



Hull **FOOD** PARTNERSHIP



Sustainable Food Cities
Bronze Award Application



GLOSSARY OF KEY TERMS USED IN THIS DOCUMENT

Acronym	Full Title
SFC	Sustainable Food Cities
HFP	Hull Foods Partnership
HCC	Hull City Council
HFIA	Hull Food Inequality Alliance
DWP	Department for Work and Pensions
HERCAB	Hull and East Riding Citizens Advice Bureau
TT	Trussell Trust
LEP	Local Enterprise Partnership
EMS	Environmental Management Solutions (Hull Charity)
EYLFN	East Yorkshire Local Food Network
MFP	Malmo Food Park
FFLSH	Food For Life Served Here
WEA	Workers Education Association
CFM	Community Food Member
SEARCH	Social and Economic Action Resources for Churches in Hull

N.B. Where key meetings are discussed in the responses below, minutes are generally available on request.

Our City

Hull is a proud northern city situated at the confluence of the Humber Estuary and River Hull, 17 miles from the East Yorkshire Coast. The city has a rich maritime history. At one time this port city, known for its busy docks and thriving fishing industry, landed a third of Britain's catch.



With an official population of around 270,000, Hull sits on the north bank of the Humber, just beyond the reach of the motorway network. The approach from the west by road or rail takes you under the magnificent Humber Bridge with the river stretching for miles into the distance, which alludes to its importance as a major trading port, with a global trading history that goes back many centuries.

With the decline of the docks and the manufacturing industry in the 1970s, the city became economically depressed and struggled to regenerate itself economically in subsequent years. Hull, tightly drawn by unitary authority boundaries has been disproportionately affected by the fallout from the financial crash of 2008 which has led to higher levels of poverty, combined with high levels of social and economic deprivation. A key issue for the city is highlighted in the 2018 Director of Public Health report which documents the scale of the issue around Childhood Obesity in the city. "Obesity harms health, children and communities" and the figures are stark. The report concludes that 8,000 children in Hull are at risk of future ill health if the city does not address the food system that feeds our children.

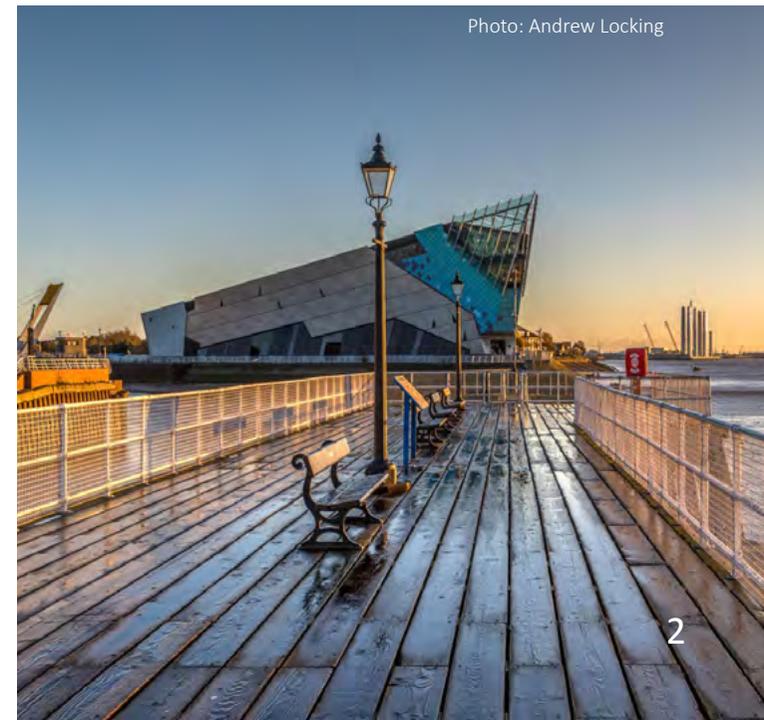
The work of Hull in becoming a sustainable food city which begins to tackle this, has been written into the City Plan alongside the work of promoting Hull as a green port and a tourist destination. Although statistics highlight the challenges that Hull still faces, this vision for Hull's future as laid out in the plan, demonstrates the optimism regarding its economic and social regeneration. Recently, green business investment in the shape of wind turbine manufacturing has begun

reinvigorating the old docklands and in 2017, Hull celebrated a year of being the UK City of Culture. In addition to the preparation for the culture

"Up to 8,000 local children are at risk of future ill health if we don't act together to achieve and sustain a downward trend in these numbers."

Public Health report 2018

year and the rebranding of Hull as a tourist destination, there has been major investment in the infrastructure of the city to encourage the regeneration of Hull's Old Town.



Food has been at the heart of this economic regeneration, with the provision of grants supporting the development of new food business start-ups and the expansion of existing local food business. This has been re-invigorating Hull's city centre market as a busy food hub and the food scene has grown. 2017 saw a wide range of new public food events such as street food events and large-scale locally grown feasts at festivals which have continued to sustain themselves since.

Being 'City of Culture' brought out the extraordinary friendliness of the people in Hull. Partnerships and collaborations, both new and old, have multiplied adding to the vibrancy of the city. Nowhere can this be better seen than in the food culture of the city.

The Hull Food Partnership was formed in 2017 with a formal collaboration between several community and voluntary organizations in the city, the national sustainable food city network and Hull City Council Public Health. Many Hull organisations had been working for years on the food problems

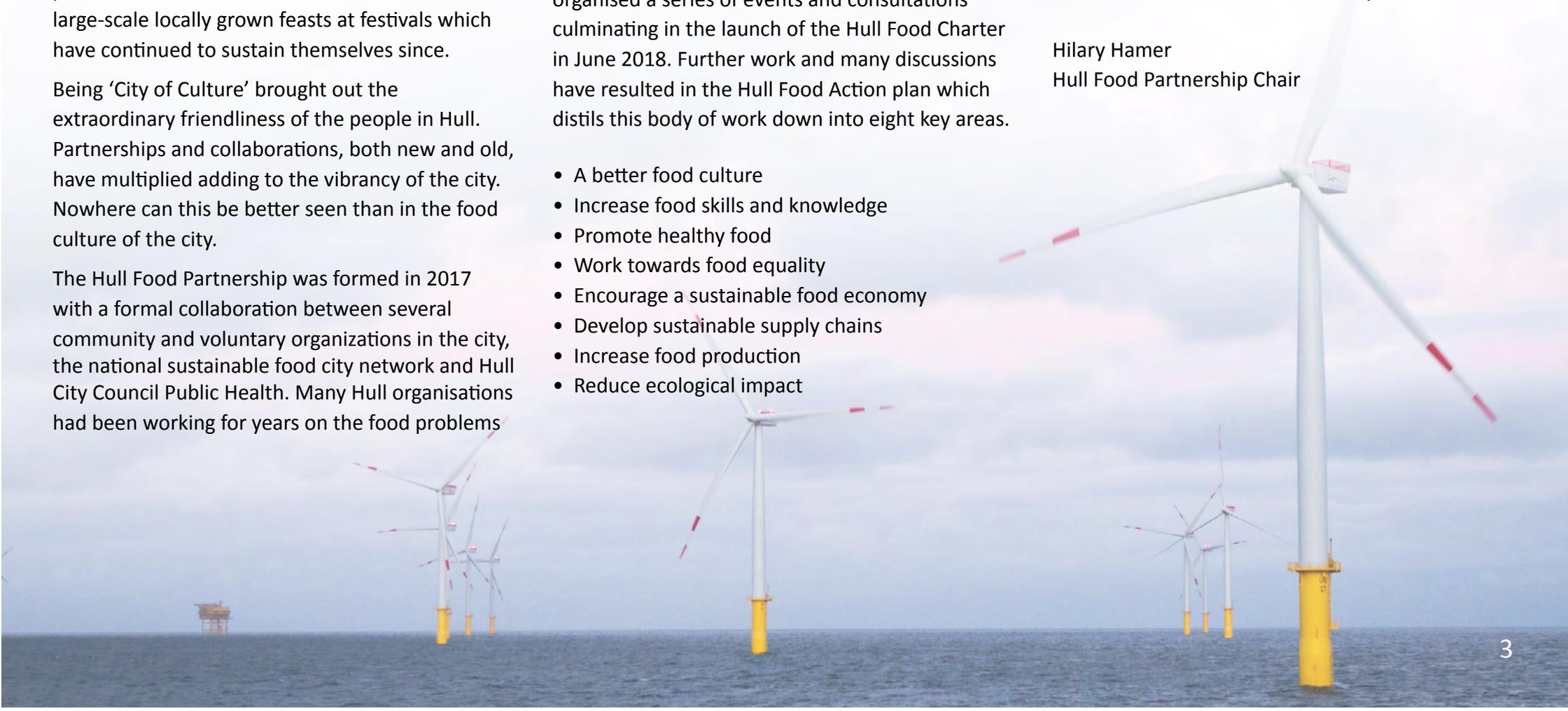
in the city in relative isolation. Bringing these diverse organisations together has proved instrumental in delivering the strategic objectives of the Hull Food Partnership.

