

Sustainable Food City Partnership Bournemouth & Poole

Bronze Award Application



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

	BRONZE
Partnership	<p>The Sustainable Food City Partnership for Bournemouth and Poole (SFCP) is led by a multisectoral Board drawn from our local area. Working in a conurbation of extremes, including the most expensive area to live in the UK outside of London and the most deprived ward in the South West brings an array of challenges. As a Partnership we recognise the key role food plays in overcoming many of these, supporting everyone in our community to make better food choices. The values, vision and objectives we developed together underpin our Partnership Terms of Reference, these are laid out below.</p> <p>Values, vision and aims</p> <p>The Sustainable Food City Partnership, our members and the activity we support and develop are underpinned by our core values and beliefs. They guide both our strategic planning as well as our day-to-day work. They are what we stand for, who we are.</p> <ul style="list-style-type: none"> • Unity – We strive to connect and unite all our communities around a shared belief in the value of good, healthy food. • Stewardship – We care for, value and preserve spaces for growing, cooking and eating food, food knowledge and culture with honesty and integrity. • Resilience – We work to create resilience across the food sector, building food security whilst remaining a dependable, sustainable Partnership. • Nourishment – We know that food nourishes the mind and soul as well as the body so we strive to be creative, original and flexible in all that we do to provide real nourishment to all those who work for and with us. • Commitment – We are fundamentally committed to creating a vibrant, socially just and inclusive food sector. <p>These values and our Partnership members have helped shape and plan what it is we want to achieve, our vision of creating a flourishing city region where good food and better food choices lie at the heart of every community. To realise this vision, we will continue to deliver our mission of working together to connect, support and enable our food community, helping to grow a thriving food sector and good food neighbourhoods. To achieve our vision, we will support and deliver activities across all areas of our strategic plan to create the kind of city we want to live in. This plan aims to create:</p> <ol style="list-style-type: none"> 1. A city where sustainable, healthy food is grown and reared in public and private spaces by individuals, community groups and enterprises. 2. A city where sustainable food is bought, traded and sold through businesses and community enterprise using independent, new and traditional market places and spaces. 3. A city where everyone, no matter their situation can readily access sustainable, nutritious food and where food poverty has been eradicated. 4. A city where everyone has access to food skills and learning, is able to make better food choices and understands sustainable food issues.

5. A city where governing bodies understand the multiple benefits of a sustainable food system, regulate to support its growth and commit to procure sustainable food whenever possible.
6. A city where businesses and communities minimise their food waste and increase composting and recycling, or 'A zero waste city'
7. A city where visitors and residents, especially children, enjoy a local, sustainable food culture.

Members

Members of SFCP are drawn from across all areas of the food sector and organisations that have an interest in creating a better, more equitable food system. Members include representatives from community groups, voluntary sector, private businesses, public health and the public sector – anyone and any organisation who is interested in the sustainability of food in our city region and wants an equal say in its development. The Partnership consists of three types of members:

Members: Those members who want to join the Partnership and,

- commit to the vision and objectives of the Partnership,
- receive regular updates about the Partnership and its activity, as well as broader news, events and opportunities associated with sustainable food,
- have the opportunity to input into Action Plan updates and be appraised of progress at an annual celebratory event,
- nominate and elect the Partnership Board on a one person, one vote basis,
- participate in informal networking events.

Project partners: Those members who in addition to the above also wish to,

- support the Partnership in the delivery and/or achievement of one or more of its actions,
- participate in informal meetings with other project partners.

Partnership Board: Those members who in addition to the above also wish to,

- work proactively to achieve the vision, objectives and actions of the Partnership,
- provide regular guidance on the delivery of the Action Plan and monitor its progress,
- oversee the management of relevant budgets, staff and other resources,
- raise awareness, understanding and develop support for the Partnership and its work including supporting internal and external communication,
- support and oversee the work of the SFC Manager.

Any individual, group, organisation or business can join the Partnership at any time as a Member or Project Partner. Members of the Partnership Board will be elected/agreed by all partner members on an annual basis. The Partnership Board are able to collectively agree the appointment of new Board members where there are gaps, or the group requires expertise in a particular area. The number of the Partnership Board will be a minimum of 5 and will not exceed 20.

Chair

The group will elect a Chair and Co-chair/Vice Chair from the Partnership Board. These posts will be re-elected annually.

Reporting

The Partnership Manager and Partnership Board will be responsible for providing appropriate reporting to all Partnership funders as and when required. Reports on the annual progress of the Partnership will also be produced for circulation to all members, stakeholder groups and other interested parties.

Meeting arrangements

Meetings of the Partnership Board will be arranged as follows:

- meetings will take place as required with the expectation that at least 4 meetings will occur during any 12 month period,
- the quorum for voting at meetings will be 30% of the Board,
- members who have not attended four consecutive meetings will be assumed to have resigned from the Board, unless, on the basis of information, the group decides otherwise, and;
- A member of the group must identify any areas of personal or pecuniary interest before discussion on that item and if deemed necessary will leave the room.

Currently our Board consist of the following members:

- 2 x BCP Council
- Public Health Dorset
- Bournemouth University
- Fairtrade Bournemouth and Poole
- Friends of the Earth
- Community group (Grounded Enterprise)
- 3 x Local resident

Our Partnership has met 23 times since its inception, including four times during 2018, with minutes laying out specific actions for partners to carry out, indicating that the meetings led to implementation of sustainable food projects, strategies and policies. The meetings in 2018 took place on the following dates with minutes from all meetings available on request:

