

# Brighton & Hove

Sustainable Food Cities Award 2015

Brighton & Hove

**FOOD**  
Partnership

SUSTAINABLE  
FOOD cities



# Introduction

In our application we have a range of evidence against the different criteria set out by the SFC Board to support Brighton & Hove's application for a Silver Sustainable Food Cities Award. But there is something more to food work in Brighton & Hove than a parade of individual actions.

Yes, we have a strategy and action plan and if everyone does what they've said then we will make progress towards the vision of a healthy, sustainable and fair food system.

But I wanted to tell you about the threads that weave through the work in Brighton & Hove; the elements that help create a wide and coherent movement of individuals and organisations striving to improve the food system and using food work as a catalyst to drive forward social and environmental change.

## Making the most of the overlaps

Food work in the city is not about 'health' or 'sustainability' or 'economy' or 'culture'. People don't experience food via the silos created by policy makers, and food work in the city seeks to explicitly focus on the overlaps. For example the University of Brighton, which caters for 22,000 students and 2,500 staff, deliberately chooses menus with a wide-range of vegetarian dishes and actively promotes the benefits of meat reduction to both personal health and the environment.

The city's community based nutritionists educate about sustainability issues as well as health, including information about sustainable types of fish when discussing the importance of oily fish for health; cookery lessons for vulnerable adults include sessions on food waste reduction; and volunteering on community food projects as a source of exercise is promoted to people finishing weight management programmes.

The work to improve procurement practices of large public organisations is both a means of improving the meals served and a driver for local economic development. Sussex Partnership Trust, who serve 800,000 patients a year, get food rated as good or excellent in 91% of surveys, and their choice of local suppliers has resulted in increased turnover and more jobs in local businesses.

## Policy and practice

Our city's success relies on the energy of frontline projects and people who make a day-in-day-out difference to the way we shop, cook, produce and dispose of food. But we also operate at a strategic level, working with partners such as the City Council, Public Health and Local Strategic Partnership to ensure the city embeds good practice into policy and provides a legacy of ongoing change. This can be seen across the board including planning guidance on including food growing in new developments; protocols and checklists for growing in public spaces; financial inclusion work that includes food poverty and healthy weight; and good nutrition prioritised in our Health and Wellbeing Strategy.

## Communication and profile

A website, demonstration projects, social media, a printed newsletter and fortnightly e-bulletins, plus work with local press and TV are all ways Brighton & Hove Food Partnership talk to people that live and work in the city, sharing what is going on and how to get involved. By involving ourselves in policy meetings, responding to consultations and asking questions of locally elected officials we have seen food become an expected agenda item. Spreading the word in turn inspires action.

As one volunteer led growing project said: *“The impact of this is not clear but makes us feel good, and part of a partnership in reality and not just in name”*. And this work doesn't stop at the city boundaries: The Brighton & Hove Food and Drink Festival and Visit Brighton use festivals, events, social media and press work to communicate with the 8.5 million tourists that visit each year.

All too often strategies belong to policy makers but in Brighton & Hove we use our communications power to share the collective story of what is being achieved. We have celebrated the 1,000<sup>th</sup> member of community composting; the commitment of the Council to introduce new food buying standards; research into food poverty; work to improve the dining environment in local schools; the opening of new sustainable food businesses. Even if people don't know the detail of the food strategy they feel part of something bigger, and this scale creates citywide momentum. As the recent evaluation of Harvest Brighton & Hove by the University of Brighton showed, this process of raising the profile has given policy makers and projects confidence in just what food work can achieve.

## Brighton & Hove Food Partnership (BHFP)

Growing from unfunded, volunteer-run roots, BHFP is now an independent, politically neutral, not-for-profit organisation with staff and volunteers. It is a place to go to find information and inspiration and provides a

way of connecting up all of the bits of work going on across the city. As a Council employee noted: *“a hundred people in the Council for whom food work is a tiny bit of their job couldn't co-ordinate in the same way”*. BHFP champions the food strategy, works with partners to help and encourage them to deliver action and brings in resources for projects. BHFP also monitors progress and keeps an eye on the external environment and the opportunities and challenges this might bring.

## Time

The Food Partnership has been in existence since 2003. Growing seasons, procurement cycles, behaviour change take time. Champions in a wide range of organisations need to be nurtured and then work to engage colleagues in the agenda. Cross-sector partnerships take time to develop but ultimately make it possible to achieve far more than individual projects or sectors can do on their own.

## A local flavour

As you will see from our city profile we face a number of factors that are similar to the whole of the country (obesity and food waste), some which are similar to other places of a comparable size (the need for good jobs and housing) and some which are unique to us (our geography and our population bulge of 20-44 year olds).

A critical element of our work on a healthy, sustainable and fair food system is that whilst we always look to learn and be inspired by other places, we don't just copy and paste from other places. The work has to have a Brighton flavour to build on our assets and address our challenges.

Our city's approach involves asking and listening to what communities want, and involving residents. For example the recent Allotment Strategy had contributions from 1,700 plot holders and people on the waiting list; and members of the Food Partnership pose questions in an 'Ask Your Candidate' exercise for local elections. The city has a long tradition of community activism and this is used as a vehicle for actively engaging diverse communities and targeting work in deprived areas.

Finally food work in the city is served up with a smile; a positive tone about what can be achieved rather than criticising what has gone before. And with a dose of belief that this can and does work.



Vic Borrill  
BHFP Director



# Brighton & Hove profile

In the 2011 census the resident population of Brighton & Hove had increased to **273,369**

Deprived areas of the city have a life expectancy of **up to 10 yrs less** than affluent wards

**30%** of domestic waste is food – most of which could have been eaten

**88,000**

households in Brighton & Hove cannot afford market housing (either to buy or rent) without some form of subsidy or spending a disproportionate level of their income on housing costs.

The city's water is supplied entirely by chalk aquifer groundwater sources. Quality is at risk as a result of nitrate and pesticide contamination through farm practices, but also highway, municipal and domestic pesticide use and leaking sewers

**19 out of 164** areas in the city are in the 10% most deprived in England, 2 are in the most deprived 1%

Our total recycling and composting rate in 2012/13 was **26.8%** compared against the national average of 41.6%

**86%** of our businesses were small or micro level, employing less than ten people in 2010

We are a tolerant city with **92%** of residents agreeing that their local area is a place where people from different backgrounds get on well together

**4000 people** are members of the Brighton & Hove Food Partnership

Brighton & Hove attracts **8.5 million** visitors a year.

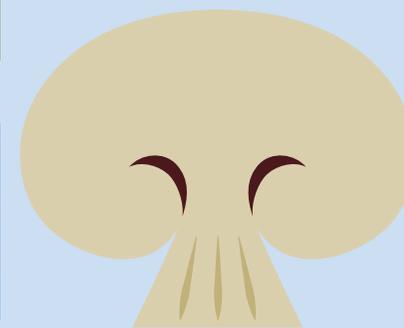
**Over a third** of our households comprise only one person

We are a constrained city with little available land – bound on the sea at one side and by the South Downs national park on the other

We have **MORE** restaurants & cafés per head of population than anywhere else in the UK

We have fewer children and older residents than other places in the country but a large number of adults aged **20-44 years**

Foodbanks in the city give out approximately **2,500** food parcels per month



# Food in the media

2014



Council sets tough rules for caterers, The Argus, 16 Jul 2014



Hospital serves local food, BBC South East, 10 Jun 2014



We help health trusts slash meal bill, Latest News, 29 May 2014



First Orchard Planted in 100 years, The Argus, Feb 2014



Launch of Big Dig, 18 March 2013, Caroline Lucas blog post



Brighton & Hove throws away £60m of food each year, The Argus, 5 Apr 2013



Lottery Funding Keeps Communities in Good Health, The Telegraph, 8 Nov 2013



Childhood Obesity being tackled in Brighton, ITV News, 4 Jan 2014



Helping toddlers to have their Fareshare, The Argus, 29 Nov 2012



Don't waste it, Compost it. The Argus, Sep 2012

2012

# Case study 1: Harvest Brighton & Hove (2009-13)

Harvest was a citywide project about food growing which helped to triple the number of community gardens in Brighton & Hove from 25 to over 75, spanning housing estates, parks and even railway stations. The project provided advice to home growers, smoothed the way with landowners, and set up a demonstration veg garden in the city's main public park.

“The information and inspiration from Harvest has been life changing. I've gone from not knowing anything about growing to producing much of my own food on my balcony and composting. Growing my own food and looking after plants has had such a beneficial effect on my stress and mental health. And there's so much more I want to learn.”

— Online survey response



## Impact

Volunteers reported many benefits, some unanticipated, such as wasting less food (44%), and buying more local food (36%). Volunteers that were unemployed, had a disability or mental health issue reported even greater benefits:

- Improved mental wellbeing (48% vs 14%)
- Improved physical health (35% vs 13%)
- Increased social skills and confidence (38% vs 12%).

Recognised at the National Lottery Awards and the Local Food Awards.

## Legacy

Harvest helped create a vibrant network and a sense of community around food growing in the city. The project also included the UK's first Planning Advice Note (PAN) leading to an increase from 1% to over 38% of successful development applications incorporating food growing space.

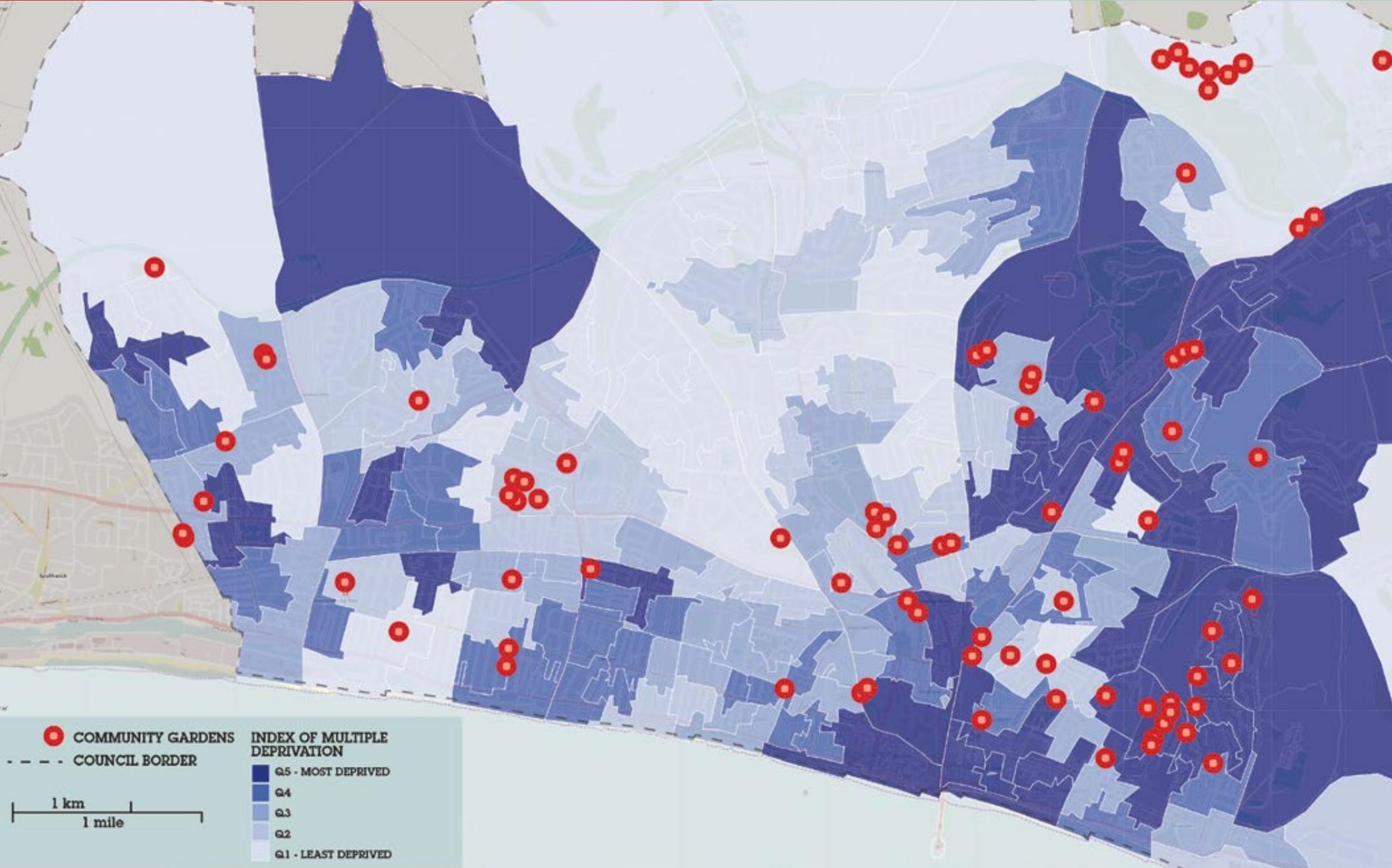
The PAN was recognised by the World Green Building Council, Royal Institute of Town Planners and Construction in Excellence Awards.