Harnessing the work of the voluntary and public sector in tackling the challenges of food insecurity and childhood obesity, the Hull Food Partnership organised a series of events and consultations culminating in the launch of the Hull Food Charter in June 2018. Further work and many discussions have resulted in the Hull Food Action plan which distils this body of work down into eight key areas.

- A better food culture
- Increase food skills and knowledge
- Promote healthy food
- Work towards food equality
- Encourage a sustainable food economy
- Develop sustainable supply chains
- Increase food production
- Reduce ecological impact

Our application for the Sustainable Food Cities bronze award draws together the inspiring work that is going on in the city and illustrates that by taking a whole system approach and increasing collaboration, we can and have created new solutions to some of the major problems facing Hull and are already beginning to grow a healthy and resilient food culture in the city.

Hilary Hamer
Hull Food Partnership Chair



	BRONZE	Achieved?
Partnership	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>Partnership has met at least 4 times spanning the last 12 months and evidence that meetings are leading to implementation.</p> <p>The HFP Terms of Reference were written and agreed by all members of the steering group. The steering group is hosted by a not for profit company Rooted In Hull. We currently have a Steering Group with six members representing:</p> <ul style="list-style-type: none"> • Hull City Council (HCC) public health • HCC economic regeneration • Food4Hull • Rooted In Hull • Fareshare Hull and Humber/ Goodwin Trust • Language is Everything (Local Business) • Church of England Social Responsibility Officer (Diocese of York). <p>The steering group is guided by the vision of ‘a flourishing local food system which is both healthy and fair for people and the environment’.</p> <p>The steering has met every month from June 2017. Meeting minutes evidence the actions that have been implemented from these meetings.</p> <p>The HFP currently has 38 food partnership wider members and 71 individuals signed up to the food charter (see page 7). These organisations include voluntary sector organisations, businesses, schools and colleges. These organisations have taken part in HFP events, workshops and focus groups all of which have contributed to and continue to do so to the development of Hull Food Charter and action plan.</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>The HFP action plan was developed during 2017/18 with Hull Food Partnership members and over two Steering group meetings the draft was agreed on July 2018. The draft action plan consultation took place on the 27th of February with 18 organisations in attendance.</p> <p>The action plan is based on the 8 areas outlined in the Hull Food Charter and contains details of actions committed to over 2019 reflecting local priorities. It is agreed that the action plan is a living document and will be updated with the wider partnership on an annual basis. The action plan is available to download online.</p>	Yes/No

Policy	Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.	Yes/No
	<p>Healthy and sustainable food is recognised in many of HCC's policies and strategies, including the Hull Local Plan, Hull City Plan, Hull Health and Wellbeing Strategy, and the Humber Strategic Economic Plan. The work of the HCC is recognised in national policy documents such as the 2018 Director of Public Health Annual Report and the Local Government Association Public Health Transformation Report.</p> <p>Hull Local Plan 2016-2032</p> <p>The 'Hull Local Plan 2016-2032' recognises the importance of local centres where residents can shop, socialise and access in supporting "healthy communities through the promotion of access to fresh food' (p110)</p> <p>HCC supports this by:</p> <ul style="list-style-type: none"> 'improving easy access to local food stores can promote consumption of fresh food with linked health benefits' and 'restricting the number of takeaways through planning regulations.' (p115-116) <p>Policy 12 (p118-119) states:</p> <ul style="list-style-type: none"> • 13. Development to accommodate hot food takeaway (A5) use will not be supported in local or neighbourhood centres where a threshold of 20% of all units would be or has already been reached, to prevent over-proliferation where this could undermine objectives to promote healthy eating in the city. • 14. Development to accommodate hot food takeaway (A5) use will not normally be supported within 400m of a secondary school or sixth form college, or playing fields. • The plan also recognises the benefits of food growing in open spaces. • Policy 46 'Local food growing' (p206) states: <ul style="list-style-type: none"> 1. <i>The use of land and buildings as new allotments, orchards and for local food growing spaces and production will be supported, including the temporary use of vacant or derelict land or buildings and the use of amenity green space on housing estates and other open space areas, where this does not conflict with other policy objectives or land use priorities.</i> 2. <i>The incorporation of community gardens, allotments, orchards and innovative spaces for growing food, including green roofs, will be encouraged and supported in new development where possible and appropriate, particularly where there is demand for food growing space in the vicinity of the application site.</i> 3. <i>The inclusion of productive trees and plants in landscaping schemes will be encouraged where appropriate.</i> <p>Hull City Plan</p> <p>The Hull City Plan includes sustainable food:</p> <p><i>'Promoting healthy and sustainable food, tackling food poverty by improving access to healthy food and building community food knowledge; promoting a vibrant sustainable food economy by transforming catering and food procurement, reducing waste and the ecological footprint.'</i></p>	Yes/No

	<p>Hull Health and Wellbeing Strategy 2014-2020 The Hull Health and Wellbeing Strategy 2014-2020 commits to: ‘Work together to improve access to healthy and affordable food’ (p16) ‘Support ‘Fuel, Food and Finance’ anti-poverty initiatives that help people minimize the health impact of welfare reform and cost of living rises (e.g. initiatives that enable people to prevent, manage or recover from debt’ (p21)</p> <p>Humber Strategic Economic Plan 2014-2020 The Humber Strategic Economic Plan 2014-2020 recognises food as a key sector in the local area ‘producing, exporting (and indeed eating) food that is both nutritious and not harmful. Staying at the forefront of innovation (in partnership with our neighbouring LEPS) and promoting a sustainable food chain within our agri-businesses and food processing companies will help to ensure both food safety and productivity can be enhanced.’ (p38)</p> <p>2018 Director of Public Health Annual Report The 2018 Director of Public Health Annual Report is focused on taking a whole system approach to tackling childhood obesity and describes importance of local food initiatives. The work of the HFP is mentioned within the report (p16)</p> <p>2019 Local Government Association https://local.gov.uk/hull-city-council-public-health-transformation-six-years</p>	
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THE TABLES BELOW LIST THE SORTS OF ACTIONS/OUTCOMES WE WOULD EXPECT TO SEE UNDER EACH OF THE SIX KEY ISSUES:

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
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>The Hull Food Charter has been developed in consultation with a range of organisations and businesses in Hull. The initial discussion around the food charter at the Hull Sustainable Food City launch event which looked at the key issues we face around food in Hull. This was followed by and a series of focus groups that discussed each issue in more depth and enabled the draft food charter to be written.</p> <p>The HFP launched the Hull Food Charter on the 15th of June 2018 at an event with 100 delegates in attendance. The event included local and national speakers. The current number of signatories to the food charter is 38 organisations and 71 individuals. There is an online sign-up page which is linked to a QR code which is displayed at events.</p> <p>The organisations and businesses that have signed up to the Hull Food Charter and a brief description of what each organisation has pledged as a result of the sign up are detailed on the next page.</p>	Yes/No

Pledge categorisation (general pledge that the named organisation will):

- a) Use our purchasing power and procurement policies to support local, sustainable and ethical food.
- b) Serve healthy, seasonal, local and fairly traded food to our staff and customers.
- c) Provide opportunities for staff, students, patients or customers to learn how to cook or grow food.
- d) Organise volunteering programmes with community food initiatives or enterprises.
- e) Encourage our customers or employees to: reduce food waste, support local shops and retailers, grow their own food at home or on an allotment, eat healthily by cutting down on the amount of food with added sugar and salt, eat more fresh fruit and vegetables.

