

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 2017. Applications will be reviewed on an annual 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.

You do not have to achieve the bronze award before applying for the silver.

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

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

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

	BRONZE	Achieved?
Partnership	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Attached. We have a total of 257 members in the network; most of them sign up with their workplace or organisational contact details but we also have members who sign up with their personal contacts details. I have attached a list of the organisations represented in the membership but assume you are not asking for names of individuals, which we do not have permission to share.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>This is noted in the organisation list attached. Also attached is the membership of the Board, which is publicly available on our website.</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>Attached Agendas of Board meetings over the past 12 months, 3 Quarterly Reports and Annual Report show evidence of implementation. The sub groups also meet regularly, usually quarterly: Food & Health, Procurement, and Community Growing.</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No</p>
Plan	<p>Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.</p> <p>All our work derives from the Sustainable Local Food Strategy (SLFS) (2014 – 2020), which is summarised in our Food Charter - both attached. We also work from a number of action plans associated with specific areas of work, so Growing Durham, Sugar Smart, and the Food Hub have their own more detailed plans, which are working documents and regularly updated. The Food & Health sub group have an Action Plan that is also a DCC document and links into the Healthy Weight Alliance. A brief summary of activities planned for the next 12 months is attached. This does not encompass all the work of the various partners but focusses on the key areas of work delivered by Food Durham staff at Durham Community Action.</p>	<p>Yes/No</p>
Policy	<p>Evidence that healthy and sustainable food is ‘recognised/referred to’ in city policies and strategies.</p> <p>Please see attached the DCC Buying Standards for Food and Sustainable & Healthy Food Policy, an excerpt from the draft Co Durham Environment Partnership Strategy, and a Public Health publication (see p29).</p>	<p>Yes/No</p>

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

Introduction to Food Durham

County Durham started from a relatively low baseline of activity and understanding around issues of sustainable and healthy food. Although we did not have the resources to undertake any baseline measurements, research undertaken for a PhD (<https://theses.ncl.ac.uk/dspace/handle/10443/1749>) touched on this when looking at the distribution of Alternative Local Food Networks in the UK and the possible reasons for the clusters found in areas such as the SW and the corresponding gaps found particularly in the NE (and particularly notable in Co Durham). The social history of the area (mining closures in the 1980s in particular) and resultant high levels of deprivation, and the relatively low profile of the area as a Tourism destination (in comparison to the neighbouring areas of Cumbria, North Yorkshire, and Northumberland), are likely causes for the low levels of activity in this area. Since the inception of the Partnership in 2014 we have seen a real change, especially over the past two years when Food Durham has gained a more prominent role within the Local Authority partnerships and different partners are taking on board the overall message and actions from the Strategy. We now have proactive partners in several departments in the Council, the University, Visit County Durham, and active involvement of local food businesses via the Food Hub development. This is giving us some excellent publicity and spreading the message even further. Progress was very evident at our Annual Gathering in October 2017 when we show cased different areas of our work and Kath Dalmeny from Sustain was our keynote speaker. There was a palpable sense of excitement and achievement at this event and the audience questions to Kath demonstrated a real understanding of the issues. It is difficult to imagine this having happened a few years ago.

Food Durham is an unconstituted network hosted by a long standing charity, [Durham Community Action](#) (formerly Durham Rural Community Council).

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
1	Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.	1 point
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Food Durham partners have run a wide range of campaigns to promote healthy eating including:</p> <p>Sugar Smart campaign: launched July 2017; residents’ survey provided feedback on main concerns. 23 registered participants and 9 action pledges; 16 schools interested in including SS in future health events. http://www.durhamcommunityaction.org.uk/sugar-smart-.html.</p> <ul style="list-style-type: none"> • Endorsed by the Co Durham HWB, active support from PH and others. 	Yes/No

Key campaign actions 2017:

- Wellbeing for Life Sugar Champions identified
- Presentations at PH Durham Big Tent event, Food Durham Annual Gathering, Healthy Schools Alliance meeting and plans for a 'trailblazers' group of schools who engage
- Creation of Sugar Smart Durham Action Group
- Sugar Smart registration and actions included in Better Health at Work Award criteria

January 2018

- DCC staff canteen Sugar Smart campaign
- DCC press release re campaign around snacks for children
- Environmental Health managers information session for staff
- @sugarsmartDUR twitter account
- First school registers action

- **County Durham HWB agreed a Healthy Weight Framework** in 2014. Healthy Weight Alliance has been established to oversee/monitor the framework.

Campaign examples:

[Change4Life](#) – e.g. [Durham Dash](#)

- [Breastfeeding](#)
- Early Years being commissioned to support Nurseries to deliver education programmes to support children to:
 - Eat a range of healthy foodstuff
 - Make healthy choices
 - Be active

- **All Systems approach to Obesity:**

The HWA is one of four pilot sites in a joint PHE, LGA and ADPH whole systems' approach programme. Leeds Beckett University is working closely with LAs to understand what is working well and what the opportunities and realities are for LAs in tackling obesity.

- [Better Health at Work Award](#) (run by Pioneering Care Partnership):

Countywide campaigns number of participants –

Healthy Eating – 15,062

Physical Activity – 21,190

Weight Management - 362

	<ul style="list-style-type: none"> • Wellbeing for Life – a countywide programme of community interventions including cooking skills, dietary advice and weight loss assistance. A DCC commissioned service based on the Five Ways to Wellbeing. Using Health Trainer/HT Champion approach, it offers 1-1 and group support to residents who either self-refer or are referred by health/social care professionals. (http://www.wellbeingforlife.net/services/eat-healthier-lose-weight/). • 3008 clients seen 2017/8 overall <ul style="list-style-type: none"> – 91% setting out to change diet were successful – 96% setting out to improve eating habits were successful – 88% setting out to lose/gain weight were successful • 44 Community Health Champions trained • Hearing Young People’s Views on Energy Drinks: Research study (HYPER): https://www.dur.ac.uk/public.health/projects/current/hyper/ • Promotion on social media and other channels: <ul style="list-style-type: none"> – @Food Durham Twitter feed. 452 followers. – @sugarsmartDUR twitter feed. – Growing Durham (a Food Durham project) Facebook page, 154 likes and in March the reach was 506. – Food Durham members receive regular emails informing of relevant local, regional and national issues and campaigns. Members have contacted their MPs, or signed up to campaigns as a result. – Our campaign activity is promoted at events and talks, such as the Annual Gathering, annual Procurement conference and other one-off presentations. • 42 Crees work with vulnerable men. Provide self-help support in terms of information, advice and signposting to specialist services as necessary. Many operate sessions on cooking and eating utilising produce from the allotments where most are based. <p>500</p>	
2	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.	1 point
2a	<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"> • Sustainable Fish Campaign ✓ Action Plan with key partners (DCC and Durham University) ✓ Press releases 	Yes/ No

