



Sustainable Food Cities Regional Food Partnership Award

The Sustainable Food Cities Regional Partnership Award is designed to recognise and celebrate the work of cross-sector food partnerships that are facilitating progress on healthy and sustainable food over an extensive geographic area (greater city, county, region etc.) and that are actively pursuing and implementing policies that support the emergence and success of local Sustainable Food Cities partnerships and programmes at a town, city, borough and/or district level within that geographic area.

Regional Food Partnership Award applicants must be:

- registered as members of the Sustainable Food Cities Network;
- cross-sector partnerships involving key public sector, NGO and other bodies that are working together over the same extended geographic area; and
- working within the framework of a healthy and sustainable food strategy/plan that covers all six Sustainable Food Cities key issues:
 - Promoting healthy and sustainable food to the public
 - Tackling food poverty, diet-related ill-health and access to affordable healthy food
 - Building community food knowledge, skills, resources and projects
 - Promoting a vibrant and diverse sustainable food economy
 - Transforming catering and food procurement
 - Reducing waste and the ecological footprint of the food system

There are three tiers to the award: bronze, silver and gold. For each level of the award, applicants will have to provide evidence of driving and supporting:

- significant action on the ground across each of the six SFC key food issues across their geographic area;
- policy changes that directly or indirectly promote healthy, fair and sustainable food across that area; and
- the emergence of successful local SFC partnerships and programmes across that same area.

There is no pre-defined level for bronze, silver or gold for the regional partnership awards and the application format is the same for each. Rather, the national awards panel will make a decision on what level of award is merited based on the evidence presented and the scale and circumstances of the geographic area at which the applicant body operates. Places achieving an award will be able to use an award badge in their communications and marketing materials.

To help applicants to navigate the award process, applications will be facilitated by a member of the Sustainable Food Cities Team, who will provide guidance on the relative significance of various actions and what level of award is likely to be attainable. This will involve an initial discussion, reviewing a draft application and providing feedback on strengths and weaknesses. You do not have to achieve the bronze award before applying for the silver, but you must have achieved silver before applying for gold.

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 website. 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 badge and to stop referring to themselves as awards winners in all communications and promotional activity or to reapply for their existing level award, which will require evidence of continued activity and positive impact across each of the six key issues and in supporting the emergence and success of local food partnerships. .

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.

Please ensure you have completed all sections in the application form according to guidance given for content and word count.

At the end of this document you will find the detailed action-based awards framework for local food partnerships. While we will need to see evidence of effective work across all six key food issues, we do not expect regional food partnerships to be delivering against all the listed individual actions, as some are only relevant at a more local level, but the framework of actions should provide a useful guide to applicants on the range and type of activities that they might cite in their applications.

Name of applicant body

Greater London Authority and the London Food Board

Name, role and contact details of person submitting the application

Mark Ainsbury, Principal Food Policy Officer, Greater London Authority

Please give details of the organisations in your partnership that are working together to achieve your common goals in promoting healthy and sustainable food

The London Food Board (LFB) advises the Mayor of London on food issues in the capital and its membership was revised in early 2017. It is made up of 20 leaders from sectors spanning the breadth of the food system who reflect the diversity and dynamism of food in London. They include:

Rosie Boycott (Chair),
 Olukemi (Kemi) Atijosan, MBA - Eagle Solutions Services Limited
 Tim Baker, MBA - Charlton Manor Primary School
 Minette Batters - National Farmers Union
 Lindsay Boswell - Fareshare
 Dr Helen Crawley - First Steps Nutrition Trust
 Helen Evans - New Covent Garden Market
 Kath Dalmeny/Sarah Williams (job share) – Sustain
 Professor Corinna Hawkes /Professor Tim Lang (job share) - City University London
 Ufi Ibrahim - British Hospitality Association
 Angela Malik - Leith's School of Food and Wine
 Andrew Opie - British Retail Consortium
 Claire Pritchard - Greenwich Cooperative Development Agency
 Jo Ralling - Jamie Oliver Food Foundation
 Anna Taylor, OBE - Food Foundation
 Laura Wellesley - Chatham House
 Deirdre (Dee) Woods - Granville Community Kitchen
 Dr Melanie Smith - London Councils

Previous members of the London Food Board include:

Petra Barran - KERB Food
 Judith Batchelar - Sainsbury's
 Jenny Bates - Friends of the Earth
 Raymond Blanc - Le Manoir aux Quat' Saisons
 Julie Brown - Growing Communities
 Cheryl Cohen - London Farmers' Markets
 Tony Cooke - TCA Consulting
 Stephen Dowbiggin - Capel Manor College
 Ed Dowding - FoodTrade
 Harry Dulai - Surya Foods
 Sarah Dunwell - Arena Partners
 Councillor Clyde Loakes - LB Waltham Forest
 Mary McGrath - FoodCycle
 David Meller - Fairtrade Foundation
 Jenny Morris - CIEH
 David Russell - Russell Partnership
 Eric Samuel - Community Food Enterprise
 Sara Jayne Stanes - Institute of Culinary Arts
 Tristram Stuart - Feedback
 Cyrus Todiwala - Cafe Spice Namaste
 Sophi Tranchell - Divine Chocolate Ltd
 Stephanie Wood - School Food Matters

The LFB is supported by the GLA food team, both working with a wide range of partners to promote healthy and sustainable food and address challenges within London's food system.

Please give details of the strategic framework within which your work on food is being undertaken and show how it covers the SFC six key food issues

In 2004, the London Development Agency began to explore the possibility of establishing a London Food Strategy, prompted by a secondee from the food charity Sustain, Dan Keech. The team at the London Development Agency – with a broadly economic focus - enthusiastically embraced the opportunity to support work with the food sector, which is one of the biggest employers in the capital and economically significant in terms of employment, training, growth and tourism. A food board was established to help develop strategic thinking and some economically focused and substantial projects were developed – for example, training for public sector food workers; establishing a training kitchen in Greenwich (still

successfully operating); and a project on food hubs (since evolved into supply-chain interventions with London's wholesale markets to build opportunities for British and sustainable produce).