Organisation	General pledge*	Specific actions/ involvement in HFP
St Stephens Neighbourhood Centre	a,b,c,d,e	
Hull Growers' Network	c,d	Increase knowledge of food growing. Develop links between different food growing sites. Explore the possibility of creating a portfolio of local community food growing sites which in future could offer social prescribing opportunities.
Christopher Pickering Primary School	c	
Twisted Greens Ltd	c,d,e	
GRIN Local	a,b,d,e	
OLIO	a,d,e,	
Marfleet Community Centre	c,d,e	
Hessle Road Network	a,b,c,d,e	
Flour and Feast	a,b,c,e	
SEARCH	c	Play an active role in the food inequality alliance and support the Food Power experts by experience project.
Playing out Hull	c,d	Develop on street growing areas on Playing Out Streets
Newland St. John's CE Academy	a,b,c,d,e	Promote Food for Life with other schools
The Rainbow Garden	c	Run food growing activities in our community garden. Teach children about growing food.
Ganton School	c	
EMS Ltd	a,b,c,d,e	Play an active role in the Food Inequality Alliance
Fit and Tasty	a,b,e	Promote healthy food, commit to reducing food waste

Transition & Permaculture Hull	a,b,c,d,e	Use our mailing list and website to promote the Hull Food Charter
Bean and Nothingness	a,b,c,d,e	
Down to Earth Hull	b,c,d,e	Develop new sustainable food growing spaces around the city
Food For Life (Hull)	c,e	Support the development of Food for Life Schools across Hull
Friends of Constable Street Field	a,b,c,d,e	Develop new veg box scheme at garden.
Cranswick plc	b,c,e	Reduce food waste through supporting the Olio Market Maker in Hull.
Shoot the Bull	a	We have also signed the sustainable fish city pledge.
Cerruti's Ltd	a	Pledge to support Sustainable Fish City campaign.
The Sailmakers Arms	a,b,c,d,e	Locally bought. Support small businesses in doing so.
O'Flaherty Events	a, b, c, e	
Artlink Hull	a,c,d,e	Using the FEASTival to promote charter
TimeBank Hull and East Riding	a,b,c,d,e	Support local cooking and growing through Timebank membership and the mutual aid network.
Rooted in Hull	c, d, e	Demonstrate all aspects of local food, cooking growing and enterprise at Rooted in Hull container farm.
FareShare Hull and Humber	e,d,e	Work towards increasing the nutritional quality of food distributed to Fareshare community food members.
Frith Farm	c,d	Providing local produce to Hull and food growing training.
Arthur Street Trading Co Ltd	a,b,c,d	Grow, source and distribute organic certified foods. Encourage volunteers to come to work at the Walled Garden at Rise. Distribute publicity materials through our home delivery service.
Workers' Educational Association, Yorkshire & Humber Region	c,d,e	Working in partnership with Hull Food Cities and other supporting organisations the WEA will seek to identify and provide a wide range of educational opportunities for adults who wish to improve their knowledge and skills in relation to sustainable growing and food production, including sustainable food entrepreneurship and volunteering.
Wilberforce College	a,b,c,d,e	Develop food growing enterprise on site and promote healthy eating through the seeds of change project.
Hull City Council (Healthy Lifestyle Team)	c	Work as partners of the Veg City campaign, teaching families to cook on a budget using fresh vegetables.
Colemans Cider Company	a,b,c,d,e	Work with and support local community groups including community orchards and allotment societies.
Language is Everything	e	
The Beverley Cherry Tree Community Centre	a,b,c,d,e	We run a food initiative called 'Food4Families' we work with local supermarkets donating food to families facing poverty & hardship. We also work in partnership with East Riding Food bank distributing vouchers. We fight poverty with a passion, last year we supported nearly 3,000 people through hardship.

4	<p>An identity (brand/logo/strapline) for your city-wide initiative has been developed and is being promoted to the public as an umbrella for all the great work on healthy and sustainable food in your city.</p>	1 point
4a	<p>The Hull Food Partnership has developed a brand, logo and strapline.</p> <p>The logo (shown right), along with the strapline 'Growing a healthy and resilient food culture' is used on all printed media, event publicity, the Hull Food Partnership Newsletter, website and on all social media channels.</p> <p>The HFP has three social media channels and put out content regularly on our social media pages: Facebook https://www.facebook.com/hullfoodpartnership/ Twitter https://twitter.com/FoodHull Instagram https://www.instagram.com/hullfoodpartnership/</p>  <p>The HFP logo has been included within the following publications and event publicity:</p> <p>Feastival People Booklet (5,000 booklets distributed at the Freedom Festival)</p> <p>Hull Veg Cities Campaign promotion (2500 leaflets distributed locally).</p> <p>As a partner organisation on the Veg Power six sheet ads displayed on 62 JC Decaux advertising boards at bus stops across Hull. (shown left)</p>	Yes/No

6	<p>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'.</p>	1 point
6a	<p>In recent years, there has been a significant increase in events across the city that offer the public a wide range of opportunities to see, taste and learn about healthy and sustainable food, such as the Freedom Festival, Halloween Soup Event and YUM Food Festival. The Freedom FEASTival is Hull's flagship food event, involving 75 volunteers and 20 partner organisations to feed 1500 people.</p> <div style="display: flex; justify-content: space-around; align-items: flex-start;">     </div> <p>Freedom FEASTival</p> <p>The Freedom FEASTival is a now annual feast event at which 1,500 people are fed for free with locally grown and donated produce. It originated when the Hull Harvest Festival in 2015 brought together chefs and growers with the Timebank Hull and East Riding to feed 500 people in Hull City Centre. This video provides a snapshot of what took place that year.</p> <p>This annual event has been growing year upon year, and the partnership between the Hull Harvest Festival, Artlink and the Freedom Festival to create the Freedom FEASTival which lead to an increase in size. In 2018, 1,500 people were given a four-course meal for free at the Freedom Festival with one and a half tonnes of donated produce that came from local food growers, allotment holders and community gardens. Combining the arts and local food has proven to be incredibly successful.</p> <p>A large amount of community activity occurred in the lead up to the event, which included two mini feasts in East and West Hull feeding 150 people at each (2 courses) and an 'Eat and Meet' event which fed 50 people, all using local produce. The events involved 20 partner organisations, 75 volunteers and a total of 1093 volunteer hours.</p> <p>The launch of the Hull Veg Cities campaign was marked with a city centre 'Halloween Soup event'. Run in partnership with Rooted in Hull and Timebank Hull and East Riding feeding 200 people for free with vegetable soup.</p> <p>Wilberforce college student's union run a yearly food event F-EAST as part of their 'Seeds for Change' project This inclusive project encourages students to make healthy and positive lifestyle choices, including healthy food and using food produced on site.</p>	Yes/No

6a

The Fairtrade Feast is an annual event which attracts 50-80 members of the public each year, it is organised by SEARCH church network, who also run harvest events which are open for members of the public to attend.

The Hull City Council [Healthy Lifestyles Team](#) deliver healthy cooking demos, tasting and bicycle smoothie making at large family events throughout the school holidays throughout the year. The table below shows the events attended and the number of families that the team interacted with.

Event	Location	Start Date	Participants engaged
Costello Family Day	Costello Stadium	25/07/2018	250
Summer Splash	East Park	25/07/2018	300
Family Event	King George	27/07/2018	500
National Play Day	Queens Gardens	01/08/2018	350
Big Picnic- Healthy hols	Parks CC	07/08/2018	150
Bransholme Beach Day	North Bransholme	08/08/2018	100
Family Event	Acorns CC	08/08/2018	100
Noddle Hill	Noddle Hill Nature Reserve	14/08/2018	250
Parks summer event	Parks CC	15/08/2018	200
Thornton Event	Thornton Village Hall	12/08/2018	100
Big Picnic- Healthy hols	Oak Road	22/08/2018	150
Family Event	Marfleet CC	30th Aug	55

YUM food festival is an annual food festival held in Hull City centre. The 2018 festival attracted 25,000 visitors and included healthy cooking activities for children, with 600 children joining in workshops.