- ✓ Radio interview
- ✓ Contacting individual targeted organisations and businesses, by email, or more often by personal visits
- ✓ #Fishface Durham: March 2015 the MSC, Durham Uni and the Whitby Fish & Chip Company collaborated to celebrate and raise awareness about sustainable seafood. Durham students were asked to share a fish-face selfie on Twitter and Instagram whilst learning about sustainable fish and fishing and sampling MSC Certified fish and chips.
<https://pressreleases.responsesource.com/news/86410/the-whitby-fish-and-chip-company-gives-durham-students-a/>
<https://denniscrooks.co.uk/latest-news/44-earth-hour-2015-fishface-selfie-s>
- ✓ Public celebrations at Procurement conferences when achieved 4 and 5 stars <http://fooddurham.net/news/latest-news/food-durhams-sustainable-fish-city-campaign-achieves-4-stars>; <http://fooddurham.net/news/latest-news/durham-city-awarded-sustainable-fish-city-status>; <http://fooddurham.net/events/past-events/mini-conference-on-healthy-sustainable-local-food>;
- ✓ Achieved 5 star Fish City status and influenced over 12m meals (included the national company Tiffin Sandwiches)

- **Fairtrade**

- DCC has embedded the concept of fair trading as part of its Sustainable Procurement policy p.5 (<http://www.durham.gov.uk/media/1022/Sustainable-Commissioning-and-Procurement-Policy/pdf/SustainableProcurementPolicyStatement.pdf>)
- DCC actively promoted Fairtrade Fortnight this February
- A Durham City Fair Trade Partnership was established in 2006 (<http://www.countydurhamfairtrade.org.uk/>) and this has promoted fair trade outlets in the city and beyond through a County Durham Fair Trade Directory (<http://www.countydurhamfairtrade.org.uk/directory/>) and coordinated activities linked to Fair Trade Fortnight.
- Durham University promoted Fairtrade Fortnight in February including a baking event to help draw some attention to Fairtrade. They gave away fairtrade ingredients (flour, sugar, etc) to students who want to take part. See:

<https://www.dur.ac.uk/greenspace/fairtrade/fortnight2018/> Durham University's Greenspace Facebook page: @DUGreenspace

Durham Local Food Network (<http://www.durhamlocalfood.org.uk/?q=node/261>) is an online community of local food enthusiasts and businesses from across County Durham. The aim is to support local food enterprises, the local economy, and to promote local traditions and great food from County Durham. Users can find out about local food courses, events and opportunities to be a part of the local food scene. It is an open network and everyone is encouraged to post relevant news about local food. The Facebook site has 821 followers (@DurhamLocalFood), and the google group has 408 members.

	<p>Transition Durham has included campaigning for sustainable local food since its inception and the DLFN is a Transition Durham project. Food Durham is an associate organisation and TD promotes our events and campaigns. There are 364 members on the TD google mail list.</p> <p>The Bishop Auckland Food Festival (http://www.bishopaucklandfoodfestival.co.uk/) held its 13th annual event in April 2018, with an estimated 27,000 visitors (http://www.thenorthernecho.co.uk/news/local/southdurham/16175433.Bishop_Auckland_Food_Festival_2018_attracts_27_000_visitors_with_record_sales/). Food information, food tasting and cooking skills workshops are the focus of the festival, with specific areas for local suppliers. Food Durham displayed promotional material on a stall run by DCC promoting actions to reduce food waste and other food issues.</p> <p>426</p>	
3	A food charter or equivalent that encapsulates the food ambitions/vision for your city/place has been developed and a range of organisations have pledged/committed to taking specific practical actions to help achieve those ambitions.	1 point
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>The County Durham Food Charter was launched in 2013 and has attracted signatories from around 70 organisations and individuals including Durham County Council (DCC), Durham University, County Durham & Darlington NHS Foundation Trust, the NFU (local), North Pennines AONB, Durham Wildlife Trust, Taylor Shaw, Bowes Museum and businesses such as cafes and farm shops. Every signatory made a pledge for action.</p> <p>The Charter is available on our website at: http://fooddurham.net/food-charter . Additional signatories were made on hard copies only.</p> <p>The Charter is linked to our Sustainable Local Food Strategy 2014 – 2020 and is intended for the majority of people who are unlikely to read the Strategy but will read the Charter. It is based around six pledges based on the six Strategic Aims of the Strategy:</p> <p>We pledge to support:</p> <ul style="list-style-type: none"> • A Strong Local Food Economy • Environmental Sustainability • Health and Wellbeing • Resilient and Active Communities • Education and Skills Development • Food Fairness <p>We have continued to have a few additional signatories after the initial flush and use the document at events such as our Annual Gathering and meetings with people when we are introducing them to Food Durham for the first time. The Charter will be re-published following the launch of our new website (planned for April/May this year) to incorporate our new branding. We are employing a company to help with publicity so anticipate a second flush of signatories when this happens.</p>	Yes/ No

	<p>Individual pledges frequently refer to commitments to growing more food locally, reducing waste, composting, recycling, and using more local produce. Some examples of pledges:</p> <p>“We will endeavour to further develop the skills and education of our employees working within County Durham with regard to growing, cooking and serving 'good food' in order to support schools, our customers in respect of the 'good food' agenda.” (School meals provider)</p> <p>“We pledge to grow fruit and vegetables in a natural and sustainable manner. To supply our local village shops and residents with fresh produce.” (Charity working with people with disabilities)</p> <p>“Buy locally produced food, waste as little food as possible, compost food waste, recycle packaging.” (a B&B)</p> <p>“To continue to supply all excess production from my allotment to my neighbours and other people in need of fresh veg and fruit as well as well as plants they can use to produce for themselves.”</p> <p>“I pledge to grow my own food organically and encourage others to do the same. To compost and recycle as much as possible in the garden. To cook veg and fruit in season.”</p> <p>“To support delivery of the Charter via our projects and initiatives and to promote local food to our members.” (Local Wildlife Trust)</p> <p>436</p>	
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KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD		
3	For those in urgent need - and particularly benefit recipients facing delay or suspension in payments - relevant agencies are providing rapid referral to hardship funds and emergency food aid.	1 point
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Organisations providing rapid referral include East Durham Trust who operate Food Emergency East Durham (FEED), (https://www.eastdurhamtrust.org.uk/feed.html); Shildon Alive (https://www.durhamlocate.org.uk/Services/2766/Shildon-Alive-Commu); and Woodhouse Close Church, who employ a Crisis Intervention worker (http://www.woodhouseclosechurch.org/community-activities/). Signposting, advice and other support is also available at the foodbank centres.</p> <p>Business Durham’s networking groups in East Durham (Peterlee Business Park and Seaham Business Park) have been working closely with East Durham Trust’s FEED project and promoted the scheme via their business communities in the run up to Christmas. This has resulted in a</p>	Yes/ No

