

The Sustainable Food Cities Award; Bath and North East Somerset



The Sustainable Food Cities Award is designed to recognise and celebrate the success of those places taking a joined up, holistic approach to food and that are achieving significant positive change on a range of key food health and sustainability issues.

The Award is open to any place - be it a city, town, borough, county or district - which:

- has an established cross-sector food partnership in place;
- is a member of the Sustainable Food Cities Network; and
- is implementing an action plan on healthy and sustainable food.

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below. The gold award will be launched in 2015. Applications will be reviewed on a six monthly basis by a national panel of experts. Places achieving an award will be able to use an award badge in their communications and marketing materials.



For each level of the award, a place must meet a number of minimum requirements relating to their: 1) food partnership, 2) action plan and 3) the extent to which healthy and sustainable food is embedded in local policy.

As well as meeting these minimum requirements, applicants will have to provide evidence of action and outcomes across six key food issues:

1. Promoting healthy and sustainable food to the public.
2. Tackling food poverty, diet-related ill-health and access to affordable healthy food.
3. Building community food knowledge, skills, resources and projects.
4. Promoting a vibrant and diverse sustainable food economy.
5. Transforming catering and food procurement.
6. Reducing waste and the ecological footprint of the food system.

BRONZE AWARD - for bronze you must meet the relevant minimum requirements and achieve three points for action/outcomes under each of the six key food issues.

SILVER AWARD - for silver you must meet the relevant minimum requirements and achieve six points for action/outcomes under each of the six key food issues.

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So while a bronze award may be given based entirely on evidence of food related activity and

achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building year on year.

We recognise that circumstances, challenges and opportunities differ between places and want to celebrate innovation, so **under each of the six issues you can score one of your three bronze points or two or your six silver points for actions that are not listed in the tables but that you believe are contributing to tackling that issue.**

To score a point, your action must be deemed 'significant' by the selection panel. So, for example, if you want to score a point for 'The public have a wide range of free opportunities to see, taste and learn about healthy and sustainable food - e.g. through demonstration, sharing and celebration events such as food festivals and town meals', you will need to show that you are doing a number of these things, not just one or two. There may also be a number of actions which contribute to tackling more than one issue. Where this is the case, you will only be able to cite this action under more than one issue if you can show that it is being done to a sufficiently significant degree to warrant the additional points.

To help places navigate the award process and to provide guidance on the relative significance of various actions, applications will be facilitated by a member of the Sustainable Food Cities Team. This will involve an initial discussion, reviewing a draft application, providing feedback on areas of weakness, attending a meeting of the local food partnership (at silver) and, should a final application go to the expert panel, acting as the advocate for that application. The selection panel's decision is final, but feedback will be given on both successful and failed applications.

A charge of £250 (this will be reviewed in 2016) will be made for each level of the award to cover the cost of the application process, including support from the Sustainable Food Cities Team. You do not have to achieve the bronze award before applying for the silver, but if you do apply direct for silver this will cost £500 to cover the additional facilitation work involved. Failed applicants will need to pay the relevant charge again for any future re-application.

To make the process as transparent as possible, one condition of receiving the award is that all successful applicants agree to make their application accessible to other members of the Sustainable Food Cities Network through a link to their 'shop window' on the Sustainable Food Cities web site. We will also expect applicants to provide short case studies on selected areas of their work. We will help you to identify the most suitable case studies during the application process, based on particularly innovative and inspiring initiatives that other members of the Sustainable Food Cities Network can learn from.

Each award is given for a two year period. If the award holder has not made an application for a higher award by the end of that period, they will be expected to stop using the award and to stop referring to themselves as awards winners in all communications and promotional activity or to reapply for their existing level award.

If you would like further information on the award or to discuss a prospective application, please contact Tom Andrews: email tandrews@soilassociation.org or call 07717 802 188.

MINIMUM REQUIREMENTS RELATING TO FOOD PARTNERSHIP, ACTION PLAN AND POLICY:

	BRONZE	Achieved?
Partnership	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation.</p> <p>B&NES Local Food Partnership A multi-agency Local Food Partnership has been established to oversee the implementation of the Bath and North East Somerset Local Food Strategy and to co-ordinate action on food issues across the Council and the district. The vision of the Partnership is for Bath and North East Somerset to be a place where everyone can access good quality, safe, affordable food and enjoy a healthy diet, with more locally produced food that sustains the environment and supports the local economy. The partnership is convened by Bath and North East Somerset Council and includes the following organisational structures:</p> <ul style="list-style-type: none"> • A multi-agency steering group with representation from key Council services and healthcare delivery, farming, catering, tourism and community food growing sectors. • A wider stakeholder partnership including representation from the community, businesses, public sector organisations, charities and voluntary sector organisations. <p>Governance The Local Food Partnership is overseen by and reports to the high-level Environmental Sustainability Partnership (ESP) Board. The ESP Board has cross-party political representation and membership drawn from senior officers representing a range of Council services and external organisations. The Local Food Partnership also has strong links to the Statutory Health and Wellbeing Board and reports to it annually via the Healthy and Sustainable Places work-theme of the Joint Health and Wellbeing Strategy. This governance structure provides access to senior decision makers within Bath and North East Somerset, helping to raise the profile of the local food agenda.</p> <ul style="list-style-type: none"> • The Local Food Partnership steering group was established in 2014 and meets quarterly. • Two annual stakeholder events have been held in 2014 and 2015 to facilitate engagement and input from the wider stakeholder partnership. 	<p align="center"><u>Yes</u></p> <p align="center"><u>Yes</u></p> <p align="center"><u>Yes</u></p>

	<p>Investment in Corporate Sustainability Officer (Food) post Bath and North East Somerset Council have invested in a corporate sustainability officer post to co-ordinate the Local Food Partnership and the delivery of the Local Food Strategy. This fixed-term position is funded by Public health.</p> <p>Evidence that meetings are leading to implementation Meetings have led to implementation across a range of services and delivery areas. Specific examples include: adoption of the local food strategy and action plan; local food stakeholder events; local food procurement initiatives; local food supply chain initiatives, amendments to policy and service delivery. Detailed examples are included within the award application.</p> <p>For further information about the partnership please see Terms of Reference (appendix 1).</p>	
<p>Plan</p>	<p>Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.</p> <p>The Bath and North East Somerset Local Food Strategy (2014 – 2017) (appendix 2) has been publically launched and corporately adopted by the Council following extensive stakeholder consultation and input. The strategy sets out a framework for partnership action and commitment to improve the production, provision and consumption of healthy, sustainable and more locally produced food across the district. The strategy identifies objectives and action against three delivery themes to support its policy aims. The delivery themes are:</p> <ul style="list-style-type: none"> • Supporting local food production and supply • Improving food provision and access • Encouraging a healthy and sustainable food culture <p>A detailed annual action plan (June 2015 – June 2016) underpins the strategy to further guide strategy implementation. This will be reviewed and updated annually. (Please see appendix 3).</p> <p>A progress monitoring report has been developed to monitor progress from 2014/2015.</p>	<p><u>Yes/No</u></p>
<p>Policy</p>	<p>Evidence that healthy and sustainable food is ‘recognised/referred to’ in city policies and strategies.</p>	