In 2005/6, the Mayor of London backed a wide-ranging consultation to establish a city-wide London Food Strategy, which provides a framework for sustainable food policy implementation in the capital and has been the foundation for so much of the important work that happened in London over the following decade. Food priorities are being integrated into other Mayoral strategies as appropriate, including the Economic Development Strategy, the Health Inequalities Strategy and a number of Mayoral environment strategies. All of these are being updated following the 2016 London Mayoral election.

We celebrated 10 years of successful implementation of the London Food Strategy in 2016, with the [Capital of Food](#) report, highlighting the significant impact that this has had, for the benefit of London's food system, healthy eating, the environment, good jobs and sustainable food. During this decade, responsibility for providing the secretariat to the London Food Board, and for overseeing implementation of the London Food Strategy, moved to the Greater London Authority. A Food Team is now well established and works to make the links with strategic priorities, funders, departments, project partners and policy opportunities.

In 2017, under the leadership of new Mayor of London Sadiq Khan, membership of the London Food Board was refreshed and a new London Food Strategy is being drafted, with the help of the London Food Board. Very encouragingly, not only will we have an independent London Food Board to advise on food policy for the capital, there is also work underway to integrate food into relevant non-food Mayoral Strategies, such as for environment, economic development, health inequalities and others.

In October 2015 London, via the Mayor of London, was one of the initial signatory cities of the Milan Urban Food Policy Pact. The Pact now has more than 120 signatory cities from every continent on earth, highlighting the importance of the urban food policy movement and the need to share best practice so that cities all over the world can learn from each other.

The main priority areas of the 2006 London Food Strategy correlate closely to the 6 main SFC key food issues, and the 2018 new Food Strategy will also reflect those priorities.

Please give details of how you have helped to promote and support the emergence of successful local SFC partnerships and programmes - for example through strategy, policy and funding - across your geographic area

We have used the Good Food for London report as the principal vehicle to promote awareness and uptake of SFC across London. Good Food for London is supported and part-funded by the Mayor of London and GLA Food Programme, and has been explicitly designed to incentivise change by highlighting borough-level action that we consider to be strategically important, to illustrate progress – borough by borough – across the whole city, and to praise and reward those showing leadership. The evaluation of this process shows us that boroughs find this a clear incentive to get involved, leading to sign-ups to key schemes and demonstrable improvements in healthy food availability and promotion, and the schemes promoted appreciate the opportunity to have their work highlighted and prioritised in this way. In 2016, evaluation showed that:

- 30 out of 33 councils improved their scores since 2015
- Many councils are serving sustainable fish; higher welfare meat, eggs and dairy and organic and freshly prepared food in schools and nurseries
- Fewer are promoting whole-school approaches to changing food culture in schools showing there is still more that could be done in schools
- Many are tackling food poverty by encouraging breastfeeding to ensure the best start in life for infants, and also paying the Living Wage to council staff and contractors and promoting the Living

Wage locally

- Increased support is being shown for food growing in the community and in schools
- Many are including access to good food in planning policy (e.g. restricting new hot food takeaways) and working with local businesses to improve the food they serve through healthier catering accreditation schemes.

Good Food for London has been an extremely effective way for Boroughs to demonstrate that they are making progress on a wide range of healthy sustainable food issues. It has also enabled boroughs to learn from the example of boroughs which may be more experienced on certain indicators, meaning that the overall level of achievement across London is raised. On specific issues where boroughs are experiencing severe budgetary constraints (e.g. meals on wheels), we have been active in supporting discussions about how to learn from good practice elsewhere, such as social enterprise approaches, to help boroughs consider alternative ways in which such important services can continue and thrive.

We have tracked and promoted progress with uptake of key good food schemes.

- In the 2011 edition of the Good Food for London report, 17 out of the 33 London boroughs had achieved at least the Bronze Catering Mark for the majority of their schools. None had achieved Gold. By 2015, 11 had achieved at least Silver and seven had achieved Gold and four boroughs had extended the Food for Life Catering Mark to early years settings. In 2016, 21 have achieved at least Silver and nine have achieved Gold. Seven extended the Food for Life Catering Mark to early years' settings and other sectors.
- In 2015, 22 out of 33 boroughs were taking at least one significant action to support sustainable fish (as measured by Sustainable Fish Cities) and nine boroughs scored top marks. In 2016, 25 are taking at least one significant step and 13 have scored top marks.
- In 2014, three London Boroughs had achieved membership of Sustainable Food Cities. In 2016, a total of eight boroughs plus the GLA's London Food Board were members of the Sustainable Food Cities Network and a further six were taking steps to form a local food partnership with the involvement and commitment of the local authority. Greenwich followed Lambeth in being the second London borough to achieve a Bronze Award.

The GLA has recently announced a second round of funding to support a further 5 boroughs to develop their own Food Poverty Action Plans, a new measure in the 2017 Beyond the Food Bank report, which has been developed from the original Sustainable Food Cities Beyond the Foodbank campaign. The successful boroughs will receive expert advice and support from the GLA and Sustain to work in partnership with local stakeholders and ensure the plans create strategic solutions to food poverty, in ways that suit the needs of local residents.

The GLA and LFB have also supported the development of key food programmes that have been taken up by Boroughs across Greater London. These include:

- Working in partnership with the Chartered Institute of Environmental Health and Association of London Environmental Health Managers to deliver the Healthier Catering Commitment (HCC), which is currently being promoted by 24 local authorities and helps food outlets make simple, straightforward and healthy changes to their ingredients, processes and portion sizes. To date, over 500 restaurants, cafes and takeaways have been accredited through the scheme and in 2016, the GLA started working with JJ Food Service, one of the largest food takeaway suppliers in London, to make healthier ingredients and products more easily available to their quick-service restaurant and takeaway customers as part of the Healthier Catering Commitment.
- Supporting the Kitchen Social programme, delivered by the Mayor's Fund for London, to produce volunteer toolkits and resources that will support over 300 holiday clubs across London to provide children from low income households with healthy meals and activities during the school holidays

over the next 3 years.

Please give details of how - through policy change, funding, direct action or other means - you have helped to: Promote healthy and sustainable food to the public

The Chair of the London Food Board, Rosie Boycott, is rarely out of the media. She has been a powerhouse of public communications on healthy and sustainable food, promoting the implementation projects of the London Food Strategy. With a background in national journalism and public communication, her connections with high-profile event managers, writers and media outlets have been invaluable in keeping food policy a vibrant topic of public conversation over the years.