- 27th February,
- 18th July,
- 3rd September,
- 22nd November

Plan	The Action Plan for 2019 -2020 is attached as a separate document.
Policy	<p>The Councils in Dorset are in the process of being reorganised from nine down to two. This has resulted in a significant period of change for all involved and a consequence of this has been a lack of movement on any new policy or strategy areas. A new Council Bournemouth, Christchurch and Poole will be launched on April 1st and new policy development will be a focus of activity over 2019. We are hoping that despite little traction being achieved in our aim to enable public sector organisations to better understand the key role food has to play in all parts of it's policy sphere, a new Council will enable discussions to continue in a forward-looking policy environment.</p> <p>Food, health and wellbeing appear in the key policies of both current Councils. One of the four priorities within Borough of Poole's Corporate Strategy 2015-2019 is 'promoting the health and wellbeing of our population especially the most vulnerable' (page 4) http://archive.poole.gov.uk/your-council/how-the-council-works/strategies-plans-and-policies/corporate-strategy-2015-2019/ Their Local Plan also highlights 'Improving health and tackling pockets of deprivation' as a key challenge (page 16) https://www.poole.gov.uk/planning-and-building-control/planning-policy-and-guidance/poole-local-plan/</p> <p>Bournemouth Council's Climate Change Strategy 2016-2020 includes food growing, local purchasing and the development of the Town's Fairtrade status https://www.bournemouth.gov.uk/environment-and-sustainability/Documents/bournemouths-climate-change-strategy.pdf</p> <p>The Bournemouth and Poole Health and Wellbeing Board's Health and Wellbeing Strategy focuses on many diet related issues as they pursue the Prevention at Scale work of the Sustainability and Transformation Plan https://www.poole.gov.uk/council-and-democracy/how-the-council-works/bournemouth-and-poole-health-and-wellbeing-board/</p> <p>Public Health Dorset are including a new nutrition pathway within their new Public Health Nursing contract specification which covers services and support for 0-19's and their families. The tender for this service is imminent and we hope to be able to share the spec detail around nutrition at the full application stage.</p>

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.

1a A number of healthy eating and sustainable food campaigns have taken place across Bournemouth and Poole. These have targeted a range of different groups and delivered a diverse yet linked series of messages. Together they have played a key part in developing social media messaging to encourage greater impact and have enabled different organisations and community groups to work together.

Public Health Dorset has a variety of campaigns and activities focused on encouraging mothers to breast feed and providing support to ensure they feel able to continue. Some of these activities are listed below.

<https://www.itv.com/news/westcountry/2017-03-23/public-health-england-campaign-launches-in-south-west-to-improve-breastfeeding-rates/>
<https://www.dorsethealthcare.nhs.uk/patients-and-visitors/our-services-hospitals/physical-health/breastfeeding-support/breastfeeding-posters>
<https://www.bournemouthcho.co.uk/news/16061282.dorset-breastfeeding-campaign-goes-viral/>

Other organisations are involved, including places signing up as breast feeding friendly places and a recent photography exhibition.

<https://www.familiesandbabies.org.uk/pages/breastfeeding-friendly-places-dorset>
<http://jerryfennerphotography.co.uk/projects/taboo/breastfeeding-public/>

The conurbation wide Sugar Smart campaign focused on engaging with Primary schools during a 'School Assembly Tour'. The Assemblies were designed to tackle diet-related ill health and raise awareness of hidden sugars, and combined presentations and a Q&A session with video content and visual demonstrations. Delivered across 7 primary schools to approximately 200 children, the presentations used comedy and shock elements to inspire a discussion around the students' eating habits, while offering alternative snack and drinks advice.

Residents have also supported an on-going campaign to oppose the Coca Cola Christmas Truck tour. Significant media coverage was garnered in the local press, and interviews on Wave FM, BBC Radio Solent radio stations and BBC South Today, where our partnership manager was able to communicate the importance of reducing sugar in our diets. https://www.bournemouthcho.co.uk/news/15680605.PICTURES_Coca-Cola_fans_queue_in_Bournemouth_Triangle_to_pose_with_famous_truck/

Much work has also been carried out to encourage people to drink tap water through the **Dorset Refill Campaign** Litter Free Coast and Sea's "#RefillDorset" initiative (<http://www.litterfreecoastandsea.co.uk/refill-dorset/>), which is a practical tap water campaign aiming to make refilling your reusable water bottle convenient and free of charge. Through active door-to-door campaigning, over 20 retailers have committed to supply free of charge tap water refills to anyone who asks. Participating retailers are identified clearly with an emblematic #RefillDorset poster which drives awareness of the campaign, bringing about health and environmental benefit.





Public Health Dorset also campaigns to encourage health improvements such as weight management pathways which offers support on **healthy** eating and increasing physical activity to those who want to lose weight <https://www.livewelldorset.co.uk/lose-weight/>

Fairtrade continue to campaign to increase the consumption of sustainable food. Most recently the libraries, schools and key businesses have participated in hosting events, delivering tasters and running special events. AFC Bournemouth hosted a competition encouraging school children to design a healthy breakfast with the finalists invited to the club to cook for the players.



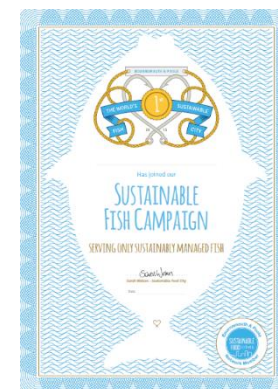
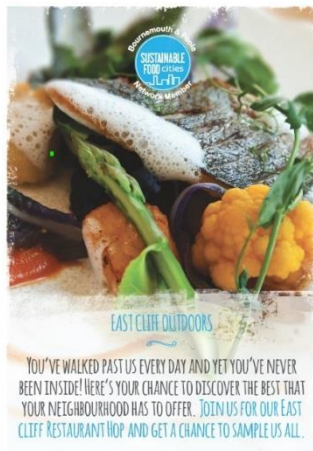
4 An identity (brand/logo/strapline) for your city-wide initiative has been developed and is being promoted to the public as an umbrella for all the great work on healthy and sustainable food in your city.

4a The Partnership has a strong brand and visual identity which was developed shortly after its inception and so has been promoted to the public in various ways for over five years. This visual identity is incorporated into all the campaigns run to ensure coherence is developed between them, across social media, in printed materials and on the website

www.sustainablefoodcity.org

Shown here are examples of a Restaurant Flier, the Partnership’s strategy book, visuals used for the Sustainable Fish City campaign and one of the Face of Food photos produced to promote the people across the towns involved in sustainable food.