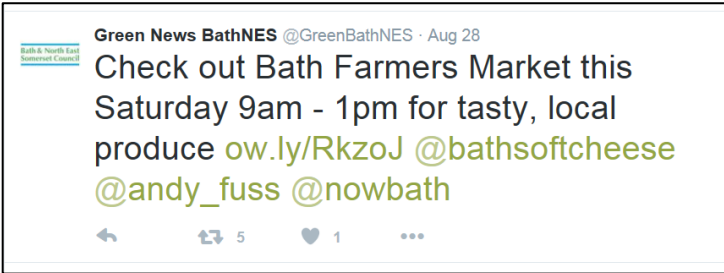
Policy		<u>Yes/No</u>
	<p>Embedding healthy and sustainable food into local strategic policies is a key aim of the B&NES Local Food Partnership and is integral to creating lasting change. The following policies and strategies recognise or refer to healthy and sustainable food:</p> <p>Planning Policies: New food planning policies have been developed for the draft Bath and North East Somerset Placemaking Plan (2016 – 2029) to support local food growing, local food production and supply and a strong and economically viable food and farming sector. These policies specifically seek to: provide and protect food growing space; support agricultural development and farm diversification and support the development of food processing, storage and distribution infrastructure. The plan is currently undergoing final consultation (December 2015 – Spring 2016) before adoption in autumn 2016.</p> <p>Joint Health and Wellbeing Strategy “Helping children to be a healthy weight” is recognised as a key priority within the over-arching Joint Health and Wellbeing Strategy (2015 – 2019) for Bath and North East Somerset. The strategy specifically refers to the Local Food Strategy and Action Plan as a key delivery mechanism to promote healthy weight: <i>“Local food action plan to improve local food production, provision and access to good food, and healthy and sustainable food culture.”</i></p> <p>Healthy Weight Strategy The draft Healthy Weight Strategy specifically refers to the B&NES Local Food Partnership and strategy as a key delivery mechanism and partnership to support people to be a healthy weight: <i>“We will work collaboratively with the Fit for Life Partnership and the Local Food Partnership to create positive environments which actively promote and encourage a healthy weight in B&NES. This involves transport, the built environment, parks and open space and promoting access to affordable healthy food; as well as interventions such as the Healthy Child Programme, Director of Public Health Award in Schools and Eat Out Eat Well award accreditation scheme with food retailers.”</i></p> <p>Environmental Sustainability and Climate Change Strategy Food is a key theme within the overarching Environmental Sustainability and Climate Change Strategy for the district.</p> <p>The B&NES Economic Strategy The importance of a strong, viable food economy is included within the B&NES Economic Strategy: <i>“Increase local food production & consumption to raise the local multiplier effect, create income & job growth and</i></p>	

enhance the cultural offer.”

THE TABLES BELOW LIST THE SORTS OF ACTIONS/OUTCOMES WE WOULD EXPECT TO SEE UNDER EACH OF THE SIX KEY FOOD ISSUES:

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
1	Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.	1 point
1a	<p>Breast-feeding campaign</p> <p>The B&NES community health visiting service provides a tailored program of support to promote breastfeeding across Bath and North East Somerset including baby feeding hubs and peer-to-peer support. Fifteen new Baby Feeding Hubs have been set up as social drop-ins that offer families support and information around early parenting, breast-feeding and introduction of foods. The hubs use social media to successfully share health and wellbeing messages around infant feeding and provide a range of resources for parents and carers. Breast-feeding peer support training is provided for volunteers to provide mother-to-mother support at hubs, community groups and on maternity wards at hospitals. The Health Visiting Service has been accredited as Baby Friendly since 2012 by UNICEF and received full re-accreditation in October 2014 for maintaining high Baby Friendly Initiative Standards throughout the service. Breastfeeding rates in Bath and North East Somerset are higher than the South West average with 60% of mothers breast-feeding at 6 – 8 weeks, compared to a South West average of 49%.</p> <p>Healthy eating campaigns, advice and support</p> <ul style="list-style-type: none"> The B&NES Heathy Lifestyle Service provides a range of campaign initiatives to promote healthy eating, weight management and cooking from scratch (see section 2 below). All staff working for the B&NES Healthy Lifestyle Service and Active Ageing Service are trained to promote healthy eating messages based upon the Eat-Well Plate for service users and older people whilst health visitors have HENRY training (Health, Exercise and Nutrition for the Very Young) to promote healthy eating for families, babies and children. Sirona Care and Health, in association with the Bath Area Play Project and Bath City Farm, also provide healthy snack making and tasting at a range of play events across the district to engage and support families and children to eat healthily. The events reached over 500 families in 2015. B&NES Council and Sirona jointly promote the Change 4 Life Sugar Smart campaign by providing practical, hands-on 	Yes/No

	<p>sessions in schools and early year settings as part of the Director of Public Health Award, by embedding messages into a range of weight management/ healthy eating initiatives provided as part of the healthy lifestyle service and via local press coverage and social media.</p> <ul style="list-style-type: none"> • The Bath Foyer provides supported accommodation for young people aged 17 – 24 who are living on their own for the first time. Through their national lottery funded “Healthy Conversations” programme the Foyer provide a range of activities to promote healthy eating including creating the Foyer Food Survival Guide – a new recipe book of healthy, simple and affordable meals that can be prepared on a budget. Books are provided to all new and existing residents to promote healthy eating and cooking from scratch. • As part of the Great Bath Feast, local schools developed a healthy eating scarecrow trail displayed around the city centre. School children built scarecrows out of yoghurt pots, recycled materials, fruit and veg and dried plants to raise awareness of healthy food choices and the importance of eating a balanced diet for a healthy lifestyle. 	
5	Public understanding of food, health and sustainability issues is being raised through a variety of communication tools including web sites, social media, magazines, film shows, radio and press pieces, talks and conferences.	1 point
5a	<p>The B&NES Local Food Partnership use a variety of communication tools to increase public awareness of and engagement with healthy and sustainable food:</p> <p><u>Websites and social media:</u></p> <ul style="list-style-type: none"> • B&NES Environmental Sustainability Network Website The Environmental Sustainability Network is an online forum for organisations, individuals and community groups to promote their green news and events and share ideas and opinions. The network includes a dedicated “Local Food” Topic Group for people to discuss and share local food ideas, projects, news and events. • Social media: The B&NES Local Food Partnership uses the Council’s Green News Twitter account @GreenBathnes to increase engagement in local food and to raise awareness of local projects, events and markets. The account has over 1000 followers. 	<u>Yes/No</u>



- **B&NES Council** “[Local Food](#)” [webpages](#) - These webpages include resources and information to support community involvement in local, healthy and sustainable food.
- [Transition Bath](#), [Transition Keynsham](#), [Saltford Environment Group](#), [Bath Area Growers](#) and [Eco-jam](#) are a number of community initiatives using websites and e-newsletters to raise awareness of local, healthy and sustainable food and support local communities to get involved.