	<p>minimum of 4 companies stepping up and agreeing to not only host drop-off points for the FEED project, but also to actively promote the scheme to their employees to make food donations.</p> <p>Durham County Council provided food and energy support through its Welfare Assistance Scheme (https://www.durham.gov.uk/welfareassistance) to 700 households a year (2016/17).</p> <p>Durham Christian Partnership (DCP) organises the County Durham Foodbank with 28 distribution points. Since starting in 2011 when enough food to feed 3,209 people for 3 days was provided, this number has risen to 11,684 (2013) and 16,409 (2016) and is currently running at over 17,000. Responding to the “heat or eat dilemma” the fuel bank, a collaboration between DCP and npower, provides credits to foodbank users with pre-payment gas and electric meters. Over 350 teams from organisations across the county (including advice, health, housing and education organisations) provide referrals to the foodbank making it readily accessible and at least one distribution point is open every day of the week.</p> <p>Advice in County Durham is the central referral point for people seeking help and advice on a wide range of issues (http://www.adviceincountydurham.org.uk).</p>	
5	<p>A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.</p>	<p>1 point</p>
5a	<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"> • Wellbeing for Life a countywide programme of community interventions including practical cooking skills, dietary advice and weight loss support. A DCC commissioned service, targeting the most deprived areas. (http://www.wellbeingforlife.net/services/eat-healthier-lose-weight/). Examples: <ul style="list-style-type: none"> – Eat wise to drop a size – healthy eating and weight loss – Eat Wise and Exercise - healthy eating, exercise and weight loss – Drop a Notch (Like Eat wise to drop a size but for men) – Because You’re Worth It (Cooking for 1) – Healthy eating/lifestyle groups including healthy eating messages – Practical Cooking with adults – Practical cooking with parents and children – 2 Train the Trainer Practical Cooking – Deliver OCN L2 Food & Nutrition/NOCN L2 Understanding Nutrition & Weight Management – 16 Fun days for parents/carers and children which included healthy eating messages and making their own lunch – Deliver DESMOND (Diabetes Education and Self-Management for Ongoing and Newly Diagnosed) and X-PERT (for those diagnosed with prediabetes or diabetes) 	<p>Yes/No</p>

	<p>84 Groups involving 2700 participants held sessions (as above) with health eating/practical cooking within them. (all figures refer to 2017/18)</p> <ul style="list-style-type: none"> DCC and partners also deliver a number of specialist programmes such as the FISCH project (Family Initiative Supporting Children's Health). Works within primary schools with children in years 4 and 5 and includes both physical activity and theory-based sessions in relation to healthy lifestyles. A physical activity session is available every week. The FISCH programme works with those families most in need of support around excess weight and obesity. It focuses on childhood obesity and is aimed at stabilising weight and preventing young people from requiring specialist care. The long-term aim of this programme is to halt the rise in childhood obesity. MEND – A community, family-based programme for overweight and obese children aged 7 to 13-years-old and their families. The programme places equal emphasis on the Mind, Exercise, Nutrition and weight problems and obesity in children. It includes family involvement, practical education in nutrition, increasing physical activity and behavioural change. Utilising practical and fun learning, it is designed to deliver improvements in families' overall health and encourage an active lifestyle. A range of physical activity programmes and services including walking, running and cycling are organised by Culture and Leisure, DCC. Some interventions specifically target children and families e.g. Beat the Street and Ready Set Go. Aim is 'to increase participation in sport and physical activity and help people to lead more active and healthy lifestyles.' Activities for older people DCC offers a community physical activity programme for older adults delivered within leisure centres and community venues offering a variety of classes including circuits, yoga and dance. <p>https://www.durham.gov.uk/article/3675/Community-health-and-physical-activities</p> <ul style="list-style-type: none"> BD's Peterlee Business Park group have held several networking groups with partners like Better Health At Work, to encourage employers to see the benefit in introducing health schemes and the contribution they can have on their bottom line e.g. reduction in sickness etc. As a consequence of these events, several companies have introduced the Better Health At Work scheme to their workplaces e.g. Seaward Electronics, Auxulis. <p>498</p>	
7	<p>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.</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>The food offer in Durham County Council (DCC) has been reviewed, Government buying standards for food are being adopted, the healthy choice is more readily available, and food labelling is improving. The following actions are being implemented:</p> <ul style="list-style-type: none"> Customers encouraged to swap jacket potatoes, vegetables or salad on any meals that contain chips or 'unhealthy' sides. No extra cost. 	Yes/No

- Vending machines ‘non-branded’ removing all promotional material of high sugar products at all DCC venues including all 5 office locations with canteens, 10 leisure centres and 5 other cultural venues.
- Lower sugar and lower saturated fat products available in vending and canteens. These items have been priced competitively and given more prominent product placement - at all DCC venues including all 5 office locations with canteens, 10 leisure centres, and 5 other cultural venues.
- Salt and sugar removed from tables and provided in sachets at all 5 office locations with canteens and at 5 other cultural venues. Low salt is available.
- Salt removed in cooking process at all 5 office locations with canteens and at 5 other cultural venues encouraging the customer to taste first and add if absolutely required.
- Split healthy choice area introduced to help the customer identify healthier items (County Hall canteen only).
- Self-service salad bar introduced (County Hall canteen only) including clearer labelling per product.
- Low fat mayonnaise and spreads now used as standard at all 5 office locations with canteens and at 5 other cultural venues.
- Incentives for customers to buy into healthier choices including discounts on healthy meal deals and grab and go areas for fast-tracking tills at all 5 office locations with canteens.
- Proposal - working with **vending suppliers** to introduce a sugar levy (increase of 10p of full fat drinks and a 10p saving on sugar free).

The Better Health at Work Award coordinated by the Pioneering Care Partnership includes criteria for healthy eating, and BHAW workplaces are also now required to pledge to Sugar Smart Durham (<http://www.betterhealthatworkdurham.co.uk>). The scheme has won awards, see: (<http://www.durhamcommunityaction.org.uk/post.html/353/>).

