDVE83b0pKN3VhQ1NTZ3BSQSEhL29Cb2dBRUIRaENFTVloQ0dJUUITaktNNWhBRUFvQSEhLzRCMWljb25RVndHeE9VVG9LNzIzT0libUVBISEvN18wXzIDNS9kb2MvNTYOMw!!#7_0_9C5).

<sup>6</sup> Jeannie Smith's background paper, entitled 'Update about the Food Network', 2010, provides a concise and valuable review of the current work of the Bradford Food Network (see Appendix). See also the Bradford District Food Strategy, Draft, Hobbiss *et al*, Bradford District Food Network, 2003, p.6: the link to this document can be found at <http://www.foodvision.gov.uk/pages/bradford-district-food-strategy>.

<sup>7</sup> All of these examples were provided by Jackie Loach, the Chief Community Dietitian at Bradford Nutrition and Dietetic Services.

nutrition care planning, practical ways to improve food intake in care homes and food fortification to boost nutritional intake for those with poor appetites.<sup>8</sup>

- **Bradford Early Years Menu Planning Toolkit.** Bradford Dietitians have developed a toolkit and training session for use by early years childcare providers (childminders, children's centres, nurseries etc) to assess the quality of their food provision to ensure it meets national nutritional guidelines for early years as well as the cultural and social and developmental needs of children.
- **'Every Baby Matters Guidelines for Good Nutrition for Women, Babies and Children in Bradford and Airedale', developed by Bradford Dietitians on behalf of Every Baby Matters.** This consists of clear information and guidance and key messages for workers across the district on food and nutrition issues when planning a pregnancy, pregnant, postnatally and whilst breastfeeding, infant feeding, weaning and for 1-5 years. It is aimed at ensuring that food and nutrition interventions and advice in Bradford District are soundly based, thus improving maternal and child nutrition and reducing obesity and other health problems (the guidelines will be made available via the Bradford District Partnership's website soon).
- **Capacity building and nutrition guideline dissemination in GP practices and early years providers.** This is a programme delivered by Bradford Dietitians (funded by Citycare GP Alliance). It includes updates for GP practice staff about maternal and infant nutrition and the development of tailored activities to support children's centre staff in their food work with families (including healthy eating for the under 5's, infant feeding issues, diets for a healthy pregnancy and helping parents with faddy eaters).
- **Nutrition Skills for 'Cook and Eat' leaders.** This OCN-accredited course is designed for community and health workers who can run group nutrition activities as part of their role. It is delivered jointly by Bradford Dietitians and the NHS Bradford and Airedale OPTIONS team.

**Bradford School Meals.** The radical transformation of food procurement for Bradford's school meals by 'Education Contract Services' since 2000 – under the guiding hand of Roger Sheard - has been genuinely pioneering. Most school meals food ingredients are now sourced locally, at no extra cost. These are typically of a higher quality and freshness than previously, with more seasonality, more manageable and documented audit trails, less packaging and reduced food miles.<sup>9</sup>

**Café West.** Café West is a healthy living centre located in the Allerton area of Bradford. It has run a range of health and well being services for local people for the past five years. More recently, the centre has offered healthy cooking opportunities, primarily in conjunction with local primary schools. A fruit and vegetable growing programme has also been developed with St Matthews primary school, and this is currently being extended to other local schools and to Dixons Allerton Academy.<sup>10</sup>

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<sup>8</sup> According to Jackie Loach of Bradford Nutrition and Dietetic Services, 42% of patients admitted to care homes are malnourished. Malnutrition leads to poorer quality of life and health outcomes including depression, cognitive effects, increased risk of infection, poor wound healing and increased risk of hospital admission. The costs of malnutrition to the health and social care system are estimated to be £13bn a year. New national care quality standards require malnutrition risk assessment and nutrition training for staff.

<sup>9</sup> For a full, and inspiring, analysis of the amazing food reforms undertaken by Education Contract Services, see 'Double Dividend: Promoting Good Nutrition and Sustainable Consumption Through Healthy School Meals', Pearce *et al*, Soil Association, 2005, pp.51-55):

<http://www.soilassociation.org/LinkClick.aspx?fileticket=WwMQEFXKC0Q%3d&tabid=388>.

<sup>10</sup> Review of the Development of 'Café West', David Barrett, November 2010, submitted to the Food Strategy Working Group.



**Glenaire and Haworth Primary Schools.** A number of primary schools in Bradford District have developed gardens and food-growing projects. Two leading examples of these are Glenaire Primary in Baildon and Haworth Primary. Glenaire Primary has grown food on site since 2007 and uses this produce for both educational and catering purposes. The school has recently been liaising with 'Forest of Bradford' to plant fruit trees there as well.<sup>11</sup> Haworth Primary has achieved a Silver Award with the 'Food For Life' Partnership. This is in recognition of the range of food-related activities organised by the school, including the themed lunches that are scheduled to celebrate festivals and events such as 'Fairtrade Day' and 'Vegetarian Day' and the way that food grown in the school garden is harvested and eaten by the school's children.<sup>12</sup>

**Horton Community Farm.** The development of Horton Community Farm on the site of the Cecil Avenue allotments in Bradford is a textbook illustration of the social, environmental and health value of community supported agriculture in an inner-city setting. The project aims to ensure that local consumers and growers take "mutual responsibility for the whole growing cycle", with members contributing to the running of the farm and the food-growing and then getting a share of the harvest. As well as the obvious food-growing benefits of the project, the organisers expect that the farm will improve the locality for residents, making their neighbourhood safer, cleaner and more visually appealing, and increase their sense of community ownership and responsibility for the area where they live. With on-site staff, the farm will also provide local people with employment and volunteering opportunities.<sup>13</sup>