Films

- A local food film has been developed to showcase some of the excellent community initiatives to support healthy, sustainable and local food across the district and to support and encourage members of the community to get involved. The film will be available on Council webpages by the end of February 2016.

Press pieces

- The B&NES Local Food Partnership has engaged with local media to raise awareness of specific projects and initiatives around healthy and sustainable food including Crumbs Magazine, Council Connect Magazine, Now Bath and the Bath Chronicle. Specific articles have been developed around the following areas:
 - Local Food Strategy launch:
 - [Council Connect](#) (Local residents’ magazine delivered to all homes across Bath and North East Somerset)
 - [Crumbs Magazine](#)
 - Fairtrade renewal for Bath:
 - [Bath Chronicle](#)
 - Now Bath

Conferences and stakeholder engagement

- The B&NES Local Food Partnership have hosted two conferences to engage the local community with food issues and

	<p>solutions and to set priorities for the B&NES Local Food Strategy and action plan. These conferences have included talks from academics and experts in food policy, food poverty and economic development. Over 80 participants attended both conferences with wide representation from policy makers, businesses, farmers, community groups and charities.</p> <ul style="list-style-type: none"> The B&NES Local Food Partnership involve a wide range of stakeholders in the development and delivery of the B&NES Local Food Strategy and Action Plan. 	
6	The public have a wide range of <u>free opportunities to see, taste and learn</u> about healthy and sustainable food - e.g. through demonstration, sharing and celebration events such as food festivals and ‘town meals’.	1 point
6a	<p>The annual Keynsham Food Festival is a free event in autumn designed to celebrate the wide variety of local food and drink available in the area. Now in its fifth year, the event brings together local food producers, traders, family activities and a programme of demonstrations and talks to engage the community in local food and celebrate all that’s good about local traders . Talks and demonstrations often focus on sustainable production and waste reduction with topics covering bee-keeping, aquaponics, apple-pressing and Love Food Hate Waste.</p> <p>Fosse Farm, a member of Bath District Farmers and the B&NES Local Food Partnership, host an annual “Open Farm Sunday” as part of a national initiative organised by LEAF (Linking Environment and Farming) to help engage the local community with farming and where their food comes from. This free family event provides the local community opportunities to experience a real life working farm and includes local produce and market stalls, nature walks, farm demonstrations, tractor trailer rides, live music and more. The event has grown year on year with over 3,000 visitors at their 2015 event.</p> <p>The Great Bath Feast is an annual food festival in October co-ordinating over 120 events including cookery demonstrations, markets, healthy school challenges, farm visits and restaurant promotions (See more detail under section 5).</p> <p>Bath Spa University host a number of food events as part of their annual Green Week. 2016’s event includes a “Good Food Friday” involving cooking demonstrations by Food Cycle, communal meals, discounts and promotions on meat-free items and talks about food issues and opportunities by businesses and organisations including the Council, Yeo Valley and Wyke Farm and Love Food Hate Waste.</p> <p>There are a range of community food events organised by the voluntary/ charitable sector including the following notable examples:</p> <ul style="list-style-type: none"> Bath City Farm organises regular free community events for local people and the wider community to visit the animals, explore the site and learn about local, healthy and sustainable food. 	<u>Yes/No</u>

	<ul style="list-style-type: none"> Bath Area Growers host regular community engagement events at various sites to engage the local community in food growing, cooking, eating and sharing. They also host a free annual “Grow it, Eat it” celebration event for visitors and participants to taste, comment and judge locally grown produce. Transition Bath host a series of free community engagement events including sustainable food film screenings, “gleaned” suppers and food preservation workshops. 	
	TOTAL POINTS AWARDED	

KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD		
5	A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.	1 point
5a	<p>A range of healthy weight services and initiatives are provided across Bath and North East Somerset via the Healthy Lifestyle Service Hub. The “Hub” provides a single referral access point for individuals to access a range of commissioned services, advice and support to promote health and wellbeing. A range of weight management services are provided across the age ranges in a variety of community settings. Healthy weight services are evidence-based, comply with NICE guidance and combine nutrition, physical activity and behavioural change. The following healthy weight services are provided via the hub:</p> <ul style="list-style-type: none"> Slimming on referral: Anyone 16 years old and over can be referred to Slimming on Referral by their GP or a health or social care professional subject to eligibility. Free vouchers are offered for either Slimming World or Weight Watchers for a 12-week period. Counter Weight Programme: Health improvement practitioners provide weight management support for those aged 16 years or over with a BMI of more than 25 to support them to lose weight and maintain a healthier weight. A combination of 1-2-1, telephone and group support programmes are offered using the Counterweight yearly programme of support. Cook it: Cooking and Healthy Eating courses for families (see section 3) HENRY (Health, Exercise and Nutrition for the very young): HENRY is an obesity-prevention program for families with children under the age of 5 delivered in children centres and early year settings across Bath and North East Somerset. It enables families to establish a healthy lifestyle for the whole family and to meet the emotional needs of babies and young children and includes interventions such as weaning and healthy eating for toddlers. All parents who attend this course are invited to join community cookery courses upon completion. 	<u>Yes/No</u>

	<ul style="list-style-type: none"> • SHINE (Self Help Independence Nutrition and Exercise): SHINE is a weight management programme for young people aged 10 to 17, focusing on three areas - nutrition, physical activity and emotional wellbeing. SHINE supports young people to make small but positive changes to their eating and physical activity habits as well as increasing levels of confidence and self-esteem. Courses are run across B&NES in community venues where obesity deprivation is prevalent. Young people attend twice a week, where on one evening parents and carers attend and sessions include cooking, physical activity and information on portion sizes, balanced eating, snack – swaps, sugar-swaps and food labels to enable informed food and drink choices. Since September 2013, 130 young people have completed the course with 65% seeing a reduction in waist circumference measurement and reduced Body Mass Index (BMI). Furthermore from taking part in the programme, 72% of young people have increased their levels of confidence and self-esteem and 77% have reduced their levels of anxiety and depression. • Passport to Health Exercise Referral scheme: Referral to a range of physical activity programs and initiatives including: <ul style="list-style-type: none"> - Facility- based pathway (12 week subsidized access to leisure facilities) - Community group sessions: 12 week free access to community group exercise sessions. 	
6	Efforts are being made to maximise the uptake of Healthy Start vouchers, free school meals and social food provision - such as lunch clubs and meals on wheels - for vulnerable people who might otherwise go hungry or suffer malnutrition.	1 point
6a	<p>B&NES Council and partners are delivering a number of interventions to increase the provision of and access to healthy, nutritious and affordable food for those who might otherwise go hungry or suffer malnutrition:</p> <p><u>Increasing uptake of Free School Meals:</u></p> <p>Bath and North East Somerset Council have put in place a Food Forum to support all aspects of food in schools, colleges and early year settings including initiatives to support the provision of free school meals for infants. The Food Forum provides a package of support for the implementation of the School Food Plan and the roll out of Universal Infants Free School Meals (UIFM) including: lunchtime observation and advice; dining environment and catering arrangements; protection of pupil premium and school meals funding and the delivery of competitions and campaigns to encourage school meal uptake. B&NES participated in the national “Make School Meals Count” programme of support and produced a “successful school meals” film to share best practise and support schools to make changes quickly and effectively. The program has been successful with average school meal uptake in B&NES increasing from 40% in 2013 to 59.75% in 2015. There is an average 70% UIFSM uptake across B&NES, helping to reduce costs for all families.</p> <p><u>Healthy Start Vouchers</u></p> <p>Interventions to increase uptake of healthy start vouchers are being implemented including training for health visitors and early</p>	<u>Yes/No</u>