Public Health is working with planning and licensing to look at the out of home food offer – specifically around future policy development around addressing the impact of obesogenic environments – so location of and proliferation of **hot food takeaways / street trading** and addressing the options that are available and the promotion of healthy options within these.

Early Years: PH working with DCC Early Years delivering an **Early Years Food Scheme** to offer to **nurseries and childminders** – this will also support the oral health strategy (as will the Sugar Smart work).

Schools: PH working with education colleagues to further raise the profile of healthy eating within individual School improvement plans to complement work already developed in relation to school food plan/school lunches.

Hospitals: CDDNHSFT has banned price promotions, banned advertising of, and banned from checkouts all foods high in fat, sugar, salt and sugary drinks. Healthy options are available at all points, including for night staff.

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

1	A network for community food activists that enables them to share information and resources and that helps direct them to advice, training, grants and/or tools has been established.	1 point
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>The Food Durham network provides regular information about resources (such as grants), events, campaigns, job and training opportunities, and food related issues via an email mailing list. Members are able to send in their own information for circulation. There are 223 members as of February 2018. One example from this network is information shared about an online course on Food Security run by Reading University (<i>Our Hungry Planet: Agriculture, People and Food Security. Consider how the food we grow, buy, eat and throw away relates to the global issue of food security</i>). A procurement officer responsible for food at DCC (now the Strategic Category Manager) took the course. They now Chair the FD Procurement sub-group and sit on the Food Durham Board. Food Durham is well recognized as the central point of information exchange on sustainable food related issues.</p> <p>A separate FD list (98 members) also operates for community growing issues. Grant information, in particular, has proved very popular and we sometimes receive thanks and feedback from members who have applied and received grant money as a result. Information sharing also takes place via the Growing Durham Facebook page (155 followers) and the @Food Durham twitter account (425 followers). A Growing Durham e-Newsletter is produced 3-4 time a year and includes news about up and coming events, seasonal jobs in the garden, a seasonal recipe and a focus on a specific community garden project. This Newsletter is sent to all Food Durham members (223). Newsletters can be viewed at: http://fooddurham.net/news/growing-durham-newsletters.</p> <p>A Strategic Growing Group meets quarterly to share information amongst the larger groups across the County. This group has developed a Communications Plan that is helping to get a higher profile for community growing in publications such as the County Durham News (delivered to every household) and the Environment Partnership Newsletter (distributed to 46 organisations and individuals who distribute it to their own networks). This group feeds into the Environment in Your Community group (Chaired by Food Durham Manager), which is a sub-group of the Countywide Environment Partnership (itself a sub-group of the County Durham Partnership).</p> <p>Our partners also share information via their networks so for example the Strategic Waste Team at DCC has a Facebook page, Durham Community Action includes news from Food Durham in its Newsletters, Facebook, and Twitter feeds, and other organisations such as Transition Durham, the Durham Local Food Network, Durham Organic Gardeners Association and the Leadgate Taskforce also share a lot of our communications. This gives us a fairly comprehensive reach via social media and web based media.</p> <p>We have commissioned a new Food Durham website that should be live in 2 or 3 months' time. This will include an interactive area where exchanges of information and requests can be made.</p>	Yes/No

	464	
4	Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as <i>The Big Dig</i> and <i>Incredible Edible</i>.	1 point
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Growing Durham: this FD project is hosted by Durham Community Action and funded mainly by the Tudor Trust, with some local LA funding for work in specific geographical areas. Two part-time community workers were employed from April 2015 to help set up new community growing projects across the county. Interventions vary from short term to longer term involvement and include growing and planting advice, garden design, governance, signposting, training and practical help. Since the project started in 2015 they have worked with 55 groups involving over 520 individuals in settings as diverse as older people’s accommodation, Sure Start centres, community orchard, community gardens and single plot gardens. Some case studies and photos can be seen in our Annual Reports from 2016 and 2017, available on our website (http://fooddurham.net/useful-information/resources-2). Many of the people involved are new to food growing or, in the case of work in older people’s settings, had had to give it up because of changed personal circumstances. This project has a further 3 years’ funding and is working to develop training courses and social and therapeutic gardening, as well as continuing to support new and existing projects in the community.</p> <p>The Big Dig has been supported in Co Durham for several years and is now promoted by the Strategic Waste Management Team at DCC, who also run a Master Composter programme. Community group involvement has seen around 5 – 7 gardens participate each year to attract new volunteers.</p> <p>Gillesgate Edible Estates is a project facilitated by Growing Durham involving a group of local partners on a deprived estate in Durham City. This project started in August 2017. An Apple Fest was held in November involving a local Social Enterprise (Fruitful Durham) that included the planting of 6 apple trees. This was attended by 17 adults and 25 children. ‘Gardening with Kids’ weekly sessions ran from September to mid-October involving 12 children and accompanying adults. It is planned to resume these sessions in the Spring. Plans for this year include planting up some existing weedy barrels and building some new raised beds (made by local residents) that will be planted with edible plants. After School food gardening sessions with families supported by the NHS Family Initiative Supporting Children’s Health (FISCH) service are due to start in the Spring.</p> <p>There are a number of Incredible Edible projects, including Durham IE (https://www.facebook.com/pg/incredibleedibledurhamcity/posts/?ref=page_internal), and Veg Out in Barney in Barnard Castle (https://www.facebook.com/pg/VegOutInBarney/posts/?ref=page_internals). Food Durham has organised three visits to Todmorden for groups of volunteers setting up new projects and this has always proved a source of huge inspiration for them.</p>	Yes/ No