A part of the British science festival which attracted thousands of visitors was held in the Trinity market and included 'The Fermentation Station' an opportunity to learn about and taste fermented foods.

TOTAL POINTS AWARDED

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

1	<p>A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.</p>	1 point
1a	<p>Hull Food Partnership Supported by funding from Food Power, the Hull Food Partnership has strengthened partnership working to develop a strategic approach to tackle food poverty by setting up a 'Hull Food Inequality Alliance' (HFIA). The strategy has been to identify a single area in which successful partnership working protocols can be established.</p> <p>The HFIA was established in September 2018 following a two-month consultation process with key food poverty related stakeholders in the city & consists of key members of the voluntary and public sector including voluntary sector organisations, local authority & housing association representatives, FareShare, the Trussell Trust central food bank, the citywide church network, the OLIO app market maker, Tesco's, Hull & East Riding TimeBank & the DWP. It meets on a monthly basis.</p> <p>The HFIA reports directly to the Hull Food Partnership steering group & it reports on a periodic basis to the citywide Registered Social Landlords Forum, the Public Health Team and the DWP with data sharing protocols established.</p> <p>As the first collaborative activity HFIA decided to improve the citywide food offer to those requiring food aid based on the findings from the recent consultation:</p> <ol style="list-style-type: none"> 1. There is enough surplus food being generated by inefficiencies within supermarket supply chains to provide a comprehensive free/low cost food 'offer' for people experiencing food insecurity in Hull. 2. Food aid providers and public health know that the diversity and nutritional quality of current food that is available for food aid distribution is poor. This is not the primary concern of those in receipt of the food. The relationships developed with a group of individuals who have encountered food poverty has greatly informed the work of the HFIA and further engagement with subsidiary services e.g. advice services, cooking-on-a-budget courses. <p>Community Fridges & Other Initiatives An initial pilot programme using two easily accessible Community Fridges in deprived communities was launched in February 2019 that seeks to address these issues. FareShare suggest that being able to use fridges will enable on average 200% more food to be administered within communities. Predominantly fresh and chilled produce has a greater nutritional value and range of nutrients & one fridge will carry the ready prepared meals cooked by the Freedom Food project at EMS.</p> <p>The reception and use of these Community Fridges will inform the planning for further work/initiatives relating to food poverty, & shows a positive narrative focusing upon the contribution they are making to combat the issue of perishable food waste in the city.</p> <p>The HFIA has undertaken a number of other initiatives to tackle food poverty, such as increasing uptake of Healthy Start vouchers through our Veg City funded project, and the 'Healthy Holidays' initiative working with Street Games and partners across all 4 regions of the city.</p> <p>The HFIA will be publishing the Inequality Alliance Action Plan as a part of the HFP action plan.</p>	Yes/No

3	<p>For those in urgent need - and particularly benefit recipients facing delay or suspension in payments - relevant agencies are providing rapid referral to hardship funds and emergency food aid.</p>	1 point
3a	<p>Hull has an effective system to provide for those in urgent need, and the HFIA has a strategic plan in place to strengthen & increase this provision through improved partnership working.</p> <p>Trussell Trust - Hull Foodbank Hull Foodbank run by the Trussell Trust (TT), is the single largest provider of food crisis provision in the city. Over the last 12 months it has distributed 3,294 food parcels with notable increases over the summer period (school holidays) and Christmas. Hull and East Riding Citizen Advice Bureau (HERCAB) are the primary referral body for emergency food aid in the city accounting for 82% of all referrals to the TT Foodbank.</p> <p>Food Aid & Vouchers There is a system in place that ensures people in need gain access to emergency food aid and food vouchers. This is provided in partnership by Hull and East Riding Citizen Advice Bureau (HERCAB), Hull Foodbank, the Goodwin Trust, Faith Groups and HCC early help team. This partnership working ensures a joined-up system of referral and ensures those that need of food provision can access it quickly.</p> <p>Action Towards Inclusion HERCAB also provide a bespoke 'Action Towards Inclusion' programme that has supported 58 families in 2018 that have been reported as being in crisis including issues relating to food poverty identified in all cases. An assessment of the families' financial status including including issues relating to food poverty is undertaken within an initial assessment and referrals to crisis food aid is made alongside signposting to local provisions that can support families with access to services such as budgeting support, and affordable food e.g. a Pantry.</p> <p>Goodwin Pantry The Goodwin Pantry has 80 members, who sign up to receive low cost food. Members are referred to other services in the Goodwin trust based on their needs e.g. mental health services, budgeting, employment.</p> <p>Other Food Crisis Provision Food crisis provision also takes place through faith groups, including the SEARCH church network. This network includes churches across Hull that offer food parcels to members of the public within their surrounding communities.</p> <p>It works in a less formal way than the Hull Foodbank and although there is a lack of data, in conversations it has been estimated that it delivers as much food aid to members of the public as the Foodbank. Crisis relief is available through HCC Early Help Team which exists to identify and support individuals or families with problems, bring together different services and agencies to collectively look at what support is needed and carry out work together to deliver it.</p>	Yes/No

	Universal Credit full service started on the 12th of December 2018. In response to this, in Hull, training has taken place with 136 professionals. A shortened version was subsequently developed and delivered within community settings in 3 locations across the city. This training will ensure that any person facing delays in payments will have access to hardship funds.													
6	Efforts are being made to maximise the uptake of Healthy Start vouchers, free school meals and social food provision - such as lunch clubs and meals on wheels - for vulnerable people who might otherwise go hungry or suffer malnutrition.	1 point												
6a	<p>Hull is the third most deprived local authority in England with a third of children identified as living in poverty. Source: http://www.hullcc.gov.uk/pls/hullpublichealth/assets/JSNA2017_c7.pdf</p> <p>A substantial offer is in place in the City to ensure vulnerable people do not go hungry or suffer from malnutrition, including:</p> <ul style="list-style-type: none"> • free school meals • Healthy start vouchers • lunch clubs • Food4Life registered schools • healthy holiday schemes • food providers such as the EMS Freedom Food lottery funded project • homeless shelters. <p>School Meals The total subsidy is outlined within the table below. Universal infant free school meals at KS1. All but 2 of our schools offer school meals for £1 per day at KS2, saving parents not entitled to free school meals £8.50 per week or £331.50 per year (one child, 5 meals per week).</p> <table border="1"> <thead> <tr> <th>April-March</th> <th>Public Health Subsidy (50p per meal)</th> <th>Corporate Subsidy (30p per meal)</th> <th>Total Hull CC subsidy (80p per meal)</th> </tr> </thead> <tbody> <tr> <td>2015-16</td> <td>£550,000</td> <td>£330,000</td> <td>£880,000</td> </tr> <tr> <td>2016-17</td> <td>£621,825</td> <td>£373,095</td> <td>£994,920</td> </tr> </tbody> </table> <p>The scheme continues to perform above the national average in terms of uptake, and the HFIA & Public Health are now discussing innovative ideas such as alternative financing models. This reflects the Hull's position as a pioneer in this field, building on the current provision and addressing the budgetary pressures facing HCC.</p>	April-March	Public Health Subsidy (50p per meal)	Corporate Subsidy (30p per meal)	Total Hull CC subsidy (80p per meal)	2015-16	£550,000	£330,000	£880,000	2016-17	£621,825	£373,095	£994,920	Yes/No
April-March	Public Health Subsidy (50p per meal)	Corporate Subsidy (30p per meal)	Total Hull CC subsidy (80p per meal)											
2015-16	£550,000	£330,000	£880,000											
2016-17	£621,825	£373,095	£994,920											