**Ministry of Food.** Bradford Council's Ministry of Food, launched in late 2009, is a pioneering educational, training and food networking initiative that is primarily focused on helping local people to learn basic cooking skills. It was the second of its kind to open in the UK and has received very positive support from Bradford Council, Bradford College and the Bradford and Airedale Primary Care Trust. Around 100 people a week accessed the centre during its first six months alone, cooking 2,000 meals and attending 230 cooking classes.<sup>14</sup>

**Northcliffe Allotment Society.** The Northcliffe Allotment Society are an excellent example of a highly organised, outward-facing local food-growing group. The society recently completed a new clubhouse that will support allotment holders and provide a facility for hosting other community groups and school visits. The society also has a central tool store.<sup>15</sup>

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<sup>11</sup> Ofsted's report about the school in March 2007 noted that children were aware of the importance of fruit and healthy eating: <http://schoolsfinder.direct.gov.uk/profiles/pdf/3802157.pdf>. It is also relevant that the pupils themselves identified "protecting the environment" as one of their key themes for the 2008-2009 academic year: <http://schoolsfinder.direct.gov.uk/3802157/school-profile/?d=1&d=1>.

<sup>12</sup> The 'Food For Life' Partnership provides a good summary of the pioneering progress achieved by Haworth Primary School in relation to food: <http://www.foodforlife.org.uk/Resources/Casestudies/Resourceview/tabid/110/ArticleId/294/Increasing-school-meal-take-up-in-a-primary-school.aspx>.

<sup>13</sup> <http://www.hcf.org.uk/>.

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[http://news.bbc.co.uk/local/bradford/hi/people\\_and\\_places/arts\\_and\\_culture/newsid\\_8732000/8732550.stm](http://news.bbc.co.uk/local/bradford/hi/people_and_places/arts_and_culture/newsid_8732000/8732550.stm). Additional information about Jamie's Ministry of Food in Bradford is available via the Bradford Council website at [http://www.bradford.gov.uk/bmdc/ministry\\_of\\_food](http://www.bradford.gov.uk/bmdc/ministry_of_food).

<sup>15</sup> For a more detailed description of Northcliffe Allotment Society, see 'Scrutiny of the Allotments Service', Draft Report of the Allotments Working Group, Regeneration and Economy Overview and Scrutiny Committee,



**Saltaire Farmers' Market.** This remains the only Farmers' market in the District that is managed directly by Bradford Council, although it is one of around 500 in the UK. Although it has struggled commercially since its launch several years ago, it is highly valued by many local people and has the potential to develop into a more extensive community food hub.<sup>16</sup>

**Springfield Community Garden.** Springfield developed in the early 1990s as part of the regeneration of Holmewood Estate in Bradford, using a 7.5 acre field of rough pasture that was part of a tenant farm owned by the Council. Permaculture techniques have been used with swales to slow down the passage of water and shelter belts to improve growing conditions. The site was initially managed by the Council's Local Agenda 21 Unit, but has become a nationally recognised demonstration project for sustainable living thanks to its use of allotments, orchards and polytunnels. The site also boasts a wind turbine and the District's first compost toilet. The project incorporates heavy mulching and companion planting to minimise watering and avoid the use of chemical fertilisers. Today, the buildings and land are run as a Social Services Day Centre and are used to teach 'field-to-table' lifeskills. It is a special place which allows people to grow food, prepare and cook it and eat it together on site.<sup>17</sup>

**St James Wholesale Food Market.** Bradford Council's wholesale food market is nationally renowned for its pioneering environmental record (the market now recycles 80% of its waste).<sup>18</sup>

**Transition Bradford Fruit Share:** Transition Bradford is a local grassroots network that is seeking to develop initiatives that will help Bradford make the transition to a post peak-oil economy and deal with the challenges of climate change. One of the projects run every year is a fruit share, where volunteers pick fruit locally from gardens (with the permission of the householders!) where the fruit would otherwise not be harvested. In 2008, for example, nine volunteers picked 25 boxes of apples, mainly in the Nab Wood area of Shipley.<sup>19</sup>

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Bradford Council, September 2010, pp.15-16):

[http://councilminutes.bradford.gov.uk/wps/portal/!ut/p/kcxml/04\\_Sj9SPykssy0xPLMnMz0vM0Y\\_QjzKLN4i3CPMASYGYxqb6kWhCjggRX4\\_83FSgeKQ5UMDS2VQ\\_RD9I31s\\_QL8gNzSi3DjdEQDQ67pX/delta/base64xml/LOIDVE83b0pKN3VhQ1NTZ3BSQSEhL29Cb2dBRUIRaENFTVloQOdJUUITaktNNWhBRUFvQSEhLzRCMWlj25RVndHeE9VVG9LNzlzT0libUVBISEvN18wXzIDNS9kb2MvNTYOMw!!#7\\_0\\_9C5](http://councilminutes.bradford.gov.uk/wps/portal/!ut/p/kcxml/04_Sj9SPykssy0xPLMnMz0vM0Y_QjzKLN4i3CPMASYGYxqb6kWhCjggRX4_83FSgeKQ5UMDS2VQ_RD9I31s_QL8gNzSi3DjdEQDQ67pX/delta/base64xml/LOIDVE83b0pKN3VhQ1NTZ3BSQSEhL29Cb2dBRUIRaENFTVloQOdJUUITaktNNWhBRUFvQSEhLzRCMWlj25RVndHeE9VVG9LNzlzT0libUVBISEvN18wXzIDNS9kb2MvNTYOMw!!#7_0_9C5). For press coverage of the recent opening of the new clubhouse, see [http://www.thetelegraphandargus.co.uk/news/8733061.Northcliffe\\_Allotment\\_Society\\_opens\\_new\\_clubhouse/](http://www.thetelegraphandargus.co.uk/news/8733061.Northcliffe_Allotment_Society_opens_new_clubhouse/).

<sup>16</sup> This is the figure provided by FARMA, the National Farmers Retail and Markets Association:

<http://www.farmersmarkets.net/index.htm>.