The brand and logo has also been used within our Sustainable Fish City Certificates and our Good Food Accreditation scheme (see Key Issue 4). This has spread the use of the visual image and logo to a number of businesses and community groups increasing the reach of the Partnership and increasing awareness of all the work being delivered to grow a sustainable food city.



5	<p>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.</p>
5a	<p>The Partnership’s website was developed in early 2014 and has provided information on sustainable food, events and activities as well as the Partnership’s core projects www.sustainablefoodcity.org. Over the last twelve months it has become apparent that social media is a far more effective way of communicating with our communities and so we have a growing multi-platform following; Twitter @SustainFoodCity (1,400 follows), 500+ Facebook followers on Sustainable Food City - Bournemouth and Poole. This also enables us to repost, comment upon and highlight the work and activities of other community activities and businesses in the area, helping to expand our follower’s awareness and understanding of all the great work taking place across Bournemouth and Poole. This understanding is further increased by the Sustainable Food Community online map, a search facility which plots the locations of Bournemouth’s and Poole’s key sustainable food projects, available to view at; http://www.sustainablefoodcity.org/food-community</p> <p>This on-going social media work to increase public understanding of food, a series of linked conferences are being delivered. In 2014 the Partnership and its community members developed and delivered a conference entitled ‘Big Conversation – Are You Hungry yet?’ Martin Caraher, our key note speaker from the Centre for Food Policy City University London, led a discussion which aimed to inspire participants to think radically about the future of food across the city region and develop real solutions to the food poverty challenges we face in Bournemouth and Poole. http://www.thetownsend.co.uk/news/2014/june/are-you-hungry-yet.php This was followed up by a Poverty Summit hosted at Bournemouth university to explore the challenges around poverty in the conurbation. https://www.bournemouthcho.co.uk/news/districts/poole/11255777.Special summit to be held in Poole to stamp out poverty / https://www1.bournemouth.ac.uk/news/2015-07-07/bu-s-local-poverty-summit-creates-positive-impact-within-community-one-year</p> <p>This is being followed up in June 2019 by a Food Security Summit in partnership with Bournemouth University and Public Health Dorset which will raise significant awareness using new research and the stories of experts by experience.</p> <p>Other awareness raising events take place including through the Local Transition Towns group which runs regular film screenings, and during 2018 the Partnership teamed up with them to screen sustainable food-based films – ‘Just eat it’ and ‘Just Dig This’ https://transitionbournemouth.wordpress.com/films/ . Partnership working also enabled the delivery of Celebrate Dorset, a series of events that took place over the summer and autumn of 2017 in ten different locations across Dorset, seven in the conurbation. Communities celebrated their diversity and origins by sharing foods from their own cultures in community meals. All participants from the local celebrations then met up and took inspiration from each other, connecting and building relationships through food.</p>



PHP @PooleHousing · 3 Oct 2017
Turin Moor Comm Gdn together with PHP, @DorsetREC & @SustainFoodCity hosted Celebrate Dorset last Sat. Over 50 people joined in the fun!



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As the Partnership has matured and its credibility grown, we are now able to act as a catalyst to bring together otherwise disparate groups to deliver shared awareness raising and celebratory projects. This budding community food network is enabling the development of new ideas and are sharing resources to function more effectively together. This new network will officially launch at a conurbation wide event to celebrate the fantastic range of activities that will have enabled our bronze award.

KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD

1	A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.
1a	<p>As part of the Food Power programme, Bournemouth and Poole have established a multi-agency Food Poverty Alliance. The Alliance has met on six occasions and will continue to do so every six to eight weeks. The Alliance has representation from both Local Authorities, Public Health Dorset, Bournemouth University and the local social housing provider as well as a number of practitioners working on the ground or at a strategic level.</p> <p>The Alliance is currently delivering a series of research activities to better understand the scale and nature of the problem across the conurbation including a local assessment of the affordability of Healthy Eating Plate, an assessment of food bank users in the area and interviews with experts by experience. These are contributing to a series of sector assessments including a whole system map of food security, a triangle of need and a logic framework. They will then form the basis of a workshop in June 2019 in conjunction with Public Health Dorset's Joint Strategic Needs Assessment panel to develop food security as a separate topic within the new JSNA. The outputs of the workshop will then also inform a Food Security Action Plan which the Alliance will seek to deliver as well as lobby the new Local Authority to adopt as a key policy document for the area.</p> <p>The Alliance is also piloting an adaptation of USDA's Community Food Security Assessment Toolkit to provide in depth understanding of the challenges around food security within distinct communities. This initial pilot is being conducted in West Howe and will then be replicated in key areas across the conurbation to provide focused information on the nature, scale and potential solutions to household food insecurity.</p>

3	<p>For those in urgent need - and particularly benefit recipients facing delay or suspension in payments - relevant agencies are providing rapid referral to hardship funds and emergency food aid.</p>
3a	<p>Bournemouth Benefits section and Housing Department have signed up to the electronic foodbank voucher referral system for the Trussell Trust foodbank. The Job Centre may refer customers to the benefits team or they may come to them directly. They then issue a voucher which contains a list of the closest foodbanks and the voucher lasts for 3 days. Customers can still self-refer to the foodbank, but as the benefits team holds benefits information they are better placed to ensure the right people get the right assistance when they need it most. They can also issue an e-voucher if the customer telephones them. If the customer is homeless and is unable to use the assistance given by the foodbank, details are provided on local soup kitchens.</p> <p>Stour Valley and Poole Partnership (SVPP) are slightly different in as much as they manage multiple sites with differing food support providers, with differing criteria. As a result, they do not issue vouchers, but customers can self-refer. If a customer presents to a Customer Services officer, they will signpost the customer to an organisation or department that can issue the voucher and/or put them in touch with the most relevant type of help. SVPP continue to engage the services of the Housing Departments to assist the customer as there may also be another aspect the customer can get help with as well.</p> <p>There are also a number of food banks operating, including in Bournemouth https://bournemouth.foodbank.org.uk/, Boscombe, Poole (gave out 2,931 food parcels during 2018) and Canford Heath. Support is also provided by The Salvation Army in both Boscombe and Winton https://www.salvationarmy.org.uk/boscombe. There are also a number of church organisations which provide community meals and emergency aid which are linked to the Councils to receive referrals.</p>