## KEY FACTS:

- 4,000 volunteers per year involved in community gardening (15,000 hours per year)
- 24 community composting sites, involving over 500 households
- 10 tonnes of unused fruit processed by the 'Scrumpling project', generating over £12,000 in sales
- £45,000 given in 70 small grants to community growing projects
- 7,102 m<sup>2</sup> of new growing space
- 70,000 unique visitors to the Harvest website

A full evaluation report is available from [bhfood.org.uk/food-strategy](http://bhfood.org.uk/food-strategy)

# Brighton & Hove community gardens mapped against areas of deprivation (2013)



## Case study 2:

# A joined up approach to food poverty in Brighton & Hove

### Why?

Brighton & Hove has seen an increase in food poverty, with the number of food banks increasing from 2 to at least 10.

### Food Banks and Emergency Food Network

In 2013, the Food Partnership set up this network so that emergency food providers could share learning, improve links with advice services and take a 'bottom up' approach to identifying food poverty issues, which the Food Partnership then bring to decision makers.

### Joining up resources

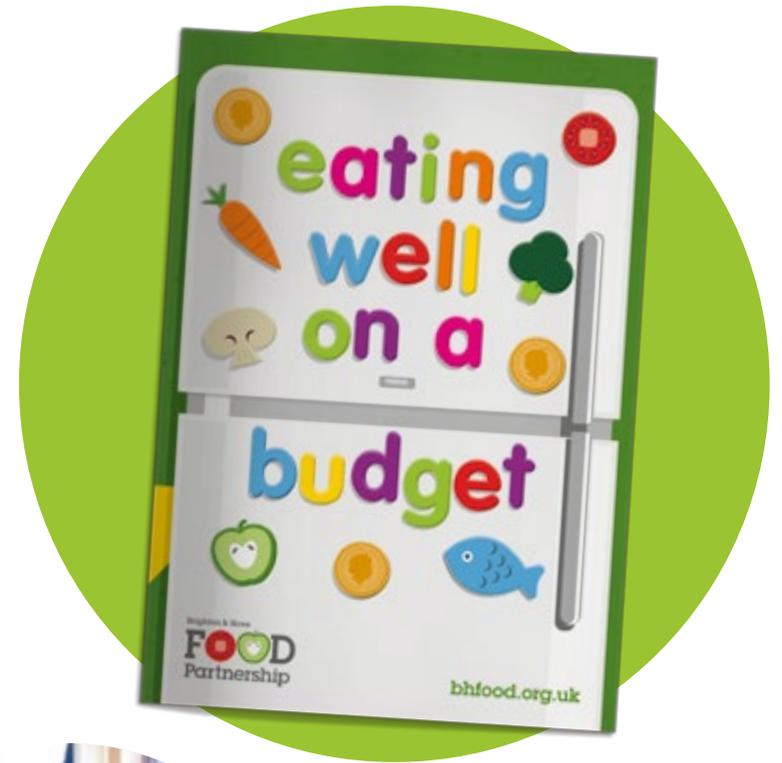
Food poverty awareness training sessions plus a regularly updated web page ensure that advisors, volunteers and health workers can signpost to both emergency food aid and support with underlying issues.

### Resources webpage:

[www.bhfood.org.uk/food-poverty-advice-for-advisors](http://www.bhfood.org.uk/food-poverty-advice-for-advisors)

### Other pieces in our city's jigsaw

- Projects such as community lunch clubs and school holiday summer clubs
- Anti-poverty initiatives including financial and digital inclusion; fuel poverty reduction; and campaigns for living and dignified benefit levels.
- Cookery lessons and advice on shopping and eating well on a budget
- Good quality community meals ('meals on wheels') as these reach those who can't access help elsewhere.
- The Brighton & Hove Living wage campaign.



Eating well on a budget leaflet



Bevendean community cafe and food bank

# How to refer people to emergency food in Brighton & Hove and what else to consider

## Are they...?

**✗**  
Not eligible for Local Discretionary Social Fund (LDSF)

**!**  
Too hungry to think and in need of a meal?

**✓**  
Eligible for Local Discretionary Social Fund (LDSF)

On means-tested benefits or tax credits, or a low income

**😊**  
Parents or carers of kids under 5 in:  
Moulsecoomb  
Whitehawk  
and Tarnor

## Support for underlying issues

**Advice Services and money advice**  
www.advicebrighton-hove.org.uk

Support with debt, benefits, fuel bills and referrals to food banks

**Brighton Unemployed Centre Families Project (BUCFP)**  
Free lunch (in an emergency) and support (Mon-Fri 10am-4pm)

Or... Soup Run etc. evenings and weekends

**LDSF – Local discretionary social fund**  
Supermarket gift card  
Mr Joe Bloggs

Help in an emergency: with food, goods and fuel bills

**Community and longer term options**

- Lunch clubs
- Growing projects
- Community cafes
- Community cookery classes

**Food Banks**  
Emergency food (not for long term use) and signposting to advice (NB. A few are 'drop-in' but most need a referral)

Drop-In food banks

Referral food banks

Children's centre food banks

For more information and contact details see:  
[www.bhfood.org.uk/food-poverty-advice-for-advisors](http://www.bhfood.org.uk/food-poverty-advice-for-advisors)

Food bank plus a package of advice for families with children under 5

## Case study 3:

# Developing minimum buying standards for Brighton & Hove City Council catering contracts

### The first city in the UK

Brighton & Hove City Council spends millions of pounds on food and catering services each year. Due to the volume of meals served, they can make a significant impact on how and where their food is produced. Changing food buying to healthy and sustainable, locally-produced food brings huge benefits to people's health, the environment and the local economy.

In July 2014, Brighton & Hove City Council adopted Minimum Buying Standards for all its catering contracts. All food providers are encouraged to follow the standards whilst the major contracts with a value over £75,000 are required to apply for the Soil Association's Catering Mark within the first year of their contract. Brighton & Hove are the first city in the UK to specify this. An annual audit helps ensure caterers are doing what they say they're doing and the Catering Mark logo helps communicate all this to the public.

### How have the standards been developed?

The Food Partnership consulted face-to-face and then ran a workshop with all the contracted caterers and key council staff (from Procurement,

Sustainability and Planning teams). Bringing these key people together, along with the Soil Association, was an integral part of getting this policy adopted. There was consensus from the group that it had been a positive day:

“We've never come together as a group before, it's been really useful – it would be beneficial to do this again in the future.”

After presenting the group with three options for minimum buying standards, there was unanimous support to base the standards on the Soil Association's *Bronze Food for Life Catering Mark*. A policy paper was written which was agreed at the Council's Policy & Resources Committee by all political parties.



### Why did Brighton & Hove City Council develop Minimum Buying Standards?

Through lobbying various council members, committees and officers, the Food Partnership ensured that developing minimum buying standards for catering contracts was an action within a number of public policy documents in the city: *Corporate Procurement Strategy 2014-17*; *Sustainable Communities Strategy*; *One Planet City Sustainability Action Plan*; *Brighton & Hove Food Strategy*; *Sustainability Policy*.

### What are the minimum buying standards?

The minimum buying standards are based on the Soil Association's *Bronze Food for Life*. Additional criteria for Fairtrade, Health, Waste and Sustainability training have also been included.

The Food Partnership will continue to work with champions within the council to make sure the catering contracts are complying with the standards and that caterers go on to achieve the *Food for Life Catering Mark*.

# What the Brighton & Hove Food Partnership did to help the council adopt minimum food buying standards



### Why?

Brighton & Hove City Council spends millions on catering each year. Making changes to the food they serve brings **benefits to people's health, the environment and the local economy.**

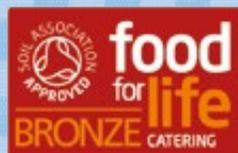
### Who?

It impacts you! This bold step taken by BHCC will ensure that **thousands of residents, workers and visitors** in Brighton & Hove will benefit.

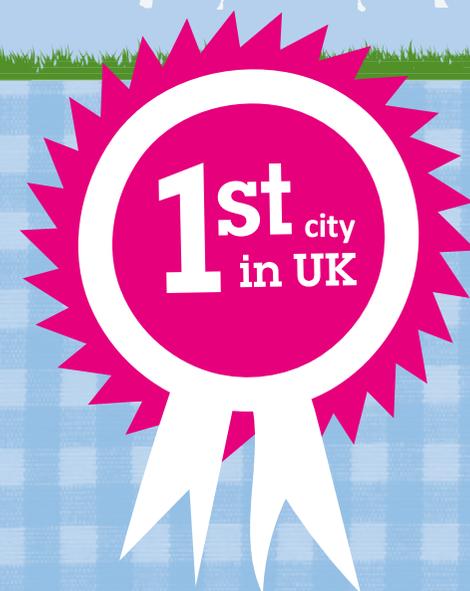
### How?

We got a conversation going between **key council staff, contracted caterers and the Soil Association** to agree what the new standards should be.

## What are the minimum buying standards?



They are based on the Soil Association's Bronze Food for Life Catering Mark. All council catering contracts with a value over £75,000 will be required to apply for the Catering Mark within the first year, smaller contracts will be encouraged to follow the standards.



**Brighton & Hove are the first city in the UK to specify these standards.** An annual audit helps ensure caterers are doing what they say they're doing and the award of the Catering Mark logo helps communicate all this to the public.