Several of the implementation projects of the London Food Strategy have gained high-profile media and social media coverage over the years, generated by the project leaders and backed by the London Food Board, notably:

- [Capital Growth](#) – the city-wide campaign for the establishment of 2,012 new community gardens for London, and associated events, trainings and celebrations, which together involve over 100,000 Londoners. This campaign was originally funded by the Mayor of London and the Big Lottery, and implemented by the food charity Sustain and its London Food Link network.
- [Urban Food Fortnight](#) – the annual city-wide pop-up celebration of the people who grow, make, cook and save food in London – which in 2016 attracted over 10,000 visitors.
- [Urban Food Awards](#) – the annual celebration of London's food entrepreneurs, growing, making, cooking and saving the best of healthy and sustainable food.
- *Jellied Eel* - since 2002, London's ethical food magazine, produced by London Food Link and at various times supported by the Mayor of London and London Food Board projects. As well as looking at ethical products and outlets including markets, shops restaurants, and local producers, it has focused on sustainable food issues from food poverty, obesity, local food growing, reporting on research, policy, and initiatives from community, charity, local government and business. It expanded in 2008 to be a free quarterly magazine, with a 50,000 readership stocked in 150 outlets around the city.
- We have also promoted high-profile opportunities for public support for important elements of the London Food Strategy, such as involvement in Fairtrade Fortnight, Sustainable Fish Cities, the Sustainable Restaurant Association, the Healthier Catering Commitment and more.

Urban Food Fortnight is an annual celebration of London's food culture – held for the 4th time in 2016 – showcasing the range and excellence of food produced in London. This work is pan-London, involving people from diverse backgrounds, and in 2016 attracted well over 10,000 people to pop-up events across the capital. This is the culmination of several months' work preparing small-scale growers and food makers to make ultra-local connections with restaurants and other trading outlets – many of which continue long after the celebratory Fortnight. The Fortnight is an opportunity for feasts, food parties, inventive celebrations and now incorporates the Urban Food Awards evening held at Borough Market. In 2016, Mayor of London Sadiq Khan presented one of the awards in person, helping to signal the new Mayor's commitment to a thriving food sector in the capital.

The GLA also plays a key role in supporting a variety of events across the capital, for example:

- The annual Chelsea Food Fringe, for the 3rd time in 2016, which holds community food events across London to coincide with the annual Chelsea Flower Festival.
- Barking Food Court is part of the London Borough of Barking and Dagenham's (LBBD) High Street Fund project in the town centre, focusing on East Street, the home of Barking Market. The project uses the vacant ground floor of the Old Magistrates Court, and is being delivered by artist Verity-Jane Keefe and design practice The Decorators. It provides an open forum for discussion, knowledge exchange and food. In LBBD's 50th year, it celebrates everything that makes the borough great, then and now. The GLA funded this work in 2015.

- Streatham Action Spice Tent Events – as part of the Outer London Fund, direct funding was given to the small community group Streatham Action, to deliver small events where women from the Somali community explain their way of cooking with spice. The GLA funded this work in 2014.
- An innovative food-for-food exchange event that turned consumption into engagement. Ridley's Restaurant, a playful collaboration between art, place and architecture, took a temporary lease on Ridley Road Market to encourage Dalston residents to rediscover their local market. Each day, local chefs created a dinner menu and displayed a list of ingredients which could be bought within the market. The GLA funded this work in 2011.

Please give details of how - through policy change, funding, direct action or other means - you have helped to: Tackle food poverty, diet-related ill-health and improve access to affordable healthy food

Recognising and tackling food poverty

In 2013, the GLA commissioned Ipsos MORI to undertake quantitative and qualitative market research to describe for the first time the nature and extent of food poverty and hunger, particularly amongst children, in London. The resulting report [Child Hunger in London: Understanding Food Poverty in the Capital](#) has helped guide and inform GLA food poverty policy development. A further report calling for London to adopt strategies to make London a '[Zero Hunger City](#)' was published by the London Assembly in 2013.

The GLA and London Food Board supported Beyond the Food Bank (BTFB), a report by Sustain's London Food Link that provided the first comprehensive profile of food poverty in London. Modelled on the Good Food for London report, the report maps borough action to tackle food poverty and covers issues such as Healthy Start voucher promotion and uptake; breastfeeding promotion; the Living Wage and meals on wheels. This ongoing programme began in 2015 and helped to influence development of a national campaign through the Sustainable Food Cities Network in 2015/16. The new London Food Poverty Campaign, co-ordinated by Sustain, highlights the scale and nature of food poverty in London and shows ways that local authorities can work to lower food poverty in the capital. From 2016 the GLA began working with partners including Sustain to enable more London boroughs to develop Food Poverty Action Plans focussed on the particular food poverty needs of their residents. Five boroughs will be supported to develop these plans for the first time through 2016/17.

With funding from the GLA, in 2013 a web-based map was launched by Plan Zeroes to help people in London to find information about what food they or their families may be eligible to receive. The map also helps staff in referral agencies to direct people towards organisations which may be able to help them access food if they meet relevant eligibility criteria. The [London Food map](#) was re-launched and refreshed in 2015.

As part of the Good Food on the Public Plate project, the GLA also supported Sustain and the National Association of Care Caterers' research into 21st century solutions for meals on wheels delivery. Over several years, this work has contributed to NACC guidance to their foodservice providers; facilitation of practical changes to menus and food provision in several outlets serving older and vulnerable people; and promotion of healthy and sustainable food in care settings.

Being able to afford a healthy diet requires a minimum standard of income. Since 2008, the GLA has worked closely with The Living Wage Foundation to champion the London Living Wage and encourage all employers who can afford to do so to sign up to paying the [London Living Wage](#). We have helped dozens of food businesses in the capital become London Living Wage employers. The Living Wage is one of the measures in the Beyond the Food Bank report, acknowledging and promoting the role of tackling low income as part of addressing food poverty in the capital.