6	<p>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.</p>
6a	<p>A campaign and support to increase the uptake of Healthy Start Vouchers has recently been launched in Bournemouth. The scheme has been promoted through social media and a short animation developed that has been shown on the waiting room screens of the four GP surgeries in Boscombe. These GP surgeries have also been provided with a team that attends appropriate events where young families are present, such as children’s immunisation sessions, to support parents to complete the application form. Awareness raising sessions have also been run with local nurseries to enable them to promote the Vouchers to their parents, supporting them to target the ones they are aware would be eligible for the scheme.</p> <div data-bbox="1093 279 2094 686" data-label="Image"> </div> <p>Work has also begun promoting those existing outlets which accept the vouchers as well as encouraging new retailers to ‘sign up’. As concerns around cash flow has been a barrier to some retailers participating, particularly the market stalls, work is also being undertaken with the Council to devise a system by which they ‘broker’ the vouchers and absorb the cash flow challenges.</p> <p>There are at least 24 different lunch clubs across the conurbation who are active either weekly or monthly. An example of which is Unity in Vision who hold a monthly lunch club which promotes food from different ethnic cultures each month. The three course meals are provided at a reduced cost and the lunches are designed to build understanding across cultures. Although not all this information has yet been centralised, it is estimated that this provides 485 lunches a year providing in the region of 7,300 meals in total.</p> <p>Additional support to families over the school holidays is provided as a partnership between The Rotary and St George’s Methodists Church. They distribute lunch bags over the holidays for children in schools across the Boscombe area.</p>

KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS

1	A network for community food activists that enables them to share information and resources and that helps direct them to advice, training, grants and/or tools has been established.
1a	<p>There are twelve community gardens in Bournemouth and Poole, with planters being established at three further sites in Boscombe. Alongside this SFCP is also working with partners to encourage more people and individual households to get growing. These gardens already utilise SFCP as a communication hub and over several informal meetings have suggested that a unique Facebook page might support communication. We have used the interest in the Big Dig 2019 to establish and launch this page which can be found at https://www.facebook.com/CommunityGrowing/ Although only newly established we hope that this will be used as a vehicle for sharing knowledge, resources and opportunities throughout communities who are, or are interested in, growing.</p> <p>This network will also then have a permanent home in the Partnership’s new Community Food Centre. This Centre will work with communities and households in Boscombe to increase their food security. Included in the space is a community café, community food co-op, a kitchen workshop, growing beds and a community space. Having a physical home will enable the network to expand and will become the focal point for shared resources and information.</p>

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 *The Big Dig* and *Incredible Edible*.

4a Our area has participated in two previous Big Dig events, involving twelve different community gardens. These combined events acted as a catalyst to raise awareness of the gardens, encourage more to be developed and to increase the number of volunteers. Five gardens have participated in the Big Dig 2019.

After local residents in Townsend visited Turlin Moor Community Garden and Tatnum Organic Patch during the Big Dig they decided they wanted a similar project in their community. Working with SFCP an area was selected and agreed with the Council, the group developed a plan, guidelines for the use of the space and a management committee to ensure its success. Through a community wide effort, we were delighted to officially open the garden in March 2018 which is equipped with 20 raised growing beds, gardening tools, seeds, a shed, a notice board, water supply and hedging has been introduced to define the space. In total, nearly 60 tonnes of soil have been used to complete the garden. Mentored gardening sessions have been held weekly and currently there are over 30 households regularly growing in the garden



Work has now also been undertaken to start mapping potential growing sites within communities and enable them to bring one, some or all of these in to use. This has started with Boscombe where the mapping process has galvanised two local streets to explore taking on an old memorial garden and convert it into a community garden. Support is being provided to enable effective liaising with the Council, identify funding opportunities and encourage cross learning from other community sites.

There are also fifteen existing allotment sites across the city region, most Council run but others now looked after by local allotment groups. The waiting times for accessing an allotment vary from 18 months to 10 years depending on the preferred site. To enable more people to access allotments all the sites are now also offering a half and a third sized allotment spaces. These are more manageable for less experienced growers and are helping to minimise the current waiting lists.

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.

6a There are many cookery workshops focused on buying, cooking, budgeting and nutrition being delivered across the area.

Targeted primarily at students, the recent “Waste Less, Save More” cookery workshops worked with this younger demographic to minimise food waste and so make their food budget stretch further. Six workshops were run, each of which were attended by around 35 people and offered free recipes and cooking tips creating a three-course menu for less than £2 per person. A focus group of 14 attendees recorded their food waste volumes before the classes began, and then upon completion. Data from the sample group demonstrated they were able to reduce their weekly food waste by 48% and money spent on food by 34%.

These initial workshops acted as a catalyst for 12 further cookery demonstrations across Boscombe hosted in various community venues. The first on the high street generated significant publicity in the form of a slot on BBC Radio Solent as well as generating effective social media images. Over 50 residents stopped to learn at these free workshops, also enjoying sharing plates of free, nutritious food to hungry passers-by.



Unity in Vision and the Friendly Food Club also deliver six-week cookery programmes. These teach people multi-cultural cookery techniques and recipes, as well as supporting the 15 attendees to achieve a basic Food Hygiene Certificate. The Friendly Food Club also deliver the Meet, Cook & Eat workshops which bring elderly isolated people together. They invite people in to help with benefit claims, on line access, debt, and other

things the group might need some support with. Currently operating once a week at the URC in Parkstone and St Philip's in West Howe, volunteers from the group make lunch for 18 or so other people who turn up for different activities at the centre.