	<p>year staff and promotion of healthy start vouchers in resident magazines. Healthy start voucher uptake in B&NES is higher than the national average at 75%.</p> <p><u>Community meals</u> B&NES Council run a community meals service available to all residents.</p> <p><u>Community food initiatives</u></p> <ul style="list-style-type: none"> • Community@67 food co-operative and lunch club Community@67 is a community facility, funded by B&NES Council, Curo and Keynsham town council that is open and accessible for local Keynsham residents. It runs a weekly food co-operative and Friday “lunch-club” for residents to buy pre-ordered, local fruit and vegetables at affordable prices and to share a weekly nutritious meal. Weekly lunches are provided free of charge, are available to all members of the public and are recognised for their role in enhancing community cohesion and reducing social isolation. • Food Banks and emergency food provision - There are 4 food banks across Bath and North East Somerset including Bath, Midsomer Norton, Radstock and Keynsham providing people in need with parcels of emergency food. The Genesis Trust run a range of projects for homeless people including a daily soup run providing free soup and sandwiches and their subsidised “lunch box” and “Sunday Centre” meals. The Genesis Life Skills programme regularly runs courses to assist vulnerable adults to improve their skills with cooking on a low budget. • Food Bank recipe cards: Food Bank recipe cards have been developed by the Sirona Healthy Lifestyle Service in partnership with Bath Food Bank and rolled out across food banks in B&NES and via the National Food Bank website. The recipe cards identify nutritious meals that can be prepared by ingredients commonly found in food bank parcels. 	
7	More healthy options are being made available in supermarkets, convenience stores, takeaways, vending machines and/or catering settings such as nurseries, schools, hospitals, care homes and workplaces.	1 point
7a	<p>Eat out, Eat Well Award The Eat Out Eat Well Award has the ambition to be a national scheme which is designed to reinforce the shift in popular culture toward healthier eating and encourage food outlets to provide their customers with healthier choices and support them to reduce the fat, salt and sugar content of food prepared. The award has three levels – bronze, silver and gold - and is based on a scoring system that takes into account the type of food on offer, cooking methods and promotion of healthy choices to customers. To obtain a gold award key members of staff are also required to undertake accredited training in nutrition. The award scheme is open to all types of food outlets including restaurants, cafes, takeaways and work settings. There are currently 82 businesses in B&NES with an “Eat Out Eat Well” award and there is a target of enlisting 20% of High Street food outlets by</p>	<u>Yes/No</u>

	<p>2019.</p> <p>Workplace, wellbeing charter The Workplace Wellbeing Charter is a scheme for employers to demonstrate their commitment to the health and wellbeing of their workforce. The Charter includes a number of priority themes including healthy eating. Within this theme support and guidance is provided to support workplaces to implement interventions including promotion of healthy options, improvements to dining environments and the development and adoption of corporate healthy food plans. The scheme was launched in Autumn 2014 and has supported 12 large businesses to sign up to the charter.</p> <p>Nutritional training Training in special food and healthier diets is provided by the Council for caterers and those working to promote healthy catering and nutrition. Level 2 and 3 courses in the Royal Society of Public Health (RSPH) Award in Special Food and Healthier Diets are provided, ensuring that holders of the qualification have a good understanding of the importance of balanced diets, the nutrient composition of food, nutritional needs of individuals and the preparation of meals, menus and diets.</p> <p>Improvements to staff food at the Royal United Hospital Caterers and cardiology clinicians at the Royal United Hospital in Bath are working together to further improve the food and drink offer for staff and visitors ensuring that links between diet and heart health are well established and that food provision is informed by contemporary nutritional evidence. The Trust has already achieved the Gold Eat Out, Eat Well Award from B&NES Council and the unique collaboration between caterers and clinicians further builds on this work. Improvements have led to the Trust receiving the Soil Association's Bronze Food For Life Catering Mark in December 2015 for food served in their public restaurants.</p> <p>See section 3 (5) for interventions to increase healthy options in schools and educational settings and section 5 (4) for healthy food provision in public sector organisations.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS		
4	Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as <i>The Big Dig</i> and <i>Incredible Edible</i>.	1 point
4a	The B&NES Local Food Partnership, in partnership with key Council departments, the allotment association and community representatives have supported the development and implementation of new policies and strategies to promote local food	<u>Yes/No</u>

growing and the provision of allotments and growing spaces. These include the following policies and strategies:

- [A new allotment management plan](#) has been adopted by the Council. Implementation of this plan has improved allotment provision through division of some plots, the use of new management software and introduction of stricter enforcement procedures. These interventions helped to reduce waiting lists from 2.9 years in 2014 to 1.9 years in 2015.
- **New Local Food Growing Planning Policies** (LCR8 and LCR9) have been developed and consulted upon for the forthcoming Local Plan ([Placemaking Plan 2016 – 2029](#)). These policies seek to ensure the protection and provision of new and existing food growing spaces and allotments. The policies will undergo a final round of consultation in December 2015 before adoption in autumn 2016.
- [A new Green Space Strategy \(2016 – 2029\)](#) has been developed to aid the provision of green spaces across Bath and North East Somerset and the implementation of food planning policies during the Placemaking Plan period.

A number of networks and organisations are working to increase community food growing by developing new community food growing spaces across the district including community gardens, nutteries, orchards and agricultural projects. [Bath Area Growers](#) is a network of 13 groups and organisations growing fruit and veg in and around Bath. This network co-ordinates and provides volunteering opportunities, horticultural skill training, public events and competitions (including involvement in the [BIG DIG](#)) and access to information, resources and advice. Founding BAG's member, [Transition Bath](#), has set up 5 new community food growing sites across Bath since 2012 and planted an open-access community orchard in partnership with the Council and the National Trust. In Keynsham, the local community have developed a "[community plot in the park](#)" with monthly volunteer days co-ordinated by [Transition Keynsham](#), whilst in Radstock and Westfield the [Westfield Allotment Garden Society](#) (WAGS) work to engage the local community with community food growing.