<sup>17</sup> A highly detailed presentation of the vision behind this remarkable project can be found at: [http://www.self-willed-land.org.uk/rep\\_res/spring.pdf](http://www.self-willed-land.org.uk/rep_res/spring.pdf).

<sup>18</sup>

[http://www.bradford.gov.uk/bmdc/information\\_and\\_communication/public\\_relations/news\\_releases/regeneration/first\\_prize\\_for\\_bradford\\_market](http://www.bradford.gov.uk/bmdc/information_and_communication/public_relations/news_releases/regeneration/first_prize_for_bradford_market).

<sup>19</sup> A detailed description of Transition Bradford's 2008 Fruit Share can be found at

<http://www.transitionbradford.org.uk/bradford-fruit-share/2008-report.aspx>.

## Appendix E

# 'Spade to Spoon: Making the Connections'. A Food Strategy and Action Plan for Brighton and Hove.



Photo courtesy of Moulsecoomb Forest Garden

## **SPADE TO SPOON:** Making the Connections

*A Food Strategy and Action Plan  
for Brighton and Hove  
Summer 2006*





Photo courtesy of Food for the 21st

## Why a food strategy for Brighton and Hove?

How we produce and consume our food, and its relationship to our health and our environment, is increasingly under the spotlight. Obesity, particularly in children, and diet related disease such as diabetes and heart disease, are on the increase. Modern intensive agriculture and its dependence on chemical inputs is resulting in environmental hazards such as water pollution and soil erosion, and is contributing to climate change. An increasingly global food supply chain has disconnected communities from how and where their food is produced, potentially limiting choice and increasing vulnerability to food crises.

The food system of a city can offer enormous opportunities for creating employment, raising income levels and increasing economic prosperity, and thus improve the well being of the entire community. By exploring ways of re-localising food production and supply closer to the community it serves, economic benefit can be harnessed for the good of all residents.

Reconnecting urban consumers with local farmers can result in a deeper understanding of the value of food and its relationship to health and the environment.

### What is happening in Brighton and Hove?

Although Brighton and Hove sits in the affluent South East and has a growing economy, it nevertheless suffers from pockets of deprivation resulting in a 'health divide' between rich and poor. In order to address this, a Healthy City Partnership has been established, committed to promoting Brighton and Hove as a 'Healthy City', of which access to affordable wholesome food for all residents is a key component. The Brighton and Hove City Teaching Primary Care Trust and the city council are committed to addressing the wider determinants of health, such as the environment and the economy, and have helped establish the Brighton and Hove Food Partnership in order to begin to address how the food system of the city can be improved.

*Spade to Spoon* is aimed at all those working in food related areas – whether this be the health sector, the city council, the community and voluntary sectors, or the production, retail and catering sectors. In the spirit of other strategies and plans within the city, it has been developed in the belief that by working in partnership across the community we can better address the problems we face. The Brighton and Hove Food Partnership has been established to create an active network of interested organisations, businesses and residents in order to carry out and oversee this work.

### The policy context

Public policy is increasingly recognising the links between food, health, environment and economic prosperity. Government departments and regional offices are looking to incorporate, where appropriate, actions into their working strategies which support the aim of a more sustainable food system better able to deliver optimal health.

The Department of Health's White Paper

*'Choosing Health: making healthy choices easier'*, (Nov 04), outlines the Government's

commitment to tackling the causes of ill-health and reducing inequalities, representing a shift in emphasis towards health promotion and prevention. The role of diet forms an integral part of this, as well as recognising the importance of working in partnership at a local level. The White Paper was followed by *'Choosing a Better Diet: an action plan for food and health'*. At a regional level *'Farming and Food: Our Healthy Future'* outlines regional activity, and a South East Food and Health Action Plan is in development.

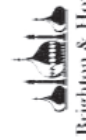
Locally, a variety of strategies and plans exist addressing a wide range of issues. *Spade to Spoon* attempts to identify actions already taking place in the context of other work across the city, and highlight their connection to the food system. Of particular relevance are the Community Strategy, produced by the Local Strategic Partnership, of which a priority is 'a healthier city', and the Sustainability Strategy, which identifies as a key objective 'improving everyone's access to basic elements of life such as good quality, local food'. *Spade to Spoon* is endorsed by the council to deliver this key sustainability objective.

*Spade to Spoon: Making the connections* has been developed by the Brighton and Hove Food Partnership (BHFP) with funding provided by Brighton and Hove City Teaching Primary Care Trust (PCT), and the support of the Brighton & Hove City Council. It presents a real opportunity to develop a 'joined-up' framework for seeking solutions to the problems created by our current food system. In doing so it attempts to engage the whole community across a diverse range of sectors in a challenging and innovative way.

Brighton and Hove City NHS Teaching Primary Care Trust



www.brightonhovectpct.nhs.uk



www.brighton-hove.gov.uk



www.bhf.org.uk

We would like to thank everyone who has contributed to the development of the strategy, particularly those who contributed to the various consultation periods.



## Vision and Aims

### Vision

*Spade to Spoon: making the connections* is built around the vision and aims of the Brighton and Hove Food Partnership. The Partnership works across the community to strengthen the growth and development of a localised food system which promotes social equity, economic prosperity, environmental sustainability, global fairtrade and the health and well-being of all residents.

It aims to develop an integrated, cross-sectoral approach to food policy, which links initiatives within public health, environmental sustainability, community development, education, agriculture, cultural and economic development, waste management, urban planning/land use and tourism.

