

# The Sustainable Food Cities Award



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

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

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

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



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

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

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

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

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

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So while a bronze award may be given based entirely on evidence of food related activity and achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building year on year.

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

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

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

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

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

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

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

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

	<b>BRONZE</b>	<b>Achieved?</b>
<b>Partnership</b>	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation.</p>	<p><u>Yes/No</u></p> <p><u>Yes/No</u></p> <p><u>Yes/No</u></p>
<b>Plan</b>	Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.	<u>Yes/No</u>
<b>Policy</b>	Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.	<u>Yes/No</u>

	<b>SILVER</b>	<b>Achieved?</b>
<b>Partnership</b>	<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/No</p> <p>Yes/No</p> <p>Yes/No</p>
<b>Plan</b>	<p>Formally published, publicly accessible, minimum three year action plan outlining key objectives.</p> <p>Summary report on progress against action plan targets for current and previous year(s).</p> <p>Evidence that the action plan is formally reviewed at least every two years.</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No</p>
<b>Policy</b>	Evidence that healthy and sustainable food is being 'actively promoted' through city policies and strategies.	Yes/No

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

## **Introduction**

Cambridge is a small but rapidly growing university city, generally affluent but with pockets of deprivation and with a thriving restaurant scene, due partly to the city's status as one of the main tourist attractions in the country. It is currently enjoying an economic boom which, however, only accentuates the income gap between richest and poorest and the split between 'town' and 'gown'. Cambridge is on the edge of East Anglia and the Fens, one of the most intensively farmed areas of the country, but much of the food grown finds its way to large supermarkets and is exported, with relatively little local food available for Cambridge people to buy. There are small-scale local farmers and market gardeners, both organic and non-organic, supplying shops, market stalls and box schemes locally, and these are increasingly popular, but the numbers are small compared with non-local food available in supermarkets. There is, however, a growing interest in local sourcing, with more events celebrating local food and more caterers are looking for local sources which can provide food on the scale needed.

## **Cambridge Sustainable Food**

Cambridge Sustainable Food (CSF) has developed rapidly since the first consultation meeting in November 2013. CSF started very much as a grass-roots organisation with two community organisations - Cambridge Carbon Footprint and Transition Cambridge - both running a number of grass-roots practical projects and organising food-related events, taking the lead and working with the Council sustainability officer to create a city-wide group to look at sustainable food in a holistic way. Enlisting help from the Sustainable Food Cities Network, a successful consultation meeting was held with invited guests from wide range of food interests: growers, councillors, health workers, businesses, caterers, community groups and education. Since then CSF has continued to draw in a wider range of food-related businesses, working in a whole-system way not seen in the city before.

Cambridge Sustainable Food is an established cross-sector food partnership, with representatives from health, education, food business, city and county councils, a local NGO and two community groups:

Bev Sedley (chair): Cambridge Carbon Footprint

Ann Mitchell (secretary): Transition Cambridge Food Group

Duncan Catchpole (treasurer): CEO of Cambridge Organic Food Company

Alex Collis: Coordinator of Cambridge FoodCycle

Kevin Keohane: Christ's College Catering Manager

Graham Saint: Cambridge City Council Strategy Officer

Carine Henry: paediatric dietician with strong link with a local school

Sally Fenn: nutritionist

Zoe Loughlin: County Council Officer (ex-Sustain)

Rachel Mortimer-Holdsworth: Trinity Hall Catering Manager

Cambridge Sustainable Food is implementing an Action Plan (attached) on healthy and sustainable food, has terms of reference in the form of a constitution (attached) and its partnership has met six times over the last 12 months. Cambridge Sustainable Food is a member of the Sustainable Food Cities Network. Healthy and sustainable food is recognised and referred to in city policies and strategies: see [Anti-poverty Strategy](#) and draft [Climate Change Strategy](#).

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

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>	<p align="center"><b>1 point</b></p>
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p><b>Developing our identity</b>          In order to create a high-profile identity for CSF as an umbrella organisation in Cambridge, we decided to work with a professional designer from the beginning. She developed our logo, banner design and general branding in time for our launch at the Food for a Greener Future conference in February 2014 and has worked with us consistently since then. We use the same banner for our <a href="#">e-newsletter</a>, <a href="#">website</a> and social media (<a href="#">Facebook</a>). Volunteers at events and stalls <a href="#">wear T-shirts</a> with the logo. We also have a tablecloth with our logo and a pull-up banner for public events.</p> <p><b>Promoting our identity</b>          Since February 2014 we have promoted our identity through:</p> <ul style="list-style-type: none"> <li>• Launching Cambridge Sustainable Food with a plenary talk at the <a href="#">Food for a Greener future conference</a> (organised by CSF's partner <a href="#">Cambridge Carbon Footprint</a>). The chair of CSF chaired the conference and gave a plenary talk about sustainable food in Cambridge and the consultation on CSF's draft Sustainable Food Charter was launched (final version <a href="#">here</a>). The conference attracted 180 participants and wide media coverage, including radio interviews.</li> <li>• Sponsoring the <a href="#">Eat Cambridge Festival</a> in May 2014 meant that CSF's logo and branding appeared on all publicity materials. CSF had a very large, prominent stall in the foyer of the Corn Exchange at the free Food Fair, attended by thousands of local residents. The stall included many of CSF's partner organisations (<a href="#">LEAF</a>, <a href="#">Cofco</a> (a local organic box scheme), the <a href="#">Cambridge Recycling Champions</a> with a Love Food Hate Waste section, <a href="#">Transition Cambridge</a>, <a href="#">Cambridge Carbon Footprint</a>), and literature from many others. CSF also had a large stall at the 2015 Eat Cambridge Festival.</li> <li>• Having 19 stalls during 2015 (nine in 2014), including Arbury Carnival, Chesterton Festival and Milton Country Park Autumn Festival, in order to raise our profile in different areas of the City and the surrounding area. These stalls (combined 2015 attendance 2,555 people) focused on eating healthy and sustainable food and reducing food waste.</li> <li>• Launching the current Love Food Hate Waste campaign, spearheaded by CSF partner Cambridge City Council Recycling Team, and raising CSF's profile, with a "punt stunt" on the river (a punt filled with the equivalent of a family's typical food waste over one year). The <a href="#">photo</a> made the front page of the Cambridge News in May (with lots of CSF T-shirts visible!) as well an inside feature and editorial comment.</li> </ul>	<p align="center">Yes/No</p>