Weekly Family Cookery Workshops are delivered at Fernheath Play Group, for mums and pre-school kids where the emphasis is on economy and getting the kids involved. They are training the core of the group to set up as a Social Enterprise, source their own funding and establishing a lunch club workshop for other families in the West Howe area.

Holiday Cookery workshops for Pupil Premium families are taking place at 3 different sites, ending with eating a healthy economical meal together and taking another meal home for later. Cookery, budgeting and home management workshops for a group of recently arrived unaccompanied young asylum seekers are focusing on supporting them to live independently. The group completed the first series of 12 workshops with a buffet for 30 local dignitaries and agencies and a second series is starting soon.

A series of cookery workshops at Townsend, in conjunction with the Community Fridge project, focused on War Years Food, making use of left overs, working with 'rationed' food, dried eggs etc and making best use of leftovers. These workshops also included a Ready Steady Cook element with residents getting food from the Fridge, making use of whatever comes in on the day.

Bournemouth Foodbank has been involved in a six weeks course Eat Well, Spend Less, teaching foodbank users and others how to cook from scratch. A similar course at Poole Food Bank attracted 35 participants.

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY

3 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.

3a Since the formation of our partnership, our Sustainable Restaurant Hop evenings have been a popular mainstay in our monthly calendar. Following our screening and qualification of a multitude of Bournemouth & Poole based restaurants (via our Sustainable Business Award scheme), we have successfully hosted Restaurant Hops, where we take paying guests to a different, ethically & sustainably sourcing restaurant for each course of the evening’s menu. Thirty Hops have been delivered over the last four years, involving 52 restaurants across the conurbation. This has enabled nearly 100 consumers to visit and enjoy restaurants that they haven’t previously visited and may not have discovered without the Hops. The restaurants have benefitted from new customers with 92% of our Hoppers stating that they have gone on to eat independently at a minimum of two of the restaurants they have discovered with us. Two of the participating restaurants have also reported receiving major group bookings due to the Restaurant Hops.



A Good Food Fringe was developed to run in parallel with Bournemouth Food and Drink Festival. This used the Partnership’s visual identity and networks to encourage sustainable food businesses to participate, by delivering activities within their businesses such as tasters or masterclasses, or special festival menus. Over thirty businesses have been involved.



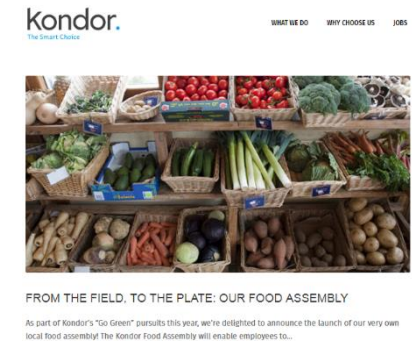
There are several food awards relevant to Bournemouth and Poole, and through which the towns achieve strong recognition of the sustainable food offering with many urban based winners. The most prominent of these are Taste of Dorset <http://tasteofdorsetawards.co.uk/> and Dorset Food and Drink Awards <http://foodawards.dorsetmagazine.co.uk/>. Both focus specifically on businesses with a local and sustainable food offering and include award categories such as Best Local Food retailer and Best Independent Tea Room or Café, so enabling entries from across the two towns. In 2018 Bournemouth and Poole based businesses won three of the fourteen categories in the 2018 Dorset Food and Drink awards.

7 Local producers can connect direct with consumers and/or better access wholesale and retail markets through events, on-line tools and cooperative marketing and retailing initiatives.

7a Over the last 5 years, two local Food Assemblies have been coordinated and delivered in Bournemouth and Lytchett Minster. These bring together people to buy fresh food directly from local farmers and food makers using technology to ensure that everybody gets a better deal, communities get to know each other, farmers get a fairer price for their work, and customers get locally sourced, unique produce. At their peak around 30 food producers were signed up as suppliers and 1,300 people as part of the Food Assemblies community. The Food Assembly has recently pulled out of the UK, consequently our Food Assemblies are currently transitioning to a new website – www.thegreatbritishfoodhub.com




We are also bringing the Food Assembly to businesses and in 2018 we partnered with a local company with approximately 300 employees to expand our two current Food Assembly initiatives. This partnership had the potential to help our existing local food growing community to reach a large number of additional customers through a centralised, scheduled work drop-off system, and the fact it was a company operating in consumer electronics, well removed from our usual Green base, it also created a sustainable dialogue that was perhaps otherwise uncommon in the industry.



One of the restaurants who participates in the Restaurant Hops ran monthly 'Farm to Frying Pan' events. These selected one of the Food Assembly producers, who then worked with restaurant chef to design a three course meal designed around their produce. The producer was then invited to say a few words at the beginning of the meal to engage the diners further with their story and the opportunities to purchase their products beyond the Food Assembly.

Westbourne in Bournemouth also hosts a monthly Farmers' Market <https://www.bournemouth.co.uk/whats-on/westbourne-farmers-market-p2271623> which has grown in popularity since its inception.