In addition a number of organisations prescribe and deliver horticulture therapy, skills training and volunteering opportunities as part of local health and wellbeing interventions. Notable examples include:

- [Grow it 4 Cook it](#); a new volunteering project set up by the health improvement service to grow fruit and vegetables for community cookery courses. Participants are referred via the healthy lifestyle service and wellbeing college.
- [Bath City Farm](#); a charity offering a range of volunteering opportunities and supported work placements, in partnership with the Healthy Lifestyle Service and Bath College at their site in Twerton, Bath. As well as regular volunteering opportunities they also run specific projects for adults with learning difficulties and mental health issues focusing on

	gardening, horticulture and cooking activities.	
5	Primary and secondary schools are adopting holistic school food education and engagement programmes - such the <i>Food for Life Partnership</i> - including growing, cooking, farm visits and improvements to meals and dining culture.	1 point
5a	<p>The B&NES Food Forum , a sub-group of the B&NES Local Food Partnership, supports schools, early year settings and colleges to take a whole school approach to food and to provide healthier diets for children. The forum delivers the following range of programmes and initiatives to support the implementation of the school food plan, improve healthy food provision in educational settings and engage children in food-related activities such as cooking, growing and farm visits:</p> <p>Director of Public Health Award (DPHA) The food forum supports schools, colleges and early year settings to sign up to and work towards the healthy eating requirements of the Director of Public Health Award. 25 schools currently hold the DPHA “healthy schools certificate” and 37 have achieved it since the award programme began in 2012 (47%). A further 11 schools and the FE college have chosen healthy eating as a focus for their work towards the “healthy outcomes certificate” choosing activities such as increasing the number of children eating school meals, cooking and growing in school.</p> <p>Food For Life Partnership Award and cookery skills training The Food forum supports schools, colleges and early year settings to meet the healthy eating requirements of the DPHA including cooking in the curriculum, growing and learning about food education and farming. It encourages schools to enrol in the Food For Life Partnership Award to demonstrate compliance with these requirements. 57 out of 78 schools are enrolled in the Food For Life Partnership Award across the district and have achieved or are working towards achieving an award. The DPHA have developed a film to showcase healthy cooking, growing and eating in Food For Life Partnership schools across the district. The food forum provides further support to schools by delivering “cookery in the classroom training” for teachers and school staff and organises cooking competitions for students including the B&NES Young Chef Competition and B&NES junior chef competition. The forum also supports schools to visit farms and is working with local farmers and the Soil Association to help schools locate and visit local farms.</p> <p>Provision and promotion of healthy food options The B&NES Food Forum supports the provision and promotion of healthy food options in schools, academies and nurseries. They support schools to implement the statutory school food standards for school lunches and food served during breakfast clubs, mid-morning breaks, after school clubs and within vending machines and encourage academies to sign up voluntarily to the standards. Support is offered in the form of school food standards training (32 schools attended training in 2015), food hygiene</p>	<u>Yes/No</u>

	<p>training and advice and support for the promotion of balanced packed lunches. The food forum also supports Early Years Settings to follow the voluntarily Eat Better start Better Guidelines and be consistent with HENRY (Health Exercise and Nutrition for the Very Young) messages.</p> <p>School meal uptake (see section 2) The food forum supports settings to provide free school meals and increase school meal uptake up-take (see section 2, 6).</p>	
6	Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.	1 point
6a	<p>A range of cookery courses are offered for a variety of different groups including families, young adults and vulnerable elderly:</p> <p>Cook it service B&NES Council and Sirona Care and Health commission and deliver the Cook it project as part of the healthy lifestyle service; a free practical cooking course for parents, carers and pregnant women to improve the diets of families, children and young people. The programme aims to improve cooking skills and confidence in the kitchen by running 6-week cookery courses with a focus on affordable, quick and nutritious meals that can be prepared on a budget. Courses are held in children centres and target those at greatest risk of health inequalities. The project is continuously developing; a new “train the trainer” model is offered to enable a larger number of community services to deliver cookery training and Sirona’s health improvement team have developed a horticultural initiative “Grow it 4 cook it” to provide local allotment-grown produce for use in ‘cook it’ courses to encourage clients to further understand how their food is produced and where it comes from. In years 2014/2015 the service delivered 32 group cookery delivery programmes to a minimum of 173 individuals.</p> <p>Food & Friends Project In 2015, Sirona Care and Health piloted a food and friends project; a cooking and lunch group for over 65’s in an area of high health inequalities to improve diet, health and wellbeing. The project focused upon groups of older people cooking a different two-course meal each week, sharing the meal as a family and discussing a healthy eating topic such as keeping hydrated. Sirona are seeking opportunities to develop and expand the project.</p> <p>Bath Foyer Housing and support provider, Curo, provides free training opportunities on cooking, nutrition and hygiene skills for young adults aged 16-25 living in supported accommodation as part of their young person’s service. They deliver the following programmes and support:</p> <ul style="list-style-type: none"> • “Free Food Tuesdays” - a weekly cooking training event where residents and staff create and share healthy communal 	<u>Yes/No</u>

	<p>meals prepared from scratch. The initiative focuses on developing skills and knowledge around cooking techniques, budgeting, basic food hygiene, preparation of new foods and healthy and varied diets. All meals are provided free of charge helping to alleviate food poverty and increase resident access to nutritious, well - balanced meals.</p> <ul style="list-style-type: none"> • 1-2-1 cookery lessons are provided to residents as part of an on-going programme of support. • Level 2 training in food hygiene is available for all residents. <p>Bath College Bath College provides a range of catering and hospitality courses including apprenticeships, diplomas and community learning cookery and horticulture courses. It has recently launched its new hotel and restaurant school - a partnership with 16 high-end businesses to provide students with training and development opportunities and to help employers discover future talent. High-end establishments offer regular work placements and masterclasses to high-achieving catering students providing them with invaluable career development opportunities. Many of these establishments have their own market-gardens and adopt a field-to-fork approach.</p>	
TOTAL POINTS AWARDED		

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		
1	Retail, tourism, planning and economic development strategies, policies and services actively promote and support the development and long term success of healthy and sustainable food businesses.	1 point
1a	<p>The B&NES Economic Strategy 2014 – 2019 includes objectives to “increase local food production and consumption” under the strategy theme “Sustainable Connected Communities”. The Economic Strategy outlines the following opportunities and ambitions for the food sector in B&NES: “<i>Local sustainably produced food is a key component of the low carbon economy, buffering against climate change impacts and disruptions in global food supply and improving economic opportunities for local food and farming businesses.... Local businesses are encouraged and supported to purchase and sell more local food. Through the Local Enterprise Partnership Growth Hub and targeted local advice and guidance, new businesses are supported to process and distribute food locally. An increase in local food trade generates income growth and safeguards local jobs in the food processing and distribution trades.</i>”</p> <p>Planning Policy: The draft B&NES Placemaking Plan (2016 – 2029) has been developed to complement the adopted Core Strategy by providing a set of detailed planning policies and site allocations for B&NES. The plan is currently undergoing final consultation</p>	<u>Yes/No</u>