	<ul style="list-style-type: none"> <li>Receiving a lot of publicity through an exclusive media sponsorship deal with the Cambridge News for the Cambridge Pumpkin Festival (23/10/15 - 7/11/15), which led to free boxed ads and 10 mentions in the Cambridge News, including a double-page spread, and a <a href="#">double-page spread in the Cambridge Magazine</a>. CSF members also spoke five times on Radio 105, BBC Radio Cambridgeshire and Cambridge City TV about the Pumpkin Festival and food waste in general. CSF also partnered with the Cambridge Arts Theatre in their mailing to schools in the City and South Cambridgeshire by including a leaflet about our work and a packet of organic pumpkin seeds.</li> </ul>	
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>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>CSF has many ways of raising public awareness of food, health and sustainability issues, including our <a href="#">newsletter</a> (470 subscribers), twitter @FoodCambridge (971 followers), <a href="#">Facebook</a> (539 likes), <a href="#">website</a> (50 – 463 hits per day; we recently almost doubled our previous record for hits-in-one-week).</p> <p><b>Websites</b></p> <p>CSF's website is the 'go-to' place for finding out about food and sustainability, including a <a href="#">Sustainable Food Directory</a>, (where to buy local sustainable food): "<a href="#">What is sustainable food?</a>", <a href="#">events page</a>, <a href="#">recipes page</a>, pages on <a href="#">local food projects</a> and <a href="#">campaigns</a>. CSF partner Transition Cambridge Food Group has <a href="#">web pages</a> with information about food issues and details of local food growing projects and how to volunteer for them. Another CSF partner, Cambridge Carbon Footprint, which regularly runs sustainable food challenges and <a href="#">blogs about them</a>, used their website to sign up people to the hugely successful <a href="#">World War II Rationing Challenge</a></p> <p><b>Social media</b></p> <p>CSF and its partners use hashtags to promote media campaigns locally, including <a href="#">#CamLFHW</a> to promote Love Food Hate Waste (including <a href="#">#leftoverlunch</a> during Recycling Week i2015, where local people tweeted pictures of themselves with dishes made from leftover food). The <a href="#">Cambridge Pumpkin Festival</a> used <a href="#">#PumpkinRescue</a>, to link with Hubbub's national campaign, and <a href="#">#CamPumpkinFest</a>, and created a Facebook event.</p> <p><b>Magazines</b></p> <p>There was a double-page article about the <a href="#">World War II Rationing Challenge</a> in <a href="#">Cambridge Edition</a>, as well as in the <a href="#">Cambridge News</a>. Cambridge City Council distributes a <a href="#">Greening Your Home</a> booklet with a section on sustainable food.</p> <p><b>Film Shows</b></p> <p>CSF and its partners regularly show films such as PlanEat, Local Food Roots, Song of the Soil, Cowspiracy and Seeds of Change, followed by discussion.</p> <p><b>Radio and press pieces</b></p> <p>CSF and its partners regularly have features about sustainable food and food waste in the newspapers (see previous section for</p>	Yes/No

	<p><a href="#">large number of press items</a> on the Pumpkin Festival) and on radio. 2015 local radio broadcasts included interviews about: food waste; Sustainable Fish Cities campaign; <a href="#">catering a local wedding</a> with rescued food (also in Daily Mail and local news); the Pumpkin Festival (4 on local radio and one on community TV). BBC Radio Cambridgeshire's Breakfast Show team gave regular updates over five days on how they were participating in the World War II Rationing Challenge.</p> <p><b>Talks and conferences</b></p> <p>All the <a href="#">Food for a Greener Future</a> conference talks in 2014 focused on different aspects of sustainability, from an overview of what is meant by food sustainability to food sovereignty to food footprints to practical sessions on making the most of meat and using up leftovers. Food campaigner Tristram Stuart gave the keynote speech at the 2015 launch of the Love Food Hate Waste campaign. CSF and other partner organisations regularly give talks, both as part of some larger event or project (for example a dietician gave a public talk on "Healthy and Sustainable Diets: Lessons from World War II", and CSF always gives public talks about sustainable food as part of the annual Eat Cambridge Festival). Talks on sustainable food and food footprints are given to various groups, including WIs, church groups and schools.</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>	1 point
7a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p><b>Mapping</b></p> <p>CSF has mapped community food projects and developed a "<a href="#">projects</a>" section on its website, including local community food projects (community meals, community gardens/orchards), as well as food waste projects such as FoodCycle, East of England Gleaning Network and the City Council Recycling Champions project, of which a major part is food.</p> <p><b>Promotion</b></p> <p>CSF partner Transition Cambridge produces a weekly <a href="#">newsletter</a>, which goes out to around 2,000 subscribers. This includes events listings and news about local food projects, including volunteering opportunities. Cambridge Carbon Footprint also includes such items in its bi-monthly newsletter, as does CSF with its monthly one. The most active of the Transition groups, in particular Cambridge Cropshare (a CSA scheme, where volunteers work on a local organic farm), have their own <a href="#">website</a> and mailing list.</p> <p>Other groups, such as CSF partner FoodCycle Cambridge, have a regular mailing to their volunteers and a very active <a href="#">Facebook page</a>, which serves as a good recruitment tool.</p> <p>Transition Cambridge Food Group has made regular broadcasts on BBC Radio Cambridgeshire and community radio over the years, talking about food growing projects and promoting volunteering opportunities. There have also been regular articles in the local press. FoodCycle has become very active in the media recently and increased its volunteer numbers as a result.</p> <p>Calls for volunteers go out regularly on social media (e.g. calls from East of England Gleaning Network on twitter and Facebook).</p> <p><b>Open Days</b></p>	Yes/No

	<p>An <a href="#">Open Eco Gardens</a> event was held in 2012, as a way of encouraging more people to take up gardening (and vegetable growing in particular) and volunteer for local community gardens. This was promoted on local radio as well as widely through posters around the city and in newsletters and on websites, receiving coverage in the <a href="#">Cambridge News</a>.</p> <p>Every January, Trumpington Allotment Society organises a large <a href="#">Seedy Sunday</a> event with stalls, talks, films and a seed swap. Stalls include community gardens looking for volunteers and the main community food groups. This attracts people from all over Cambridge and normally features on local radio and in the local paper.</p> <p>In September 2012, Cambridge Carbon Footprint organised an <a href="#">Eat Buy Local evening</a> (featured in <a href="#">national</a> and <a href="#">local</a> news), where people could enjoy a locally sourced vegetarian/vegan meal, visit stalls and hear talks from a number of local producers and suppliers plus a panel of participants In the <a href="#">Eat Local challenges</a>.</p> <p><b>Volunteer recruitment and support programmes</b></p> <p>In addition to <a href="#">Trumpington Seedy Sunday</a> (see above), which enables local food growing projects to recruit volunteers, there is a large annual <a href="#">Volunteer for Cambridge event</a>.</p> <p>CSF partner FoodCycle Cambridge recruits many volunteers from the student body through <a href="#">Cambridge Hub</a>, which founded FoodCycle five years ago. CSF has also worked with groups of Cambridge University students via the Hub's <a href="#">Social Innovation Programme</a>, Teams have advised on our general media strategy and developing and evaluating our campaigns. CSF also recruits volunteer interns through the Hub.</p> <p>CSF partner Cambridge City Council has a dedicated team of volunteer <a href="#">Recycling Champions</a>, who receive regular training and support.</p>	
<b>TOTAL POINTS AWARDED</b>		