Healthier food on the high street

In 2012, the GLA and London Food Board supported the launch of, and still continue to promote, the [Healthier Catering Commitment](#), run by council-based environmental health teams with support from the Association of London Environmental Health Managers (ALEHM) and the Chartered Institute of Environmental Health (CIEH), the latter having been a long-serving member of the London Food Board. By 2016 the Healthier Catering Commitment had also been promoted in five annual editions of the Good Food for London report, leading to the majority of London boroughs and environmental health teams now running this scheme to promote small and evidenced-based changes in food served by cafés, caterers and fast food outlets to improve customer health. To date, over 500 cafés and restaurants across London have been accredited through the scheme, helping caterers and food businesses make straightforward changes to cooking processes and ingredients. These small changes can make a big difference, improving not only diet but possibly saving money. One London borough reports more than 8 million healthier meals being sold each year as a result of the scheme and we are working to increase its uptake across all boroughs.

In 2016, the GLA started working with JJ Food Service, one of the largest food takeaway suppliers in London, to make healthier ingredients and products more easily available for quick-service restaurants and takeaways as part of the Healthier Catering Commitment.

The GLA Food Programme has taken a lead role in promoting Rose Vouchers through pilot projects, notably in Hackney and Greenwich, working with the Alexandra Rose Charities (ARC) and Food Matters. This pilot work has helped to develop a practical model for doubling the value of Healthy Start vouchers to buy more fruit and vegetables and allowing them to be used in a wider range of community outlets such as neighbourhood shops, markets and box schemes, making healthier food more accessible, convenient and culturally appropriate, whilst also helping community food schemes to serve more diverse communities and to flourish. Following this successful evaluated pilot, ARC is now rolling out the programme nationally.

To help London boroughs understand the options available when considering the health impacts of fast food, The London Food Board, the Chartered Institute for Environmental Health and the Mayor of London have created a ['takeaways toolkit'](#). This toolkit is intended to help local authorities and their partners, to understand the issues around, and reasons for, focusing on takeaway catering outlets as a means of increasing community health and wellbeing. Over the years, we have also supported skills- and experience-sharing opportunities, through the London Boroughs implementation group of the London Food Board, bringing together local authority officers to discuss what is possible and the technical considerations for making such changes locally. In 2009, Waltham Forest banned new junk food outlets opening near schools using planning powers - the first London Council to try this approach of takeaway exclusion zones. The GLA planning team is now considering how this could be incorporated into guidance for London Boroughs and has included this example in the Takeaway Toolkit as a model for other London boroughs to follow.

In 2016, for the first time, the GLA Food Programme provided funding to augment GLA Regeneration funding for the Healthier High Streets project, which used the Spacehive crowdfunding platform to invite proposals including healthier food businesses. Of the 20 businesses which received a Mayor of London pledge of funding to successful applicants, 9 were food-related proposals. Those businesses which reach their crowdfunding targets will commence operation in late 2016 and early 2017.

The GLA has also funded Shift, a healthy fast food business model in Newham, Tower Hamlets, Camden and Hackney, supported through the Urban Food Routes project.

Improving food in schools

The [Healthy Schools London](#) programme is co-ordinated by the GLA and incentivises London schools to adopt a whole-school approach to improving health and provides them with a framework for their activity with pupils, staff and the wider community. Since the programme launched in April 2013, it has engaged more than 1500 London schools. More than 650 London schools have earned a Bronze Award and more than 150 of those have progressed to Silver. London schools which have achieved the Bronze award have a

higher proportion of pupils from deprived backgrounds compared to schools which are not involved with the programme.

The [Food Flagships programme](#) in the boroughs of Croydon and Lambeth, jointly funded by GLA and the Department for Education, used the national School Food Plan as a catalyst to use schools in those boroughs as the hub of work to transform the food environment across the whole of the boroughs.

The Mayor's Fund for London also teamed up with Magic Breakfast and the Greggs Foundation to deliver healthy breakfasts to over 3,000 primary school children every day in 65 of the most disadvantaged schools in London, in a scheme that has operated from 2014 to the present, serving over 450,000 healthy meals to disadvantaged children. The impact report is available online at:

https://issuu.com/mayorsfundforlondon/docs/mfl_report_2014_web_singles_small_70bcc447f065f4. The Mayor's Fund for London also supported provision of 2,678 healthy breakfasts during school holidays. This work started in 2014 and is continuing with the rollout of the [Kitchen Social](#) programme.

Please give details of how - through policy change, funding, direct action or other means - you have helped to: Build community food knowledge, skills, resources and projects

The Mayor of London provided funding for establishment of Capital Growth, the successful campaign for 2,012 new community food growing spaces in London. Part of this work was to provide an online map providing information on which gardens need volunteers, and also supporting the Big Dig open day to engage more local people. Capital Growth also facilitates an extensive programme of events, working with local communities, helping people to learn about food-growing techniques, wildlife-friendly gardening, beekeeping, preserving fruits and vegetables, trading fresh produce and managing volunteers. Capital Growth has involved over 100,000 people in community food growing.

From 2009 to 2012, the GLA was a substantial co-funder with the Big Lottery of the Capital Growth network, supporting establishment of over 2,000 new community gardens and skills-sharing opportunities. 100,000 people are involved.

In 2008, through the Small Grants Scheme run by London Food Link, we awarded small grants to over 44 organisations to develop their own ideas and projects, including running food events and offering healthy eating classes. This was funded when the food programme was part of the London Development Agency.

In addition to London Food Link, many boroughs have their own food partnerships (most of which are now members of the Sustainable Food Cities Network in their own right), and the Boroughs working group of the London Food Board has acted for the past decade as a forum for the sharing of best practice for people working in boroughs so that more work can be done to help build community food knowledge.

A [2006 report](#) from the London Assembly gave a comprehensive survey of London's allotments, examining the benefits they bring to individuals and how vulnerable sites could best be protected. This led to City Hall hosting its first conference on food growing and the establishment of the Capital Growth network from 2008. Advocacy work by the GLA Food Team and Capital Growth officers then led to the London Plan – the overarching planning strategy for London – including a section on food growing, explicitly encouraging support by London Boroughs for Capital Growth. As documented in the 2016 Good Food for London report, this has contributed to:

- 18 out of 33 London Boroughs now support the work of Capital Growth, recognise the importance of community food growing within local planning policy and encourage schools to grow food by signing up to support Food Growing Schools: London.
- A further 5 London Boroughs are now involved in two of the above core initiatives.
- Further 8 London Boroughs are now involved in one of the above core initiatives.
- Only 2 out of 33 London Boroughs (Bromley and Hammersmith & Fulham) are not involved in any

of the core initiatives to promote community food growing.