	<p>before adoption in 2016. Saved Rural economy policies are currently in place to support agricultural development, farm diversification and sustainable use of agricultural land, however these policies will be replaced with revised rural economy policies included in the Placemaking Plan, subject to adoption. The following new draft policies seek to support local food production and supply, food security and a strong and economically viable local food and farming sector:</p> <ul style="list-style-type: none"> • Policy RE2, Agricultural development: Policy to support development that enhances local food production and the processing, storage and distribution of local food. • Policy RE3, Farm diversification: Policy to permit sustainable farm diversification that supports rather than replaces farming activities on the rest of farms, i.e. food processing facilities and farm shops. • Policy RE4, Essential dwellings for rural workers: Policy to support essential housing development for rural workers. <p>Street trading policy: B&NES Council waives street trading fees for farmers markets and encourages food businesses to promote healthy eating as part of the implementation of the B&NES Council street trading policy. Southgate Shopping Centre in Bath has also set up a new street-food market in 2015, contributing to Bath’s catering offer and providing an important outlet for start-up catering businesses.</p> <p>Great Bath Feast: The Great Bath Feast is a month-long annual food festival in October encompassing over 120 events including celebrity chef cookery demonstrations, gourmet evenings, restaurant promotions, pop-up markets and farmers markets, foraging walks, meet the buyer events, allotment challenges and school competitions. This partnership event is co-ordinated by Bath Tourism Plus and the Bath Business Improvement District (BID) with the aim of generating additional business for the Bath catering and hospitality sector during October and to promote Bath as a destination for tourists looking for good food. The event has helped to market Bath as a key gastro-region, supporting local catering and retail businesses and championing local produce. The Great Bath Feast was a winner in the prestigious Bath Life Awards in 2015.</p>	
3	<p>Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, ‘restaurants weeks’ and food awards.</p>	<p>1 point</p>
3a	<p>The Bath Good Food Awards is an initiative to reward and recognise the very best restaurants, cafes and producers across Bath and the wider district that provide tasty, authentic and responsibly produced food. The initiative, set up in 2011, recognises the public’s favourite food outlets with awards in a range of sustainability categories including “outstanding contribution to sustainability” and “best supporter of local produce”. The awards also showcase and recognise the public’s favourite local producers with awards in 19 categories including “best local grower”, “best local farm shop” and a producers award for</p>	<p><u>Yes/No</u></p>

	<p>“outstanding contribution to sustainability”. Businesses are nominated by the general public which are then shortlisted by judges using set criteria. This high profile initiative receives strong local support and publicity with over 12,000 annual public nominations and an annual Gala Awards Ceremony. The Bath Good Food Awards are an important tool to promote businesses selling sustainable and locally produced foods and to showcase and celebrate the public’s favourite local producers.</p> <p><u>The Great Bath Breakfast</u> is a marketing initiative, coordinated by Local Food Partnership member, Bath Tourism Plus, to reward and recognize cafes, hotels, guesthouses and B&B’s that serve locally sourced breakfasts as part of the Great Bath Feast Festival. Participating outlets offer a breakfast where at least 5 items are either home-made or sourced locally (from within 12 miles of Bath city). The initiative helps to support local producers, reduce food miles and ensure that guests and visitors have an opportunity to taste local produce, enhancing their visitor experience. A list of establishments that are signed up to the Great Bath Breakfast can be found here.</p> <p><u>Fairtrade Business Awards:</u> There is strong support for Fairtrade across Bath and North East Somerset with the communities of Bath, Saltford and Keynsham holding Fairtrade accreditation. The Fairtrade Business Awards is an initiative coordinated by Fairtrade Southwest to reward businesses and organizations that supply Fairtrade goods and support Fairtrade principles. The number of B&NES businesses applying has increased year on year (please see previous winners here). The B&NES Local Food Partnership, along with other local Fairtrade groups are currently raising awareness of the awards and encouraging local businesses to apply.</p> <p>Fair and Local Food Directory: In 2011, B&NES Council developed and distributed a “Fair and Local directory” of retail outlets, cafes and restaurants sourcing locally produced foods and/or Fairly traded products across Bath and North East Somerset. The directory was distributed in local businesses, shops, cafes and community facilities. A hard copy of the directory can be made available upon request.</p> <p>Sustainable Restaurant Association: Nine local businesses have signed up to the Sustainable Restaurant Association Scheme to demonstrate their commitment to and implementation of sustainable practises.</p> <p>Farmers’ Market promotion: The Local Food Partnership help to promote local farmers markets via social media and event listings on the Council webpages.</p>	
7	<p>Local producers can connect direct with <u>consumers</u> and/or better access <u>wholesale and retail markets</u> through events, on-line tools and cooperative marketing and retailing initiatives.</p>	<p>1 point</p>
7a	<p><u>Meet the buyer events</u></p>	<p><u>Yes/No</u></p>

The Council organises a programme of [“Think Local” supplier engagement events](#) and networking sessions to engage with local businesses and SMEs and encourage and enable them to become part of the authority’s supply market. These events often have a strong “food focus” including [presentations on Fairtrade](#) and [sustainable catering](#). In 2015 the Council held a series of additional engagement sessions for food businesses centred around the forthcoming school food contract and events catering contract. As part of these events “speed dating” sessions were held between local food producers and local wholesalers to broker networking and facilitate new business relationships.

A number of local organisations host annual “meet the supplier” events as part of the Great Bath Feast Festival providing useful opportunities for both trade buyers and members of the public to identify and engage with local producers. Notable events include the [“Crumbs Supplier market morning”](#), [Waitrose’s local and regional suppliers demonstration](#) and meet the producer opportunities at [Hartley Farm Tips](#).

Direct- selling initiatives and consortiums

A number of innovative retail and supply initiatives have been developed in the area to enable producers to sell direct to consumers and better access retail and wholesale markets. Notable examples include:

- **Bath District Farmers (BDF):** BDF, a member of the B&NES Local Food Partnership, is a consortium of 12 local farmers who jointly produce and supply food and drink to a number of local schools, organisations and retailers. They work together to increase range and volume of supply, co-ordinate deliveries and share tasks. They currently supply a number of private schools and retailers and are seeking to develop and jointly supply a new farm shop in Keynsham.
- **Farmers Markets:** B&NES has 3 regular farmers markets held in [Bath](#), [Keynsham](#) and [Midsomer Norton](#). [Bath Farmers Market](#) was the first to be established in the UK in 1997 and all markets provide important outlets for local producers to sell direct to customers.
- [Fresh Range](#) is an online local food store for Bath, Bristol and the surrounding areas that enables customers to buy direct from a range of local producers. Customers can order food and drink from over 130 local food producers which is then consolidated and delivered direct by the company.
- [The Community Farm](#) is a social enterprise growing and supplying local, organic vegetable and fruit boxes to the Bristol and Bath area and works with a co-operative of Somerset growers to shorten food supply chains and provide an outlet for locally grown produce. The Community Farm sells approximately 450 boxes per week.