<b>KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD</b>		
<b>1</b>	<b>A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.</b>	<b>1 point</b>
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Following the publication of Cambridge's <a href="#">Anti-poverty strategy</a>, a workshop looking at joined-up approaches to tackling food poverty and isolation took place in March 2015, with key players from Cambridge City Council, Cambridgeshire County Council, various children's centres and several community organisations, including church groups from low-income areas, FoodCycle, Cambridge City Food Bank and CSF met to find out about the extent of food poverty in Cambridge and to discuss what else needed to happen. Another such event is planned for May 2016.</p> <p>Following the March 2015 workshop, a multi-agency group has been formed, which met in December 2015 to hear more about</p>	Yes/No

	<p>successful initiatives which have taken place since the workshop and to look at what more should be done to alleviate food poverty in Cambridge. This group will meet three times a year to report on progress.</p> <p>Although Cambridge is in general a very affluent city, there are areas of extreme deprivation within certain wards, notably Abbey, Arbury, King's Hedges and East Chesterton in the north of the city, as well as certain streets in other wards.</p> <ul style="list-style-type: none"> <li>• “Abbey, East Chesterton and King's Hedges are the most intensely deprived wards in the city, but there are pockets of deprivation elsewhere, notably in Arbury and Coleridge. Abbey has the joint-highest level of child poverty in Cambridgeshire.” <i>Cambridge: Wealth and Want, Cambridge Fairness Review Initial Report 2015.</i></li> </ul> <p>Cambridge City Council recently published an Anti-Poverty Strategy for Cambridge. The development of the strategy involved reviewing local evidence about the causes and impacts of living on a low income for local people and asking public agencies and local people what they thought about a range of possible responses. The strategy sets out seven priority areas for action, one of which is ‘Reducing the link between poverty and health’. An accompanying action plan shows the actions that will be pursued by the City Council, including a specific action (4.4) to “Work with partners in the Cambridge Sustainable Food network to deliver food projects focusing on cooking skills, growing produce, and information on healthy food and nutrition at a neighbourhood level”. As a result, CSF received funding during 2015/16 for pilot family cooking sessions in Arbury and has been granted further funding for 2016 to extend to other low-income areas of the city.</p> <p>Following the March workshop and in some instances directly inspired by it, a number of initiatives have developed, for example:</p> <ul style="list-style-type: none"> <li>• A new free weekly family supper provided by FoodCycle in Barnwell, an area among the 20% most deprived in the UK, with the highest level of child poverty in Cambridgeshire.</li> <li>• Holiday Hunger lunches provided during the school holidays to children in receipt of free school meals (now extended to half terms: <a href="http://www.churchofthegoodshepherd.co.uk/news/view/2015/09/21/october-half-term-lunches">http://www.churchofthegoodshepherd.co.uk/news/view/2015/09/21/october-half-term-lunches</a></li> <li>• Cookery and food budgeting classes for low-income parents in King's Hedges run by the Council.</li> <li>• A free Friday lunch at Cambridge Community Church in Abbey Ward.</li> </ul>	
2	<p><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></p>	<p><b>1 point</b></p>
2a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Another priority for action in the City Council’s Anti-Poverty Strategy is “Helping people on low incomes to maximize their income and minimize their costs”. As a result, Cambridge City Council is now an Accredited Living Wage employer and, following the Anti-Poverty Strategy, appointed a Living Wage Coordinator in 2014 to encourage local businesses to adopt the Living Wage and become accredited by the Living Wage Foundation.</p> <p>An event for employers was held in October 2014, which was credited with being the impetus for more businesses applying to become accredited. (Cambridge Organic Food Company became the first employer in the local food industry to become accredited and featured in the <a href="#">Cambridge News</a> in May 2015.) Since the campaign started, 32 Cambridge businesses have</p>	<p>Yes/No</p>

	<p>become accredited Living Wage employers (the number having doubled since the local campaign started a year ago).</p> <p>A second event was held in November 2015 at the Guildhall, with speakers from the Judge Institute, the Resolution Foundation, ACAS and the Living Wage Foundation. This event was chosen as the venue to announce the new Living Wage rate of £8.25 outside London. Cambridge City Council received an award at this event and Duncan Catchpole, CEO of Cambridge Organic Food Company and Treasurer of Cambridge Sustainable Food, won the Living Wage Foundation's Leadership Award for the East of England – see this <a href="#">article</a> in the Cambridge News. He also spoke on this topic to a select committee of MPs in the same week.</p>	
<b>6</b>	<b>Efforts are being made to maximise the uptake of Healthy Start vouchers, free school meals and social food provision - such as lunch clubs and meals on wheels - for vulnerable people who might otherwise go hungry or suffer malnutrition.</b>	<b>1 point</b>
6a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p><b>Lunch clubs</b></p> <p>Cambridge has several lunch clubs for vulnerable people and the number of places offering meals is increasing. There is a good network for referring people to these meals from community organisations, mental health teams and health and social work teams. Most community organisations also advertise these lunches on their websites and in their newsletters. On average, over 250 meals are served each week to vulnerable people, including older people and low-income families, with two of the venues (Barnwell family supper and Cambridge Community Church's Friday lunch) having started up in the last few weeks.</p> <ul style="list-style-type: none"> <li>• Cambridge FoodCycle - free Saturday lunch at St Paul's Church (av. 30) and free Wednesday supper for families at Barnwell Baptist Church.</li> <li>• Centre at St Paul's - Monday Simple Supper (av. 25); lunch for older people on Fridays av. 45); Thursday lunch club for people with mental health needs (35 – 40).</li> <li>• Barnwell Baptist Church also has a lunch club for seniors on Wednesdays (av. 15).</li> <li>• Cambridge Community Church has a new free Friday lunch (av. 35, increasing rapidly)</li> <li>• The Salvation Army has a lunch club on Mill Road (av. 25 - 30) and is now advertising in the local press to extend uptake.</li> <li>• Wesley Church - Friday seniors' lunch club (av. 15)</li> <li>• Ditchburn Place Day Centre (City Council (av. 15). Kitchen uses fresh, seasonal food.</li> </ul> <p><b>Meals on wheels</b></p> <ul style="list-style-type: none"> <li>• These are offered by CAMMS. The new manager has raised nutritional standards in the 175 meals served daily. (Food provided by Apetito, which has a clear sustainability policy).</li> </ul> <p><b>Holiday hunger lunches</b></p> <p>As a result of growing awareness of 'holiday hunger' among recipients of free school meals, a summer holiday lunchtime club was introduced in 2015 by the City Council's Neighbourhood Team, working with various community organisations. There were 12 sessions over four weeks, serving 700-800 free meals to families. These were extended to 2015 October half term and more sessions will be run during school holidays throughout 2016</p>	Yes/No