9	<p style="text-align: center;">Any other 'significant' action/outcome that promotes a vibrant and diverse sustainable food economy.</p>
9a	<p>Sustainable Business Award scheme</p> <p>Over the last 4 years we have created and implemented a “Sustainable Food Award” scheme http://www.sustainablefoodcity.org/food-community which recognizes and celebrates the food businesses which are working to implement sustainable food practices into their operations. This win-win approach is effective as our Partnership members benefit from local & social media exposure which creates a Halo Effect around the great work they are doing within 5 core elements “Sourcing local products,” “Sustainable sourcing,” “Managing waste and recycling,” “Working with communities” and “Communicating sustainable practices” to their customers. This recognition and the presentation of our 1-5 star sustainability awards publicly reward our ethically inspired retailers and brings their work to the attention of our own sustainability conscious audience, driving increased footfall to their stores as a result. Additionally, this public acknowledgement further builds the general public’s consciousness of the importance of embracing and supporting sustainable businesses and we believe that the expansion of this conversation will encourage other local businesses to begin adopting sustainable practices, consequently seeing these become the new normal. We have embedded two key elements within our sustainable business award scheme that are specifically designed to motivate the Bournemouth & Poole business community into transforming catering and food procurement.</p> <p>The award scheme has enabled us to work with over 200 retailers, which has helped our partnership become established as a central figure within the local sustainable food conversation across Bournemouth & Poole. Our award scheme’s reputation has been built to a large extent by partnering with high-profile businesses with a significant reach (as displayed by the following examples) are capable of achieving 6,000+ impressions of our work, which has inspired other businesses to apply for the scheme to achieve similar notoriety in this space. The local sourcing and sustainable sourcing components that comprise our accreditation scheme are key attributes that aspiring members must evidence if they wish to be considered for our “5-star Sustainability rating” and receive the consequent added benefit of our partnership’s complimentary press coverage and profile pages. This has the dual benefit that it encourages the applicant to rethink and demonstrate its sustainable prowess in these fields, while it also ensures that sustainable business practice around food purchasing becomes a common point of discussion within the Bournemouth & Poole area, placing extra emphasis on other retailers to follow suit as sustainable business becomes business-as-usual.</p> <div data-bbox="1227 786 2085 1222" data-label="Complex-Block">  <p>bhliveactive Join Centres Gym Swim Classes Sports Family & Kids Blog Events About</p> <p>Sustainability programme gets five stars for BH Live</p> <p>BH Live has been awarded five stars, the highest possible accolade, from the <i>Sustainable Food City Partnership</i>.</p> <p>This is for its outstanding commitment to sustainable food purchasing and activities in venues across the south.</p> <p>The <i>Sustainable Food City Partnership</i> promotes and rewards businesses in the Bournemouth & Poole area for embracing sustainable food business practices. It assesses organisations across five key categories: sourcing local products, sourcing sustainably, managing waste and recycling, working with communities and communication.</p> <p>To achieve a five star status an organisation must demonstrate its commitment to each of the five categories and give examples of how it is achieving results.</p> <p>BH Live has demonstrated that it is committed to buying ingredients from sustainable sources, and locally wherever possible. It supports Dorset and Hampshire dairy farmers to get a fair price for their products and purchases local vegetables including asparagus, Dorset leaves, New Forest</p> </div>

 Sustainable Food City - Bournemouth and Poole is with Nick Day. ...

Published by Nick Day [7] · July 20, 2017 · 



We're delighted to welcome the Urban Guild (Jenkins & Sons, Urban Reef, Urban Beach & The Wood Oven) into the Sustainable Food Cities Partnership and officially award them with a 5-star sustainable food accreditation!! Mark and the team have done an amazing job at ensuring ethically and environmentally conscious food strategies play a central role in their business development and we're hoping this example can encourage other local businesses to do the same, helping to drive Bournemouth's ambition of becoming a Green Economy leader!!

For more information on The Urban Guild's sustainable strategies, check out their partner page on our website (shown in the "Comments" section below)

Great work, guys!



3,356 People Reached 140 Engagements 442 Clicks [Boost Post](#)

  48 7 Comments · 10 Shares

 Sustainable Food City - Bournemouth and Poole is with Nick Day at Chewton Glen. ...

Published by Nick Day [11] · August 24, 2017 · New Milton · 

Today we are extremely excited to welcome the world-renowned & multi-award winning Chewton Glen Hotel & Spa into The Sustainable Food City Partnership!! The Chewton Glen have received top honors in our accreditation scheme, which recognizes and rewards their commitment to "local & sustainable food sourcing," "managing waste and recycling" and "working with communities." Take a peek at their profile page on our Sustainable Food Army website (link shown in the comments section below), which highlights how The Chewton Glen embrace sustainable food systems thinking within their everyday business practices through (among others things) Urban Farming, Solar Energy and youth training schemes. Well done, guys. Keep up the Great Green-work!

#sustainablefood #sustainablefoodcity #greeneconomy
#sustainablebusiness #sustainableliving #sustainabledorset
#UrbanFarming #savethebees



8,487 People Reached 100 Engagements 381 Clicks [Boost Post](#)

 Sarah Sumell, Claire Matthews and 5 others 3 Comments · 9 Shares

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.
1a	<p>Three meetings of the Food Procurement working group have taken place. The group includes:</p> <ul style="list-style-type: none">• Bournemouth Council Corporate Category Procurement Manager• Bournemouth Council Catering Manager• Royal Bournemouth and Christchurch Hospital Sustainability Manager• Bournemouth University Sustainability Manager• Fairtrade Bournemouth Manager <p>As the Councils across Dorset are currently being amalgamated into just two, any progress around policy change has been slowed until the new Council is running on April 1st. The group is focusing on sustainable sourcing feeling that there are some areas where progress could be achieved relatively quickly – the Good Egg scheme and an expansion of the Sustainable Fish City scheme have both been highlighted. We are hoping however that as some easy wins are achieved through sustainable sourcing, work can then be delivered to bring local food organisations and procurement managers together. Initial discussions have taken place with Direct from Dorset, with great willingness shown by producers to participate in any discussions.</p> <p>The work is now progressing more quickly as the new Council’s procurement policies are being realigned. The existing food contracts for the three merging Council’s are being collated and streamlined, although the first opportunity to engage with new food tenders may be in the autumn. The Council procurement team have however stated that they would be ‘happy to build in any sustainable food requirements moving forward with any procurements undertaken.’ This is a very positive initial outcome which we hope to build on as the working group develops.</p>