	<p>Wharton Park in Durham City has undergone a huge improvement programme, and includes a productive community garden designed and run by local residents (http://www.friendsofwhartonpark.org.uk/garden.html).</p> <p>Growing Durham organised a talk by Charles Dowding on ‘no-dig gardening’ on 31st January that was attended by over 160 people, illustrating the rising interest in sustainable food growing http://www.durhamcommunityaction.org.uk/post.html/410/.</p> <p>481</p>	
5	Primary and secondary schools are adopting holistic school food education and engagement programmes - such the <i>Food for Life Partnership</i> - including growing, cooking, farm visits and improvements to meals and dining culture.	1 point
5a	<p>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"> • The majority of primary schools in the County are part of a contract between DCC and Taylor Shaw. To fulfil the contract criteria Taylor Shaw provide a holistic suite of educational services for pupils around healthy eating, food waste etc and support school food growing projects, linking in to school curriculum and Food Plan. Examples of the Food Education Programme include: <ul style="list-style-type: none"> ➤ Waste Warrior. In partnership with Emerald Biogas (anaerobic digester plant) who utilise school food waste and convert to heat, power and fertiliser. Emerald Gas visit schools and provide a suite of learning activities linked to creative design, problem solving and mathematical skills. Schools also visit the plant to see how the food waste is converted into energy and fertiliser. ➤ Fun with Food Boxes. There are 7 boxes that are loaned out to schools on a weekly basis. Tailored to the demands of the School Food Plan and supporting the national curriculum, these innovative and inspiring resources give ideas and support for KS1 and KS2 activities. They include Bread Making, Pasta Making, Yoghurt making, Wonderbag (‘green slow cooker’) and smoothie bike. The boxes are in use every week in term time. ➤ School Nutrition Action Groups. To improve meals and dining culture in each school. Comprised of 2 children from each year group, school representatives, the Cook and Taylor Shaw’s area manager. ➤ Fun to Cook. To inspire a lifelong love of food and cooking. Hands on practical lessons teach 4 simple dishes to take home. From Autumn 2016. To date 33 programmes held involving 274 children. • All primary schools are working to Bronze Standard Food for Life. Seven schools have extended the offer to Silver and one has achieved gold standard. Bowes Hutchinson school achieved Gold by sourcing from a local organic farm. Children visited the farm and helped out with planting, harvesting food and caring for animals. Programme included parental involvement, growing, cooking and eating. Menus adapted recipes to increase vegetables and pulses, reduce salt and plate waste. <p>The Outdoor and Sustainability Education Service (OASES) runs the following school programmes:</p>	Yes/ No

499	<ul style="list-style-type: none"> • Growing Healthy - 2 year programme funded through Public Health. Worked with 20 schools over 2 years, Nursery; Primary; Secondary and Special schools. Work has been to develop growing areas by enhancing knowledge; skills and practical experiences. Opportunities then linked to food prep and eating of produce. Hope to extend with additional funding. • Growing Together - Children in Need funded programme with 4 primary schools in disadvantaged areas. Focus on working with families to improve understanding and benefits of growing own fruit and vegetables. A second phase has been requested by Children in Need, currently in development. • Get Growing - bespoke support for schools on growing and food prep. This is funded by schools and can be during curriculum time or after school clubs. • DCC waste team ran a school's growing challenge competition Winning entries for largest pumpkin and tallest sunflower won £100 of garden vouchers. 46 schools and 28 groups entered the competition. 	
KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		
2	Vocational training and business planning, finance, development advice, support and/or grants are being provided to new sustainable food entrepreneurs, including producers, processors, retailers and caterers.	1 point
2a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Strategic Aim 1 of our SLFS is “Supporting the Local Economy: To support and develop a local ‘good food’ sector that is flourishing, competitive and contributing to the local economy of County Durham”. Important due to the lagging economy in the County. Business support provided by Food Durham member, Durham University, (by their then Executive Chef) provided us with the blueprint for our Food Hub ideas and a bench mark of excellent practice that we could see had positive tangible outcomes. The Executive Chef was a Board Member of Food Durham and an active contributor to our work.</p> <p>An example of the success of the model is highlighted as a Case Study in the SLFS (attached, p12) Embleton Hall Dairies. A case study produced by Durham University on the work with Embleton summarised the benefits to the business as: Increased production 30%, profitability 6% and staffing by 5%. This has had a positive effect on the local economy by insisting Embleton uses local suppliers.</p> <p>Our current work in this area includes:</p> <ul style="list-style-type: none"> • Durham Food Hub offers a bespoke package of support to SME food producers free of charge for 12 months including business planning, finance, development advice. We have worked with 25 businesses to date. 	Yes/ No

	<ul style="list-style-type: none"> • Business Durham’s Durham Business Opportunities Programme (DBOP) helps businesses in County Durham grow, by linking them with tangible opportunities, which could be a new contract, a new supplier or perhaps some investment. It is working closely with the Durham Food Hub to encourage industry to review their supply chain activity and source ingredients/products locally. • As a result of Business Durham referring Hotel Indigo to the Food Hub they are now being supplied with 34 local products from 7 local suppliers though the Hub. • The DBOP team are also looking to map gaps in provision for artisan food and drinks producers in County Durham and where mainstream provision is unavailable, DBOP can provide tailored support to the F & D cohort via workshops etc. • Business Durham is working closely with the Food Procurement Team at DCC to identify potential food and drinks companies that would be suitable and capable of tendering for future DCC work. • DBOP embarking on work with the beer fraternity, to provide a ‘plug and play’ solution to possible DCC drinks establishments. <p>Business Durham also provides support:</p> <ul style="list-style-type: none"> • Introductions currently being made to funders, to look at the potential of expanding the work of the Durham Food Hub, to enable ‘mobile food machinery for hire’ to be realised, to help small scale producers ramp up their production. Support will be given to encourage an application to be made to the relevant funds e.g. Leader/EAFRD. • LEADER funding is available for SMEs in rural parts of the County and EAFRD for the development of SME food and drinks businesses who have a project in excess of £35K. Business Durham holds information events to promote these funds to businesses and provides support and advice for applicants. <p>Support is also available from NBSL (https://www.nbsl.org.uk/) across the North East.</p> <p>499</p>	
3	<p>Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, ‘restaurants weeks’ and food awards.</p>	1 point
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Durham Local Food Network directory is an online tool where residents can find out about local sustainable food providers. Entrants have to meet a set of sustainability criteria in order to gain an entry http://www.durhamlocalfood.org.uk/ . Their Facebook page has 820 followers. There are a wide range of businesses represented in the directory, including retail (farm shops, markets), and hospitality (B&B, hotels). Information provided includes location, contact details and a link to website/facebook where used.</p> <p>Visit Co Durham initiatives:</p> <p>Taste Durham is the destination food brand and celebrates the quality of the county’s food and drink sector, bringing local produce and quality establishments to the attention of more people. Local food and produce is sought out by more and more people who are looking for an authentic</p>	Yes/No