## Does it cost more?

*Thank you!*

**71%** of other organisations (throughout the UK) already meeting Food for Life Catering Mark standards reported **no increase in costs** to implement them and 29% reported overall cost savings.\*

\*Source: Soil Association

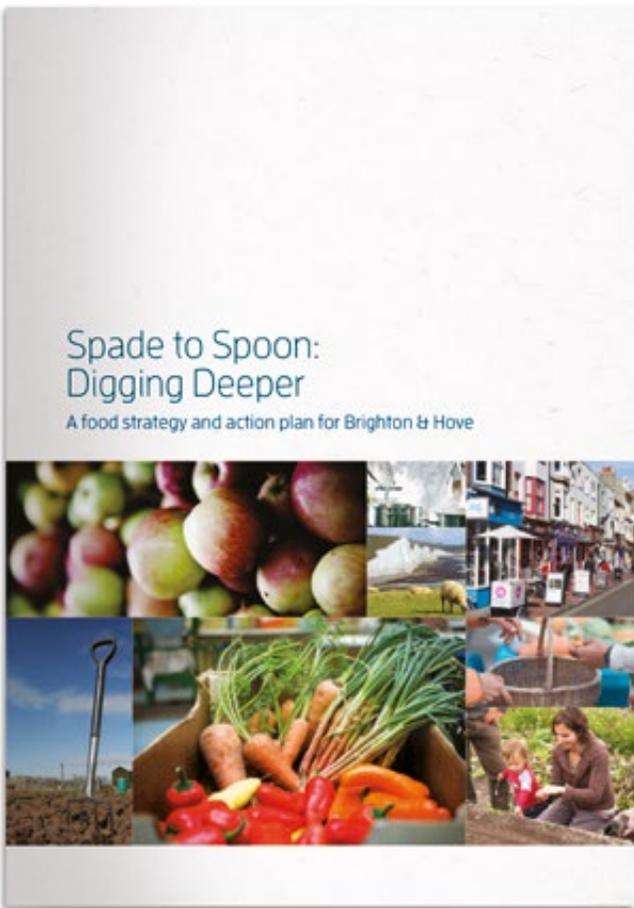
## Which council services will need to meet these standards?

- Primary & special schools**  
All 64 already achieved Bronze Food for Life award
- The Brighton Centre**  
Major conference and concert venue
- Royal Pavilion, Museums & The Dome**  
Cafés and event catering within the prestigious cultural quarter
- Meals on Wheels**  
Hot meals delivered 365 days per year
- Council staff restaurants**  
3 sites across Brighton & Hove

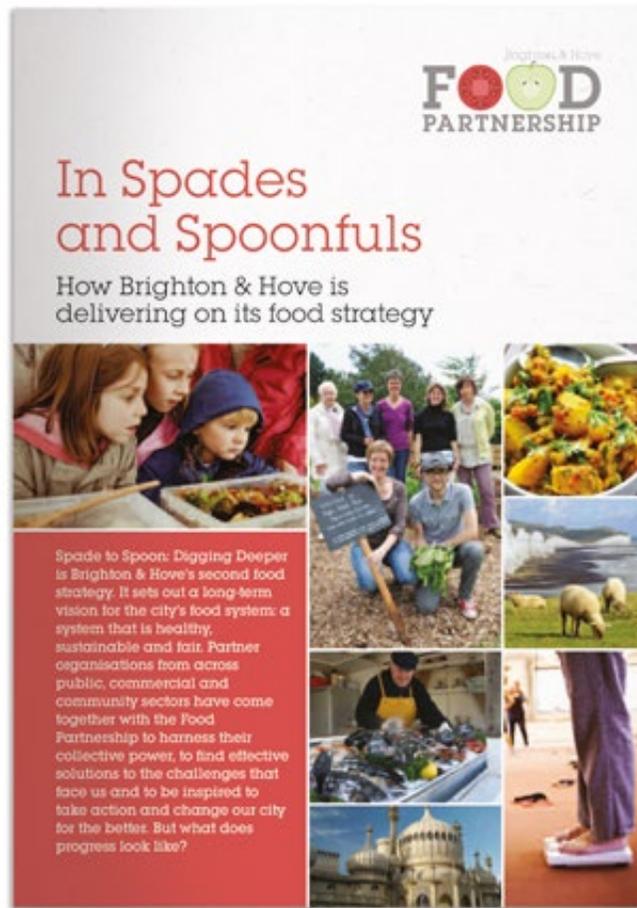
### The Standards

- No undesirable additives, hydrogenated fats, or GM ingredients
- More than 75% of dishes must be freshly prepared
- All meat is from farms which satisfy UK welfare standards
- Eggs are from free-range hens
- Menus are seasonal – making use of UK grown produce
- No fish are served from the Marine Conservation Society 'fish to avoid' list
- Schools and academies, nurseries, care homes and hospitals must meet national nutritional guidance

# Brighton & Hove Food Strategy and Action Plan



First Food Strategy and Action Plan launched in 2006; second strategy 'Spade to Spoon' launched 2012



Food Strategy and Action Plan Review 2013



Our citywide food work is looking to change a system and for systemic change to take place progress needs to take place against all of the themes identified in our Food Strategy.

For more information please visit: [www.bhfood.org.uk/food-strategy](http://www.bhfood.org.uk/food-strategy)

## MINIMUM REQUIREMENTS:

	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 spanning the last 12 months and evidence that meetings are leading to implementation.</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p>
Plan	Action plan, in document form that is available for interested parties to read, outlining key objectives for at least one year ahead.	Yes
Policy	Evidence that importance of healthy and sustainable food is 'recognised/referred to' in city policies and strategies.	Yes

	SILVER	Achieved?
Partnership	<p>Evidence the partnership links effectively with other agencies and networks in the city.</p> <p>Evidence of formal recognition of the role of the partnership by Local Authority and other bodies.</p> <p>Partnership has met at least 8 times spanning the last 24 months and evidence that meetings are leading to implementation.</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p>
Plan	Formally published, publicly accessible, minimum three year action plan outlining key objectives.	Yes

	Summary report on progress against action plan targets for current and previous year(s).	Yes
	Evidence that the action plan is formally reviewed at least annually.	Yes
Policy	Evidence that healthy and sustainable food is being 'actively promoted' through city policies and strategies.	Yes

## Notes on minimum requirements

**Partnership:** The [Food Partnership Board](#) meets a least four times a year and is the formal space in which progress towards the aims of the strategy is discussed and reported upon. The Board is made up of nine elected members: (from BHFP's membership) with four co-opted spaces for key strategic partners: a public health commissioner, a council officer working on sustainability, a Councillor and a representative from Food Matters, the national policy organisation that helped set up the Food Partnership. The Board represents a cross section of the local food sector including a farmer, community food project, policy and communications experts and people with experience of food retail. Food Partnership members are invited to an Annual General Meeting and members event where they receive a progress report and are invited to input into the strategic priorities for the year ahead.

BHFP also has an important influencing role at a local level, holding seats on the Local Strategic Partnership, City Sustainability Partnership, Healthy Weight Programme Board, Adult Learning Group and Food & Drink Festival committee

**Plan:** In 2006 Brighton & Hove was one of the first cities in the UK to launch a **food strategy and action plan**. During 2011 progress was reviewed (90% of the actions had been achieved) and a wide range of organisations and individuals consulted to identify new priorities. The refreshed strategy **Spade to Spoon: Digging Deeper** was launched by the Mayor of Brighton in April 2012 following adoption with cross party support by the City Council and the Local Strategic Partnership. The strategy includes an action plan to 2017 and is publically available and widely promoted. In 2013 a progress review was undertaken and published.

## Vision: A healthy, sustainable and fair food system for Brighton & Hove

### Aims:

- People in Brighton & Hove eat a healthier and more sustainable diet
- All residents have better access to nutritious, affordable and sustainable food
- The city has a vibrant, sustainable food economy of local businesses, local products and employment opportunities
- Public organisations have healthy, ethical and environmentally responsible food procurement policies and practices
- More food consumed in the city is grown, produced and processed locally using methods that protect bio-diversity and respect environmental limits
- Waste generated by the food system is reduced, redistributed, re-used and recycled
- Local and sustainable food is promoted and celebrated by residents and visitors
- High quality information, support and training on sustainable food and nutrition issues is readily available and there are networking opportunities to encourage links between sectors
- Local policy and planning decisions take into account food issues and the city is engaged with national campaigns

Key partners include the City Council, public health, Brighton & Sussex Universities, local businesses and the community and voluntary sector who have signed up to actions for their own organisations, commitment to the work of the Food Partnership and support for the aims of the food strategy. Download a [printable or interactive copy of the strategy](#), or a [short 2013 report on progress](#).

The work on the food strategy is coordinated by **Brighton & Hove Food Partnership (BHFP)** whose role is to drive delivery of the strategy, support innovation, encourage partnerships, report annual progress, and deliver some of the actions. BHFP holds a seat on a number of strategic boards in the city to help influence other local policies and strategies which have an impact on the food system.

**Policy:** Embedding food in the city's policy documents is an explicit aim of the food strategy and as outlined in the introduction, food work in the city is included within other local strategic policies, to create real and lasting change:

- For the first time in 2014 a dedicated food section was included in the over-arching [Sustainable Communities Strategy](#) for the city. This also includes reference to achieving the Sustainable Food Cities Award.
- Food poverty has been included in the city's [Financial Inclusion Strategy](#) which focuses on how to support financially excluded residents
- Local food is also included within the [City Plan Part 1](#) (the planning framework)
- Food poverty, obesity, mental health and food are all included within the [Joint Strategic Needs Assessment](#).
- Healthy weight and good nutrition are seen as priority areas within the local [Health and Wellbeing Strategy](#)
- Food is a key component of the [One Planet Living Strategy & Action plan](#)
- Food and community growing are included in the city's [Mental Health and Happiness Strategy](#)

## KEY ISSUES: SUMMARY OF ACTIONS & OUTCOMES

### KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC

1	<p>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.</p>	
1a	<p><b>The Brighton Breastfeeding Initiative</b> is a cross sector partnership including NHS, Local Authority, and Children’s Services. They provide training for health visitors and Early Years staff; support breastfeeding drop ins; and recruit and train volunteers to provide mother to mother breastfeeding support. Volunteers work on the postnatal ward and in several community groups and two breastfeeding support workers (funded by Public Health) work in targeted communities. Over the last three years on average 76% of mothers in Brighton &amp; Hove are breastfeeding their babies at 6-8 weeks, compared to the England average of 50%. Although rates vary across the city even the areas with the lowest rates of breast feeding are slightly higher than the national average.</p> <p><a href="#">Albion in the Community</a>, the charitable arm of Brighton and Hove Albion Football Club, works in close collaboration with Brighton &amp; Hove Food Partnership (BHFP) and schools across the city. Their <b>Make a Change</b> project has worked with over 10,000 primary school aged children, delivering healthy eating messages on selected topics such as 5-a-day and Snack Swap, through fun interactive games. Pupils are given healthy living challenges and compete against other schools to win different prizes and awards. Over 150 children aged between 8-18 years old, have completed <b>Community Youth Champions</b> courses, empowering them to deliver physical activity and healthy eating sessions to people in their community.</p> <p>BHFP’s community nutrition team delivers free <b>Eatwell sessions</b> providing practical advice about food, nutrition and cooking with a focus on affordable choices. Around 12 tailored sessions per year take place in partnership with community groups such as Age UK, HIV and Travelers support groups. A further 12 sessions per year are delivered via Children’s Centres for parents of under 5s; with an additional 12 baby weaning sessions. Of those who attended workshops in 2013-14, 88% reported improved knowledge of food groups and the health benefits of eating a balanced diet, 92% have a greater awareness of which foods contain key nutrients for their health, and 84% have greater confidence to make healthier food choices.</p> <p><b>Cookery demonstrations</b> at community events in the city, often using locally sourced ingredients, reached 1886 people in 2013/14, sharing messages about 5 a day, and empowering people to cook from scratch.</p>	Yes/No
2	<p>Campaigns to promote more public consumption of sustainable food - including fresh, seasonal, local, organic, sustainably sourced fish, high animal welfare, meat free and/or Fairtrade - are being delivered.</p>	point
2a	<p>Brighton &amp; Hove is a <b>Fairtrade City</b>, and in 2012 was declared a ‘paragon’ by the Fairtrade Foundation. City wide there are Fairtrade events each year to coincide with Fairtrade fortnight including stalls, films, and public events. <a href="#">The Fairtrade Steering Group</a> is a city-wide group that produces a regularly updated action plan.</p> <p>A <a href="#">Sustainable Fish Campaign</a> was launched in 2013 with the development of locally relevant online and printed resources (where to buy, what to ask, recipe suggestions etc.). This campaign encourages residents to take a pledge to support sustainable fishing practices by making changes to the type of</p>	Yes/No