	<ul style="list-style-type: none"> • Dry Arch Growers is a community supported agriculture project supplying local vegetable boxes in the Bathampton area. • B&NES Council advertises all contract and tender opportunities on the Supplying the Southwest e-tendering portal, alongside many other authorities in the South West region, providing businesses with co-ordinated and immediate access to current business opportunities in the area. 	
		TOTAL POINTS AWARDED

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT		
1	A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision-makers.	1 point
1a	<p>A West of England Sustainable Food Procurement group has been established to support procurement of healthy, sustainable and locally produced food by public-sector organisations across the West of England. The working group, which first met in 2013 before reconvening in 2015, brings together procurement, policy and catering representatives from the four West of England local authorities – Bath and North East Somerset, Bristol, South Gloucestershire and North Somerset – along with representatives from the Local Enterprise Partnership, supply groups and other public sector organisations and partners. The group works together to share good practice, exchange information and identify initiatives and actions needed to improve sustainable food procurement across the West of England. There is currently a focus on local and sustainable suppliers and the group is overseeing the development of a local food suppliers’ directory to enable local authorities and other organisations to easily identify and engage with relevant businesses. The group meets quarterly and the B&NES Local Food Partnership provides the secretariat function for the group.</p> <p>The B&NES Local Food Partnership has built strong relationships with local public-sector organisations regarding healthy and sustainable procurement/catering including Bath Spa University, University of Bath, Sirona Care and Health, Royal United Hospital and Clinical Commissioning Groups. The partnership continues to engage with these organisations as part of the West of England food procurement initiative.</p>	<u>Yes/No</u>
3	<u>Individual public sector bodies</u> have adopted healthy and sustainable food <u>policies</u> e.g. nutrition standards, healthy options in catering and vending, ‘tap water only’ policies and/or ethical standards such as cage-free eggs, sustainable fish and <i>Fairtrade</i>.	1 point
3a	<p>Bath Spa University: Sustainable Food Policy</p> <p>Bath Spa University have adopted a sustainable food policy and action plan covering all food outlets and food served by the University. The policy seeks to create a sustainable food culture by promoting healthy food, providing seasonal, sustainably and</p>	<u>Yes/No</u>

locally sourced produce and training and engaging catering staff and customers in sustainability issues and practises. Requirements within the policy include tap water drinking facilities, cage-free eggs, Fairtrade products, organic milk, sustainable fish, meat and dairy reduction and reduction of waste.

Bath and North East Somerset Council procurement policies and practices

- B&NES Council's "[Think Local](#)" Procurement policy provides social value by increasing the amount of Council business awarded to local suppliers and SME's. The policy requires local suppliers to be approached first for quotations for any commission below £50,000 helping to stimulate the local economy and create local jobs. The Council's procurement team is a key member of the B&NES Local Food Partnership and implementation of this policy combined with effective partnership working has helped to stimulate Council procurement of local food and drink, for example the Council procured a new office milk contract in 2015 and now supplies organic milk for 4 large office sites from a local dairy farm. The Council is also currently renewing its school food contract and is working with [equilibrium markets](#), a local food distribution company, to incorporate local food into the supply chain. This innovative approach will provide the opportunity for a wide range of suppliers and SMEs to supply the Council's school food service.
- The [B&NES Local Food Strategy](#) and action plan includes commitments on the Council's own food procurement practices including the effective renewal and management of upcoming school food and events catering contracts.
- The B&NES school meal service provides meals that are compliant with the nutritional standards for school lunches and food based standards other than lunch and has adopted a number of ethical standards – please see details below.

Fairtrade policies

The following organisations have adopted Fairtrade policies requiring Fairtrade goods and products to be provided:

- **B&NES Council** passed a Fairtrade resolution in 2003 resolving to serve Fairtrade tea, coffee and other products in all meetings and events and in schools, staff canteens and other public facilities. The resolution has now been in place for 12 years. The B&NES Local Food Partnership co-ordinated the renewal of Fairtrade status for Bath in 2015.
- [Bath Spa University](#) and the [University of Bath](#): Both Universities have adopted Fairtrade policies requiring Fairtrade products to be provided across all campus catering bar and retail outlets and served at meetings and events.
- [Dioceses of Bath and Wells](#): The Diocese of Bath and Wells champion Fairtrade and have supported 49 local churches to register with the Fairtrade Foundation and implement policies and practises to support Fairtrade.

4	<p>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food accreditation, such as the <i>Food for Life Catering Mark, Sustainable Fish, Good Egg</i> and other awards.</p>	1 point
4a	<p>B&NES Council catering service Bath and North East Somerset’s school meals service is committed to the Soil Association’s Food For Life initiative and was one of the first local authorities to achieve the Bronze Food For Life catering mark standard in 2007. It provides a full lunch service as well as breakfasts and tuck shops to primary and secondary schools accounting for around 4,900 Food-for-Life accredited meals per day. Meals are prepared using fresh, local ingredients including some organic items. Chicken and pork is freedom food accredited, fish products meet marine stewardship standards and ingredients used do not contain any of the 22 additives avoided by Bath and North East Somerset Council in their school meals. The catering service provides tailored menus for those schools working towards the silver or gold Food for Life Partnership Award and, having achieved the bronze catering mark, is now encouraging all schools to go for silver. The school meal service has also achieved the Compassion in World’s Farming Good Egg Award for their commitment to providing cage-free eggs and egg products.</p> <p>Bath Spa University Bath Spa University have achieved the Soil Association’s Silver Food For Life Catering Mark for its largest catering venue, the Refectory. The achievement compliments Bath Spa University’s work via its sustainable food policy (see above) and provides an independent endorsement that meals served are freshly prepared, free from trans fats and additives, promote healthy eating and are produced from local, organic and sustainably sourced ingredients. Bath Spa University is a Fairtrade-accredited University and won the Gold Award for Best Fairtrade University at the South West Fairtrade Business Awards 2015.</p> <p>Snapdragons Nurseries Snapdragons provides and manages child day-care across a number of sites in Bath, Bristol and Wiltshire. It has achieved the prestigious Gold Food For Life Catering Mark Award for both its sites in Bath and North East Somerset for its use of local, sustainable and farm-assured food and promotion of healthy eating. Snapdragons also achieved the Nursery World Award for Best Nursery Food in 2014 and the Nursery Chef of the Year award in 2014 highlighting their fantastic progress in the area.</p> <p>Komedia Komedia is Bath’s leading live entertainment venue hosting over 400 events per year. It serves food and drink in the Komedia Arts Café which has won multiple awards including the Soil Association’s Gold Food For Life Catering Mark and Taste of the West Gold Award for its use of local suppliers. It has also been recognised as one of the Top 5 Vegan-friendly cultural venues in the UK by animal rights charity PETA and won the “Best Breakfast” at the Bath Good Food Awards.</p> <p>The University of Bath</p>	Yes/No