	<p>experience and who care where their food comes from. The vibrancy of farmers markets, the emergence of more and more food festivals across the country and the growing number of food tourists are evidence of this trend. There are 43 businesses with a Taste Durham award, over half of whom have the Local Produce Champion award for their use of locally sourced produce. Visit County Durham sends out a weekly email to all its members and last year had approx. 47k users and 13.6 unique page views.</p> <p>Visit County Durham host a Taste Durham month every October which features a number of initiatives with local producers and establishments as well as a food themed e-newsletter to over 46,000 national contacts. For more information on this see: https://tinyurl.com/ydfsod3n And a press report from 2015, which gives examples of establishments and the special menus: http://www.thenorthernecho.co.uk/culture/13766183.display/</p> <p>Weardale and Teesdale Tasty Trails have been developed with the aim of attracting more visitors, encouraging them to stay longer and inspiring them to experience the uniqueness of the landscapes.</p> <p>From a business to business perspective, Visit county Durham host an online producer directory to assist businesses to buy local produce. Currently working in partnership with the Durham Food hub to provide self-catering properties the opportunity to provide Taste Durham local produce Breakfast Welcome packs that will be launched in the next couple of months. These will be available for owners or guests to purchase with the large pack containing 17 items and a smaller one with 8 items. The packs include a brochure that profiles each producer and where more of their products can be purchased from.</p> <p>Several local producers have gained awards for their produce with corresponding publicity, including social media. For example, Teesdale Cheese has the following awards: Silver World Cheese Awards Total of SIX Great Taste Award stars! Great Taste Producer 2017 Finalist Great British Cheese Awards - Best Artisan Producer 2017 Gold in the National Artisan Cheese Awards 2017 Regional winner North East Business Woman of the Year 2017 Regional Finalist in the Rural Business Awards 2017 Regional Finalist Forward Ladies National Award 2017 Winner in the Great Yorkshire Show 2016 Winner of Best New Business in Teesdale 2016</p> <p>494</p>	
9a	Summary of one alternative action/outcome (for bronze):	Yes/ No

Food Durham Trading Ltd

The Food Hub arose out of the SLFS 2014 – 2020 with the aim of creating a more efficient local supply chain and infrastructure for local food, to enable the sector to grow from its relatively small base. Following a feasibility study it was decided to set up a 'virtual' Business to Business Hub and development work started in January 2017 with the appointment of a Food Hub Manager. The Hub has been providing a suite of business support to local SME food producers to enable them to reach the required standards to be in a position to trade via the Hub. The support is tailored to each business who, from an initial consultation, agree on the elements of support required from the following:

- Product Development – translating their basic food processing into other formats to be sold into the market (either Ambient, Chilled or Frozen)
- Packaging Development – translating their packaging to present their products and their marketing messages clearly.
- Commercial Review – understanding their basic cost cards to produce their products and it's implication on their sales pricing and overhead contribution.
- Communications – making sure that their product and market position messages are clearly communicated in packaging, social media, website and all sales collateral.
- Sales Development – assistance with getting into as many 'routes to market' as possible to generate additional revenue for them and 'commissions' for the Food Hub

Information and assistance is also being given on grants available, registering with procurement platforms, preparing for participation in large events (e.g. the Tall Ships 2018).

Some businesses have required a lot of input, and others less so. In total 25 producer businesses have been engaged to date covering 79 products.

The Hub has a contract to work in partnership with a local wholesale distributor (JR Holland) and five new local suppliers have been added to their distribution list (Teesdale Cheesemakers, Weardale Cheese, Wiga Waga sauces, Wildon Grange dressings, Embleton Dairy butter). New sales channels are being developed and the first to be implemented is supplying Hotel Indigo in Durham City, which opened in May. They are taking orders for 34 local products from 7 suppliers. Work is ongoing for additional new outlets including Beamish Museum and Kynren (<https://www.kynren.com/>). Distribution and orders are being handled by JR Holland. A Breakfast Welcome Pack for self-catering accommodation is launching soon and will include the following Co Durham products: locally roasted coffee, bread, a new brand of Taste Durham sausage (using locally reared pork and a local butcher), bacon from the same source, milk, butter and yogurt, jams, marmalade, honey and cinder toffee (a traditional North East treat!). Work is underway to source a local apple juice, with support being given to assist the producers to meet the required volumes.

Links to some of the publicity the Hub is generating:

<http://www.durhamcommunityaction.org.uk/durham-food-hub.html>

<http://www.chroniclelive.co.uk/whats-on/food-drink-news/durhams-fabulous-food-boost-creation-13817470>

<http://neconnected.co.uk/food-producers-given-support-get-products-market/>

	<p>http://www.bqlive.co.uk/food-drink/2017/10/30/news/hub-launches-to-support-food-businesses-28597/ http://www.peterleebusiness.co.uk/news/food-hub-launches-support-county-durham-producers/?utm_source=MC&utm_medium=EMAIL&utm_campaign=PBPE86 http://www.aycliffetoday.co.uk/food-producers-given-support-to-get-their-products-to-market/23653</p> <p>And the latest articles: http://www.thenorthernecho.co.uk/business/15887512.From_Phileas_Fogg_to_new_fare_How_Keith_Gill_is_still_providing_food_for_thought/ https://tinyurl.com/yczaekxp (Hotel Indigo - also in other publications)</p> <p>Social media posts following launch of the Hub in October 2017 reached an audience of over 5,000 people.</p> <p>499</p>	
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KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT		
1	A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision-makers.	1 point
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>The Food Durham partners established a public procurement sub-group in 2013. This meets quarterly and provides a forum for communication and co-operation across public sector bodies serving food in County Durham. Representation on the sub-group includes procurement managers and category specialists from Durham County Council, County Durham and Darlington NHS Foundation Trust, Durham University and the North East Procurement Organisation (NEPO). Taylor Shaw, the County Council’s primary school meals contractor, is also represented along with officers of Durham Community Action.</p> <p>The member organisations represented on this procurement sub-group serve over 10,000,000 meals per year to pupils, patients, staff and the public. The group enables the sharing of best practice and the co-ordination of local involvement in national campaigns such as Sustainable Fish Cities and now Sugar Smart Cities.</p>	Yes/ No