3	<p>Individual public sector bodies have adopted healthy and sustainable food policies 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 Fairtrade.</p>
3a	<p>Bournemouth University have a Sustainable Procurement Policy, which has been extended to include a Sustainable Food Policy. This focuses on local, ethical and seasonal products and lays out 22 sustainable food objectives it seeks to meet. This includes objectives for the nature of the food provided, for example <i>"Bournemouth University will ensure that local or regional products are available daily from at least two of the following categories: Fruit, Vegetables, Dairy, Meat, Fish, and Bread"</i> through to encouraging learning in the wider University community <i>"Bournemouth University and its partners will provide opportunities for staff and students to learn about good food, how to prepare it, cook it and eat it through a range of food events, and will work with external organisations to facilitate activities for staff and students to engage with community growing schemes and other food related initiatives"</i>.</p> <p>https://www.bournemouth.ac.uk/sites/default/files/asset/document/sustainable-food-policy-2018.pdf</p> <p>The Arts University Bournemouth also has a Sustainable Food policy which includes commitments to sustainable fish, Fairtrade as well as regional and national sourcing. https://aub.ac.uk/campus/food-and-drink/ . They have made a Sustainable Food Declaration, which requires the supplier to confirm the sustainability and environmental standards agreed have been reached, and Sustainable Food policy, both available at https://aub.ac.uk/campus/environment/</p> <p>Between them the Universities cater for approximately 35,000 people.</p> <p>Royal Bournemouth and Christchurch Hospital's Procurement Steering Board approved a Trust Sustainable Procurement Policy, and associated action plan, in December 2014. This includes the Good Egg Award and a Sustainable Fish City award, the delivery of the Action Plan has also enabled them to achieve a silver Food for Life Award (see below).</p> <p>Bournemouth Council have contracted Chartwell's to delivery on their school meals contract. Their Policy Statement commits them to only sourcing meat products which abide by the Farm Animal Welfare Council's Five Freedoms principles. As part of the Sustainable Fish City campaign they have also committed to never sourcing fish listed as Fish to Avoid by the MSC. They have made longer term commitments to sourcing 100% cage free shell and liquid eggs by 2025 and ensuring all palm oil is sustainably sourced by 2022.</p>

4 Public sector organisations and large private caterers have achieved quality, healthy, sustainable and/or ethical food accreditation, such as the *Food for Life Catering Mark, Sustainable Fish, Good Egg* and other awards.

4a In 2015, a successful Fish City campaign culminated in Bournemouth and Poole becoming recognized as the ‘World’s first ever Sustainable Fish City.’ Businesses and organisations from across Bournemouth and Poole united round a shared vision to combat globally declining fish stocks, Council run facilities, hospitals, Universities, Colleges and local employers pledged to only serve fish products from sustainable sources, in order to protect our vulnerable fish stocks now and in the future. This achievement has helped us to ensure that approximately 4.5 million meals per year across our two towns are more sustainable and less impactful on our natural environment. Those who have made a Fish City pledge and are delivering on their action plan include:

- Bournemouth Council
- Bournemouth International Centre
- Bournemouth Pavilion
- Chartwell’s – the Creative Kitchen for Schools
- Littledown Leisure Centre
- Pelham’s Park Leisure Centre
- Poole Grammar School
- Queen’s Park Golf Course
- Bournemouth Hospital
- Poole Hospital
- Bournemouth University
- Bournemouth and Poole College
- Abbey life Assurance
- AGEAS
- BH Live
- JP Morgan
- LV=
- Poole Hospital NHS Foundation Trust
- The Highcliff Marriott Hotel staff restaurant
- Jordan’s and Ryvita
- RNLI
- AFC Bournemouth
- Bournemouth Food and Drink Festival
- And 15 private businesses



What's On | Food and Drink
5th March 2015
Welcome to Bournemouth and Poole: the world's first ever sustainable fish city



... Sustainable Food City Partnership for Bournemouth and Poole, and Matt Budden

GLASS
DOUBLE
GLAZING
REPAIRS

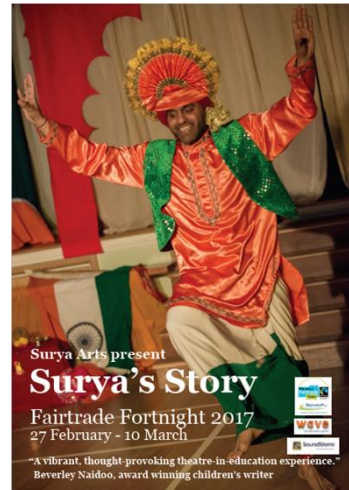
**WE REPLACE JUST THE GLASS
NOT THE FRAMES**

Having
problems with
condensation
between your
double glazed
units?

ALL UPVC REPAIRS

**WE WILL BEAT ANY LIKE FOR
LIKE QUOTATION**

After gaining Fairtrade Town status in 2014, the Bournemouth Council agreed to pass a resolution supporting Fairtrade and prioritising the sale of Fairtrade products in Council buildings, local cafes, restaurants and pubs. They have also carried out much work to raise awareness of Fairtrade and encourage more local businesses to commit to ethical sourcing. This has included Fairtrade Street Parties, theatre performances, litter picking and 'Bake off' events.



Borough of Poole have also achieved Fairtrade status and include an online map which highlights those businesses and organisations who have pledged to serve Fairtrade foods <http://webapps1.poole.gov.uk/reportit/default.aspx?incidenttype=Fairtrade>

Royal Bournemouth and Christchurch Hospital has earned a silver Food for Life award. This requires them to demonstrate and abide by a number of key practices including preparing 75% of their food freshly on site, ensuring all food is free of controversial additives, as well as purchasing farm assured, sustainable, free range and organic products from local sources where possible. Last year this impacted upon their purchasing of 38,112 pints of milk, 107,280 eggs and 4,120kg of cheese. Poole Hospital has opened a Tea & Co café as part of its Healthier Choices Retail Transformation Programme, a health and dietary focused outlet.

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 *Love Food Hate Waste, Feeding the 5000, The Pig Idea and Disco Soup.*

1a **Love Food, Hate Waste**

Bournemouth Borough Council and Borough of Poole both deliver active Love Food, Hate Waste campaigns. These provide online resources as well as delivering outreach in to the community at various events and activities.