	<p><b>Free school meals</b> The uptake of free school meals in Cambridge increased nine-fold between 2013 and 2014 and is encouraged through the County Council website, as well as clearly prioritised in the County Council Anti-Poverty Strategy (Breaking the Cycle 2) and in the Cambridge City Anti-poverty Strategy Action Plan (section 3.5).</p> <p>3.5 Work in partnership with Cambridgeshire County Council to raise awareness of Free School Meals. This will include reviewing the claiming process for Housing Benefit and Council tax support to ensure awareness and matching data held to identify increases in take-up. <i>Alison Cole, Revenues and Benefits</i> 'We will promote free school meals / pupil premium eligibility with early years providers' p.14 Breaking the Cycle</p> <p>Cambridge County Council and the main school meal provider, CCS, produce a booklet "Your Guide to Healthy School Meals" for parents, which encourages uptake of school meals. (CCS has a clear sustainability policy and also undertakes food training for school staff and children).</p> <p><b>Healthy Start vouchers</b> Healthy Start vouchers are advertised on noticeboards at local GP practices, chemists and children's centres.</p>	
	<b>TOTAL POINTS AWARDED</b>	

<b>KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS</b>		
<b>1</b>	<b>A network for community food activists that enables them to share information and resources and that helps direct them to advice, training, grants and/or tools has been established.</b>	<b>1 point</b>
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>There are a number of overlapping complementary initiatives for food activists in Cambridge. For some years CSF partner the Transition Cambridge Food Group, which meets monthly and is open to all comers, has supported community food activists by providing a forum for ideas, many of which have resulted in successful projects. Transition Cambridge has been able to direct activists to funding sources, such as the City Council Sustainable City grants and the Cambridge Community Foundation and support them in making bids. It also advises on which local companies sometimes sponsor growing projects (Ridgeons, Cambridge WoodWorks). <a href="#">Growing Spaces</a>, a project incubated by the Food Group, which locates unused land within the City and uses it to grow food (see below), received funding in this way. Grant information, available land and harvest help needed are all advertised in the Transition Cambridge weekly newsletter and people share equipment, such as apple presses, in this way. Transition Cambridge has been known as the first port of call for informal advice on food projects for some years.</p> <p>During the last two years Cambridge Sustainable Food has also acted to promote food related events and projects and put information about opportunities (such as sustainable food jobs or internships) on its website and in the newsletter. CSF is a member of the Cambridge Council for Voluntary Service, who provide free or low cost training for its members, including training</p>	Yes/No

	<p>on preparing funding bids, keeping accounts and media techniques and several of our members have taken advantage of this. CSF is currently developing a more detailed information and networking section for food activists as part of its website, which we expect to be complete in early 2016.</p> <p>During 2015 a new initiative, <a href="#">PINGS</a> (People in Nature, Gardens and Sheds), has been established, based around Nightingale Park in the south of the city, where the newly-formed Friends group are creating new growing plots. They are creating a tool library for use city-wide and regularly post news of training and grant funding on their Facebook page.</p> <p>Training in growing is provided free through the volunteering opportunities offered by Transition Cambridge's <a href="#">Grow Your Own Vegetables</a> and <a href="#">Cambridge Cropshare</a> (a form of Community Supported Agriculture, where volunteers work on a local organic farm for a day or half a day on Saturdays throughout the growing season, in return for a share of the crops). Grow Your Own is a project at Trumpington Allotments, where volunteers come and get hands-on experience with an experienced allotmenteer. Regular Permaculture courses are also organised locally, including this recent <a href="#">4-day course</a> at <a href="#">Cambridge Sustainability Centre</a>.</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>	1 point
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p><b>Allotment and other growing provision</b>  Allotment use is steadily increasing. Because there are now waiting lists for most of the Cambridge allotment sites, Cambridge City Council has increased the number of plots available both by providing new allotment spaces (new sites at Kendal Way, part of Empty Common, Trumpington Meadows and Clay Farm) and, in some instances, by reducing the size of plots when a plot becomes vacant, thus allowing three new allotment-holders where there was one before. These “starter plots” are often best for inexperienced allotment-holders, who can often be discouraged by too large a plot.</p> <p>There are six <a href="#">community gardens</a> and/or orchards in Cambridge, which welcome volunteers from the general public, in addition to several growing spaces within particular developments, which are supported by the City Council and only open to residents, such as Vie Central Space, where the Council is paying for someone to help the residents start gardening. There are also several allotments available only to particular groups of people, such as one for people recovering from head injuries. Community project <a href="#">Growing Spaces</a> utilises empty land in various places, including on verges and on estates to grow vegetables. They welcome volunteers. There have been 18 plots of various sizes started up, of which 14 are still managed by Growing Spaces, with the other four being handed over entirely to local residents and there are 10 more plots in the pipeline.</p> <p>It is a requirement for all new developments beyond a certain size to have allotment provision and a Supplementary Planning Document is in preparation, which will include community gardens and orchards in addition to allotment provision.</p> <p><b>Swapping and sharing produce during the growing season</b>  Transition Cambridge projects <a href="#">Rock Abundance</a> and the <a href="#">Fruit Harvest Project</a> enable people to share surplus produce by having boxes or tables where people can leave fruit and vegetables they have grown for others to take or swap, often with a specific time</p>	Yes/No