	<p>The initial task was to agree the wording for the Public Sector Procurement section in the Sustainable Local Food Strategy ('What do we want to achieve?' and 'How will we do it?'). Good progress has been made on most of the identified actions.</p> <p>Since 2015 the group has hosted an annual mini-conference on sustainable public sector food, engaging influential researchers and public policymakers in a dialogue with local food producers and public food procurers. This event brings together representatives from the private sector and academia, including food businesses, distribution companies and suppliers. It has also drawn in interested parties from other regions and been the catalyst for a closer working relationship with Middlesbrough, to whom we provided support around their procurement work. Members have noted that the group has enabled increased transparency from suppliers and helped one member to persuade two large suppliers to retain their local depots. Key issues on the group's agenda in 2017 have been the Durham Food Hub, dealing with sustainable approaches to food waste, and the local food opportunity presented by catering concessions in public buildings.</p>	
2	<p>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).</p>	1 point
2a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Sustainable Buying Standards for Food have been adopted by DCC: http://www.durham.gov.uk/media/6824/Sustainable-Buying-Standard-Food/pdf/SustainableBuyingStandardForFood.pdf . Key commitments:</p> <ul style="list-style-type: none"> • Ethical and local sourcing where possible • Minimum animal welfare standards e.g. Red Tractor • Give preference to seasonal produce & higher environmental production methods • Choose Fair Trade for imported produce (e.g. tea/coffee/cocoa/rice) • Support small producers to bid for suitable contracts • Adhere to Sustainable Fish City requirements <p>Sustainable and Healthy Food Policy has been agreed by the Council (2018) and is being implemented when making procurement decisions. The overall aim of the policy is to enable DCC to lead by example in offering staff, clients and visitors good food choices that are healthy and sustainable.</p> <p>In this context good food is defined as food which is produced, processed, distributed and disposed of in ways that:</p> <ul style="list-style-type: none"> • Contribute to thriving local economies and sustainable livelihoods in County Durham, in the wider UK, and where foods are imported, in those producer countries; • Protect the diversity of plants and animals, and the welfare of farmed and wild species; • Avoid damage to the environment, the waste of natural resources, or contribution to climate change; • Provide good quality food that is safe and healthy, and: • Provide wider social benefits such as educational opportunities. <p>The arguments for doing this are very strong, and continue a direction taken by existing Council policy. The Council has already signed up to the County Durham Food Charter.</p>	Yes/No

	<p>Purpose</p> <p>The policy covers four main areas:</p> <ul style="list-style-type: none"> • Assisting staff, clients, and the communities we serve to access healthy and sustainable food, • Offering and promoting good food when catering for any public events or functions held by the Council, • Embedding good food into Council policy and practice to demonstrate its commitment to staff wellbeing and the promotion of local food supply chains wherever possible, and • Engaging the Council’s influence to lead by example, encouraging others to participate, and directly support good food across County Durham and the region. <p>Scope</p> <ul style="list-style-type: none"> • The policy applies to a number of audiences including Council officers, partner organisations such as schools, as well as residents and visitors who access food or drink procured or supplied by the Council and its contractors. <p>Examples of commitments</p> <ul style="list-style-type: none"> • Corporate Procurement will: <ul style="list-style-type: none"> ✓ Ensure that the Sustainable Buying Standard is kept under regular review to reflect developing best practice and respond to any new environmental or social issues impacting on food and catering. ✓ Seek to work across Procurement and Catering teams in Council establishments and schools to move towards the Best Practice standards set out in the Government Buying Standard for food and catering services. • Catering Managers will: <ul style="list-style-type: none"> ✓ Take steps to reduce the salt, saturated fat and added sugar content of our menu options. ✓ Increase the fibre, fruit, vegetables and healthy fish in the food we provide. ✓ Support and promote higher quality, higher welfare meat, whilst seeking to encourage reductions in overall meat consumption. ✓ Seek to increase the clarity of nutritional information in our menus and highlight and promote healthier choices. <p>492</p>	
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>	<p>1 point</p>
6a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>The Council’s procurement team holds free supplier engagement workshops, marketed to local businesses, including food producers, to help them to bid effectively. One-off contract-specific sessions are held ahead of certain strategic procurement exercises. Workshops are held three times a year, with additional dates if demand is high. In 2016-17 a total of 77 suppliers attended, and during 2017-18 so far, there have</p>	<p>Yes/No</p>

	<p>been 88 attendees. The majority are local small businesses. Over 90% rated the sessions “useful” or “very useful”. In the past two years two food and catering specific sessions have also been held, engaging a further 20 local firms.</p> <p>In 2015 and 2016 two catering concessions were let, at Bowlees Visitor Centre and Killhope Lead Mining museum. Both are important heritage sites in very rural communities. Ahead of each tender exercise well attended briefing sessions for local businesses were held, followed by a competitive tender process. Both were won by local SME catering companies. Both feature a local food menu with a high quality local supply chain.</p> <p>DCC advertises procurement opportunities online via the North East Procurement Organisation’s (NEPO) regional portal, and on the UK-wide Contracts Finder website. The process is highly e-enabled and designed to be open to suppliers of all sizes. Significant work has been done to remove any barriers that might make the process difficult for small firms to navigate.</p> <p>Visit County Durham have held two ‘meet the supplier’ events at Sedgefield Racecourse in the last 3 – 4 years. They also have a supplier directory on their website: http://visitcountydurham.org/taste-durham (click ‘source a supplier’).</p> <p>Durham University implemented a procurement strategy to ensure a sustainable source from local growers for its fruit and vegetable commodity. However, it could not source sufficient quantities and quality. The University worked with J.R. Holland Food Services to identify a group of local fruit and vegetable growers. Seasonal produce is sourced within 25 miles of the University. J.R. Holland Food has now become a hub for local artisan producers to supply bread, milk, yoghurt and free range eggs. The University sources milk and yoghurt from Embleton Hall Dairies based in Durham (previously yoghurt was supplied by a multi-national company). The partnership between Embleton Hall and the University has increased their supply into other organisations. This has been achieved by University Catering providing tasting sessions, advice on size, pot design and recyclability. Overall benefits to the University has been better provenance, sourcing locally, reduced carbon footprint (assisting in a reduction of 42 thousand kilos of carbon from the University's delivery miles) and economic support to our region.</p> <p>The Durham Food Hub links local suppliers with businesses wanting to source local food enabling them to source from one place. Products have been presented to public procurement officers and are being made available via JRHolland who has 1,600 outlets and who also supplies some of the public sector bodies (e.g. DCC, Durham University). Arrangements with new outlets are being negotiated through the hub. In its first year the Hub has worked with 25 SME businesses.</p> <p>500</p>	
	TOTAL POINTS AWARDED	