6a	<p>Healthy Start Vouchers Distributed by midwives, health visitors, school nurses and children centres with current uptake at 74%. This relatively high rate of uptake is a result of a targeted campaign via HCC’s midwifery service and a dedicated post based within HCC’s Healthy Lifestyle Team. A plan is in place to increase the number of retailers accepting healthy start vouchers specifically veg retailers as part of the Hull ‘Veg Cities’ campaign and ideas to maintain a steady veg intake throughout the year are being explored.</p> <p>Lunch clubs: Autism Plus run a lottery-funded project providing meals for lunch clubs across 12 community centres and supported living centres in Hull with 456 people regularly accessing lunch clubs.</p> <p>Churches affiliated with SEARCH run 8 lunch clubs across the city. The clubs regularly provide a hot meal for approximately 150 people including lunch clubs at Jubilee Central (Hull Foodbank) and a large lunch club facilitated by the charity Open Doors that attracts high numbers of ethnic minorities/asylum seekers.</p> <p>Assessible food: A new food scheme ‘Freedom Fresh’ has been launched in East Hull by EMS that provides home cooked meals so that residents can buy a freshly prepared meal for a family of four for £2. The ‘ready meals’ that are prepared from surplus food sell out within 48 hours and this initiative currently has 361 members.</p> <p>Holiday hunger: A pilot project was launched in the Orchard Park ward of Hull in 2018 providing food and activities for children in the area. This pilot successfully delivered 100 activities delivered over 31 days engaging with approximately 2000 beneficiaries with a healthy packed lunch provided to all participants. The programme is being extended in 2019 to a further 2 areas of the city.</p> <p>Humbercare & Emmaus: Over 1500 cooked meals a week are provided to homeless persons (in overnight shelters).</p>	
	TOTAL POINTS AWARDED	

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

4	<p>Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as The Big Dig and Incredible Edible.</p>	1 point		
4a	<p>Multiple initiatives are underway in Hull to deliver community food provision, such as allotments, veg patches and community gardens.</p> <p>HCC Allotment Sites</p> <ul style="list-style-type: none"> HCC allotment sites contain 18,000 allotment plots. To increase access to allotments, in 2018 HCC took over the management of a new site owned by Keepmoat, providing another 33 small plots, in addition to splitting large plots to make them available at a cheaper rent. In accordance with the Hull Local Plan, the leasing of land to community groups and VSO's has enabled the development of new community growing areas and allotments. Constable Community Allotment is an example of one of the successful garden on HCC owned green space. HCC leased a site to local resident Lausanne Tranter to develop a garden. This is now thriving with two polytunnels, a pizza oven and a roundhouse. HCC local area team paid for the materials needed for the roundhouse. The charity EMS have worked alongside HCC to develop 55 community allotment plots and 4 community gardens across Hull. They plan to develop a further site with 40 more allotment plots as part of a lottery funded project. HCC area teams support the development of these sites by liaising with residents, attending meetings and organising tenancy agreements. <p>Community Growing Sites</p> <ul style="list-style-type: none"> A small number on-street growing sites exist which include the city centre Veg Patch*, The Thoresby Edible Forest Garden*. The HFP is supporting Hull Playing Out to build edible planters on all playing out streets. <p>The list below shows community food growing sites and the date they started. Hull has seen an increase in community gardens over the past five years, with 11 of the 16 sites making use of council owned land.</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <ol style="list-style-type: none"> 1. Greatfield Park (in development) 2. Down to Earth Community Woodland*(2019) 3. Dales Fitness Centre Field *(2018) - Foredyke 4. No-dig community allotment * (2018) 5. Anlaby Communities Trust Community Garden* (2017) 6. The Quadrant Community Garden (2017) 7. Rooted In Hull City Farm (2018) 8. Giroscope Community Garden (2016) 9. Prospect centre rooftop garden (2015) </td> <td style="width: 50%; vertical-align: top;"> <ol style="list-style-type: none"> 10. Bespoke community garden *(2015) 11. Constable Community Allotment. *(2015) 12. East Hull Community farm volunteer garden *(2013). 13. Western library garden *(2013) 14. Pickering Road Community Orchard *(2004) 15. Bakersville allotment project *(2000) 16. Pearson Park Wildlife Garden *(Yorkshire Wildlife Trust 2000) 17. Rainbow garden (1997) <p>* Council owned site</p> </td> </tr> </table>	<ol style="list-style-type: none"> 1. Greatfield Park (in development) 2. Down to Earth Community Woodland*(2019) 3. Dales Fitness Centre Field *(2018) - Foredyke 4. No-dig community allotment * (2018) 5. Anlaby Communities Trust Community Garden* (2017) 6. The Quadrant Community Garden (2017) 7. Rooted In Hull City Farm (2018) 8. Giroscope Community Garden (2016) 9. Prospect centre rooftop garden (2015) 	<ol style="list-style-type: none"> 10. Bespoke community garden *(2015) 11. Constable Community Allotment. *(2015) 12. East Hull Community farm volunteer garden *(2013). 13. Western library garden *(2013) 14. Pickering Road Community Orchard *(2004) 15. Bakersville allotment project *(2000) 16. Pearson Park Wildlife Garden *(Yorkshire Wildlife Trust 2000) 17. Rainbow garden (1997) <p>* Council owned site</p>	Yes/No
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<p>4a</p>	<p>'The Veg Patch' outside the Wilson Centre in the city centre has been used to grow vegetables for passersby to pick since 2014.</p> <p>Other growing initiatives include the 'Edible Campus' at Wilberforce college.</p> <p>Further plans to increase community growing, include a community garden in Pearson Park as part of a renovation project (Further details available on request).</p> <p>In April 2019, growing sites across the city will take part in the Big Dig event 2019 promoted by the HFP as part of the Hull Veg Cities campaign.</p>	<p style="text-align: center;">Project increase through the years</p> <table border="1"> <caption>Data for Project Increase through the Years</caption> <thead> <tr> <th>Year</th> <th>Project Count</th> </tr> </thead> <tbody> <tr><td>1988</td><td>1</td></tr> <tr><td>2000</td><td>3</td></tr> <tr><td>2005</td><td>4</td></tr> <tr><td>2013</td><td>6</td></tr> <tr><td>2015</td><td>9</td></tr> <tr><td>2016</td><td>10</td></tr> <tr><td>2017</td><td>12</td></tr> <tr><td>2018</td><td>16</td></tr> <tr><td>2019</td><td>17</td></tr> </tbody> </table>	Year	Project Count	1988	1	2000	3	2005	4	2013	6	2015	9	2016	10	2017	12	2018	16	2019	17	
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<p>5</p>	<p>Primary and secondary schools are adopting holistic school food education and engagement programmes - such the Soil Association Food for Life - including growing, cooking, farm visits and improvements to meals and dining culture.</p>	<p>1 point</p>																					
<p>5a</p>	<p>Schools & Food Education Programmes</p> <ul style="list-style-type: none"> HCC public health commissioned Food for Life to deliver a 'whole school food and nutrition programme' to schools in Hull over 3 years from January 2016 – Jan 2019. All Food for Life partnership schools undertake a holistic food culture change programme that includes cooking, growing, farm visits and changes to catering and dining culture. To deliver the programme, a Local Programme Manager was employed 3 days a week to work with and support the schools. Throughout the three-year commission the Local Programme Manager has worked with 38 schools across the City and has delivered 164 one-to-one support sessions to staff within these 38 schools. There are 90 schools in Hull (71 Primary, 12 Secondary, 7 Special Schools/Pupil Referral Units) and all schools in the city were eligible to sign up to the programme as part of the commission. To date, 27 schools have signed up to the Food for Life programme, and of this total, 14 are signed up to the awards package and 17 to the membership package. The map below shows the distribution of Food4Life schools across Hull at the start of January 2019. Hull now has three primary schools that hold the Bronze Award and one Gold Award as an outcome of the programme. Due to the success of the programme, it has been awarded continuation funding through HCC public health and a local food company, which will enable the programme to continue until at least July 2021. 	<p>Yes/No</p>																					

5a

Hull Food for Life Schools – Newland St Johns & Ganton

- Newland St Johns primary school has recently been awarded the Gold Food for Life. The school is passionate about fresh, local food and runs a productive food growing site leased from HCC. All the pupils are involved in growing food which then gets put into the school meals. The school involves parents in food activities such as farmers markets, a vegetarian showcase and cooking. The value of the Food for Life programme is recognised by the school, statistics show a decrease in childhood obesity at the school, Newland St Johns is now supporting other schools in Hull who are working towards the Food for Life awards in Hull.

Map Key	
	Gold Awarded School
	Bronze Awarded School
	Food for Life enrolled school (not yet awarded)
	Food for Life membership



- Ganton secondary school holds the Bronze Food for life award. They work with young people with disabilities who are actively involved in the food activities in the school. They are a level 5 RHS school with a garden and polytunnel for food growing, they run an annual farmers market in which all pupils have the chance to run a stall an arrange regular visits to the nearby Pickering Road community orchard. They are currently seeking to involve parents in cooking activities over the coming months.