	<p>advertised where the swaps can take place. Rock Abundance organised 10 swaps during 2014.</p> <p><b>The Big Dig</b>  In March 2014 Cambridge took part in the Big Dig, with four of our community gardens participating. In spite of the rain and cold, the participating gardens and orchards (<a href="#">Empty Common Community Allotments</a>; Margaret Wright Community Orchard (<a href="#">Facebook page</a>); <a href="#">Trumpington Allotments</a> and <a href="#">Community Orchard</a>; and <a href="#">Rock Road Library Community Orchard</a>) attracted new volunteers and got quite a lot of work done for the new growing season. There was a short piece in the <a href="#">Cambridge News</a> about the event, which was enlivened by free hot nettle soup and live music from local ukulele band The Misspent Ukes.</p>	
<b>6</b>	<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>	<b>1 point</b>
6a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Following the publication of the Council's Anti-poverty Strategy, a number of tailored training opportunities are being provided in Cambridge, with 147 people from a variety of audiences benefiting from cookery classes during 2015, a big increase on previous years:</p> <ul style="list-style-type: none"> <li>• Six-session “Full Spoon” cookery courses for a number of different groups, delivered by <a href="#">Gap Learning</a> and funded by Cambridgeshire Adult Learning, during 2015 and into 2016. Courses included nutritional advice, budgeting, hygiene and cooking, as well as avoiding food waste and sustainability. Courses held so far: <ul style="list-style-type: none"> <li>• Three family learning courses at the Deakin Learning Centre, with 10 participants on each course, in partnership with Cambridge Children’s Centres focusing on young families.</li> <li>• One course with seven users of the local food bank at St Paul’s Centre.</li> <li>• One course at Lifecraft for four learners in recovery from mental health issues.</li> </ul> </li> </ul> <p>More classes have been organised for the next six months with different groups.</p> <ul style="list-style-type: none"> <li>• Free six-session cooking skills class for six people at Buchan Street Neighbourhood Centre in low-income area of King’s Hedges in early summer 2015. This included budgeting, hygiene, food buying, cooking and nutrition and was organised by the Neighbourhood Community Development Officer. More cookery classes trying a variety of formats are planned over the next year.</li> <li>• Five one-off family cooking workshops, focusing on eating well on a tight budget and reducing food waste, funded by Cambridge City Council, were delivered by CSF in the second half of 2015 in two low-income areas of Cambridge. These offered a cooking experience for the whole family, with childcare provided for those too young to participate in the cooking (between 19 and 27 participants each time). The cookery workshop was followed by a shared meal. These workshops have received funding to continue during 2016 and will be tried in a number of low-income areas.</li> </ul> <ul style="list-style-type: none"> <li>• ‘Thyme to Cook’</li> </ul>	Yes/No

	Because of the popularity of the family cookery workshops, a successful application was made to the People's Health Lottery for funding to run a weekly cookery club for families in a low-income area of the city for 2 years. This will start in January 2016 and will run weekly after school during term-time and lunchtimes during the holidays, to include a shared meal each time.	
	<b>TOTAL POINTS AWARDED</b>	

<b>KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY</b>		
<b>3</b>	<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>	<b>1 point</b>
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>CSF has a regularly updated <a href="#">Sustainable Food Directory</a> on its website, where people can find out where to buy locally grown sustainable food from farmers' markets and market stalls, shops selling local produce, box and delivery schemes.</p> <p>The high-profile <a href="#">Eat Cambridge Festival</a> has for three years showcased locally grown and locally produced food and drink. The two-week festival includes the Main Event, a large food fair in the Cambridge Corn Exchange, and many fringe events organised by a variety of local organisations. The festival has a high-profile brochure and a comprehensive website and is heavily promoted on social media, radio and in the press. Flavour, the Cambridge 105 weekly food programme, sponsors Eat Cambridge and has a number of programmes about the festival before and during the two weeks.</p> <p>The <a href="#">Sustainable Restaurant Showcase</a>, organised by CSF as a fringe event of Eat Cambridge 2015, showcased 11 local eateries, who offered a special locally sourced or otherwise sustainable dish. A large majority of the eateries felt that participating had benefited them and that they would like to take part again and were interested in looking more closely at sustainable food. A special feature of the Showcase was the creation of individual table talkers for each eatery, with information about CSF on one side and a map showing where key ingredients came from and how they were grown, featuring a number of local organic ingredients. (See this <a href="#">example</a> from the Clarendon Arms.) Each eatery had its own web page and the Showcase was heavily promoted on twitter, resulting in nearly 400 visits to the CSF website on one day at the start of the festival.</p> <p>For the last two years the Cambridge News has held its high-profile Food and Drink Awards. CSF has arranged with the News to sponsor a Sustainable Food Award for 2016.</p> <p>The Cambridge Colleges Catering Managers' Committee has an annual environmental awards scheme, judged by CSF, which includes local procurement, meat and dairy reduction, food waste, Fairtrade and a range of other issues. In 2015 these awards were promoted in the local press as well as within the university, thus promoting the scheme to the public. In 2014 20 colleges took part.</p> <p>The Cambridge colleges are also responsible for the fact that Cambridge achieved its first <a href="#">Sustainable Fish Cities</a> star during 2015, after 22 colleges and other Cambridge University institutions signed the Sustainable Fish Cities Pledge. The colleges</p>	Yes/No

	<p>received a certificate to display to their students. There will be a big press release about this during January 2016 one week before the CSF Food Fair for Businesses, in order to encourage them to attend. CSF is now targeting restaurants and school caterers.</p> <p>The Food Fair will see the launch of the CSF Sustainable Food Pledge for businesses, linked to the <a href="#">Cambridge Sustainable Food Charter</a>. There will be a widely publicised awards ceremony and successful applicants will receive a certificate, a window sticker and a logo to put under their email signature.</p>	
7	<p><b>Local producers can connect direct with <u>consumers</u> and/or better access <u>wholesale and retail markets</u> through events, on-line tools and cooperative marketing and retailing initiatives.</b></p>	<b>1 point</b>
7a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p><b>Events</b></p> <ul style="list-style-type: none"> <li>• CSF promotes <a href="#">Open Farm Sunday</a>, an opportunity for the public to visit <a href="#">LEAF Marque</a> accredited <a href="#">local farms</a>. (LEAF Marque sets high environmental standards.) CSF also writes <a href="#">blog pieces</a> about farm visits.</li> <li>• In autumn 2012 <a href="#">Cambridge Carbon Footprint</a> organised an <a href="#">Eat Buy Local</a> event, bringing together local growers and suppliers with members of the public. There were stalls and talks by producers, as well as a locally sourced meal and a panel of people who had taken the <a href="#">Eating Local</a> challenge, one of a number of food challenges organised by Cambridge Carbon Footprint, featured in the <a href="#">local press</a> and the <a href="#">Telegraph</a>.</li> <li>• In August 2015 Madingley Hall organised a <a href="#">Sustainable Food Day</a> as an opportunity for the public to meet local suppliers.</li> <li>• The annual 2-week <a href="#">Eat Cambridge</a> festival hosts a <a href="#">Main event</a> in Cambridge, where thousands of Cambridge residents buy products directly from local producers. In addition to promoting local restaurants, the CSF's <a href="#">Sustainable Restaurant Showcase</a>, a fringe event of Eat Cambridge 2015, promoted local producers and suppliers through the Cambridge Sustainable Food website and social media as well as by <a href="#">table talkers</a> showing the food sourcing.</li> <li>• There are a number of food and drink fairs run locally by Oakleigh Fairs, which feature locally grown and/or produced food, such as the <a href="#">Food, Farming and Produce Fair</a> on Parker's Piece in September. CSF has a stall at this fair.</li> <li>• A number of local festivals take place annually, which promote local food and drink, such as the <a href="#">Milton Country Park Autumn Festival</a>, attended by thousands of people.</li> </ul> <p><b>Cooperative marketing and retailing initiatives</b></p> <ul style="list-style-type: none"> <li>• The Cambridge weekly Farmers' Market features local food and drink.</li> <li>• Although not a cooperative, the <a href="#">Cambridge Organic Food Company</a>, a local veg box scheme, promotes its 11 producers through its "Our Growers" section on its website (see, for example, <a href="#">Wild Country Organics</a>) and its newsletter.</li> </ul>	Yes/No