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>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>DCC promote how residents can reduce their food waste through a number of different campaigns:</p> <ul style="list-style-type: none"> • Love Food Hate Waste – roadshows at community events, talks to community groups. During 2017, the waste team ran 2 events: a Summer BBQ and Christmas food. Love Food Hate Waste was also promoted alongside the Pumpkin Challenge events. • Pumpkin rescue challenge – roadshows in community locations providing pumpkin food samples and recipes: Durham Market – 21/10/17, stall event, spoke to over 85 people; Blackhill and Consett Park – Pumpkin in the Park 24/10/17, spoke to over 100 adults and children. <p>Food Durham partners (DCC, REfUSE, Durham University and DCA) are delivering the Waste Less, Save More campaign to reduce household food waste to residents and local businesses. It includes:</p> <p>3 community fridges: REfUSE Café, Chester le Street opened 15/03/18. Alt Group, Consett opened February 2018. Shildon Alive, Shildon, opened 20/11/17.</p> <ul style="list-style-type: none"> • OLIO App: first promotional event 19/10/17 at Durham Farmers’ Market. There are now 9 stores donating food and from 11/11/17 to 31/12/18 there were 804 users, 164 new users, 261 items, 90 items added. Two new areas are now launching Olio – Brandon village, working with the local Coop and Children’s Centre, and Carville (outskirts of Durham City), working with Sainsbury’s. • 3 ‘feed the 1,000’ events using surplus food: first was in November in Durham city where 750 were fed on pumpkin and bean stew and bread. Almost a tonne of food was saved from waste. Surplus was given out at a market stall, and leftovers were given to students and members of the public in takeaway containers. Second event held in Chester-le-Street on 14/04/18. • cooking skills sessions for household waste challenge participants • household waste challenge: Ten families receive £50 vouchers to buy kitchen products to help them reduce food waste. They monitor what is thrown away over a 4-week period. http://www.durham.gov.uk/article/17926/Families-invited-to-take-part-in-food-waste-challenge. A second cohort starting this challenge. • Roadshow events demonstrating ways to reduce waste 	Yes/ No



Durham City Feeding 1000 event



Love Food Hate Waste event chef

REfUSE runs monthly events in community centres, churches and public spaces, raising awareness about food waste. Since April 2017 REfUSE has been involved at or run 28 events, including catering at some large events. All have raised awareness about the quality and value of food that would otherwise have been wasted.

Fuel for School (REfUSE) in 4 primary schools in Ferryhill: aiming to raise education and awareness about food, where it comes from, the environmental impact of producing it, and how not to waste food. The REfUSE team have also given talks in 4 secondary school assemblies and activities with 3 church youth groups. It started in September 2017 and has reached almost 2000 children.

REfUSE campaign work with groups such as Durham university, the WI, churches, Ecofest, North East Recycling Forum, Festival of Thrift, and publicity campaigns through social media, local radio and television has all added to the awareness and education around reducing food waste. REfUSE has over 2300 followers on Facebook, some posts reaching up to 50,000; often runs video campaigns, conversation threads and petitions to engage public.

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6	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.	1 point
6a	<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"> DCC supports the Master Composter volunteers, a group of people who are keen gardeners or allotment holders who pass on their composting knowledge to people in their local community. The volunteers participate in activities within their local community to 	Yes/ No

promote home composting such as: attending local events and shows, giving talks, writing articles, providing composting demonstrations, talking to friends and neighbours, helping local schools and generally spreading the word about home composting. There are currently nine volunteer Master Composters who have been active across County Durham attending roadshows, events at community gardens and allotments, farmers markets and schools. They encourage people to compost at home and have provided advice on composting problems to ensure people who purchase composters get the best out of them.

Since May 2009, they have volunteered over 590 hours, attending over 120 events across County Durham. From March 2016 to April 2017 they carried out 21 hours of volunteering at 9 local events.

- DCC also encourages home composting through discounted compost bin offers, roadshows, leaflets in community buildings, community talks, demonstration events, school assemblies and classroom outdoor activities to promote composting (compost benefits, how it works and compost problem solving).
During 2017 DCC Strategic Waste Team carried out 15 events to promote composting, as well as recycling and waste. The Team spoke to 999 people at the events.
Composting training session for residents were run in May 2016 with 12 people attending.
- Growing Durham and DCC Waste Management Team are running a Leaf Compost (i.e. mould) awareness campaign this Autumn via publicity, roadshows, and working with a small number of community growing groups. Growing Durham has produce a three-fold leaflet on leaf composting that has been distributed at many FD and Growing Durham events.



DCC Waste Team officers with compost bin



Roadshow event

8	<p>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.</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>The 29 foodbanks (https://durham.foodbank.org.uk/) receive 'end of day' donations from sources including Greggs, Sainsbury and Tesco. These schemes are also accessed by a number of community centres and other charities. Some foodbanks have introduced fresh produce and offer cooking skills.</p> <p>Shildon Alive! runs an independent foodbank alongside an offer of free surplus veg and fruit and a community fridge.</p> <p>The Alt Group in Blackhill run a number of food related projects including a weekly community meal using donated food that is home cooked and of good nutritional value: https://www.facebook.com/thealtgrp</p> <p>Foodcycle provide a three course, vegetarian nutritious meal twice a week at a salvation army café in Durham and at a church community centre in Chester-le-Street. They run 104 regular community events a year serving around 2600 meals. Volunteers collect surplus food and prepare meals, serving guests who are at risk of food poverty or social isolation.</p> <p>REfUSE monthly meals use surplus food, they run pop ups in Durham often at one particular church. The meals feed an average of 100, with a 3-course restaurant style menu ranging from roast dinners, vegetable risottos, veggie burgers, healthy soups, and fruit crumbles. They are opening a community café in Chester-le-Street in March, serving the whole community but particularly helping those who cannot afford hot nutritious meals. The café aims to serve around 50 people/day, 5 days/week, with a variable menu with lots of healthy options and vegan, vegetarian and gluten free options. Workshops will be run at the café by charity Handcrafted, for women referred from probation and homelessness services, to learn skills to support them into volunteering at the café. They will be offered level 2 qualifications in food hygiene and NVQ qualifications in food service and food preparation through Sunderland College.</p> <p>REfUSE also runs Fuel For Schools: delivering a selection of food including fresh fruit and vegetables to primary schools once a week, along with an education package, running assemblies and workshops in schools and training teachers to educate children about food, including how not to waste food. The food that is delivered is used at the discretion of the schools, though all currently in the project run a Pay As You Feel market stall after school once a week, where the children "sell" fresh produce to their parents, teachers and community from the school car park. This encourages families to cook and eat together, and use foods they might not otherwise have picked in the supermarket. Currently the project runs in 4 schools in Ferryhill, but they look to expand to 10 schools from September 2018, and are developing a project with Sacriston Youth Club: a busy after school club in an area of high deprivation.</p> <p>REfUSE currently redistribute around 20 tonnes of food/year, though this will increase as the café develops.</p>	Yes/No

	<p>Fareshare North East collect surplus food from supermarket depots and larger manufacturers and retailers. Food is sorted in Newcastle but then delivered to a number of schools, hostels, churches, community centres, women's refuges, etc. in county Durham.</p> <p>499</p>	
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