Back-pack buddies

A recent initiative between the University of Hull Children’s University and a local comedian that supports 5 schools in East Hull to work within the schools to provide one child per week with food for their family for the weekend.

7	Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.	1 point															
7a	<p>Hull City Council have delivered cooking training over a period of 5 years, with over 1,100 people participating in the courses to date. The training is delivered based on a three-tier framework:</p> <ul style="list-style-type: none"> • Level 1 courses are an introduction to cooking and a focus on hygiene and safe ways of working with some basic nutrition. • Level 2 courses are designed to challenge and encourage independent thinking when cooking to be able to utilise leftovers and reduce waste whilst keeping the options healthy. Nutrition exercises are used to increase knowledge and enable families to make educated decisions when shopping based on price/nutritional value and cooking ability. • Community Cooking Clubs - once families have attended the Level 1 and 2 courses they are supported to set up and run community cooking courses, which due to their independent nature will give sustainability to the project. <p>The courses are delivered at a variety of settings including Children’s Centres, Community Centres and Churches. During initial years of the training course being delivered, training was offered to all FareShare community food members in Hull (see below for stats). To maximise the reach of the project the courses were delivered by the Food Project Manager, Hull CC, and volunteers/ community organisation staff who have attended 2 day Train the Trainer courses run by the Healthy Lifestyles Team.</p> <p>Each course is designed for the needs of the demographic attending. This ranges from families with very young children to working with the local Older Peoples Partnership Group. As part of the Veg Cities campaign, the Healthy Lifestyles team, will be delivering further training to staff from children’s centres to deliver cookery training and activities related to the Veg Cities cookery themes.</p> <p>The table below shows the data for participants trained on level 1 and level 2 cooking on a budget courses over the last five years.</p> <table border="1" data-bbox="624 975 1570 1310"> <thead> <tr> <th>Year</th> <th>Number of courses delivered</th> <th>Number of participants attended</th> </tr> </thead> <tbody> <tr> <td>April 2015- March 2016</td> <td>44</td> <td>492</td> </tr> <tr> <td>April 2016 – March 2017</td> <td>60</td> <td>323</td> </tr> <tr> <td>April 2017 – March 2018</td> <td>40</td> <td>146</td> </tr> <tr> <td>March 2018 – Dec 2019 (figures to date)</td> <td>32</td> <td>142</td> </tr> </tbody> </table>	Year	Number of courses delivered	Number of participants attended	April 2015- March 2016	44	492	April 2016 – March 2017	60	323	April 2017 – March 2018	40	146	March 2018 – Dec 2019 (figures to date)	32	142	Yes/No
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<p>7a</p>	<p>Further Cooking Courses in Hull</p> <ul style="list-style-type: none"> • This work has led to an extensive network of sustainable community cooking clubs and courses. • The charity EMS took part in the original train the trainer courses run by HCC, and now deliver their own cooking on a budget courses in Hull. They run a combination of courses usually last for 4 weeks and are run with groups that average 10 people as well as one off sessions. • Over the past year EMS have run delivered 100 cooking sessions and cooked 1623 meals. • The SEARCH church network is another organisation in the city running cooking courses in the city. In the last year they have trained 50 people who have taken part in either slow cooker, wok cooking or basic cookery courses. • Groundwork Hull 'Get cooking &Active' courses in groups of 8. 	
	<p>TOTAL POINTS AWARDED</p>	

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>A number of key training and development schemes have been delivered in Hull, such as the Old Town Grant Scheme, Humber Growth Hub, Feeding the City Workshops and many more</p> <p>Old Town Grant Scheme</p> <ul style="list-style-type: none"> The Old Town Grant Scheme was introduced by the council and Humber LEP to encourage new businesses to open in the Old Town and to enable current businesses to expand. The project has helped 35 businesses to date. The scheme is linked to the renovation of the Hull Trinity market (see below) where there has been a strong focus in encouraging food businesses to develop from fruit & veg and butchers through to cooked food, street food and prepared food vendors. Of the grants 35 grants that have been provided 22 of these have been given to food businesses. The total amount that has been granted to food businesses is £318,045. This was up to 50% match funding. One new business that received funding is Falafia run by Dan Bryan. It was the first falafel outlet in the city and provides, falafels, vegetarian and vegan options, healthy salads and fruit smoothies. Dan loves healthy food and wants to bust the myth that vegan food is tasteless. He received 50% of his start-up costs through the grants scheme. <p>Humber Growth Hub, Feeding the City Workshops and others</p> <ul style="list-style-type: none"> The Humber Growth hub is a business support programme led by HCC. The programme supports new and existing business with advice, training and funding. Four Hull food businesses' are currently signed up to the programme and have received business support and training. In 2018 Frith Farm ran a traineeship supported by HFP for local people who were interested in creating an income from producing organic food. The traineeship was a mixture of hands-on farming experience and classroom sessions that covered the organisational aspects of running a farm business. The traineeship proved to be such a success that one of the trainees, Ike Howard Moses, went on to manage Frith Farm when the previous head grower stepped down at the end of 2018. During 2018 and 2019 HFP ran 'Feeding the City Workshops' which were aimed at supporting teams with ideas for sustainable food start-up businesses to apply for the national Feeding the City accelerator programme. One of the Hull teams was accepted onto the first part of the business training in 2019. In addition to the above, there are several initiatives currently underway by food partnership members linked to the action plan that aim to provide training and business support specifically for sustainable food businesses. Through partnership working the Workers Education Association (WEA) have designed a taster course and full year-long course designed to train sustainable food entrepreneurs. The first taster course took place in March 2019 with 10 learners. Timebank Hull and East Riding are developing a Mutual Aid Network which is examining how the tools of mutual aid such as building cooperative business. Using community assets, they will support people to establish their own food micro enterprises. 	Yes/No

3	Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, 'restaurants weeks' and food awards.	1 point
3a	<p>HCC activities</p> <p>HCC run a healthier options award which is promoted by Food Hygiene officers to caterers who have four or five star food hygiene ratings. The healthier options award aims to:</p> <ul style="list-style-type: none"> • Encourage food businesses to provide healthier options to customers through the uses of healthier catering practices. • Increase people's intake of fruit, vegetables and carbohydrates like potatoes and whole grains. • Decreasing fat, (especially saturated fat), sugar and salt. • Recognise the provision of healthy options for both children and adults. <p>All businesses signed up to the award display a healthier options window sticker that is recognisable to the public. New businesses signing up to the award receive positive media through Hull CC media channels, for example through Twitter posts.</p> <p>Over 90 businesses signed up to the award and represent a wide range of catering businesses, such as cafes, canteens, schools and colleges. Many of the businesses are now at the stage of renewal and through the HFP work, HCC are prepared to invest addition resource to ensure renewal of the award takes place where needed and further promotion</p> <p>East Yorkshire Local Food Network</p> <p>The East Yorkshire Local Food Network (EYLFN) exist to promote local food producers and food business. It is a voluntary organisation that produces an online and printed local food directory for the whole East Yorkshire region including Hull. Membership is free to the following food businesses based within the East Riding (including Hull) and on the following criteria:</p> <ul style="list-style-type: none"> • Local food and drink producers, processors and distributors of speciality niche products (ingredients should be sourced from within the specified area, where possible, or the majority of the processing should occur within the area). • Hospitality and retail businesses committed to sourcing and promoting seasonal, local produce as part of their business offer. • Organisers of farmers' markets and food festivals featuring local produce. • Suppliers of goods or services to the local food sector. <p>Members of EYLFN benefit from their membership through:</p> <ul style="list-style-type: none"> • Free listings in print material distributed to public, press and trade, on the website and via social media. • 'Enjoy Local Food & Drink' Member's logo and branding to display at your premises and on your marketing material. • Opportunity to promote their business via the VHEY Tourist Information Centres and enter the annual Remarkable East Yorkshire Tourism Awards. • The EYLFN is promoted at all HFP events and thorough the HFP website. We aim to encourage more Hull Food businesses to sign up to the network and benefit from membership. • Hull Food partnership is working closely with local independent food businesses as part of the Veg Cities campaign. 	Yes/No