The GLA helped to instigate Food Growing Schools: London (<http://www.foodgrowingschools.org/>). The Food Growing Schools: London partnership brings together the very best of London's food growing expertise, information and support, with the ambition to inspire and equip every school in London to grow their own food. Garden Organic as the lead organisation is working together with partners, Capital Growth, Food for Life, the Royal Horticultural Society (RHS), School Food Matters and Trees for Cities. The project is supported by the Big Lottery Fund and the Mayor of London.

The GLA and City Hall hosted a city-wide Bee Forum (involving Sustain, Friends of the Earth, Wildlife Trusts and other biodiversity specialists) over a period of two years, to help develop pollinator-friendly approaches to land use policy, including brownfield sites and publicly owned land.

Future editions of the London Plan will include greater emphasis on food and the importance of food growing and food access.

New editions of the Mayor's Environment Strategy, Health Inequalities Strategy, London Plan and other statutory Mayoral strategies will emphasise the importance of developers incorporating the need for food growing when planning and building new developments. This builds upon the kind of opportunities showcased in the 2011 Sustain publication "Good Planning for Good Food – Using Planning Policy for Local and Sustainable Food", which the GLA supported through involvement of officers with specialist expertise.

Food Growing Schools: London brings together the very best of London's food growing expertise, information and support, with the ambition to inspire and equip every school in London to grow their own food. GLA provides funding in Croydon and Lambeth flagship boroughs. Rosie Boycott, Chair of London Food Board, was involved in facilitating original funding from Big Lottery to Garden Organic. The aim is to equip and inspire every school in London to grow food.

The London Food Board promotes Schools to Market - an enterprise partnership between Whole Foods Market and School Food Matters (a member of the London Food Board) teaching children in 20 London schools to grow, harvest, cook and prepare jams and chutneys to sell at each of the seven WFM stores in London and at City Hall. Money raised goes back to the schools to support food education projects. To date, this has supported 1,655 children to visit farms; 925 children to attend jam and chutney-making classes; 1,038 children to attend a store tour and mini marketing workshop at Whole Foods Market; 918 children to sell products on Market Day; 38,767 children to be directly involved in the project; and £9,134 to be raised for food education.

GLA promoted the work of the Adopt a School charity, which directly works with 31 schools in London including Greenwich, Tower Hamlets, Wandsworth, Westminster, Croydon, Bromley, Newham, Waltham Forest, Camden, Ealing and Southwark. The schools they work with in London are mainly primary schools and 1 hospital school. They have also recently trained two contract caterers, whose chefs now plan to adopt the schools they work in, so this could be another approx. 25 schools supported in 2016.

Please give details of how - through policy change, funding, direct action or other means - you have helped to: Promote a vibrant and diverse sustainable food economy

From the outset, the Mayor of London's Food Team and the London Food Board have recognised the vital importance of the City's food economy and the need to support the emergence and success of a vibrant and diverse local and sustainable food sector, with thriving large and small scale food enterprises. The complexities and significance of the food sector in London is summarised in the report *Capital Eats* which offers statistics, analysis and policy options for making London's food system more sustainable and more diverse. Sectors include farming, retail, manufacturing, catering, wholesale and farmers' markets and social

enterprises. The London Food Strategy 2006 provides a framework for priority sustainable food policy implementation in the capital and food priorities are also included in other Mayoral strategies as appropriate, including the Economic Development Strategy. These strategies are currently being updated following the 2016 London Mayoral election and the London Food Strategy, which will reflect economic opportunities and priorities will also be refreshed in 2017.

Sustainable food is recognised in The London Plan - the city's strategic planning framework up to 2031 - and encourages local planners to support the development of local markets, diverse and smaller independent retail outlets, thriving high streets and making explicit reference to encouraging more farming and community food growing, 'via such mechanisms as Capital Growth'. <https://www.london.gov.uk/what-we-do/planning/london-plan/current-london-plan>

The GLA and London Food Board have developed and delivered a range of schemes to help community and small scale sustainable food enterprises to thrive and to find new markets for their produce, including:

Urban Food Routes

Over several years, the GLA has worked in partnership with Seeds of Change, Plunkett Foundation and Sustain to run the [Urban Food Routes](#) programme of small-scale business grants and advice for food entrepreneurs in London. This has included provision of start-up guides, access to details of successful models of community enterprise, marketing support and advice on governance structures. Awards included: two days of bespoke business support with a specialist adviser; funding of £1,500; an invitation to an Urban Food Routes business support and networking event; and mentoring from Seeds of Change employees on a range of topics. In 2015, five projects received support through Urban Food Routes:

- Faircatch Ltd., is a community supported fishery in Wandsworth. It enables its community in south west London to buy the freshest, locally-caught fish, while paying fishermen a fair price and helping to protect the sea and our coastal heritage.
- Fruit Magpie, which produces homemade fruit cheese (a type of fruit preserve) in Tottenham with produce from local urban gardens and allotments and promotes local food and the reduction of food waste.
- Barnes and Webb, who are a London-based beehive rental company set up by Chris Barnes and Paul Webb, both of whom are passionate about bees and urban beekeeping, and sharing this passion (and honey!) with their community.
- Papi's Pickles, a family-run, community-driven social enterprise that cooks authentic South Indian and Sri Lankan food using the best seasonal, local and organic produce while working with unemployed women from these communities.
- Love West Dulwich, which aims to create a strong, thriving community in West Dulwich by engaging the local community in events and other activities.

Between 2013 and 2016, the programme supported around 60 sustainable food businesses, helping them to expand and develop their operations and to highlight the important role that such businesses can play in building diverse economies and helping to develop communities around vibrant food businesses.

Urban Food Awards

Launched in 2014, the Urban Food Awards, supported by the Mayor of London, celebrates the achievements of the capital's good food champions as part of the Urban Food Routes initiative. The third edition of the Awards in 2016 attracted 3,450 public votes. Product categories for 2016 were best beer, honey, London Leaves, Londoners' Loaf – plain, Londoners Loaf – special, and best preserves, in addition to a range of people-based award categories. Held at Borough Market, the Awards evening attracted more than 200 guests and was used to highlight a number of sustainable food initiatives being supported by the Mayor of London and partners. Mayor of London Sadiq Khan gave one of the awards in person, for the best initiative diverting surplus food to useful purposes.