	<p>fish that they buy and eat. As part of the work the city's school meals service became MSC certified with an award celebration attended by the Mayor of Brighton. Following on from the campaign, the city is now working towards Sustainable <b>Fish Cities</b> status; thirteen businesses had already agreed to take the pledge by August 2014.</p> <p>The <b>University of Brighton</b> which caters for 22,000 students and 2,500 staff deliberately chooses menus with a wide-range of vegetarian dishes and runs internal campaigns such as benefits of meat reduction to personal health and the environment. (see below)</p> <p>The fortnightly <b>BHFP e-news</b> contains seasonal recipes, local food information and updates about sustainable food campaigns and issues. This currently goes to 4,600 people. <b>City Food News</b> (biannual magazine 3,000 copies) covers local markets, seasonal recipe suggestions and information about where to buy sustainable food in the city. The <b>'where to buy local' section of www.bhfood.org.uk</b> is one of the one of the most popular pages with 4,240 visits in the past year. A series of four <b>recipe and information cards</b> are distributed at community events. These explore the overlap areas between healthy food and sustainable food (perfect portions; seasonal / local food; less but better meat; cook from scratch) and include cooking tips and seasonal recipe variations alongside sustainability and health messages.</p>	
4	<p><b>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.</b></p>	1 point
4a	<p>BHFP undertook a rebranding exercise in 2013, bringing together a range of different brands and logos which had been in use relating to different strands of food work, into a <b>joined up identity for healthy and sustainable food</b>. The logo appears all over the city, including on community project grants funded by the Good Food Grants; on policy and strategy documents such as the One Planet Living Action plan; and on a range of leaflets and posters distributed to Doctors' Surgeries, community venues and schools. The rebranding was accompanied by a <b>website redesign</b>.</p> <p><b>Membership</b> of BHFP increased to over 4,150 people in 2014, all of whom either live or work in Brighton &amp; Hove. The <b>Food Partnership's 10<sup>th</sup> birthday celebration event</b> in autumn 2013 took a joined up approach to different work strands with a celebration themed <b>'eat cook grow'</b> in a marquee at the Brighton &amp; Hove Food Festival. Around 500 people took part in various activities around cooking, healthy eating, food waste reduction and composting.</p>	 <p>Yes/No</p>
5	<p><b>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.</b></p>	1 point
5a	<p><b>Local newspapers</b> The Argus and Brighton &amp; Hove Independent, and <b>local TV and radio</b> have in-depth coverage of food issues, and a good relationship with BHFP. In 2013/14 The Argus covered BHFP work 33 times, with many other articles featuring other aspects of healthy and sustainable food. ITV Meridian also featured childhood obesity with a positive piece on the city's family weight programme, and BBC South Today filmed a special news feature on hospital food, covering Sussex NHS Partnership Foundation Trust's unique procurement model. There was national coverage of 'Big Dig' and</p>	Yes/No

	<p>'Harvest' community food growing in the Times, Daily Telegraph and The Guardian.</p> <p>Brighton &amp; Hove City Council Sustainability Bulletin helps disseminate information about food work and BHFP also work with community radio, community centres, neighbourhood bulletins and voluntary sector email lists to share information. BHFP regularly feature a recipe and healthy eating advice in Healthwatch Magazine, which is read online by 1,425 and a further 4,000 copies distributed across the city each month. BHFP are contacted almost weekly by journalists and TV production companies for case studies and information. These are usually referred on to local food projects, who appreciate the opportunity to gain media experience and coverage.</p> <p>A broad approach to <b>communications</b> is used with different tools for different audiences. For example BHFP has a <a href="#">You Tube channel</a> which achieved 7,145 views in 2013/14, and a recent video entitled How to Plant an Apple Tree really well, which was made in partnership with the Brighton Permaculture Trust, has had to date 6,361 views. BHFP's fortnightly e-news goes to 4,600 people. Community groups and partner projects regularly use this as a vehicle to share their content, such as events and volunteer and job opportunities. BHFP also has an active <a href="#">twitter presence</a> with 5,300 followers.</p> <p>The <a href="#">website</a> was redesigned in 2013 with extensive user testing to ensure that the information is accessible. The website had 142,000 unique page views in 2013/14 and includes information about how to get involved in food work in the city plus a menu of workshops and training courses including food growing, nutrition, cookery and food waste. There is a rolling programme of <b>blogs</b> by staff members and guest writers, to keep content fresh and generate new traffic. Recognising the importance of reaching the digitally excluded, BHFP also produce printed literature including programme information, recipes and information about budget eating which signposts to food poverty resources.</p> <p>BHFP are frequently asked to speak at talks and conferences both locally, for example a recent conference for Early Years staff, and nationally, for example the first Sustainable Food Cities conference and WRAP's Love Food Hate Waste national event.</p> <p>BHFP's programme of <b>talks, film evenings and debates</b> has included a screening of the <i>End of the Line</i> linking to a sustainable fish campaign; and Project Dirt linking to community composting. Organisations such Brighton Permaculture Trust run talks and practical workshops ranging from The Origin of the Apple screening and Director's Q&amp;A to sustainable architecture debates and classes. And 856 people attended one of their talks or training sessions in 2013. <a href="#">Brighton &amp; Hove Organic Gardening Group</a> and the <a href="#">Brighton &amp; Hove Allotment Federation</a> also have websites which act as repositories for local knowledge.</p>	
6	<p><b>The public have a wide range of 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'.</b></p>	1 point
6a	<p>It would be difficult to live a year in Brighton &amp; Hove and not take part in a food event. The nationally recognised <a href="#">Brighton &amp; Hove Food and Drink Festival</a> (see also below) provides a focal point and takes place twice a year, in Spring and Autumn, engaging annually with around 160,000 consumers and 350 food, drink and hospitality businesses. There is a commitment that both local and good food should be accessible to everyone, and entry to the food festival remains free.</p>	Yes/No

	<p>Food is also integrated into the city's wider cultural festivals, for example the <a href="#">Brighton Festival</a> is one of the country's largest arts festivals but also incorporates an annual seedling swap run in partnership with BHOGG (Brighton &amp; Hove Organic Gardening Group) and BHFP. Food plays a key part at neighbourhood festivals such as the Hollingdean Festival, which includes healthy eating messages along with practical demonstrations, Moulsecomb Primary School hold an annual heritage festival (always with food activities) attended by 800 people. Many of the city's festivals and community event are attended by BHFP volunteers and staff, who spoke to over 5500 people at community events during 2013/4.</p> <p>Other events include <a href="#">Apple Day</a>, organised by Brighton Permaculture Trust, which is a popular annual event in Stanmer Park, at the edge of the city and is supported by local ethical businesses such as Infinity Foods. Last year 6,000 people attended Apple Day. The event includes a cafe which uses donated and scrumpled produce; apple pressing on a traditional press; apple identification; children's activities; fruit growing advice and local producers of fruit, nuts, vegetables and local and scrumpled juice and cider.</p> <p><a href="#">Seedy Sunday Brighton</a> is the UK's biggest and longest-running community seed swap event. In February 2014, 3,000 people took part in the event and about 10,000 packets of seeds were swapped. The event gives people access to support and advice from a huge range of organisations with an interest in food, sustainability and gardening.</p>	
7	<p><b>Community food initiatives and engagement opportunities have been mapped and are being promoted to the public through print, broadcast and on-line media and/or via open days, food trails and volunteer recruitment and support programmes.</b></p>	
7a	<p>As part of the 4 year lottery funded Harvest project, a mapping of community gardens in the city was undertaken and updated and expanded during the lifetime of the project to reflect the increase in activity from 25 to 75 community growing projects from 2009 to 2013. <a href="#">This information is made available on our website</a>, with the ability to search for information about the 70 open projects by area and by day.</p> <p>BHFP also operates a brokering service, speaking to potential volunteers in person or by phone and directing them to the most appropriate community garden - geographically or in terms of their needs and any additional support needs. During 2013/14, 4,000 people were involved in community gardening contributing 15,000 hours of time. (See Harvest case study).</p> <p>For the last two years there have been <b>city-wide open days</b> branded as part of <a href="#">The Big Dig</a>, including printed maps and trails. Additionally many projects have taken part in the annual <a href="#">Garden Gadabout</a> which is well promoted city wide. New categories in our city-wide <a href="#">City in Bloom</a> competition include Best Community Garden, Best Allotment; Best Wildlife Garden and Best Primary School.</p> <p>The Federation of Disabled People's <a href="#">It's Local Actually</a> website contains information about lunch clubs across the city (and details about who they are for) and information about the city's 22 community cafes can be searched for via an online <a href="#">map</a>.</p>	Yes/No
	TOTAL POINTS AWARDED	

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

1	<p>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 joined up strategic way.</p>	1 point
1a	<p>Although Brighton &amp; Hove sits in the affluent southeast, the city also has clear areas of deprivation - 14 of 164 wards fall within the 10% most deprived areas in England. Brighton &amp; Hove has very high rents and relatively low wages (with half of all households in the city earning less than £28,240 a year, and rents similar to London rates). This is as an important factor in the increase in 'long term' food poverty, which is the grinding on-going experience of difficult choices between food and fuel, or food and rent or food and new school uniform. Taking a citywide approach to food poverty, BHFP's Project Manager is funded by the Esmee Fairbairn Foundation to bring together organisations to raise awareness, to develop an understanding of the issues and support practical projects to address food poverty. Brighton &amp; Hove was invited to submit <a href="#">evidence</a> to the All Party Parliamentary Inquiry into Hunger and Food Poverty. Brighton &amp; Hove is taking forward the recommendation from the Feeding Britain Report to produce a local food poverty action plan that will cover both emergency and ongoing responses.</p> <p>The issues that contribute to and the consequences of food poverty are considered at a number of multi-agency partnerships. Food poverty is identified as an issue in the city's Joint Strategic Needs Assessment and is a theme of the cross sector Healthy Weight Programme Board (sub group of the Health and Wellbeing Board, chaired by Director of Public Health).</p> <p>The city is taking a <b>strategic approach to welfare reforms</b> and quarterly meetings with representatives from the Council, Community and Voluntary Sector, Housing Association and Private Landlords are held. The Public Health team has commissioned the Centre for Economic and Social Inclusion to undertake local research into the cumulative impacts of welfare changes on family life. Longitudinal studies of families will explore changes in all aspects of their lives including spending choices, which in turn impact upon food buying choices and therefore diet. The steering group for this research consists of officers from various council services, members of advice agencies and other voluntary agencies. The city's Financial Inclusion Strategy also includes action on food poverty.</p> <p>As well as a 'top down' approach, the city has taken a 'bottom up' approach, establishing the <b>Brighton &amp; Hove Food Banks and Emergency Food Network</b>. This network was established in response to a sharp rise in number of food banks and other organisations providing emergency food from 2 to 12 during 2014. The food banks (and other relevant local organisations such as Fareshare and BHFP, plus the Chair of the local <i>Advice Services Network</i>) share common problems, learn from each other's good practice and develop joint solutions. Meetings have involved mapping food bank &amp; emergency food provision in the city; looking at referrals into food banks; strengthening links with and referrals to other advice services; sharing information on increasing demand and how to address this. Information is also shared via an e-list, including training opportunities such as 'money mentors' training for food bank staff and volunteers. The network has also led to a number of 'offers' to food banks including</p>	Yes/No