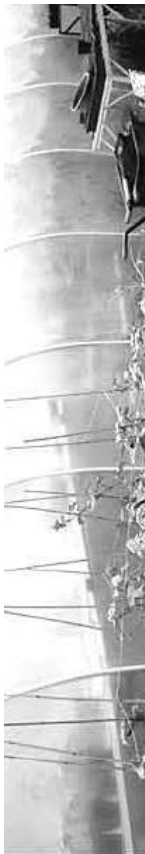
### Aims and objectives

- 1 Support educational initiatives across all sectors of the community to **raise awareness** of the production of food and its role in supporting health, the economy and the environment
  - increase understanding of food and its relationship to good health
  - increase awareness of how food is produced
  - increase understanding of different food production systems and their impact on health and the environment
  - make available and/or produce materials and initiatives to support these objectives

- 2 Provide **networking opportunities** and exchange of information, support and advice for individuals and organisations working on food initiatives, in order to build skills and capacity, and to encourage linkage between diverse sectors
  - develop the Food Partnership into a focus for advice and support for all sectors of the food community
  - encourage sharing, exchange and linked working across sectors
  - increase employment opportunities through building capacity and skills within different sectors of the local food system

- 3 Lobby Governmental agencies at local, regional and national levels, **run local campaigns** within the city and influence policy and planning decisions, in order to further the aims of the Partnership
  - raise awareness amongst policy makers, of the inter-dependence of food, the economy, health and the environment
  - ensure local plans and other strategies include relevant food work in the city and particularly the food strategy and action plan

- 4 **Increase access** for all residents within the city to nutritious, safe, affordable food in culturally and socially acceptable ways
  - reduce childhood obesity and the number of residents across the city suffering from diet-related disease
  - encourage an increase in consumption of fresh food in particular locally grown fruit and vegetables
  - encourage improvement in the number of and access to local fresh food outlets
  - provide opportunities for residents to become involved in growing and producing food
  - support measures that ensure foods are clearly and helpfully labelled



- 5 Promote food production systems which conserve and enhance the **environment**
  - increase the availability of food produced from local/regional sources
  - reduce the use of chemicals in food produced in allotments, gardens and public spaces
  - encourage farms owned by the city council and in the local area to adopt environmentally sustainable practices
  - provide information on the effects of different food production systems on the environment

- 6 Encourage the development of a vibrant **local food economy**, expand local food production and create opportunities for city residents to access locally produced food
  - increase opportunities for purchasing and consuming locally produced food
  - raise the profile of local Sussex food to visitors across the city
  - recognise the contribution of the local food system to economic prosperity
  - support local producers and food processors both within the city and across the region

- 7 Introduce **procurement** policies within public institutions such as schools and hospitals which favour the use of locally produced and healthy food and which strive to support environmental sustainability, animal welfare and fairtrade
  - increase the use of locally produced food in public institutions across the city
  - increase the amount of freshly prepared food used in public institutions across the city
  - encourage the consumption of healthier food in public institutions across the city
  - encourage purchasing policies which favour environmental sustainability, animal welfare and fairtrade

- 8 Reduce, re-use and recycle **waste** generated by the food system and compost organic waste to improve soil fertility
  - reduce packaging and waste created by the food system and increase recycling rates
  - increase the amount of composting of waste from businesses etc.
  - encourage household and community composting
  - make compost ideally locally produced available to improve soil fertility in public parks, and private residences

- 9 Provide a **policy forum** to initiate research, publications and activities that encourage the exchange of ideas both within the city and beyond and to inform, and be kept informed, of emerging trends in local and global food policy
  - provide an evidence base for work on food issues within the city
  - develop innovative and creative solutions to problems created by the current food system
  - share best practice with similar projects around the country and internationally

- 10 Be **accountable to and rooted in** the participation of all sectors of the community, give voice to those not normally heard. Reflect the social diversity of the city, and to celebrate the part food plays in the community and culture of the city



Photo courtesy of BH&H Food Partnership





Photo courtesy of Whitehawk Community Food Project

## Key principles of a sustainable and localised food system

### An integrated, cross-sectoral approach

Partnerships across diverse sectors are acknowledged to be an effective way of working and can achieve more than organisations working in isolation. This is especially relevant when looking at the food system of a city, because a diverse range of players, from business through to the voluntary sector, are working on issues related to food.

### Social equity

Brighton and Hove is in many respects a divided city, with inequalities in wealth, health and employment. Evidence shows that low-income families are more likely to suffer from food poverty; the inability to acquire or consume an adequate quality or sufficient quantity of food in socially acceptable ways. The Food Partnership acknowledges that access to a basic healthy diet should be a human right for all. It aims to work towards a situation where everyone, regardless of income, has access to sufficient, affordable, safe and nutritious food.

The Food Partnership aims to be accountable to and rooted in the participation of all sectors of the community, give voice to those not normally heard to reflect the social diversity of the city, and to celebrate the part food plays in the community and culture of the city.

### Economic prosperity

Particular elements of the food supply chain, for example farmers markets or artisan food producers, can contribute to economic prosperity by keeping money circulating within the community. Brighton and Hove has a vibrant café, restaurant and hotel sector generating employment and economic growth – using local produce is attractive to both tourists and residents.

Every £10 spent on a vegetable box scheme generates approximately £24 for the local economy compared to only £14 when spent in a supermarket.

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Local food projects can serve to build skills, generate income and increase employment. With the right support they can become self-sustaining social enterprises or small businesses.

### Environmental sustainability

Much of the current food system is fuelled by an inefficient use of energy and an excessive use of water. This results in excessive CO<sub>2</sub> emissions, soil erosion, pollution, and contributes to climate change and unnecessary amounts of waste going to landfill. Developing local food systems can help to address these issues through shortening supply chains. Sourcing food locally can reduce the food miles travelled by a Sunday lunch from 24,000 miles (if bought at a supermarket) to approximately 376 miles when bought at a farmers market.

An ecological footprint has been undertaken for the city looking at transport, waste, energy and resource use. If everyone in the world live as we do in Brighton & Hove, we would need three planets. The way we produce, transport, package, cook and dispose of food constitutes our greatest impact on the environment.

The food system contributes up to 22% of the UK's carbon emissions.