Urban Food Fortnight

Begun as a week-long event in 2012, Urban Food Fortnight is now a highlight of the London food calendar. This celebration of ultra-local menus, feasts, and other events celebrates London's local larder. Originally designed to help community food gardens to be more enterprising and work towards becoming self-financing, each Urban Food Fortnight now sees more than 100 food/drink growers and small-batch producers team up with ethical eateries. In 2016, over 10,000 people took part.

Chrisp Street

In 2014, the GLA funded Chrisp Street to undertake various projects to improve the offer and take-up of healthy food. The 'Christmas Meal' - where visitors would pick up a food box, and then visit a number of food traders across the market to pick up elements of the meal, and come together at a shared table in the middle of the market - encouraged and celebrated the existing food offer. Funding also contributed to new market infrastructure, including 'dining stalls', also encouraging take-up of the market food offer.

Surrey StrEatery

In 2015, the GLA funded Surrey StrEatery, an indoor food hub in the heart of Surrey Street market. Food and drink is prepared on the spot using ingredients sourced from the market by local food businesses. Surrey StrEatery was part of the Connected Croydon programme, supported by Croydon Council, the Mayor of London and Croydon Old Town business association.

Garden Enfield

In 2015, the GLA also supported Garden Enfield in its aim to establish a vibrant and sustainable market gardening industry in the Borough. The project builds on Enfield and the Lee Valley's food growing heritage and will help create around 1,200 jobs by growing, processing and marketing food from the local area. The project started using a cooperative growing model in the first year, where residents, community groups and other organisations work with the Council to grow their own produce and explore avenues for the selling of crops locally and commercially. The GLA has provided £600,000 of funding towards this project.

Food market apprenticeships

A trainee market trader scheme, funded by the GLA, was one of a number of projects undertaken to regenerate Catford and Deptford town centres and ensure their markets' long-term future. Accepted entrepreneurs were given a free place on training sessions delivered by qualified business support experts on topics such as branding and marketing, trading standards, health and safety; a grant towards the start-up costs of their business and market stall; free pitches at one or more of the borough's markets.

Urban growers to urban farmers

Whilst covered in detail in other sections, it is worth noting here that the Capital Growth programme has a significant sub-section of work devoted to improving income and enterprising opportunities for those community food gardens interested in increasing their income and skills through trading. With the GLA's support, Capital Growth has encouraged many food growing spaces in its network to be more enterprising, and helped with site visits, training and funding through its match-funding scheme and, working with the Centre for Skills Development published a joint report with Sustain and Capital Growth called Roots to Work: https://www.sustainweb.org/publications/roots_to_work/. This helped to establish the benefits of vocational and work-based training – particularly for those with physical or mental health needs – as an effective route to employability. Capital Growth also champions new and existing London farms and in 2014 produced the Future Farmers report, in partnership with Growing Communities, which focused on sharing the recipe for a successful traineeship programme for future urban farmers and worked closely with local groups to offer training and apprenticeships to help promote and network these schemes.

Improving training in catering

As part of the Good Food on the Public Plate project and the Good Food Training for London project, funded by the GLA, the City & Guilds vocational training body worked with Sustain to incorporate food health and sustainability into relevant NVQ qualifications for the catering sector.

Hosting the Big Hospitality Conversation

2016 was the third consecutive year City Hall hosted the British Hospitality Association's (BHA) Big Hospitality Conversation, matching young people seeking careers in hospitality with major employers across the sector and helping BHA towards its target of 7,000 hospitality jobs, apprenticeships and work placements in London by the end of 2016, towards a UK-wide target of 60,000 which they have exceeded. This programme has helped to transform perceptions about careers in hospitality, showing the industry can offer an extremely wide range of rewarding opportunities.

Business development managers

Working in partnership with the National Farmers' Union, the GLA funded business development managers to build links with local farmers into London wholesale markets from 2007. New Covent Garden Market continues to fund its Business Development Manager as at August 2016.

Please give details of how - through policy change, funding, direct action or other means - you have helped to: Transform catering and food procurement for the better

The GLA Food Programme and London Food Board have treated public sector food procurement as a high priority since the launch of the London Food Strategy. We have undertaken very extensive work to improve public sector food in a wide range of institutions, through a combination of funding and promoting better guidance, training, uptake, promotion of schemes such as Food for Life Catering Mark, and cross-sector partnerships to enable better purchasing to higher food standards. Coordination of this work has been undertaken by the Boroughs group of the London Food Board, which has included representatives from leading Boroughs and procurement practitioners.

Good food training for London

From 2007 to 2010, the London Development Agency funded Greenwich Co-operative Development Agency (GCDA), working in partnership with Sustain and NHS Greenwich, to develop a [bespoke programme of training](#) for caterers in schools, hospitals and prisons. More than 2,000 people received practical training on how to serve good food in London's schools, hospitals and prisons within public sector budgets and this continues to be delivered across London on a social-enterprise commercial basis. The training helped school caterers come to grips with new national nutrition standards for school meals and to make this attractive and engaging for children through 'hidden vegetables' and better presentation. The programme worked with hospital caterers to make pureed food for vulnerable patients more appetising, helping them eat well and get better; and supported early work with vending machine providers in hospital settings to promote healthier options. Some innovative work was also undertaken in a handful of London's prisons to help inmates learn about good food and their caterers to serve it, as well as establishing food-growing gardens on prison premises to provide inmates with skills and outdoor exercise.