	cooking demonstrations using food bank ingredients and welfare benefits staff attending food banks to offer on the spot advice.	
2	<b>The living wage is being promoted through Local Authority policy commitments and/or via campaigns to raise employer awareness of the impacts of paying low wages and the benefits of raising them.</b>	<b>1 point</b>
2a	Launched in 2012, the local <a href="#">Brighton &amp; Hove Living Wage Campaign</a> aims to encourage local businesses to voluntarily pay all employees a Living Wage, which in our city currently stands at £7.85 per hour. The campaign is led and managed by Brighton & Hove Chamber of Commerce and currently funded by Brighton & Hove City Council and Unison. The campaign and has a high profile with a launch and other events featuring high profile local figures; and campaigning which has generated substantial local news coverage, and excellent sign up, with 195 local businesses signed up, including the City Council.	Yes/No
3	<b>For those in urgent need – and particularly benefits recipients facing delay or suspension in payments – relevant agencies are providing rapid referral to hardship funds and emergency food aid</b>	<b>1 point</b>
3a	Locally there has been a strong focus on gathering and sharing information on signposting and appropriately referring to emergency food, advice, and the longer term and community based help available (see case study). Brighton & Hove City Council have taken a lead on ensuring that the crisis assistance available via the LDSF (Local Discretionary Social Fund), the emergency fund for people on benefits which replaced the DWP crisis loans, is appropriately targeted, that claimants are signposted to further advice services, and that unsuccessful claimants are signposted to alternatives. The manager in charge of the programme has engaged regularly with the Food Partnership, the advice sector & local food banks and is part of the Brighton & Hove food banks and emergency food network. LDSF advisors have undertaken <b>Food Poverty Awareness training</b> , and budget eating leaflets produced by the Food Partnership are distributed alongside the LDSF supermarket and white goods vouchers. In 2013/14 1,878 food and food related awards were made from the LDSF.	Yes/No

4	<p><b>Health professionals, welfare advisers and/or housing/voluntary sector organisations are trained in poverty issues and are able to advise clients on accessing affordable healthy food and skills training such as menu planning, food buying and cooking.</b></p>	<p><b>1 point</b></p>
4a	<p>BHFP has collated the resources which are available in the city and developed guidance on how best to advise and direct people experiencing food poverty (<i>see case study</i>). The <a href="#">web based resources are kept regularly updated</a>. These resources have been promoted through community &amp; voluntary sector email groups and to local advice workers, Councilors, MPs and health professionals, with the number of hits increasing by 169% in 2014. Visitors stay on the webpage for an average of three minutes, which reflects the quality/relevance of information.</p> <p>The guidance includes emergency food provision as well as emphasising the importance of advice services in helping to deal with the underlying issues. There is also signposting to longer term community solutions such as places to learn about basic cookery skills; lunch clubs and buying groups, plus budget healthy eating advice – including budget eating leaflets &amp; webpages produced by BHFP.</p> <p>BHFP have also designed a half day training course in ‘<b>Food Poverty Awareness</b>’ which has been delivered to 8 City Council welfare advisors in the LDSF team (see above); approximately 50 City Council housing staff; and around 30 advisors from voluntary sector agencies. The course helps participants learn how to recognise food poverty; explores the wider issues and identifies the advice that can be given. <b>Shorter presentations have been given to the Public Health Team, and frontline staff including the social services action team, community health trainers and 100 DWP Job centre plus advisors.</b></p>	<p>Yes/No</p>
5	<p><b>A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.</b></p>	<p><b>1 point</b></p>
5a	<p>The city’s Healthy Weight Referral Service is a one stop shop for people looking to access weight management programmes. In 2013/14, 865 people were referred, via GPs, health professionals, community and education professionals or via self-referrals. Referrals are accepted for adults with a BMI of 25-45 for community based programmes delivered as part of the Shape Up Brighton &amp; Hove programme, which is a partnership between BHFP and Albion in the Community. Adults with a BMI over 45 are referred to the hospital dietetics service. Children and family programmes are offered in both clinic and community settings.</p> <p>There are programmes suitable across the age ranges, across the city and in a variety of settings (including Children’s Centres, Community Centres and a men-only group at the Amex Community Football Stadium). All of the weight management programmes have been designed by registered</p>	<p>Yes/No</p>

	<p>dietitians and nutritionists adhere to NICE best practice standards and combine nutrition, physical activity and behaviour change. The children's programmes help the whole family eat a healthier diet and be more physically active, build self-esteem and encourage a positive body image. <a href="#">Follow on support is provided</a> including access to free swimming for children, Shape Up in the Kitchen (a five week course that teaches healthy cookery techniques), referrals to growing projects for activity, Shape Up for Life (a weekly low cost exercise programme), Healthwalks and discounts at the city's leisure centres.</p> <p>Zip Zap after school clubs are run in 10 schools in the city where childhood obesity is highest and offer a weekly activity sessions for children plus regular healthy eating workshops for parents. One of the priorities for work in 2014 for the city's Healthy Weight Programme Board has been implementing a joined up approach to Early Year's nutrition work. This includes new guidance and training for health visitors on healthy weight and good nutrition and a programme of work delivered via Children's Centres including delivery of baby weaning and toddler healthy eating sessions. Children's Centres target families from the more deprived backgrounds</p> <p>The city has a Childhood Obesity Strategy with various partners signed up to actions around healthy eating and exercise. Results for Brighton &amp; Hove from the National Child Measurement Programme show that since 2007/08 when the measurements started, and in contrast to other areas of the UK, there has been a reduction of the number of children who are overweight or obese at Year 6. In 2014, 72% of children aged 10-11 years were recorded as being a healthy weight (this was 67.5% in 2007/08) providing evidence that the approach is working. Although good news, this is treated with caution as this is still a lot of children who are above an ideal weight.</p>	
7	<p><b>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.</b></p>	1 point
7a	<p>There are a number of localised schemes, such as Dorothy Stringer High School and Withdean Sports Centre's introduction of healthier vending machines. Citywide, <a href="#">The Brighton &amp; Hove Healthy Choice Award</a> recognises care homes, school breakfast clubs, nurseries and child-minders that offer varied, healthy and age-appropriate menu options. The Healthy Choice Award for Early Years and Residential Care Homes is based on a food group approach to menu planning. All settings have to pass food hygiene inspections by the Council's Environmental Health team. A nutritionist works with settings on ways to improve their menus. There is an annual renewal process. Currently 20 care homes (for older people and adults with Learning Disabilities) and 20 breakfast clubs have the award.</p>	Yes/No

	<p>The Healthy Choice Award for Early Years settings is delivered alongside training for staff to become nutrition champions within their organisation as part of a Healthy Early Years programme. In 2014, 59 nurseries and 20 childminders completed the scheme reaching 3000 children. Since the introduction of 15 hours of free childcare, children (including those from deprived backgrounds) are spending more hours in nurseries and childcare settings so working within these settings is an effective way of reaching this age-group.</p>	
	<b>TOTAL POINTS AWARDED</b>	

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

1	<p>A network for community food activists that enables them to share ideas and resources and that helps direct them to advice, training, grants and/or tools has been established.</p>	1 point
1a	<p>BHFP organises a range of <b>networking events</b> for sharing and learning, and supports three local networks: <b>community growing groups; community cafes; and food banks</b>. As well as regular meetings, these operate as virtual networks via email. They provide an opportunity for peer support as well as a place to access more formal training. BHFP send out a quarterly e-bulletin to community food projects signposting them to grants, donated good (e.g. compost, tools, and cookery equipment) and training.</p> <p>A range of <b>training programmes</b> take place throughout the city, ranging from first aid for growing projects to seed planting to home preserving. Programmes are organised by the Food Partnership, Brighton Permaculture Trust, BHOGG (Brighton &amp; Hove Organic Gardening group), community growing groups and other providers. As well as learning opportunities these provide an opportunity for networking. The Food Partnership sits on the city's Adult Learning Partnership to ensure that the connection is made with food through mainstream adult learning providers.</p> <p>At the heart of the city's approach is support for grassroots community-led food work, often in the most deprived communities. The Brighton &amp; Hove Food Partnership awarded approximately £19,500 of funding to 30 projects through its <b>Good Food Grants scheme</b> for work taking place in 2013/14. The projects were chosen for their potential to contribute towards the three main outcomes for this year's grants; increasing access to</p>	Yes/No

	<p>healthy, sustainable food; preventing and reducing the impacts of food poverty and improving the long-term financial sustainability of community food projects.</p> <p>BHFP itself operates as both a <b>partnership</b> (including statutory and business organisations, and volunteer led community food projects) and as a <b>membership organisation</b> harnessing the strength of 4,150 members (as of February 2015). An annual programme of membership events provides an opportunity for people to get together. Consultation plays a vital role, for example to ensure that the city's Food Strategy is member and partner developed; and that members have the opportunity to input other public consultations including the city-wide Allotment Strategy and Stanmer Park Master Plan. The Food Partnership uses participatory appraisal processes to ensure that everyone has a chance to participate.</p>	
2	<p><b>Green and brownfield sites and/or redundant retail and other buildings that could be used for community food projects or allotments have been mapped and/or are being made available to local communities.</b></p>	1 point
2a	<p>In a constrained city, both unused land and redundant buildings are scarce. Demand for housing and business premises means that there are few brownfield sites that aren't earmarked for development. Reflecting this there is a particular focus on finding potential sites for <b>urban food growing</b> for example in housing and other developments; and planting <b>edible landscapes</b> and as part of multi-functional open spaces e.g. food growing in parks. A Food Partnership demonstration garden was set up in Preston Park to inspire people to have a go at growing food. Its success has resulted in 5 other food growing spaces in parks in the city. Whilst there was some scepticism about the viability of this project at the start, its success has influenced the development of the park in other ways. For example fruit canes incorporated in borders; and a wildflower meadow (promoting biodiversity) planted on decommissioned bowling greens.</p> <p>Following a commitment in the One Planet City Action Plan, there has been a city- wide project to produce a '<b>land map</b>' identifying land which may be suitable for food production on the urban fringe (the space around the edges of the city abutting the South Downs National Park). The map, identifying any potential sites for food production, will be published following the completion of work by BHCC Planning team on the City Plan submission. In addition, during 2012 the Council's Allotment service identified two <b>new sites for allotments</b> (on green space owned by them) using information about areas of the city where there was lower provision of allotments. This followed work in 2010/11 to extend the size of two of the city's allotment sites and bring back into use plots that had fallen into disrepair across the city. (See The Allotment Strategy below).</p> <p>Developers are encouraged by the City Council to grant community groups <b>temporary use of vacant spaces</b> ('meanwhile lease'). For example Cathedral, who are developing a large site on Circus Street, offered six months rent free shop space whilst the building work is completed.</p>	Yes/No