### Global fairtrade

Brighton and Hove has been awarded Fairtrade City status, and is committed to ensuring that farmers and producers receive a fair price for the quality goods they produce. The city council endeavours to provide fairly traded tea and coffee throughout its offices, and the city-wide campaign works to ensure that fairtrade products are available in cafes and catering establishments across the city. Although 'fairtrade' is considered to be a developing country issue it applies equally to farmers and producers here in the UK - the Food Partnership is committed to ensuring that farmers and producers receive a fair price for their produce

both at home and globally, and will work to promote fair trading practices throughout the food supply chain.

### Health and well-being of all residents

The links between food, health and well-being are widely acknowledged, and public policy increasingly supports the promotion of healthy eating patterns in order to combat the on-set of the major killer diseases such as coronary heart disease, cancer and diabetes. A healthy population not only reduces the incidence of disease and premature death, but is also a more productive workforce and better able to contribute to the general good of the community. The Food Partnership works to ensure that healthy food is available in our schools, hospitals and catering outlets.

• 56% of Brighton and Hove residents do not eat the recommended five portions of fruit and vegetables a day  
• 4.2% of the city's population are either overweight or obese

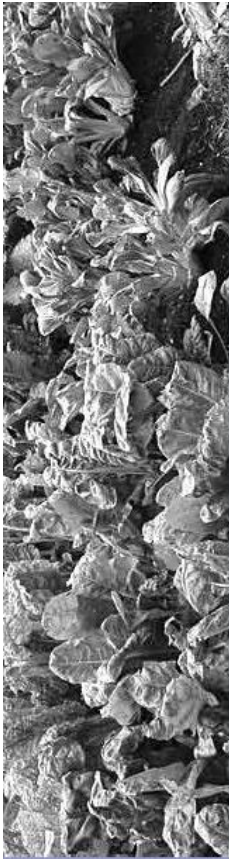
Director of Public Health's Annual Report, 2004



Photo courtesy of Fair Food Partnership

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**ACTION** The following action plan is a summary of a longer document which can be seen at [www.bffood.org.uk](http://www.bffood.org.uk)



**1** Support educational initiatives across all sectors of the community to raise awareness of the production of food and its role in supporting health, the economy and the environment

ACTION	WHO IS RESPONSIBLE	TARGET
Employ a food development worker to work across the city	<ul style="list-style-type: none"> <li>Primary Care Trust (PCT)</li> <li>Brighton and Hove Food Partnership (BHFP)</li> </ul>	Summer 2005 <b>ACHIEVED</b>
Employ a school food worker to work on food in schools	<ul style="list-style-type: none"> <li>Primary Care Trust (PCT)</li> <li>Brighton and Hove Food Partnership (BHFP)</li> </ul>	Summer 2005 <b>ACHIEVED</b>
Develop a Healthy Schools Partnership to promote healthy eating agendas in schools across the city	<ul style="list-style-type: none"> <li>BHCC Healthy Schools Team</li> <li>School Food Worker</li> <li>School Food Action Group (SFAG)</li> </ul>	Beginning of 2006 <b>ACHIEVED</b>
Encourage schools to adopt a whole school approach to food: <ul style="list-style-type: none"> <li>all schools to develop a food policy</li> <li>deliver materials, advertising to schools</li> </ul>	<ul style="list-style-type: none"> <li>BHCC Healthy Schools Team</li> <li>School Food Worker</li> <li>School Food Action Group</li> </ul>	<ul style="list-style-type: none"> <li>Half of all LA schools to achieve silver accreditation with Healthy Schools by 2006</li> <li>All LA schools to achieve Silver accreditation by 2007</li> </ul>
Explore the feasibility of a project linking school meal menu with curricular activities in order to increase awareness of food production and sustainability issues	<ul style="list-style-type: none"> <li>BHCC Client Contracts</li> <li>School Meals Contractor</li> <li>School Food Worker</li> </ul>	Pilot in one primary school in year 2006-7
Increase awareness of food safety and food hygiene in the city for commercial and community caterers through delivery of food hygiene courses	<ul style="list-style-type: none"> <li>BHCC Food Safety Team</li> </ul>	Eight courses to be run including two in languages other than English (Bengali and Cantonese) 2005-2006-2007
Promote healthy eating within adult social care settings <ul style="list-style-type: none"> <li>employ health advisor or dietician to deliver healthy eating messages</li> </ul>	<ul style="list-style-type: none"> <li>BHCC Adult Social Care</li> <li>BHCC Residential and Day Services for Older people</li> </ul>	Deliver quarterly sessions at City Day Centres and sheltered housing schemes from summer 2005 onwards
Explore feasibility of reintroducing the Heartbeat award scheme, and promoting it along with a breast feeding friendly award	<ul style="list-style-type: none"> <li>BHCC Food Safety Team</li> </ul>	Hold one meeting with all relevant partners by the end of 2005 <b>ACHIEVED</b>

**2** Provide networking opportunities and the exchange of information, support and advice for individuals and organisations working on food initiatives across the city in order to build skills and capacity, and to encourage linkage between diverse sectors