	<ul style="list-style-type: none"> <li>• The Cambridge Farmers’ Outlet (<a href="#">Facebook page</a>) is a shop selling a wide range of food from local producers. The local food is displayed in the shop on a “sale or return” basis, which means that the shop functions to some extent as a cooperative.</li> <li>• <a href="#">foodPark</a>, a 14-strong street-food collective, consists of a group of high-quality street sellers at various locations around Cambridge. Many of them source as much local and seasonal produce as they can and the quality of ingredients is a hall-mark of foodPark. <a href="#">Steak and Honour</a>, for example, serves <a href="#">CamCattle</a> meat (from grass-reared local cattle) in its burgers, which also feature a bun from <a href="#">Cobs Bakery</a> with flour from local <a href="#">Fosters Mill</a>.</li> </ul> <p><b>Online tools</b></p> <ul style="list-style-type: none"> <li>• There are currently plans to create a Food Assembly in Cambridge, with several suppliers already signed up. See their <a href="#">Facebook page</a>.</li> </ul> <p>In the longer term, CSF is working towards creating a Cambridge Food Hub. Considerable work was done looking at a west Cambridge site, but this was not economically viable. Very high rents in Cambridge (a feature of its booming economy) make it difficult to obtain permanent premises, which is why market stalls, street vans and pop-ups are popular.</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>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p><b>Cambridge Colleges</b></p> <p>The unusual structure of higher education in Cambridge, with accommodation and food being organised by the 30 independent Cambridge colleges, many of them hundreds of years old, means that catering within Cambridge University is more complex than is normally the case. CSF works closely with the Cambridge Colleges Catering Managers’ Committee (CCCMC). The chair of the Environmental Sub-Group is on the CSF committee.</p> <ul style="list-style-type: none"> <li>• The Catering Managers have an environmental award, with four levels: Gold, Silver, Bronze and Certificate. Entry is not compulsory for the colleges, but normally around 20 enter. In October 2014 the <a href="#">awards</a> were widely promoted outside Cambridge University, with a <a href="#">photo</a> in the Cambridge News, an interview on BBC Radio Cambridgeshire and various write-ups in trade magazines. CSF has been involved in adjudicating these awards for the last two years.</li> <li>• Three Cambridge Colleges (St John’s, Fitzwilliam and Madingley Hall) have recently joined the Sustainable Restaurants Association. This was the result of the CCCMC Environmental Sub-group organising a meeting with speakers from the SRA. Anglia Ruskin University has also recently joined.</li> <li>• 22 Cambridge colleges have now signed the Sustainable Fish Cities pledge, which means that Cambridge now qualifies for its Higher Education star. In April 2015 CSF, together with the Colleges Catering Committee, organised a meeting of college caterers with Ruth Westcott of Sustain, coordinator of the national Sustainable Fish Cities Campaign.</li> </ul>	Yes/No

	<p><b>Local food businesses</b></p> <ul style="list-style-type: none"> <li>• <a href="#">‘Healthier Options’</a>: In July 2015 Cambridgeshire County Council and Cambridge City Council launched a pilot ‘Healthier Options’ scheme for restaurants and takeaways in parts of the city. It is intended that participating businesses will get peer support in addition to the support of the councils. The scheme provides guidance on how to, for example, reduce salt, fat and sugar in meals.</li> <li>• CSF, with funding from the City Council, is working with businesses to develop a sustainable food pledge, with a menu of options, including <ul style="list-style-type: none"> <li>• Signing up to the City Council’s commercial food waste collection scheme (started July 2014, now with 50 businesses).</li> <li>• Signing up to ‘Healthier Options’</li> <li>• Achieving national accreditations, such as Good Egg and SRA</li> <li>• Becoming a Living Wage employer</li> <li>• Signing the Sustainable Fish Cities pledge.</li> </ul> </li> </ul> <p>To this end, CSF had a meeting in August 2015 with relevant Cambridgeshire County Council and Cambridge City Council officers, to ensure that we work in a coordinated way to promote the various schemes.</p> <ul style="list-style-type: none"> <li>• CSF is holding a meeting for local food businesses in January 2016 to look at good sustainable food practice and the different options available to businesses which want to reap the benefits of promoting / improving their sustainability credentials, concerning: <ul style="list-style-type: none"> <li>• Accreditation by various national bodies</li> <li>• Signing up to the various options mentioned in the previous point (food waste; ‘Healthier Options’; sustainable fish)</li> </ul> </li> </ul>	
	<b>TOTAL POINTS AWARDED</b>	

<b>KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT</b>		
<b>1</b>	<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>	<b>1 point</b>
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>While Cambridge Sustainable Food has worked for some time with procurement leads across a wide range of organisations, we have recognised that the best way to build further momentum to transform catering and procurement is to bring stakeholders together as part of a procurement working group. To that end, CSF is convening a cross-sector food procurement working group in January 2016 with procurement officers from Cambridge colleges, Cambridgeshire County Council, Cambridge City Council, school caterers and other catering businesses and local suppliers. Once established we expect the group to meet on a regular basis and to reach out to other procurement leads across the city.</p>	Yes/No