3	<p><b>Developers are incorporating food growing into existing and new developments through the creation of roof gardens and/or growing spaces in residential housing and commercial developments.</b></p>	<p><b>1 point</b></p>
3a	<p>Brighton &amp; Hove was the first local authority to adopt a <a href="#">Planning Advisory Note</a> which encourages developers to include space for food growing in new developments including residential - both commercial and housing association - as well as developments such as nursing homes. Since its introduction, 45% of planning applications have included mention of food growing and there has been an increase from 1% to over 38% of successful development applications incorporating food growing spaces. The Planning Advice Note on Food Growing has been highly commended by the 2013 Constructing Excellence Awards and was a finalist in the 2013 Royal Institute of Town Planners Awards.</p> <p>The City Council has agreed <b>protocols and checklists</b> on how to support residents that want to establish growing projects on housing estates. One Brighton, a new development in the city, has popular <b>roof top allotments</b> for residents to use, which include rainwater harvesting and tool storage facilities, and has featured as an example of good practice nationally.</p>	<p>Yes/No</p>
4	<p><b>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>.</b></p>	<p><b>1 point</b></p>
4a	<p><b>Harvest Brighton &amp; Hove</b> started as a city-wide four year lottery funded project to encourage more food growing within the city. <a href="#">A full evaluation of the Harvest project</a> is available and a case study forms part of this application. Harvest helped to triple the number of community gardens for food growing in the city. As well as taking up food growing, an evaluation showed that engagement with the Harvest project led to other changes in people's behaviour such as wasting less food (44%), composting (41%), and buying more local food (36%). The project was awarded 'Best Community Growing Project' by the National Lottery as an exemplar of national good practice.</p> <p>Brighton &amp; Hove was one of the six initial cities taking part in the national volunteering project for community food growing, <a href="#">The Big Dig</a>. This resulted in a citywide signposting service for volunteers interested in community gardening and an annual Big Dig Day which is a celebration of food growing across the city, where the community gardens throw open their gates to showcase the diverse range of community projects in parks, orchards and forests, to inspire others to get growing too.</p> <p>Brighton Permaculture Trust (BPT) lead a <a href="#">community orchard programme</a> which has transformed numerous spaces in the city, including Stanmer Orchard, the Keep, Whitehawk Hill, and schools across the city. Work between the City Council Housing Department and BPT is resulting in edible landscaping on housing estates across the city – 1,500 native / edible hedgerow plants and 200+ trees will be planted across 2 housing estates during the winter of 2014/15.</p>	<p>Yes/No</p>

	<p>A 10 year <a href="#">Allotment Strategy</a> was agreed and signed off by both the City Council’s Environment Committee and the Allotment Federation in March 2014, laying out a framework for managing allotments over the next ten years. There are 3,092 plots including 30 community plots on 37 sites across the city. It is recognised that in a constrained city there are limited opportunities for increasing land availability for new allotments where it is most wanted (e.g. in the city centre) and whilst there is an aspiration to find more allotment land to meet the substantial waiting list demand, there is a focus on protecting and enhancing what we have already. 808 plot holders responded to the consultation that informed the strategy. An additional 901 people on the waiting list responded, and the management of allotments now includes work to engage with and involve these ‘untapped’ and unheard stakeholders in the allotment community. Key actions for 2014/15 include: Introduction of choice in plot size including new micro plots; support for people on the waiting list to volunteer on community plots or become co-workers; development of a package of support for new plot holders and education for plot holders on water management. Closer management of the waiting list for vacant plots has reduced the average waiting time for a plot to two years.</p> <p>There are pockets of food growing throughout the city, including unexpected places. For example local residents approached Southern Rail about some derelict land at <a href="#">London Road railway station</a> which has been transformed into a community run growing space, growing vegetable and a mini orchard.</p>	
5	<p><b>Primary and secondary schools are adopting holistic 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.</b></p>	1 point
5a	<p>All <b>primary and special school meals</b> in the city reached the Food for Life Silver catering mark standard in November 2014. The School Meals team has also been improving the dining environment through the delivery of the Food in Schools Programme across key schools: this resulted in reduced queues; replacing flight trays with plates &amp; bowls in all but two schools ; improved behaviour &amp; concentration; and friendship groups sitting together, reduced waste and pupils feeling safer and happier knowing they can eat and socialise with friends</p> <p><b>Secondary schools</b> are also leading the way, for example in 2014 <a href="#">Dorothy Stringer secondary school</a> launched a new canteen following consultation with pupils. Feedback has led to more vegetarian options and a Deli Bar selling ‘Stringer Subs’ as well as more nutritious and filling snacks available at break time. Local suppliers have been introduced, including the neighbourhood butcher who supplies local and free-range meat. BACA secondary school’s meal service has used produce from the school’s growing project and once a week pupils studying for a catering qualification sell meals they have produced to staff and pupils in the canteen, in order to teach skills in enterprise as well as food preparation.</p>	Yes/No

	<p>Approximately three quarters of the city's schools have a <b>school food growing project</b>, and farm visits are supported by the City Council's Ranger's Department. The Rangers also take the sheep that conservation graze the Chalk Downland owned by the city into school events, to talk about their role in local food / biodiversity conservation.</p> <p>All schools have a <b>whole school food policy</b> and work is being undertaken throughout 2014/15 to share information about the national School Food Plan. The Director of Public Health is championing the School Food Plan approach as part of the city's work on public health in schools.</p>	
6	<p><b>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.</b></p>	1 point
6a	<p>The <b>Community Cookery project</b> makes <a href="#">resources</a> available to groups and individuals looking for info, support and advice. These include details about community cookery kitchens across the city, an online recipe bank, and information on where to get skills training (cookery, food hygiene etc.). The project can also provide consultancy on community kitchen design. A team of community cooks have been trained by the Community Cookery project and can be engaged by community groups to deliver one off or ongoing cookery / healthy eating workshops. <b>Cookability</b> has been delivered over the last 5 years - training up cookery leaders within the community. Its graduates have gone on to run cookery groups within youth centres, after school clubs and pick and cook sessions at community gardens and allotments.</p> <p>A wide range of cookery courses are offered and targeted at different groups but covering <b>basic skills</b> in food shopping, food preparation, safety and budgeting. Some examples include</p> <ul style="list-style-type: none"> <li>• Old Spice for older men, particularly those who have lost a partner who 'held' the cooking skills</li> <li>• Cooking for Wellbeing, in partnership with Mind, for people with self-esteem / self-confidence issues</li> <li>• First Time Cook for people with learning disabilities</li> <li>• Baby Buffet for new parents accessing Children's Centres. Covering babies' dietary needs, weaning tips and recipes</li> <li>• Trailer Trashed Cookery course aimed at 16-25 year olds NEET</li> <li>• Cookery and parenting classes at two primary schools in the most deprived neighbourhoods</li> </ul> <p>Courses are increasingly being tailored towards reduced budgets as a result of increasing food poverty. For example BHFP's workshops on nutrition are now being delivered as '<b>Eating well on a budget</b>', with an emphasis on budgeting alongside the healthy eating messages.</p>	Yes/No
		<b>TOTAL POINTS AWARDED</b>

## 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
1a	<p>The development of ‘<b>more local food processing, more jobs, and better quality food</b>’ has been included as an action in the City’s Economic Strategy 2014/2018 under the overall objective <b>To grow quality jobs and business opportunities in higher value and low carbon sectors</b>. On a regional level, the Local Economic Partnership – <a href="#">Coast to Capital</a> - also recognises the importance of food production to the economy in and around Brighton in their strategic economic plan.</p> <p>The thriving restaurant sector is a key component of Brighton’s tourism offer, and with 8.5 million visitors a year represents a vital part of the city’s economy. <a href="#">Visit Brighton</a>, the tourism service for the city, actively promotes sustainable food businesses and partners with the <a href="#">Green Traveller</a> to promote the city as an eco-destination, with a strong focus on where to eat and shop. Visit Brighton also produces a ‘green guide’ to the city- a map and trail that includes information about where to eat sustainable food.</p>	Yes/No
2	Vocational training and/or business planning, finance, development advice, support and/or grants are being provided to new sustainable food entrepreneurs and enterprises, such as producers, processors, retailers and caterers.	1
2a	<p>Brighton &amp; Hove City Council has funded a number of <a href="#">Ride the Wave</a> business support events in partnership with Brighton &amp; Hove Food Partnership, and Brighton &amp; Hove Chamber of Commerce. These events are aimed at giving local businesses in the food &amp; drink sector the skills to grow and develop. 229 food &amp; drink businesses have been supported through the program at four events since 2012. For example the 2013 workshop “Building your food and drink business” included training in marketing from a sustainable food perspective and was attended by 62 businesses who gave a 95% positive feedback rating. Sessions in 2014 focussed on ‘building a brand and getting more customers’ for new producers.</p> <p>Business development advice can be accessed via <a href="#">The Green Growth Platform</a>, an innovative business support and development programme led by the University of Brighton which offers direct business support, including help with business planning, grants up to £5,000, internships and business networking events. The programme has deliberately chosen to include sustainable food as ‘green’, in recognition of the important role that sustainable food plays in Sussex, rather than choosing the narrower definition of ‘green’ which tends to focus only on energy and transport.</p>	Yes/No

3	<p><b>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.</b></p>	1 point
3a	<p>The <a href="#">Brighton &amp; Hove Food and Drink Festival</a> is the largest festival of its kind in the south of England, running every Easter as well as for ten days in September. The events showcase local producers, growers, restaurants, bars and food retailers alongside community partners such as FareShare. It was rated by the New York Post in February 2012 as one of the world's leading local food events. The aim of the Food Festival is to promote the fantastic food and drink businesses and hospitality sector from across Sussex, and promote Brighton &amp; Hove as destination for tourists looking for good food. The Food &amp; Drink Festival was a winner of a Brighton &amp; Hove Business Award in 2013 and is highly rated by independent food businesses in the city as a way to showcase what they do. A host of testimonials from local businesses can be found in the ‘about us’ section of their website. The festival also runs promotional activity throughout the year including <b>tours</b> and <b>farmers markets</b> and their website and mailing list provides information about new openings, chef exchange visits and special promotions.</p> <p>A category of <b>Best Sustainable Food Business</b> has been introduced at the prestigious annual <b>Brighton &amp; Hove food and Drink Awards</b>, which also take place as part of the Food Festival. In 2014 over 2,500 members of the public nominated across 14 categories in the awards.</p> <p>Brighton &amp; Hove City Council Tourism &amp; Venues work with Plumpton College and other Sussex towns to promote the <a href="#">Sussex Breakfast</a> branding, which has been adopted by a number of Brighton &amp; Hove hotels and B&amp;Bs.</p> <p><a href="#">HisBe</a> used an effective crowd funding campaign to set up an <b>ethical alternative supermarket</b> in a more deprived area of the city putting ‘people before profits.’ The store is designed to be affordable as well as ethical, widening access to healthy sustainable food. The shop stocks local produce and showcases local producers. HisBe was shortlisted for the Observer Ethical Awards 2014.</p>	Yes/No
6	<p><b>The council/city is working to protect and/or re-establish vital sustainable food infrastructure, such as Grade 1 and 2 land, local processing and wholesale businesses, food hubs and/or distribution networks.</b></p>	1 point
6a	<p>Brighton &amp; Hove City Council is in the unusual position of holding (in public ownership) 11,923 acres of farmland. It is one of the largest landowners in the <b>South Downs National Park</b>. Although not Grade 1 or 2 land, most of it is chalk downland (an internationally significant habitat) that is best preserved by sheep grazing and much of the area is being managed under Higher Level Stewardship agreements. A <b>City Downland Advisory Board</b> has been established (includes representatives from farmers, City Council, wildlife specialists and BHFP) to develop policy which supports a viable local farm economy; to support diversification such as eco-tourism; to reconnect farmers and city residents; and to promote sustainable food</p>	Yes/No

production.

The City Council have also pledged to work with one farmer on council owned land to become a **beacon farm**, developing projects within the farm based on One Planet approach to food, water, wildlife and health. They publish information when Council owned land suitable for food growing on short or long terms leases become available. A [Stanmer Park Master Plan](#) has been produced to focus on the sustainable management of land on a historic estate on the edge of the city. The Tractor Shed is a small-scale processing unit currently in development within Stanmer park for producing juice, preserves, chutneys, etc. from fruit harvested on the estate. Although the areas are not large, this is precious land in such a constrained city.

The South Downs National Park (where many of the city's producers are based) is establishing the South Downs Food portal an online director to help the public and businesses find local food and drink producers.