ACTION	WHO IS RESPONSIBLE	TARGET
Raise the profile, and identify and secure funding for the Food Partnership	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	On-going
Support small, medium and large organisations working on food issues with availability of grant funding	<ul style="list-style-type: none"> <li>BHCC Voluntary Sector and External Funding Unit</li> </ul>	Ensure reasonable representation from food projects to grants programme
Promote vocational qualifications related to catering, food safety and market gardening for 14-19 year olds	<ul style="list-style-type: none"> <li>BHCC Secondary Schools Team</li> <li>BHFP</li> <li>Food Development Worker</li> </ul>	<ul style="list-style-type: none"> <li>Complete feasibility study on developing catering and Horticulture NVQ in two schools by end of 2006</li> <li>Develop sufficient courses to meet local skills needs by 2008</li> </ul>
Aim to provide the opportunity for all health professionals to undertake basic training on nutrition, and how to give advice to clients in order to make necessary dietary changes	<ul style="list-style-type: none"> <li>PCT</li> <li>NHS</li> <li>Community Dieticians, Health Visitors etc</li> <li>GPs</li> </ul>	Health Promotion delivering behavioural change training in several areas, including food
Develop a website providing local and national information on healthy eating and general food information	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	Summer 2006 <b>ACHIEVED</b>
Make links with active living task force, provide reciprocal links on websites, develop joint initiatives when opportunities arise	<ul style="list-style-type: none"> <li>Active Living Task Force</li> <li>BHFP</li> </ul>	Ongoing
Support the improvement of community based training facilities and gardening projects to offering training to adult learners	<ul style="list-style-type: none"> <li>BHCC Learning Partnership</li> <li>BHFP</li> </ul>	Continue the capital learning fund project into 2005-6 and 2006-7
Explore the feasibility of developing a diabetes community kitchen for use across the community	<ul style="list-style-type: none"> <li>BHFP</li> <li>PCT Health Promotion</li> </ul>	Meeting to be held 2006 and working group established <b>ACHIEVED</b>





Photo courtesy of BHF Food Partnership

### 3 Lobby governmental agencies at local, regional and national levels, run local campaigns within the city and influence policy and planning decisions, in order to further the aims of the partnership

ACTION	WHO IS RESPONSIBLE	TARGET
Continue to support the Fairtrade campaign and ensure that the availability of fair trade produce is increased	<ul style="list-style-type: none"> <li>BHCC – Sustainability Team</li> <li>Fairtrade Campaign</li> <li>BHFP</li> </ul>	On-going
Ensure that local transport plans include clear policies on public transport, positioning of bus stops, appropriate timetabling etc. to facilitate access to food outlets	<ul style="list-style-type: none"> <li>BHCC Sustainable Transport</li> </ul>	On-going
Facilitate the city's community strategy, tourism strategy and economic development strategy to recognise the link between quality of life, food and food production and the quality of the local natural environment	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	Input when relevant consultation periods come up
Support nationwide campaign for better food labelling	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	On-going
Support nationwide campaign to ban the advertising of certain unhealthy foods to children	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	On-going
Support campaign to increase access to free school meals	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	On-going
Lobby Government to put domestic science back on the school curriculum	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	On-going
Respond to Government and local consultations within the remit of the Food Partnership and encourage other organisations, including BHCC to do the same	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	As appropriate

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### 4 Increase Access for all residents within the city to nutritious, safe, affordable food in culturally and socially acceptable ways

ACTION	WHO IS RESPONSIBLE	TARGET
Increase the number of dietitians working in the community, particularly to work in settings currently under supported	<ul style="list-style-type: none"> <li>PCT</li> </ul>	One more community dietitian by end 2006
Aim to increase the uptake of breastfeeding	<ul style="list-style-type: none"> <li>Breastfeeding Co-ordinator</li> <li>Food Development Worker</li> <li>Health Visitors</li> </ul>	On-going
Aim to support existing community food initiatives and increase number of new projects e.g. co-ops, community cafes, cookery clubs, lunch clubs	<ul style="list-style-type: none"> <li>BHFP</li> <li>Food Development Worker</li> <li>Fresh Ideas Worker</li> </ul>	2004 – 2007 yearly grants programme
Aim to increase the number of Food Interest Groups in neighbourhoods in the city	<ul style="list-style-type: none"> <li>PCT</li> <li>Food Development Worker</li> </ul>	These more FPG groups in priority areas by end 2006
Aim to increase number of peer-led cookery clubs across the city, and to seek funding to maintain post of cookery in the community worker (to work across the city)	<ul style="list-style-type: none"> <li>PCT</li> <li>Cookery in the Community Worker</li> </ul>	Acquire funding to extend cookery in the community post from March 2006 <b>ACHIEVED</b>
Aim to increase the number of healthy tuck shops, breakfast clubs, after school clubs and other healthy eating initiatives	<ul style="list-style-type: none"> <li>School Food Action Group</li> <li>School Food Worker</li> <li>BHCC Healthy Schools Team</li> </ul>	Audit to be undertaken and target determined
Work with schools to replace existing vending machines supplying unhealthy options with more healthy alternatives	<ul style="list-style-type: none"> <li>BHCC Healthy Schools Team</li> <li>School Food Worker</li> <li>BHCC Schools Catering Officer</li> </ul>	By 2008
Improve delivery and quality of school meals across the city	<ul style="list-style-type: none"> <li>BHCC Schools Catering Officer</li> <li>Catering Contractor</li> <li>School Food Worker</li> </ul>	On-going – new menus to be implemented Autumn 2005 <b>ACHIEVED</b>
Monitor and improve the nutritional standards of meals provided to Adult Social Care (ASC) service users	<ul style="list-style-type: none"> <li>BHCC ASC Residential and Day Services for older people</li> </ul>	On-going
Improve the uptake of allotments in order to encourage more residents to consume fresh local produce and benefit from active lifestyles, particularly with black and minority ethnic groups and people with limited mobility	<ul style="list-style-type: none"> <li>BHCC Allotments Service</li> <li>BHCC Parks and Public Amenities</li> <li>Food Development Worker</li> <li>BHFP</li> </ul>	<ul style="list-style-type: none"> <li>ensure all available allotment plots are fully let by end of 2007</li> <li>send information on allotments to all BME groups by end of 2006</li> <li>Identify two further sites for provision of improved access by end 2006</li> </ul>
Ensure communities are well served by their local centres through monitoring the vitality and viability of local shopping centres	<ul style="list-style-type: none"> <li>BHCC Planning Strategy and Projects</li> </ul>	Undertake annual local centre health check including record of fresh produce outlets

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This is our survey of brilliant future!