Setting the standard for international event catering

In the lead-up to the 2012 Olympic and Paralympic Games, members of the London Food Board came together to support the London 2012 organisers (LOCOG) with developing a [London 2012 Food Vision](#) – the first of its kind for a major international sporting event. This set gold standards for London 2012 food catering and procurement, in line with the London Food Strategy objectives, including specific achievements on: Fairtrade; animal welfare; British farm produce; sustainable fish; environmental standards for farming; public promotion of healthy and sustainable food and key accreditation schemes; healthier eating; and inspiring change in the industry. Implementation of the London 2012 Food Vision demonstrated what can be done to achieve healthy, ethical and sustainable food in large-scale catering. The London 2012 Food Vision standard has gone on to set the pace and inspire future events organisers to serve healthier and more sustainable food, such as the Glasgow 2014 Commonwealth Games; the Rio 2016 Olympic and Paralympic Games and (on fish standards) the Tokyo 2020 Olympic and Paralympic Games. Subsequently, the GLA part-funded the [Food Legacy 2012](#) programme, which supported further promotion

of healthy and sustainable food standards, in line with the London 2012 Food Vision.

Supporting national action on sustainable fish

One legacy project from London 2012, instigated in London by Sustain with the support of the GLA, and rolled out through the [Sustainable Food Cities Network](#) was Sustainable Fish Cities, an ambitious campaign for towns and cities to buy, serve, eat and promote only sustainable fish. It started in London with seed funding from the GLA as part of the Good Food on the Public Plate project and, working with Sustain and other London Food Board members and the GLA on the London 2012 Food Vision, the campaign's first winning step was to help the London 2012 Olympic and Paralympic Games organisers to adopt a sustainable fish policy. Now a wide range of organisations are on board – shops, fish suppliers, restaurants, caterers, schools, universities and colleges, large employers and tourist attractions across the UK, supported by the buying power and encouragement of citizens. London has already achieved 2-star Fish City status (out of 5 targeted sectors), thanks to the commitments of London's universities and restaurants. By 2016, 22 (two thirds) of London boroughs were taking at least one significant action towards achieving Sustainable Fish City status. Before Sustainable Fish Cities went nation-wide through the Sustainable Food Cities Network, it had clocked up pledges to serve only sustainable fish from caterers either operating or based in London that together served well over 400 million meals a year. This total has since grown to a nationwide total of caterers that serve over 700 million meals per year.

Making a sustainable food procurement commitment

In 2012, the GLA group developed its own [sustainable food procurement commitment](#), with the support of the Good Food on the Public Plate project and in the policy context of the London Food Strategy. The Commitment requires that:

- all food is traceable to its production source;
- free range eggs to be purchased and a proportion of chicken and pork products to be RSPCA Freedom Food certified or equivalent;
- no endangered fish, as certified by the Marine Conservation Society, shall be used, and sources will be demonstrably sustainable including certification as Fish to Eat by the Marine Conservation Society and fish certified by the Marine Stewardship Council;
- all coffee, tea, bananas, sugar and a wide range of chocolates will be Fair Trade; and
- the faiths and diverse communities of the capital will be taken into account at each catering site.

Fostering pan-London procurement collaboration

We are especially proud of pan-London procurement work that has been coordinated by the London Borough of Havering and facilitated by the GLA-funded Good Food on the Public Plate project. This established the [Procurement Across London](#) group, which enables local authorities to purchase food collaboratively and at scale in multi-million-pound contracts, achieving cost savings, or enabling cost-neutral purchase of higher quality items such as sustainable fish, higher welfare meat, and cage-free eggs. This has enabled several London Boroughs to achieve higher Food for Life Catering Mark accreditation (silver and gold) at less cost and with less costs associated with finding and establishing new suppliers.

Promoting healthy catering

The Healthier Catering Commitment (HCC), a pan-London project supported by the Mayor of London in partnership with Chartered Institute of Environmental Health, is a voluntary scheme which supports food outlets to make small, simple, healthy changes in what they offer to their customers. These small, simple changes make a big difference and the project has helped more than 500 hot food takeaway businesses to make their food healthier at the same time as increasing profits for business owners. In 2016, HCC announced a partnership with JJ Foodservice to offer incentives to their restaurant clients to use healthier ingredients from across their range. In 2017, the scheme will continue to work with small food businesses, develop partnership working with wholesalers and suppliers and explore further opportunities to work more closely with street food markets as well as larger chains.

Other catering and procurement activity

- London Food Link's Ethical Eats project helped over 1,000 businesses to improve their menus, sourcing more ethical and local food.
- Work with City & Guilds to establish NVQ vocational qualifications for caterers that incorporate healthier and more sustainable catering practices.
- Direct support to numerous London-based institutions to implement healthier and more sustainable food policies and practices, as part of the Good Food on the Public Plate project.
- Promotion of Healthy Schools, Food for Life Catering Mark, School Food Plan, Schools to Market project, Chefs Adopt a School, breakfast clubs and other schools-focused food programmes.
- Thematic work to improve the sustainability of particular food groups – such as promotional support for boroughs gaining Sustainable Fish City, Fairtrade Borough and Catering Mark status.

Please give details of how - through policy change, funding, direct action or other means - you have helped to: Reduce food related waste and the ecological footprint of the food system

Putting food on the climate change agenda

In 2008, the GLA Food Programme responded to the London climate change strategy - which focused mainly on energy, transport and housing - by commissioning research and publishing [London's Food Sector Greenhouse Gas \(GHG\) Emissions study](#), showing for the first time food's contribution to those emissions - 19 million tonnes CO2 equivalent per year. Further work measuring London's wider food impacts enabled us in 2013 to publish a new [specification for measurement of GHG emissions](#) of a city, which showed that London's total emissions from food consumption were greater than emissions from all the city's transport.

The 2017 UK Climate Change Risk Assessment evidence report identified risks to food security as a top priority for the UK - in terms of resilience of supply chains, food price spikes and volatility and food safety. In partnership with the London Food Board, the London Climate Change Partnership organised a roundtable in January 2017 to explore the issue in greater depth, understand how it might affect London, and work out what needs to happen at different levels of decision-making to ensure the food resilience of the city. See: <http://climatelondon.org.uk/projects/food-security-and-climate-change/>

Having put food and climate change firmly on the map for city food policy, we are now discussing with the Milan Urban Food Policy Pact and C40 Network how best to 'package up' policy and practical interventions on food to reduce greenhouse gas emissions and to present a case to these cities for concrete action. The case for action on food waste has clear and direct greenhouse gas emission implications, but issues such as local food sourcing, support for organic farming and reducing meat consumption tend to have more indirect impacts which are harder to quantify and where responsibility is sometimes perceived as lying further up the food chain. We are working to find ways to frame this work in a way that is compelling to other city policy teams, while we continue to promote sustainable and local food and to reduce and reuse food waste through various programme strands.