The City Council owned [Open Market](#) has been redeveloped and handed over to a community interest company, with a commitment to "local, Fair Trade, free range and organic produce, and other goods that demonstrate a considerate approach to the environment". The investment in this space re-establishes a market for independent producers providing covered space for 45 permanent stalls and 30 temporary stalls six days a week in the centre of the city.

**Infinity Foods** is a co-operative shop that has been open since 1971 selling organic and whole foods. In 1985, as a result of the increasing demand for bulk wholefood orders a group of members set up a separate wholesale branch of the business. Over the years, as the wholefood market has grown so too has the wholesale division of Infinity Foods. What started as a small outlet at the rear of the shop is today one of the UK's leading national distributors of high quality, organic, Fairtrade and natural products. Infinity supply shops, stalls and food buying groups across the city.

7

**Local producers can connect direct with consumers through 'meet the producer' and 'open farm' events and/or better access wholesale, retail and/or catering markets through on-line tools, cooperative marketing initiatives and 'meet the buyer' events.**

*1 point*

As part of the Ride the Wave series of business support run by the Chamber of Commerce two sessions are planned for March 2015 – one for smaller producers meet local buyers and one for local producers looking to scale up to meet public sector buyers.

7a

Sussex Partnership Trust organised a 'meet the local producers we use' event for other public sector caterers. This [suppliers tour](#) has resulted in new contracts for the producers. At the other end of the scale [Food Shed](#) – is based in the city's open market. This stall includes a 'rent a shelf scheme' a co-operative approach that allows very small / new producers to sell their produce without taking on the financial risk of having their own stall. Producers put on tasting events and meet the producer sessions for customers.

Yes/No

Community Supported Agriculture schemes in the city include [Sheepshare](#) – sheep grazing in and around the city are sold back in as meat to share

	<p>between residents on the scheme; <a href="#">Fork and Dig It</a> – shares in local vegetable harvest from the local Stanmer Organics site; and <a href="#">Catchbox</a> - a community supported fishery that has been recognised nationally and internationally, including making the shortlist for the Observer Ethical Awards in 2013.</p> <p>Sourcing local sustainable fish has become easier thanks to <a href="#">Brighton &amp; Newhaven Fish Sales</a> who work with a small local fishing fleet and deliver to restaurants throughout the city (see below); and <a href="#">Fin &amp; Farm</a> who pick up a range of fresh produce including fruit, veg, meat, dairy and eggs from a range of Sussex suppliers and deliver it to the city’s commercial and catering kitchens.</p> <p>One of the biggest barriers for food entrepreneurs is the high cost of premises in the city. The establishment of the <a href="#">Street Diner</a> – a popular weekly street food market based at Brighthelm (a community centre and church in central Brighton). It has since expanded to Hove Town Hall and is proving a useful incubation space for new food businesses and is a way for customers to connect with food businesses.</p>	
8	<p><b>Restaurants and other food businesses are working to improve sustainability across all aspects of their business through peer learning networks and/or through support from national organisations - such as the <i>Sustainable Restaurants Association</i></b></p>	1 point
8a	<p>Brighton has a number of restaurants and cafes that lead the way in sourcing local and sustainable produce. <a href="#">Moshimo</a> (Sushi Restaurant leader in sustainable fish sourcing), <a href="#">Terre a Terre</a> (vegetarian restaurant and campaigners for better waste management), <a href="#">the Foragers</a> pub (includes foraged ingredients in menus) <a href="#">The Gingerman</a> and <a href="#">Temptation Cafe</a> (local produce) are just a few of the restaurants receiving numerous national accolades. Zero waste restaurant <a href="#">Silo</a> opened in the North Laine area in late 2014. Silo mills its own flour, compost its own (and other central businesses’) food waste using a closed loop machine, specify delivery of produce in returnable crates creating zero packaging waste, and nurture an ethical food consumption attitude.</p> <p>These and others have come together to form the <a href="#">Brighton Restaurants Association</a> (BRA). Recognising that Brighton is a city of independents (with as many independent restaurants and cafes as there are chains in the city centre) this is a network for independent restaurateurs with a passion for food, food education, food waste, innovation and sustainability. The BRA meets six times a year to share best practice and take action on common issues and opportunities including apprenticeships and employment, suppliers and group buying, food waste management, food innovation, marketing and the promotion of Brighton &amp; Hove’s hospitality sector.</p> <p>There is also a number of members of the <a href="#">Sustainable Restaurants Association</a> e.g. chains such as Carluccio's, Ask and the <a href="#">University of Brighton</a>.</p>	Yes/No
<b>TOTAL POINTS AWARDED</b>		

## KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT

1	<p><b>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.</b></p>	1 point
1a	<p>The Brighton &amp; Hove <b>Good Food Procurement Group</b> (GFPG) first met in 2012 and have worked together to share good practice and improve sustainable procurement in the city. Both the University of Brighton and Eden Foodservice (contract caterer for primary school meals) achieved MSC chain of custody certification following a GFPG meeting on sustainable fish with a presentation from the Marine Stewardship Council. Other GFPG workshops brought together nine of the largest caterers in the city to hear about the sustainable food procurement model championed by Sussex Partnership NHS Foundation Trust. There is currently a focus on local and sustainable suppliers.</p> <p>Members include: Brighton &amp; Hove City Council School Meals Team; University of Brighton; University of Sussex; Sussex Partnership NHS Foundation Trust; Community Meals; and workplace canteens for local employers such as BUPA. The Food Partnership established the group and provides practical support to underpin it including organising and servicing meetings.</p>	Yes/No
2	<p><b>The Council has developed and formally adopted a city-wide Sustainable Food Procurement strategy and/or policy, incorporating specific commitments on a range of health and sustainability issues (see 3 below for examples).</b></p>	1 point
2a	<p>In July 2014, Brighton &amp; Hove City Council adopted <a href="#">minimum buying standards</a> for all their catering contracts. The standards mirror those of the Soil Association’s Bronze Food for Life Catering Mark. All food providers will be encouraged to follow the standards, whilst the major contracts with a value over £75,000 will be required to apply for the Soil Association’s Catering Mark within the first year of the contract. Brighton &amp; Hove is the first city in the UK to specify this. The major contracts include: <b>Primary &amp; special schools:</b> All 64 achieved Silver Food for Life Award; <b>The Brighton Centre:</b> major conference &amp; concert venue; <b>Royal Pavilion, Museums &amp; The Dome:</b> Cafes and event catering within the prestigious cultural quarter; <b>Meals on Wheels:</b> hot meals delivered 365 days per year; <b>Brighton &amp; Hove City Council:</b> staff restaurants.</p> <p>Local and Sustainable Food is also one of the ten principles of the city-wide <b>One Planet City action plan</b> for which the City Council is lead partner. This plan aims to reduce the element of the ecological footprint related to food in the city from the current level of 1.43 global hectares per person in to 0.67 by 2,025 and includes commitments on the Council’s own health and sustainability issues.</p>	Yes/No

	The City Council has developed policy initiatives spanning other work areas. For example as part of its <a href="#">Fairtrade City</a> commitment, the council has pledged to serve Fairtrade products in meetings, offices and canteens.	
3	<b>Individual public sector bodies are adopting 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.</b>	<b>1 point</b>
3a	<p>The <b>Sussex Partnership NHS Foundation Trust</b> has been recognised for its outstanding work to provide good local and nutritional food for people using its mental health services. The Trust's policies result in high levels of traceability, menus which use less common cuts of meat and sourcing 'wonky' fruit that doesn't meet supermarket standards. Other national NHS practitioners are encouraged to visit and learn from them. 85% of food is sourced locally, yet the Trust has cut its fruit and vegetable bill by 20% and meat bill by 10%.</p> <p><b>Brighton University</b> has a stringent <a href="#">sustainable food policy</a> which contributed to its 5<sup>th</sup> position in the 'Green league' of UK universities in 2013. Requirements within the policy include Fairtrade products, tap water drinking facilities, seasonal fruit &amp; veg, organic milk, free-range eggs, sustainable fish, meat and dairy reduction, promotion of zero waste culture and higher welfare meat. They support a successful food coop used by staff and students. They are one of the leading members of the city-wide Good Food Procurement Group.</p> <p>All <b>Primary and Special Schools</b> in the city have a 'whole school food policy', and helping schools to implement the School Food Plan is now an agreed priority of the Health and Wellbeing Board. Secondary schools have also taken action (see above and below for details)</p>	Yes/No
4	<b>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 and/or Sustainable Fish, Good Egg and other awards.</b>	<b>1 point</b>
4a	<p>Working in partnership, the Brighton &amp; Hove City Council School Meals Team and their caterer, Eden Foodservice, have greatly improved the quality of food served across all 64 primary and special schools in the city. They have been awarded <b>the Good Egg Award, and achieved MSC chain of custody certification</b>. In November 2014 the service achieved the <b>Silver Food for Life Catering Mark</b>. With the introduction of Universal Free School Meals for infants this amount to 12 000 meals each day.</p> <p>The University of Brighton has recently achieved the <b>Bronze Food for Life Catering Mark</b> for many of their services including their largest halls of residence and conference facility. The achievement compliments Brighton University's pioneering work via its sustainable food policy (see above) which also features the <b>Good Egg Award, Fairtrade Status, Vegetarian Society Approved, and MSC certification</b>. These achievements led to them being awarded 3 stars (highest rating) in the new <b>Sustainable Restaurant Association rating</b> scheme for Universities that Brighton University helped</p>	Yes/No

	<p>to pioneer with The University Catering Association (TUCO).</p> <p>Brighton &amp; Hove City Council’s pioneering adoption of minimum <b>buying standards</b> uses the Bronze ‘Food for Life’ catering mark as a benchmark (see above).</p> <p><b>The Healthy Choice Award</b> is a joint partnership between the Food Safety team, the Brighton &amp; Hove Food Partnership, and the Brighton &amp; Hove NHS which looks at snacks and meals offered to children in the early years setting and school breakfast clubs as well as elderly people in care or residential homes (see above).</p>	
5	<p><b>The uptake of healthy and sustainable catering accreditation is being tracked and actively communicated to promote further uptake across all key settings, including nurseries, schools, colleges, hospitals, care homes and workplace canteens.</b></p>	<b>1 point</b>
5a	<p>A priority for the project manager employed by BHFP (funded by the Esmee Fairbairn Foundation) has been to focus on increasing uptake of healthy and sustainable accreditation for public sector catering as this was considered to be a high impact area. Developing relationships with catering managers, tracking activity, communicating success and encouraging new sign ups is a key element of this role. Information about nurseries, breakfast clubs and care homes with the Healthy Choice Award is collected and published on the Council’s website.</p> <p><b>Primary school meal menus</b> are sent home twice a year, featuring nine award or certification scheme logos. The quality of ingredients is highlighted at the top of the menu, e.g. local, Freedom Food, free-range eggs, organic yoghurts, LEAF certified vegetables, daily freshly baked bread, Fairtrade juice, seasonal vegetables, traceable meat, sustainable fish and predominantly British produce. This all helps to communicate the school meals brand to parents and has seen an increase in take-up of school meals year on year.</p> <p>Brighton &amp; Hove Food Partnership has various communication channels that it utilises to promote healthy and sustainable catering. Food procurement stories from major partners are regularly featured <b>in City Food News magazine, the BHFP blog, on social media or via the local media (print, online and broadcast)</b>. One example is where BHFP approached businesses via twitter to contribute to an article on good food in the workplace. The article was published within City Food News magazine, which in turn was distributed within their staff canteens to raise awareness with their employees about the recognition of the good food they serve. As a result of this initial contact, the relationship with one major workplace has led to them signing the Sustainable Fish Cities pledge.</p> <p>As part of the <b>Sustainable Fish Cities campaign</b>, all establishments that sign the sustainable fish cities pledge are publically congratulated on twitter and via the BHFP website in order to encourage others to do the same.</p>	Yes/No