**6** Encourage the development of a vibrant local food economy, expand local food production and create opportunities for city residents to access locally produced food

ACTION	WHO IS RESPONSIBLE	TARGET
Explore opportunities to work with catering outlets across the city to increase use of local and regional produce	<ul style="list-style-type: none"> <li>BHFP</li> <li>Restaurants Association</li> <li>Action in Rural Sussex</li> <li>BHCC Environmental Health and Licensing</li> </ul>	<ul style="list-style-type: none"> <li>First article in Spring 2006 in food and safety newsletter</li> <li>Distribute Sussex Food Finder to catering outlets</li> </ul> <p><b>ACHIEVED</b></p>
Develop a 'local fish plan' to promote and support local fishing industry	<ul style="list-style-type: none"> <li>BHFP</li> <li>Restaurants Association</li> </ul>	Spring 2007
Develop produce and promote seasonal menus using fresh local produce called the 'Royal Pavilion Signature Dishes' at Queen Adelaide tea rooms, Royal Pavilion	<ul style="list-style-type: none"> <li>BHCC Royal Pavilion</li> <li>BHCC Libraries and Museums Service</li> </ul>	<ul style="list-style-type: none"> <li>Produce summer menu (launched April 2005)</li> <li>Produce winter menu by November 2005</li> </ul> <p><b>ACHIEVED</b></p>
Promote use of local and regional food in catering outlets across the city through promotion in Environmental Health Team's food and safety newsletter	<ul style="list-style-type: none"> <li>BHFP</li> <li>BHCC Environmental Health and Licensing</li> </ul>	First article to be included by end 2006
Develop a council facilitated Farmers Market for the city	<ul style="list-style-type: none"> <li>BHFP - Farmers Market Action Group</li> <li>BHCC Sustainability Team</li> </ul>	By summer 2005
Run local produce markets/farmers markets in school grounds and other community venues	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	Two in differing locations across the City in autumn 2005/spring 2006
Increase outlets for local food by encouraging take up of stalls by local producers in Open Market, Marshall's Road	<ul style="list-style-type: none"> <li>BHFP</li> <li>BHCC Clients Contracts</li> </ul>	<ul style="list-style-type: none"> <li>Increase number of stalls selling local produce year on year</li> <li>One more by end of 2006 and two by 2007</li> </ul>
Brighton & Hove tenants farm to supply us with the best produce. 'Sussex Downs Lamb' being piloted by Sussex Downs Conservation Board	<ul style="list-style-type: none"> <li>BHCC Countryside Management Team</li> <li>BHCC Farm Policy Steering Group</li> <li>Sussex Downs Conservation Group</li> </ul>	<ul style="list-style-type: none"> <li>At least one farmer to commit to engaging with the scheme by the end of 2005.</li> <li>At least one farmer inputting stock into scheme by the end of 2006</li> </ul>
Undertake feasibility study of mobile delivery service of locally produced fresh produce to increase access in poorly serviced areas	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	Autumn 2006
Explore ways of supporting and increasing commercial horticulture opportunities within the city	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	<ul style="list-style-type: none"> <li>Hold seminar to understand the needs of growers in winter 2006</li> </ul>
Develop a matchmaking service between community projects and allotment holders utilising surplus produce	<ul style="list-style-type: none"> <li>BHFP</li> <li>BHCC Allotments Service</li> <li>Allotments Federation</li> </ul>	Summer 2005/2006/2007

**5** Promote food production systems which conserve and enhance the environment

ACTION	WHO IS RESPONSIBLE	TARGET
Produce and provide information on different methods of food production and their impact on the environment	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	End 2006, available through website
Develop a pilot with a council tenanted farm to raise environmental standards and facilitate engagement in local food system	<ul style="list-style-type: none"> <li>BHCC Countryside Management Team</li> <li>Farm Policy Group</li> </ul>	<ul style="list-style-type: none"> <li>Identify farm by 2006</li> <li>Undertake assessment and develop business plan by spring 2007</li> <li>Implement plan and encourage other farmers to use model</li> </ul>
Develop a farm policy which implements the 'Downland Vision' for the sustainable future of farms and is owned by the city council	<ul style="list-style-type: none"> <li>BHCC Countryside Management Team</li> <li>Farm Policy Group</li> </ul>	<ul style="list-style-type: none"> <li>Hold at least two meetings a year between farmer's, councillor's, officers and relevant bodies</li> <li>Develop a draft farm policy by 2007</li> </ul>
Through the allotment service promote systems of growing food which enhance and protect wildlife and the environment	<ul style="list-style-type: none"> <li>BHCC Allotment Service</li> <li>Brighton and Hove Organic Gardeners Group (BHOOG)</li> </ul>	<ul style="list-style-type: none"> <li>Include BHOOG leaflet in every new tenant's pack</li> <li>Link BHOOG and BHCC websites by end 2006</li> </ul>

**7** Introduce procurement policies within public institutions such as schools and hospitals which favour the use of locally produced healthy food, and which strive to support environmental sustainability, animal welfare and fairtrade