Working to reduce food waste

In 2011, London was one of the first cities to recognise the food waste hierarchy in policy. Working closely with Tristram Stuart and Feedback, Recycle for London, Friends of the Earth, WRAP, FareShare and FoodCycle, the GLA incorporated the food waste hierarchy into the [Mayor's Business Waste Management Strategy](#) for London which stated that:

"The Mayor will work with the London Food Board Waste Working Group to develop, launch and promote a food waste hierarchy to help businesses follow best practice in food waste reduction, redistribution and disposal. The food waste hierarchy will give precedence to food waste reduction, for example by avoiding surpluses in the first place and by donating edible food for charitable redistribution; it will also promote the potential to divert unwanted food for livestock feed where practicable and legally permitted; finally it will indicate that when the above avenues have been exhausted, best disposal methods (including composting

and anaerobic digestion) should be considered. This will help businesses understand best practice in this area and help them make decisions about how to adopt this best practice, as appropriate to their specific operations.”

As a result, all GLA-related projects with a food waste element must use the food waste hierarchy to shape their policies and project activities, notably the FoodSave project outlined below. This represents an innovative and policy-led approach. Use of the Food Waste Hierarchy in an EU-funded project required extensive negotiation by the GLA and others, as official EU waste policy prioritises only “diversion from landfill”. We successfully argued for application of the Food Waste Hierarchy, to maximise beneficial use of surplus food through diversion to better purposes at higher levels of the hierarchy, as well as diversion from landfill. This is an important example of ensuring that policy does not perversely encourage loss of the ‘food value’ in surplus by diversion to lower levels of the hierarchy, such as energy recovery, when better uses are available, even if they require more effort to do so.

The London Waste and Recycling Board, working closely with the GLA, leads the London element of the national [Love Food Hate Waste](#) campaign coordinated by WRAP – working to help reduce the 15 million tonnes of food thrown away by households each year. These worked together to create the [FoodSave programme](#), delivered by the Sustainable Restaurant Association, Sustain and Feedback, and funded by the European Regional Development Fund, the London Waste and Recycling Board and the Mayor of London. From October 2013 to March 2015, partners worked with almost 200 businesses to provide support to help them better manage their food waste. Over the course of the project, FoodSave:

- diverted over 1,000 tonnes of food waste from landfill to useful purposes;
- reduced food waste by over 150 tonnes; and
- saved businesses over £350,000 associated with waste reduction and disposal.

For the first time, in 2016, the Urban Food Awards - supported by the GLA and the London Food Board - included a surplus food category to highlight good practice amongst businesses finding innovative solutions to surplus food. The award was presented by Mayor of London Sadiq Khan. The Best Surplus Food Initiative award recognised excellent work being done by producers to avoid food waste, in a city where the Evening Standard’s campaign Food for London had shown 875,000 Londoners worry about where their next meal is coming from. The award was won by Gourmet Goat, which uses surplus goat meat from dairy farms, vine leaves from Forty Hall Vineyard in Enfield and other surplus products to make delicious eastern Mediterranean-style dishes. <https://www.london.gov.uk/press-releases/mayoral/mayor-salutes-londons-food-and-drink-producers>

The GLA has funded and supported the food waste charity Feedback to deliver a Feeding the 5,000 event in Trafalgar Square and to run Disco Soup, a series of free, collaborative events that celebrate the solutions to food waste. The Pig Idea campaign in 2013, part-funded by GLA and also run by the charity Feedback, worked to encourage the use of food waste to feed pigs and to lift the EU ban on feeding catering waste, or swill, to pigs. The GLA has also been supporting development of a major EU-funded programme by WRAP and Groundwork, called Trifocal, which from 2017 will use London as a testbed for dramatically reducing domestic food waste.

Transforming cooking oil into biodiesel

The [Mayor’s Biodiesel Programme](#) is working with the fuel industry and local authorities to inspire a biodiesel industry revolution in London. We want London to better capture, retain and process its used cooking oil (which would otherwise be wasted) and turn it into biodiesel for use in London.

<https://www.london.gov.uk/what-we-do/environment/waste-and-recycling/mayors-biodiesel-programme>

Working with Transport for London, the Mayor’s biodiesel programme engages with a range of stakeholders to understand the barriers to switching to biodiesel and unlocking investment into new biodiesel capacity in London. Success so far:

- 127 Stagecoach buses in Barking and Dagenham are run on 20% (B20) biodiesel. There are plans to roll out biodiesel to 600 more buses across London in 2015/16
- The London borough of Hackney is running on 100% biodiesel
- Biodiesel infrastructure projects are being investigated
- 4 stakeholder events developing networks and looking at the opportunity for joint working

A January 2015 event brought together London local authority fleet managers, fuel suppliers and engine manufacturers to share best practice in biodiesel supply. We drew up a visual representation of some of the key ideas and thoughts from the workshop. Two reports were also produced:

- Biodiesel Operational Note - this report helps those considering making a switch to biodiesel use in municipal fleets.
- Findings from Switching to Biodiesel Discussions report summarising the facilitated discussion about what needs to be done to boost biodiesel production and use in London.

Promoting wildlife friendly food production

Capital Growth is the main project through which the GLA and London Food Board have supported training and advice for farmers and growers in London, including explicitly promoting the adoption of low ecological impact production and management techniques such as organic, permaculture and pesticide-free production, involving a wide range of partner organisations that provide specialist support on these issues.

Capital Bee, a project of Capital Growth, helped to set up over 50 community apiaries (managed bee colonies), accompanied by training for their beekeepers and then went on to run a Save our Bees campaign with tube posters and short videos provided pro bono by the advertising agency Saatchi & Saatchi. It concluded with a report *London's Pollinators: Creating a Buzz in the Capital*, which made recommendations on the local implementation of the National Pollinator Strategy. The meetings of this policy report were hosted at City Hall as part of the Bee Forum.

All of this work has tied in with the GLA's work to promote protection and provision of green space for community food growing by integration into the London Plan and into London borough planning – with 31 out of 33 boroughs now having taken at least some action to support community food growing through adoption of core activities identified in the Good Food for London report and monitoring process.