	The University of Bath was accredited Fairtrade status in 2009 and won a Gold Award at the Southwest Fairtrade Business Awards in 2015. The award was given for the range of Fairtrade products available to staff and students within the University.	
	TOTAL POINTS AWARDED	

KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM		
1	City-wide campaigns to raise public awareness of food waste and how to reduce it are being delivered - such as <i>Love Food Hate Waste, Feeding the 5000, The Pig Idea and Disco Soup.</i>	1 point
1a	<p>Bath and North East Somerset Council’s Waste Campaigns team co-ordinate a range of initiatives to raise public awareness of food waste and how to reduce, compost and recycle it:</p> <ul style="list-style-type: none"> • Love Food Hate Waste: The Council delivers the Love Food Hate Waste programme which involves promoting the minimisation of household food waste through public outreach including roadshows, stalls, talks, workshops, school assemblies and distribution of leaflet bags, recipe cards and LFHW pledges. The project targets local supermarkets as well as farmers markets and other busy public events to disseminate messages to a wide range of people. LFHW messages, hints and tips are promoted on the Council websites and publications including resident magazines, newsletters and social media. Assemblies and classroom sessions on food waste reduction are being delivered as part of a package of support for schools with 44 sessions delivered in 2014/ 2015. • Feed me and Win: B&NES Council are leading the delivery of “Feed Me and Win”, a joint West of England Resident Food Recycling campaign from July 2015 to March 2016 to encourage more households to participate in food waste recycling. Funding of £399,732 was secured from the Governmental Department for Communities and Local Government to deliver the campaign which sees one resident per week, per local authority area, rewarded with a monetary voucher up to the value of £100 for putting their food waste out for recycling. The campaign is also setting up/ funding a series of cookery clubs focusing on Love Food Hate Waste messages and food waste reduction messages. Bath and North East Somerset Council also delivered a “recycle more food waste” 5 month door-knocking campaign in 2014 to encourage residents to recycle their food waste and co-ordinated a food waste diary challenge for residents to encourage them to reduce, recycle and compost their food waste. <p>There are a number of community-led campaigns and projects to raise awareness of food waste including the following:</p> <ul style="list-style-type: none"> • Bath Disco Soup: Bath Disco Soup have held pop-up events to raise awareness of food waste and raise money for Feeding 	<u>Yes/No</u>

	<p>the 5000 by selling soup made from surplus, unsold vegetables.</p> <ul style="list-style-type: none"> • Transition Bath: Transition Bath host a series of Food Preservation workshops teaching food preservation skills to use up gluts, store surplus food and reduce food waste. Workshops include a range of preservation techniques such as bottling, dehydrating, preserving in oil and juicing. 	
4	A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).	1 point
4a	<p>A weekly food waste collection service is provided for homes, schools and catering businesses across Bath and North East Somerset. The domestic food waste collection service was established in 2010 and has expanded to include schools (44/78 schools signed up to the service in 2014/2015), businesses and some flats. Collected food waste is taken to an anaerobic digestion plant near Warminster where the gases produced generate renewable energy and digestate is made into fertiliser for local farms. B&NES Council run a series of campaigns to increase food waste recycling (see section above) increasing food waste recycling rates to 47% in 2015 - higher than the national average. Total collected food waste has decreased from 4,296 tonnes in 2011/2012 to 3,832 tonnes in 2014/2015. This is potentially due to a reduction in overall food wasted as a result of food waste reduction campaigns such as LFHW.</p> <p>A number of public-sector organisations provide comprehensive food waste recycling facilities and have established food waste collection services. These include the following notable examples:</p> <ul style="list-style-type: none"> • Bath Spa University provides food waste recycling facilities and a food waste collection service across the University estate including at all catering outlets, and academic and residential buildings which is also sent to anaerobic digestion. Along with Love Food, Hate Waste events and roadshows the University promotes food waste recycling by providing students with advice and information, food waste recycling facilities and free caddy liners. • B&NES Council has rolled out food waste recycling and collection across all office sites, supporting staff to recycle food waste and diverting food from landfill. 	<u>Yes/No</u>
8	Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.	1 point
8a	<p>Fareshare Southwest is part of a national network of Fareshare schemes across the UK distributing fit-for-purpose surplus food to people in need. They support 10 community projects, charities and food banks across Bath and North East Somerset by providing them with surplus food.</p>	<u>Yes/No</u>

	<p>Food Route is a food redistribution project led by neighbourly.com, Fareshare SW and Incredible Edible Bristol that uses technology to match surplus food with community groups and charities to reduce waste and help alleviate food poverty. The technology allows retailers, cafes and restaurants to post details of surplus food for registered charities and organisations to collect. Food Route have launched a pilot project in the Bristol and Bath area with over 60 participating companies, charities and organisations. Bath Area Play Project and Curo's Foyer are involved in the pilot and now receive weekly food donations from Marks and Spencers to provide healthy meals for with children and young people and for use in healthy cooking activities.</p> <p>Transition Keynsham have established a new apple abundance project in 2015 picking excess apple harvests from private gardens and community spaces and redistributing them to people who can make use of them.</p> <p>Bath Food Cycle provides weekly free meals, cooked by volunteers for people in need, using surplus food donated from a number of local businesses including Bath Sainsburys. They also provide affordable monthly meals at Bath Spa Student's Union using fit-for-purpose surplus food.</p> <p>The Student Move Out Campaign is a collaborative project between the Genesis Trust, Bath Spa University, University of Bath and the Council collecting unwanted and unopened food from student residences and donated to local food banks and charities.</p>	
	TOTAL POINTS AWARDED	

Contributing businesses, organisations and community groups

Age UK; Alice Park Community Garden; Bath and North East Somerset Allotment Association; Bath and North East Somerset Council; Bath Area Growers; Bath Area Play Project; Bath Business Improvement District; Bath College; Bath City Farm; Bath District Farmers and wider producers; Bath Farmers' Market; Bath Food Bank; Bath Food Cycle; Bath Good Food Awards; Bath Organic Group; Bath Spa University ; Bath Tourism Plus; Community@67; Crumbs Magazine; Curo Foyer; Diocese of Bath and Wells ; Dry Arch Growers; Duchy of Cornwall; Ecojam; Fairtrade SouthWest; Fareshare SouthWest; Fosse Farm; Fresh Range; Genesis Trust; Keynsham Food Bank; Keynsham Food Festival; Komedia; Neighbourly Food; Olio; Orchard Share; Radstock and Westfield Big Local; Royal United Hospital; Saltford Environment Group; Schools, colleges and early year settings; Sirona Care and Health; Snapdragons Nursery; Somerset Farmers' Market Ltd; Somer Valley Food Bank; The Community Farm; Time Bank Plus; Transition Bath; Transition Keynsham; Transition Larkhall; University of Bath; Westfield Allotment Garden Society