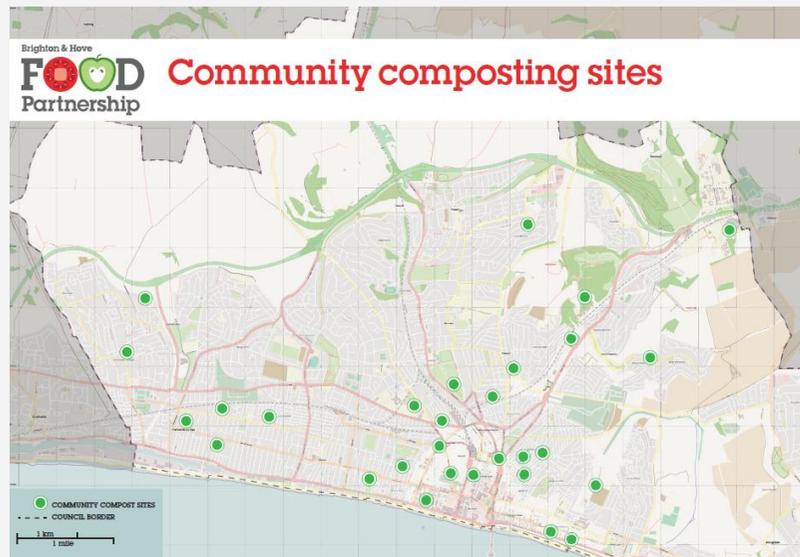
6	<p>Procurement officers and catering businesses are able to source more of their ingredients from local and sustainable producers and processors, for example via local supplier directories and through meet the supplier events.</p>	1 point
6a	<p>Through the <b>Good Food Procurement Group</b> (see above), other public sector caterers were invited to see first-hand the win-win model that Sussex Partnership NHS Trust developed (see above). They have twice run a tour of their local hub of suppliers and as a result, the University of Brighton switched their fruit and veg supplier to JR Wholesale. Since winning the NHS contract, JR Wholesale has seen their turnover increase by 30%.</p> <p>When developing <b>minimum buying standards</b> for the City Council’s catering contracts (see above), the Food Partnership brought together key Council staff and contract caterers in a workshop. Despite working in the same role across the organisation, the group had never come together before and agreed the day had been really useful. As a result, the contract managers were able to share information and experience about the suppliers they currently use e.g. one person was looking for a supplier of local free range eggs and another person was able to help. The group has agreed to do more work on shared suppliers.</p> <p>The Food Partnership has compiled a <b>list of local suppliers</b> which is available as a spreadsheet and is regularly shared with local businesses.</p> <p>Hove based fish retail and wholesale outlet, <a href="#">Brighton &amp; Newhaven Fish Sales</a>, has 49 boats landing local, in quota, seasonal catch from mainly smaller boats which use sustainable fishing methods. They supply 90% of the restaurants and hotels in Brighton &amp; Hove, plus some of the big public sector contracts, including the University of Brighton. They publicise less common and ‘in season’ options via email, twitter, text messages and Facebook.</p>	Yes/No
<b>TOTAL POINTS AWARDED</b>		

## KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM

1	<p>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>.</p>	1 point
1a	<p>The city's <a href="#">Love Food Hate Waste programme</a> has been running for the last 4 years and is a partnership between the City Council and BHFP. The work involves promoting the minimisation of household food waste through public outreach such as stalls and workshops, featuring 'love your leftovers' cookery demonstrations; recipe cards; and tip sheets backed with online resources. As well as busy public events such as People's Day and the White Nights Festival, the project regularly targets the city's main supermarkets (ASDA at the Marina plus 2 Sainsbury's superstores), in order to engage with a broad range of people. In 2013/14 Love Food Hate Waste spoke with 2900 residents giving waste reduction messages.</p> <p>Via a <b>regular blog and information in City Food News and e-news</b>, information is shared with residents about nation campaigns such as <a href="#">the Pig Idea</a> and <a href="#">Feeding the 5,000</a>.</p> <p>Brighton &amp; Hove had a vibrant community and voluntary sector and a number of <b>local groups</b> share info on food waste issues at a neighbourhood level including Hollingreen a project of <a href="#">Hollingdean Community Centre</a> and <a href="#">Hanover Action for Sustainable Living</a>.</p> <p>The 2014 September Food Festival featured a <b>Fridge SOS event</b> organised by BHFP and local artists Dirty Beach, including a ghostly supermarket made from plastic food containers collected from Brighton &amp; Hove's shoreline, recipe and compost demos, and Surplus Smoothie Cycles. Prior to the event a social media <b>#fridgesos campaign</b> shared food waste tips and questions. Plans are in place to host a Feeding the 5000 event in autumn 2015.</p>	Yes/No
2	<p><b>Promotional activities aimed at increasing public, businesses and institutional consumption of food that has a lower ecological footprint - such as fresh, seasonal, local and organic - are being delivered.</b> – this was the question from the pilot round as the replacement is very different we have left this in.</p>	1 point
2a	<p>Brighton &amp; Hove has been endorsed by Bio-Regional as a <b>One Planet City</b>. This is an independently monitored approach that uses an ecological footprinting approach as a way to plan, deliver, communicate and mainstream sustainable development. The framework is based around 10 principles - one of which is food.. The city has a <a href="#">Sustainability Action Plan</a> and the work includes promotional work around sustainable diets and sharing of good practice and case studies for businesses and the public sector. This plan aims to reduce the element of the ecological footprint related to food in the city from the current level of 1.43 global hectares per person in to 0.67 by 2025. The One Planet Board monitors progress</p>	Yes/No

	<p>against the action plan.</p> <p>The promotional activities aimed at the public have been outlined in Key Issue 1 and the action for large catering contract in Key Issue 5 however to recap work with large caterers has focused on using the Food for Life catering mark (including encouraging progression to Silver as this increases the amount of organic food used) and activities to link local suppliers with public sector contracts. Messages about fresh, seasonal local and organic are weaved into all of the community based work delivered by BHFP and influence practice for example the choice of recipes used in cookery lessons. BHFP champions the message that food that is good for the planet is also good for us including the information that has been brought together in a series of recipe / information cards that explore overlap areas between healthy food and sustainable food (perfect portions; seasonal / local food; less but better meat; cook from scratch) and include cooking tips and seasonal recipe variations alongside sustainability and health messages.</p>	
4	<p><b>A food waste collection scheme for homes and/or for restaurants and other catering outlets has been established and is redirecting this waste for composting, anaerobic digestion, energy recovery or animal feed.</b></p>	1 point
4a	<p><a href="#">Brighton Paper Round</a> collects food waste from local restaurants and caterers. They use anaerobic digestion to convert the waste into biogas and liquid biofertiliser. The biogas is used to produce renewable electricity and the biofertiliser is spread onto farmland. The project also raises funds for FareShare.</p> <p>Brighton doesn't currently have a separate domestic food waste collection (although finding funds to introduce such a scheme are part of the Council's Corporate Plan), however all residual domestic waste is sent for incineration / energy recovery, not landfill. <b>Information about community and home composting</b> is included in the annual mailing from the City Council about recycling.</p> <p>A recent pilot <b>food waste collection</b> scheme with 10 primary schools was successful and the new <b>waste and recycling contract for schools</b> (with start date May 1st 2015) incorporates food waste collection as a result. A City Council '<b>Waste Working Group</b>' is exploring enhanced waste practice including composting as part of a '<b>Workstyles Program</b>' for Council buildings as part of a One Planet Living Zero Waste campaign.</p> <p>Brighton based social enterprise, <a href="#">The Big Lemon</a>, run a bus service with all its vehicles including support vans run on recycled waste cooking oil collected from chip shops, restaurants, schools and hotels in Brighton &amp; Hove and across Sussex. It is then processed in a factory near Eastbourne to make biodiesel, a plant-based alternative to regular mineral diesel.</p>	Yes/No

6	<p>Home and community food composting is being promoted through awareness and education campaigns and through the provision of composting tools, demonstrations, materials and sites for communities to use.</p>	1 point
6a	<p>Home composting is not an option for many of the city’s residents, more than half of whom live in flats or converted houses, often with no outdoor space. Joint working between BHFP, Brighton &amp; Hove City Council and members of the community has led to the successful <a href="#">Community Composting scheme</a>, set up to divert food waste from landfill. 30 Community Composting projects are now established, involving 1000 households, and diverting over 60 tonnes of food waste annually – the weight of more than 4 double decker buses.</p> <p>Brighton &amp; Hove City Council offers <a href="#">subsidised home composting bins</a>, including smaller bins such as wormeries that are suited to smaller gardens and even balconies. Everyone who purchases a bin gets sent a ‘How to Compost’ guide and there are regular ‘compost Doctor’ stalls at local events.</p> <p>Moulsecoomb Forest Garden act as a <b>community composting hub</b> and are also part of a national programme to offer WRAP accredited community composting training to other community growing projects in the Southeast. They can offer projects ongoing support and access to community composting resources such as thermometers and shredders.</p>	Yes/No
7	<p>A <b>crop-gleaning/abundance and volunteering scheme to collect harvest surplus from local farms and food growing sites and help local producers harvest and distribute food unwanted by retailers has been established.</b></p>	1 point
7a	<p>A <a href="#">gleaning network</a> has been established locally. The Brighton coordinator is based in BHFP’s offices and successful gleaning missions have donated pumpkins and fruit to FareShare and generated substantial local press coverage.</p> <p><a href="#">Brighton Permaculture Trust’s Scrumping Project</a>, collects fruit that otherwise would have gone to waste from trees in private gardens, on common land and in orchards on private estates. This is then either given to people to eat, or processed into juice, preserves or chutneys. This also</p>	Yes/No



	<p>generates an income stream for the group. For example in 2012 4,767kg of fruit was processed by the Scrumping Project most of which was juiced and sold fresh from the press.</p> <p><a href="#">The Espresso Mushroom Company</a> was set up in 2011. They cycle to 7 coffee shops across Brighton &amp; Hove to collect discarded coffee grounds which would otherwise go to landfill. The coffee grounds are used to grow oyster mushrooms, which are sold to local restaurants.</p>	
8	<p><b>Local charities and social enterprises are collecting consumable surplus food and are redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.</b></p>	<b>1 point</b>
8a	<p><a href="#">FareShare Brighton &amp; Hove</a> is part of a national network of FareShare schemes across the UK and has been running for 10 years. They support all the food banks in the city as well as many community projects, by distributing surplus and donated food. Surplus food makes up 86% of the food received. In 2013/14 they redistributed over 455 tonnes of food, a 49% increase from the year before.</p> <p>At a grassroots level, the <a href="#">Food Waste Collective</a> began in 2013 and has organised four volunteer action days where dry goods (rice, pasta, pulses etc.) that can't be sold by local retailers e.g. due to damaged packaging is diverted from waste disposal and distributed to local community projects / people in need. So far, this group has diverted 4 tonnes of food from being wasted, and is fast gaining recognition as a hub in the city for people concerned about the rise of food poverty as well as increasing levels of food waste. <a href="#">Food Warriors</a> is another volunteer action group works with the cities smaller greengrocers and corner shops (places too small for Fareshare to pick up from).</p> <p>Via the Emergency Food Network (see case study 2) organisations who offer food aid can access training for staff, volunteers and clients including Eatwell on a budget. Many of the food banks offer fresh produce alongside dry / tinned goods.</p>	Yes/No
	<b>TOTAL POINTS AWARDED</b>	