	The businesses we are already working with have indicated that they would like to source more food locally but this is not often possible because local suppliers are usually too small for the scale of their operations. Large-scale farms in the area deal directly with supermarkets and national wholesalers and are not currently well-placed to deliver to the City. The 11 local growers who currently supply Cofco (Cambridge Organic Food Company) could in principle increase their capacity to provide some local restaurants with local produce, but would need a storage and distribution hub in or very near the city. A CSF sub-group has been looking into options on how to achieve this.	
<b>3</b>	<b>Individual public sector bodies have adopted healthy and sustainable food policies e.g. nutrition standards, healthy options in catering and vending, 'tap water only' policies and/or ethical standards such as cage-free eggs, sustainable fish and Fairtrade.</b>	<b>1 point</b>
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Several higher education bodies have healthy and sustainable food policies:</p> <ul style="list-style-type: none"> <li>• Anglia Ruskin University has a <a href="#">Sustainable Food Policy</a>, which says “We aim to provide nutritious, healthy and enjoyable menu options through a wide range of outlets on all of our campuses in the most sustainable way possible.” and specifically mentions, for example, healthy food prepared from scratch on site (including vegetarian and vegan options), MSC-certified fish, Fair Trade, waste reduction and free range eggs.</li> <li>• Cambridge University has recently produced an <a href="#">Environmental Sustainability Vision, Policy and Strategy</a> document (2015 - 2020), which will include a sustainable procurement policy and a sustainable food policy. The Vision document says it will “Develop a Sustainable Food Policy that aims to minimise the indirect biodiversity impacts of the food that we purchase. For example, through adopting Marine Stewardship Council standards and to provide drinking water outlets to reduce or eliminate the need to provide bottled water.”</li> <li>• 11 individual Cambridge colleges have clear sustainable food policies, or environmental policies that have a sustainable food section, and others have general environmental policies. For example Robinson College has a Food Ethics policy (including sustainability) on its <a href="#">website</a>. St John’s comprehensive <a href="#">Sustainable Food policy</a> bases itself on Sustain’s principles of sustainable food. King’s College specifically mentions food waste management, ethical and local sourcing and the environment in its Conference and Dining <a href="#">Corporate Social Responsibility statement</a>, where it also promotes its <a href="#">Low Carbon Meals Scheme</a>. Trinity Hall’s Conference and Events department has a <a href="#">Sustainability Policy</a> which includes being fair to the workforce, high animal welfare standards and buying organic food where possible. Most colleges use free-range eggs.</li> <li>• Although Cambridge City Council does not yet have a Sustainable Food Policy as such, it has a variety of resolutions and policies concerning sustainable food: <ul style="list-style-type: none"> <li>• <a href="#">Fairtrade Resolution</a> This Resolution was adopted by the Council in 2001. In 2004 Cambridge was accredited by the Fairtrade Foundation. This was renewed in 2012.</li> <li>• Food is mentioned several times in the <a href="#">Help Make Cambridge a Sustainable City</a> section of the Council website, in particular focusing on reducing food waste, home growing and taking up an allotment, home composting.</li> <li>• The draft <a href="#">Climate Change Strategy</a> includes food in Objective Four “Reducing consumption of resources, increasing</li> </ul> </li> </ul>	Yes/No

	<p>recycling and reducing waste”, specifically saying “6.10 We will continue to work with... the Cambridge Sustainable Food partnership to ... reduce waste and promote sustainable and locally produced food. ... a focus on cooking healthy, sustainable meals ... promoting healthy and sustainable produce to food businesses as part of environmental health activities and promoting take-up of allotments and community gardens”.</p> <ul style="list-style-type: none"> <li>Cambridgeshire <a href="#">Health and Being Strategy</a> 2012-17 specifically mentions “encouraging a healthy diet” in objective 3, and has more recently developed a Healthy Weight Strategy. Cambridgeshire Catering and Cleaning Services, a trading arm of Cambridgeshire County Council, which serves many of the local schools, has a <a href="#">local sourcing policy</a>, high animal welfare standards and full traceability of its food.</li> </ul>	
<b>4</b>	<b>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food accreditation, such as the <i>Food for Life Catering Mark, Sustainable Fish, Good Egg</i> and other awards.</b>	<b>1 point</b>
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>A number of Cambridge public sector organisations and large private caterers have achieved quality, healthy, sustainable food accreditation:</p> <p><b>Sustainable Fish Cities</b>  20 Cambridge colleges have signed the <a href="#">Sustainable Fish Cities</a> pledge (Christ’s, Churchill, Clare, Corpus Christi, Darwin, Emmanuel, Fitzwilliam, Girton, Homerton, Jesus, Magdalene, Newnham, Pembroke, Peterhouse, Robinson, Sidney Sussex, Selwyn, St John’s and Trinity Hall), together with three other Cambridge University institutions: Madingley Hall, The University Centre and The University Catering Services. This has enabled Cambridge to qualify for its first star as a <a href="#">Sustainable Fish City</a>.</p> <p><b>Fair Trade status</b></p> <ul style="list-style-type: none"> <li>Several Cambridge colleges also have Fair Trade status: Newnham, King’s, Robinson and Fitzwilliam.</li> <li>Anglia Ruskin University has Fair Trade Status, as does Cambridge University and Cambridge City Council.</li> </ul> <p><b>MSC certification</b></p> <ul style="list-style-type: none"> <li>Robinson College is MSC accredited, as is Anglia Ruskin University and the workplace catering departments of KPMG Cambridge and The Cambridge Nuffield Hospital. Several restaurants in Cambridge have good Fish to Fork ratings: Carluccio’s (3.5 / 5), Jamie’s (4 / 5), La Tasca (3 / 5), Loch Fyne (4 / 5) and Yo Sushi (4 / 5).</li> </ul> <p><b>Food for Life Catering Mark</b></p> <ul style="list-style-type: none"> <li>The key school meals provider (<a href="#">Cambridgeshire Catering and Cleaning Services</a>, the trading arm of Cambridgeshire County Council) has the bronze Food for Life award and uses MSC certified fish. It actively promotes healthier, more sustainable food through information sent to parents, including a <a href="#">map of where their food is sourced</a>. Two of the other school meals providers have the gold Food for Life award (<a href="#">Aspens</a>, which is also MSC certified, and <a href="#">Pabulum</a> ). All the other Cambridge school meals providers have at least the bronze Food For Life Catering Mark (<a href="#">Lunchtime UK</a> and <a href="#">Cucina</a>).</li> </ul>	Yes/No

	<p><b>Sustainable Restaurant Association</b> There are seven members of the Sustainable Restaurant Association in Cambridge: Anglia Ruskin University, Carluccio's, Madingley Hall, St John's College, Fitzwilliam College, Las Iguanas and Byron.</p> <p><b>Good Egg Award</b> Nine organisations in Cambridge have the Good Egg award - some of these are national chains, such as Jamie's, Pret a Manger and Wetherspoons, but also two Cambridge colleges (St John's and Trinity Hall), two local school catering companies (Aspens Catering and Pabulum Ltd), Cambridge City Council and Anglia Ruskin University.</p>	
<b>TOTAL POINTS AWARDED</b>		