ACTION	WHO IS RESPONSIBLE	TARGET
Establish a working group to look at procurement issues	<ul style="list-style-type: none"> <li>BHFP</li> <li>BHCC Procurement Officers &amp; various agencies</li> </ul>	By end 2006
Promote sustainable procurement of food within council contracts	<ul style="list-style-type: none"> <li>BHCC Procurement Team</li> <li>BHCC Clients Contracts</li> </ul>	<ul style="list-style-type: none"> <li>Update Sustainability Code of Practice annually</li> <li>Deliver seminar on sustainable procurement of food by 2006</li> </ul> <p><b>ACHIEVED</b></p>
Update Procurement Code of Practice on Sustainability	<ul style="list-style-type: none"> <li>BHCC Procurement Team</li> <li>BHCC Clients Contracts</li> </ul>	<ul style="list-style-type: none"> <li>Circulate new guidance as and when published</li> <li>Monitor contracts to ensure specifications are met</li> </ul>
Ensure that contract & procurement officers are aware of and adopt current guidance	<ul style="list-style-type: none"> <li>BHCC Adult Social Care Contracts</li> <li>BHCC Performance and Development</li> </ul>	<ul style="list-style-type: none"> <li>Undertake review by end April 2006</li> <li>Any recommendations to be implemented where possible</li> </ul> <p><b>ACHIEVED</b></p>
Undertake a review of meals in the community contract to ensure vulnerable adults receive nutritious and sustainably produced meals	<ul style="list-style-type: none"> <li>BHCC Clients Contracts School Catering Officer</li> <li>BHCC School meals Contractor</li> <li>A Taste of Sussex</li> </ul>	<ul style="list-style-type: none"> <li>Contractor aiming to source as much food as possible from within UK</li> </ul> <p><b>ACHIEVED</b></p>
Work with school meals contractor to increase the amount of local produce in the LEA school meals contract	<ul style="list-style-type: none"> <li>BHCC Clients Contracts</li> </ul>	<ul style="list-style-type: none"> <li>Facilitate meeting between a Taste of Sussex and Schools contractor by end of 2006</li> </ul>
Monitor city council's Staff & Civic Catering Contract to ensure delivery of specifications referring to nutrition, local sourcing, Fairtrade and waste minimisation.	<ul style="list-style-type: none"> <li>BHCC Clients Contracts</li> </ul>	Quarterly review of contract
Improve and maintain the nutritional quality of school meals delivered through the LEA school meals contract	<ul style="list-style-type: none"> <li>BHCC Clients Contracts</li> <li>BHCC Schools Catering Officer</li> </ul>	<ul style="list-style-type: none"> <li>Timely analysis of new menu with nutritionist</li> <li>Reduce amount of processed food and increase amount of food cooked on site by 2005</li> </ul> <p><b>ACHIEVED</b></p>



**8** Reduce re-use and recycle waste generated by the food system, e.g. reduce packaging, compost organic waste to improve soil fertility

ACTION	WHO IS RESPONSIBLE	TARGET
Reduce the amount of non-biodegradable waste in the domestic waste stream arising from food consumption being disposed to landfill, through continued development and roll out of recycling services to residents	<ul style="list-style-type: none"> <li>CityClean</li> </ul>	<ul style="list-style-type: none"> <li>Ongoing – by end of Nov 2005 90,000 households to receive kerbside collections</li> <li>Oct 2005 begin roll out of recycling services to high and low rise flats</li> </ul>
Promote waste minimisation, recycling and composting to city residents	<ul style="list-style-type: none"> <li>CityClean</li> <li>BHCC Sustainability Team</li> </ul>	<p>Phase 2 of 'think inside the box' campaign launched Sept. 2005</p> <p><b>ACHIEVED</b></p>
Reduce amount of bio-degradable waste in the domestic waste stream being disposed to landfill	<ul style="list-style-type: none"> <li>CityClean</li> <li>WRAP (Waste Resources Action Program)</li> </ul>	<p>Launch programme with WRAP in Spring 2006 including promotion of home composting, provision of subsidised bins, promotion of material, advertising advice, help line and home composting advisors in defined parts of the city</p> <p><b>ACHIEVED</b></p>
Develop targets to increase home composting	<ul style="list-style-type: none"> <li>CityClean</li> <li>WRAP</li> </ul>	By end 2006
Explore the feasibility of running a trial kitchen food waste collection in the town centre and a suburban area of the city	<ul style="list-style-type: none"> <li>CityClean</li> <li>WRAP</li> </ul>	As part of WRAP programme
Organise seminar bringing together those involved in waste across the city to discuss reducing waste from the food system and brainstorm ideas to increase composting opportunities, reduce waste	<ul style="list-style-type: none"> <li>BHFP</li> <li>BHCC Sustainability Team</li> <li>Community Groups</li> </ul>	Spring 2007
Explore the possibility of running a pilot project in a residential area of the city to look at a whole systems approach to tackling waste reduction and recycling	<ul style="list-style-type: none"> <li>BHFP</li> <li>CityClean</li> </ul>	Summer 2007
Increase composting of green waste on allotment sites	<ul style="list-style-type: none"> <li>BHCC Allotment Service</li> </ul>	<ul style="list-style-type: none"> <li>Include composting leaflet in every new tenant's pack</li> <li>Promote annually in allotment newsletter</li> </ul>
<ul style="list-style-type: none"> <li>distribute leaflets to new allotment holders</li> <li>promote national composting week</li> </ul>	<ul style="list-style-type: none"> <li>BHFP</li> <li>Retail and Catering Outlets</li> </ul>	End 2006
Initiate work with supermarkets and fast food outlets in the city to reduce use of plastic bags and containers	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	Launched Spring 2006
Support the development of the Stammer Community Compost Centre	<ul style="list-style-type: none"> <li>BHFP</li> </ul>	<b>ACHIEVED</b>

"...a policy which will clearly benefit the lives of the people of Brighton and Hove. Other areas should look to the strategy and its development as a model of how to develop and implement a strategy. Brighton and Hove has built a food policy which will stand the test of time..."

**Dr Martin Caraher, Reader in Food and Health Policy, Institute of Health Sciences, City University, London**

**Brighton and Hove Food Partnership**

[www.bhfood.org.uk](http://www.bhfood.org.uk)  
[info@bhfood.org.uk](mailto:info@bhfood.org.uk)



**Developed and written by Food Matters**

**food matters**

creating sustainable, equitable food systems

[www.foodmatters.org](http://www.foodmatters.org)  
[info@foodmatters.org](mailto:info@foodmatters.org)  
Tel: 01273 505117

**Brighton and Hove City**   
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