3a	<ul style="list-style-type: none"> • During November, a social media campaign ‘Souper November’ was launched to promote cafes selling healthy vegetable soup. The total reach of this campaign was over 10,000 impressions on Twitter, and 14,000 views on Facebook. • As a result of the ‘Souper November’ campaign and increased engagement with local food businesses; HFP members Food4Hull are now in the process of updating their local directory of where to buy good food in Hull. 	
6	<p>The council/city is working to protect and/or re-establish vital sustainable food infrastructure, such as Grade 1 and 2 land, local processing and wholesale businesses, food hubs and/or distribution networks.</p>	1 point
6a	<p>HCC is working at protecting and establishing vital food infrastructure, such as the Trinity Indoor Market, Farmers Market and Malmo Food Park.</p> <p>Trinity Indoor Market</p> <ul style="list-style-type: none"> • Renovation work has been carried out at Trinity Indoor market and market square as part of the Hull City Plan as HCC identified this area as an essential hub for food businesses to support the local food economy. • Trinity Indoor Market and Outdoor Market were refurbished in 2016 in a £3m improvement scheme funded by HCC and the Humber LEP. Market stalls and facilities have been upgraded and redesigned. A wider range of market stalls has encouraged food business start-ups and created a more diverse shopping area. The number of food businesses in Trinity Market has increased from 10 to 19 and the footfall of the market has increased. • Several of the new start-ups in the Market focus on healthy and sustainable produce and have introduced a new food offer not previously available in the city. • These include Shoot the Bull street food stall whose owner, Chris Harrison also runs a restaurant and street food stall in the city & is passionate about using high quality local produce from local producers. Shoot the Bull focuses on using high welfare local supplies of meat such as Wagyu Wagyu Yorkshire beef, Yorkshire outdoor reared pork and Yorkshire rare-breed grass-fed beef. Rooted in Hull supplies his fresh locally grown herbs and vegetables to be included on his menus and is also a member of the Sustainable Fish campaign. • Also Flour and Feast, a micro bakery that bakes bread on site daily. Flour and Feast is passionate about freshly baked produce and have found the newly renovated market ideal to set up a new food business. 	Yes/No

6a

As a result of the work, the number of food businesses in the market has increased from 10 to 19 and the footfall has increased.

Pre-construction food offers –all of these were carried into the new market.	Post construction works additional/ new food offers
1. Fruit & Veg	11. Flour & Feast (bakery)
2. Chocolatier	12. Tart me up (cold food offer)
3. Delicatessen	13. Vittles (micro-brewery & hot food offer)
4. Alessandros	14. Greko Greek (street food)
5. Caffeinated	15. Shoot the Bull (street food using local produce)
6. Butchers	16. Boss Burrito (hot food offer)
7. Sweets	17. Cone Queen (pizza cones)
8. Key Snacks	18. Tapasaya Indian (street food)
9. Trinity Delicatessen	19. Falafia (healthy food offer)
10. Tea shop	

Farmers Market

- In 2018 Hull Bid set up a [monthly farmers market](#) on the newly renovated Trinity Square. Once, Trinity Square hosted the town market running three times a week since medieval times but not recently. In 2018, between May and October, 2,500-3,000 visitors attended each market. A total of 36 local food businesses ran a stall at these markets. More planned in 2019.
- To support local food manufacturing and processing businesses, HCC built Malmo Food Park (MFP) in 2007 at a cost of £4.2m. MFP is a purpose-built designed-for-food factories estate with 10 medium/large individual units between 1800-3200 sq ft. The centre has an office block with meeting/training rooms, a conference facility and a test kitchen. The FareShare Hull and Humber distribution hub is housed here.

TOTAL POINTS AWARDED

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>The HFP has been engaging with and building relationships with procurement officers and caterers since the initial Hull Food Partnership launch event and the Food Charter launch.</p> <p>More recently and with the support of HCC public health, meetings have taken place with Hull Catering and HCC procurement officers to discuss and promote the work of the Hull Food Partnership and the sustainable procurement agenda.</p> <p>The chair of the HFP has undertaken several meetings with decision makers and catering staff at Hull University and The Deep (Hull's Largest visitor Attraction) to engage them in the work of the Hull Food Partnership.</p> <p>Procurement Network Meeting</p> <p>The first cross sector sustainable procurement network meeting took place on Wednesday 13th of February.</p> <p>Organisations in attendance at the meeting included:</p> <p>HCC Public Health commissioner Procurement officer</p> <ul style="list-style-type: none"> • HCC Hull Culture and Leisure Manager • HCC Public Health commissioner • Hull University Catering Manager • Hull Catering manager • Turner and Price – a Hull wholesaler business. • The Deep Food Manager • Hull Food Partnership Co-ordinator • Food 4 Hull <p>The agenda for the inaugural meeting of the network included:</p> <ul style="list-style-type: none"> • Presentation about the aims of the Hull Food Partnership and the Hull Food Charter. • Presentation from Hull Catering about their work in obtaining the Silver Food for Life Award. • Sustainable procurement action planning – objectives and actions. • Next steps for Hull. <p>Highlights of discussion during the meeting and key actions are outlined below.</p> <p>The presentation from Mike Clayphan (Food Manager) outlined the steps taken by Hull Catering and the work that was carried out with their supplier Turner and Price to obtain the Silver Food for Life Award.</p>	Yes/No

	<p>Sustainable Procurement Network Objectives</p> <p>The following objectives were agreed for the Sustainable Procurement Network:</p> <ul style="list-style-type: none"> • Work towards increasing the number of public sector and private caterers achieving the Food for Life catering Award • Promote the Sustainable use of sustainable fish throughout public sector and large private caterers and work towards the Sustainable Fish City award. • Share good practice around procurement for reduction of plastic waste. • Expand the membership of the sustainable procurement network. • Members of the group discussed the importance of sustainable procurement for smaller businesses and agreed to explore the idea of forming a consortium to enable smaller local businesses access sustainable food at a lower cost. • Going forward, the network has agreed to meet on a quarterly basis and expand the group to share best practise. • The next meeting is planned for May. 	
3	<p>Individual public sector bodies have adopted healthy and sustainable food policies e.g. nutrition standards, healthy options in catering and vending, ‘tap water only’ policies and/or ethical standards such as cage-free eggs, sustainable fish and Fairtrade.</p>	1 point
3a	<p>Several public sector bodies have developed and are implementing healthy and sustainable food policies in Hull.</p> <p>Hull City Council Food Procurement</p> <p>Although there is no formal written policy around HCC food procurement, HCC’s informal policy is demonstrated by the HCC’s current corporate procurement contract for supply and delivery of food ingredients.</p> <p>As stated in the overall contract, the overall aim of the HCC food specifications is to “provide a holistic approach to the provision of foods” by:</p> <ul style="list-style-type: none"> • Developing better food provenance, consumer awareness and wellbeing. • Minimising waste associated with the food chain supply. • Increasing the consumption of healthy and nutritious food. • Increasing the use of more sustainably sourced and produced/ harvested food products. • Increasing the use of seasonal foodstuffs. • Raising animal welfare and food safety levels. 	Yes/No

3a

Specifications within the contract include:

- “All eggs supplied must be free range”
 - “Fish or fish products supplied should not include the following species unless it can be demonstrated they have been sourced from a sustainably managed fishery, Atlantic cod, Halibut, Grey Mullet, Haddock, Monkfish and Plaice”
 - “Wild caught fish, or products made from wild caught fish should be supplied/ produced in accordance with the standards set for sustainable fisheries and chain of custody under the MSc label scheme or equivalent”
- “Farmed fish or products made from farmed fish should be produced with the standards set for the RSPC Freedom Foods or Equivalent”

Hull Catering Contract

- The Hull Catering contract states that the supplier should “source appropriate products to support the applications of both Hull Catering and individual schools with applications for and ongoing support for any F4L accreditation applications.” (see below for more detail).
- Hull has held Fairtrade Town status, which was last renewed in 2017, since 2005. A part of HCC’s commitment to this has been to include Fairtrade in the Social Value menu of Hull City Council’s procurement procedures.
- Hull University is a Fairtrade University backed by a [Fairtrade policy](#) and stocks Fairtrade products throughout its catering outlets. The Hull Student’s Union has its own Fairtrade policy which states “that HUU will offer Fairtrade products at all of its catering and retail outlets, including vending machines”. Hull University also has a [Sustainable Food Policy](#), which includes the following specifications:
- Fish: “We will have moved towards the elimination of fish on the menu which are listed by the Marine Conservation Society as ‘fish to avoid’ and using only fish that are on the ‘fish to eat’ list.” “Farmed fish used will have been raised to high standards of welfare and fed only with proven sustainable feed.”
- Eggs “at minimum, a free-range production system
- In accordance with the Food for Life criteria, all the schools signed up to the programme have created a food policy. This link is an example of one of the policies from a Hull school.