<b>KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM</b>		
<b>1</b>	<p><b>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></b></p>	<b>1 point</b>
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>CSF and partner Cambridge City Council Recycling Team (who also ran a LFHW campaign three years ago) are collaborating on a year-long high-profile <a href="#">Love Food Hate Waste</a> campaign during 2015/16. Over the nine months from May 2015, LFHW Roadshows took place around the city at 10 community carnivals, festivals and other events, such as <a href="#">Arbury Carnival</a>, <a href="#">Chesterton Festival</a>, Milton Country Park Autumn Festival, Strawberry Fair and Abbey Action Big Lunch, as well as at <a href="#">Community Days</a> in low-income areas, which also included the collection of unwanted items in council skips and a Take It or Leave It swap stall, as well as various other activities (and free food) for children and adults. These Community Days have been extended this year to attract more people, and involve other community groups. 3,234 people attended the roadshows over the nine months (excluding the Pumpkin Festival – see below).</p> <p>The biggest LFHW project was a 2-week <a href="#">Pumpkin Rescue Festival</a> around Halloween 2015, with 25 events for children and adults, some of them repeated. The Pumpkin Festival included a <a href="#">Kids' Disco Soup</a> as its final event, attracting 80 participants, and also two sell-out pay-as-you-feel cafes using food that would otherwise be wasted, organised by Cambridge FoodCycle. The Pumpkin Festival engaged at least 1,500 people directly during the two weeks and also received the following media mentions:</p> <ul style="list-style-type: none"> <li>• 4 colour advertisements (free through media sponsorship deal with Cambridge News)</li> <li>• One double-page spread, one one-page spread, one half-page spread and one one-third-page spread in the Cambridge News over a period of a month leading up to the festival</li> <li>• One two-thirds-page spread in the Cambridge News and Crier</li> <li>• A <a href="#">double-page spread</a> and an editorial column in the October Cambridge Magazine</li> <li>• Four shorter mentions in "Wish List" and "What's on this week?" in the Cambridge News</li> <li>• Two interviews on BBC Radio Cambridgeshire, two on Cambridge Radio 105 and one on Cambridge TV (community TV)</li> </ul> <p>3,000 festival brochures were distributed around Cambridge, as well as a number of posters in prominent positions, both the</p>	Yes/No

	<p>general festival poster and posters for particular events.</p> <p>In 2013, a previous Love Food Hate Waste campaign organised by the City Council incorporated a Feeding the 5,000 event in collaboration with Anglia Ruskin University. 1,000 students ate a lunch sourced from food that would otherwise have been wasted.</p>	
<b>4</b>	<b>A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).</b>	<b>1 point</b>
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Cambridge City Council has run a fortnightly domestic food waste collection, using green wheelie bins, for 10 years and has a high participation rate of 80% of households.</p> <p>In July 2014 it introduced a <a href="#">commercial food waste collection service</a> for non-residential food outlets, and has now signed up 50 local businesses and organisations, with interest and customers growing every week. Many of these businesses also use waste cooking oil collection companies to properly and legally dispose of their oils.</p> <p>Collecting almost 40 tonnes a month, the Council's service takes the food waste to <a href="#">Amey Waste Management Park</a> in Waterbeach, where it is turned into a nutrient rich, PAS 100 approved compost and <a href="#">made available to the public &amp; sold to local farmers thus closing the loop of local food use</a>.</p> <p>The City Council Recycling Team also run compost giveaway events in the city and residents can buy low-cost compost bins through the Council, who also include tips on home composting. The Council gives free compost caddies for transferring unwanted and wasted food from the kitchen to the green bin to all residents. .</p> <p>To maximise use of the caddy, they are also given out at numerous Love Food Hate Waste stalls at events around the city during the year, proving very popular. Many thousands are distributed each year as Cambridge continues to grow. The Council works hard to ensure the city's burgeoning population manages its resources and waste in as sustainable a manner as possible.</p>	Yes/No
<b>8</b>	<b>Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.</b>	<b>1 point</b>
8a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <ul style="list-style-type: none"> <li>• <a href="#">Wintercomfort for the Homeless</a> takes donated food from supermarkets and other outlets to make into nutritious meals for its clients, as does <a href="#">Jimmy's</a>, a Cambridge nightshelter. Wintercomfort's social enterprise, <a href="#">food4food</a>, also a CSF partner, runs a community café/catering service, which also regularly collects and uses donated food.</li> <li>• <a href="#">Cambridge FoodCycle</a> has two regular meals for the community. All food collections and meals are undertaken by volunteers and delivered in partnership with bike courier service Outspoken Delivery. Cambridge FoodCycle is careful to ensure the meals are nutritious and use a high proportion of fresh vegetables – all food is vegetarian or vegan. The Holiday Hunger scheme mentioned in Issue 2, used some surplus food donated by supermarkets using FoodCycle's connections.</li> </ul>	Yes/No

	<p>FoodCycle also provides free meals made from surplus food at a number of public events over the year, including in low-income areas: Chesterton Festival, Arbury Carnival, Abbey Big Lunch. There were also 10 events and two stalls during the Pumpkin Festival where free food made from food that would have been wasted was provided to all comers and fed around 800 people.</p> <ul style="list-style-type: none"> <li>• CSF partner, the East of England <a href="#">Gleaning Network</a> regularly recruits volunteers in Cambridge to go to farms in East Anglia, S Lincolnshire, Suffolk and Norfolk, where crops are going to waste. These salvaged crops go to East Anglian charities, which use them to feed people in need.</li> <li>• <a href="#">Cambridge City Food Bank</a> distributes food parcels to people in need. Some of their food is surplus and would be wasted, although much is not surplus, but bought by the public in order to donate. Because of the problem of storing fresh food, the Food Bank will only include dried or tinned food in their parcels, but they try to include a range of foods to ensure a healthy balance. They say “So that we can provide a variety of balanced nutritious meals, we ask that you download, and use, our up-to-date shopping list.” This includes pulses and fruit. Some of the six distribution centres put out fresh fruit and vegetables informally on a table for people to take if they wish, particularly in the harvest season, when a lot of people have gluts from their allotments.</li> <li>• <a href="#">Rock Abundance</a> organised several collection points and swap days for gluts of fresh produce at harvest time during 2014 and 2015, some of these in connection with community events in low-income areas attended by a wide range of people.</li> </ul> <p>In November 2015 CSF partner <a href="#">Cambridge Hub</a> organised a meeting of key food waste players to revisit the possibility of collecting/distributing food from supermarkets that would otherwise be wasted on a bigger scale, as at present there are more supermarkets wanting to donate food than can be accommodated by local community organisations. The main problem is a lack of affordable storage space, due to sky-high Cambridge rents, which means that a major food waste charity, such as FareShare, has not yet been able to establish a local base. It was decided to reopen negotiations with FareShare.</p>	
	<b>TOTAL POINTS AWARDED</b>	