<https://www.bournemouth.gov.uk/communityliving/LivinginBournemouth/FoodandtheEnvironment/LoveFoodHateWaste.aspx> and https://www.bournemouthcho.co.uk/news/4584106.Bon_viveur_Love_Food_Hate_Waste/
<https://www.poole.gov.uk/bins-waste-and-recycling/waste-minimisation/>

Bournemouth have promoted Love Food, Hate Waste for over ten years, delivering 359 events speaking to approximately 17,628 people and through their media channels including website, the Council’s BH Life magazine, E-News and social media. They have previously commissioned Waste Watch to deliver theatre shows for local primary school children around the topic of reducing and reusing food waste. ‘Gordon Le Rotter’ food waste puppet theatre visited ten different schools. Borough of Poole gave away 3,021 Love Food, Hate Waste goodie bags containing a spaghetti measurer, fridge thermometer, meal planner, shopping list, bag clip and food storage wheel, and a handbook with a range of recipes and information relating to portion control, food storage etc. Of the recipients of the bags that responded to a survey, 62% reported that they had reduced their food waste.

Feed the 1,000

In October 2017, celebrity chef Sarah Ali Choudhury led a public food cookery demonstration and Feed the 1,000 event, designed to teach University students about the social, economic and environmental consequences of the UK’s food waste crisis. By sourcing quality produce from local food retailers that was approaching its best before date Sarah Ali Choudhury was able to create a series of delicious food tasters. These healthy tasters were given out for free to over 250 Bournemouth University students who stopped to watch and learn from Sarah’s cookery advice and tips.



Fab Foods

Bishop Aldhelms Primary School's 'Green Team' carried out a food waste audit in the school and helped to implement an action plan based on the results. The school also took part in a Fab Foods week and were visited by 'Mrs Munch' and 'Grandad' in their assemblies and classrooms all in a bid to try and reduce the school's food waste. 605 pupils and 70 staff were involved with 'it's time to talk' food waste themed homework, with year 5 pupils also carrying out a food waste diary at home. The school's food waste fell by 17% and they now compost food waste on site.



Olio

The OLIO app. continues to be promoted across Poole. OLIO enables people and businesses to redistribute surplus food by uploading it onto the app for others to then come and collect. Promotions included flyering, door stepping and engaging with people at various events, as well as recruiting volunteers to become 'Food Waste Heroes'. OLIO has been promoted to over 8,500 people, with an increase in users of over 107%, and OLIO volunteers increasing to 17.



Eco Action Games

The Eco Action games include food waste versions of giant snakes and ladders, giant twister and giant topplers (aka Top Trumps). They are a great educational tool for both children and adults, raising awareness of food waste and including handy tips on ways to reduce it. Approximately 200 people, mostly children (and including the Mayor of Poole) have played the games, sparking conversations about food waste.

4	<p>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).</p>
4a	<p>Bournemouth Borough Council has introduced a food waste collection scheme for households which recycled over 4,300 tonnes of food waste, an average of 8.4 tonnes per day in it's first two years https://www.bournemouth.gov.uk/BinsRecycling/BinCollections/HouseholdBinCollections-FoodWasteContainer/HouseholdBinCollectionsFoodWasteContainer.aspx</p> <p>The scheme was established in March 2014 and made available to 60,000 households with a Big Bin and a Little Bin, and any flats with shared bins that request to join the service on an opt-in basis. Food waste liners are provided for residents free of charge available for collection from all Bournemouth libraries, some community centres and universities sites. The food collected is processed via an aerobic digestion site in Dorset and during 2017 4,703 tonnes of food were collected and processed, producing 1,458,255kWhs of energy which powered 333 households as well as the Aerobic Digestion facility itself. It also produced 5,504 tonnes of liquid nutrient rich biofertilizer, which is enough to cover 348 acres of farmland. Finally, it also saved 120 tonnes of plastic bag, foil and other packaging from going to landfill.</p> <p>The Council also offer food waste as an option as part of their commercial waste service, currently around 14,300kg of food are collected every week from 95 businesses. Schools that pay for a rubbish collection with the Council are entitled to a free food waste service, currently this has been developed with twenty local schools.</p>

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.

8a A new community fridge network has been developed across the conurbation with the support of a multi-stakeholder group. Two fridges have been launched at the end of 2018, a further three are scheduled to open in the summer with two more sites having requested to host a fridge. These volunteer-run fridges are community led, with the Partnership providing shared resources and co-ordinating support from other Council services. The fridges allow for the redistribution of surplus food to anyone in the area with the two existing fridges distributing approximately 500kg of food a month. The first fridge to open recently appeared on BBC South Today <https://we.tl/t-F31qKkq2Jv?src=dn> It is hoped that the network will provide peer to peer support as well as enabling an easy point of access to any business wishing to donate or any volunteers wanting to support a fridge. SFCP also links the fridges with local community gardens increasing the amount of fresh vegetables available through the fridges and so improving access to fresh produce within those communities. A tool kit for developing community fridges is currently being developed to encourage the roll out of further fridges across the community.

Waste Not, Want Not is an award-winning food waste project based on Poole High Street and redistributes surplus food at a small charge to anyone who can make use of it, functioning as a community supermarket and supporting other poverty projects. In the last half of 2018 they received 240 trays of food a week from 12 suppliers, 'rescued' 1 tonne of food a week, benefiting over 700 members of the community supermarket.

Poole Housing Partnership have 12 schemes running which deliver community meals supplied by Fareshare, this aims to reduce social isolation and address food poverty. They pay for two members of each scheme to do their food safety level 2 certificate and help with some basic food safety equipment. From June 2017 to June 2018 approx. 13,500 meals were produced with any excess food that has not been used in the production of the meals made available for the people in the community to have for a very small donation. In June last year the schemes received over 4 tonnes of food to use, an estimated saving of around 15 tonnes of CO2.

St George's Methodist Church also have a team collecting surplus food and delivering to places such as the foodbank, the refuge for women and families in need.