4	Public sector organisations and large private caterers have achieved quality, healthy, sustainable and/or ethical food accreditation, such as the Food for Life Served Here, Sustainable Fish, Good Egg and other awards.	1 point
4a	<p>Hull Catering Hull catering hold the Silver ‘Food for Life Served Here’. They currently provide the catering contract for most schools in Hull. Of the 25,381. primary school children in Hull, 20,603 of these can access these meals. In practice, this translates to Hull Catering providing 1,700 school meals per day across the city.</p> <p>This Silver FFL SH accreditation demonstrates that 84 schools across Hull are providing meals cooked from scratch, using sustainable fish, free range eggs and ingredients that can be traced directly back to the farm. To achieve the Silver Food for Life award, Hull Catering has worked closely with their suppliers to ensure that they supply only free-range eggs, MSC certified fish, a minimum of 5% organic produce (currently 5.9%) within their school meals. They also ensure high levels of locally sourced and UK grown food as part of their menus. Currently 8.5% of the Hull Catering budget is spent on food produced in the region or adjacent county and 77% of the total budget is spent on raw ingredients produced in the UK. In addition, to obtain the Silver FFL SH award, Hull Catering ensure that there is one meat free dish per week and the use of salt is restricted.</p> <p>Hull Catering are active in the promotion of their school meals and run regular taste evenings, parent and pupil surveys and a school nutrition action group.</p> <p>Hull Catering has carried out specialist work to supply Newland St Johns with Gold Food for Life standard school meals. These meals outdoor reared meat and organic produce. Of all meat bought a minimum of 5% is outdoor reared and 15% of all food must be organic. In order to meet this criteria, Hull Catering had to work with their supplier Turner and Price who needed to source new products specifically for the award.</p> <p>Recently there have been a few schools that have switched from Hull Catering to in-house catering and FFL are now working with those schools to support them to achieve the necessary food quality criteria so that the current standard is maintained and they can achieve a FFL school award in the future.</p> <p>There are 5 schools within the city that are catered for by ISS, who have the FFLSH Bronze award for their meals in Hull. Oakfield School is currently working with ISS to see if they can upgrade to a Silver standard menu, to support their work towards a Silver FFL award.</p> <p>The Myton Servery at Hull University previously held the Bronze Food for Life Award and the HFP are sharing good practice through the Sustainable Procurement Network to support Hull University explore this area again.</p>	Yes/No
	TOTAL POINTS AWARDED	

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

4	<p>A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).</p>	1 point
4a	<p>Food and Garden Waste Collection</p> <p>A combined food and garden waste collection scheme was rolled out across the city from September 2009 to all households. All Hull residents receive either a weekly collection of a 23 litre food waste caddy or a fortnightly collection of a 240 litre mixed green and food wheeled bin depending on whether or not the property has a garden. 95,765 mixed bins and 13,909 have been provided.</p> <p>In addition, all households also receive a kitchen caddy and a free supply of biodegradable liners.</p> <p>Tonnages for both mixed organics and separate food waste collection areas for 2017/18:</p> <ul style="list-style-type: none"> • Total mixed kitchen & garden collected by fortnightly collection crews = 15,746.16 tonnes • Total kitchen only weekly collections = 453.9 tonnes • Total = 16,200.06 tonnes <p>Food waste recycling is encouraged by promotion of the scheme and having promotional material and free caddy liners available at a range of community settings, such as schools, libraries and at Hull University.</p> <p>All organic waste (including food waste) has always been composted and is now taken to an In-Vessel Composter (IVC) on the boundary of the city which was commissioned in 2015 for use by Hull City and East Riding councils as part of their joint waste management strategy which was developed using the waste hierarchy which prioritises prevention followed by reuse, recycling and composting.</p> <p>The composting facility is managed by Biowise where quality compost is produced. In total, 20,000 tonnes compost are produced at the facility per year. The end product PAS 100 compost is used locally on agricultural land. During summer used for community projects.</p> <p>HCC are currently undertaking work with WRAP to improve participation and to measure the impact food waste contamination has on the blue bin. HCC is working at a corporate level and with businesses across the city to improve our organisational environmental credentials, with an aim to be a regional leader on resource/waste issues. HCC are members of the Humber Waste Alliance which is still at its early stages. As part of the Humber Waste Alliance, HCC are reviewing their purchasing of food and drink in order to evaluate the most sustainable solution.</p> <p>Hull Catering, Hull University and the Deep use the company ReFood to recycle their waste. Their food waste is collected by ReFood and transported to the nearby Doncaster plant. At this plant, leading Anaerobic Digestion technology is used to convert food waste into renewable energy and a useful nutrient-rich biofertiliser called ReGrow. This efficient closed-loop process provides farmers with a sustainable alternative to non-renewable fossil fuel based fertiliser.</p>	Yes/No

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>Hull City Council Composting</p> <p>Prior to the roll out of the kerbside collection schemes, free home composters were available to all households. Over 20,000 home composters have been supplied. HCC continues with an informal process of supplying residents with free compost bins retrieved from city refuse sites, if available, when requested by residents via the Hull CC telephone switchboard.</p> <p>HCC promote composting through information available online on their website. Home food composting through the HCC food-waste collection scheme is promoted with printed material regarding the kerbside food waste collection scheme is issued every autumn (to coincide with the start of the academic year and the return of the students). This includes a guide to waste collection services and collection dates. HCC is currently building a community composting facility at Newland avenue allotment site, the largest allotment site in Hull.</p> <p>Composting is demonstrated on all community garden sites in Hull and volunteers and members of the public are taught about composting through this process. For example, the composting at Constable Community garden has demonstrated composting to around 30 volunteers. The garden has composting facilities on site and a small number of residents bring their food waste to the site which is exchanged for fresh produce.</p> <p>Charities and other composting schemes</p> <p>Charity EMS run composting training at all their community growing sites which have shared composting facilities for residents to recycle their food and garden waste and have trained 50 people to date.</p> <p>Composting is demonstrated as part of children’s centres growing projects, for example at the Lemon Tree Children’s centre garden in North Bransholme and at schools with community gardens as part of the Food for Life work. As part of the Bronze FFL criteria pupils should have opportunity to grow make compost. To enhance this knowledge, the local FFL coordinator strategy is to training small group of pupils to become compost ‘experts’, who will then pass their expertise onto other pupils at their school and local community.</p> <p>Teaching on composting is delivered as per the syllabus of the WEA gardening courses that run throughout the year and are free to people in receipt of benefits. Approximately 50 people access this course per year. As the WEA identified a gap in training in this area, they designed and ran a bespoke two-day course in composting with six participants, the first of these more specialist composting courses was run in 2018 (See poster right).</p>	Yes/No



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>Hull benefits from multiple active charities and social enterprises working to collect surplus food and redistribute it to those in need, from local organisations and charities such as Hull EMS, to national schemes such as FareShare Food Cloud (in partnership with Tesco) and the OLIO app.</p> <p>FareShare Hull and Humber The table below shows the range and spread of current FareShare community members.</p> <table border="1" data-bbox="595 459 1615 1362"> <thead> <tr> <th>Type of CFM</th> <th>AMOUNT</th> </tr> </thead> <tbody> <tr> <td>Homeless support (soup kitchen, drop in, breakfast etc)</td> <td>7</td> </tr> <tr> <td>Supported living/ hostels</td> <td>9</td> </tr> <tr> <td>Community Cafe</td> <td>8</td> </tr> <tr> <td>Training facilities (youth, unemployment, NEETS)</td> <td>5</td> </tr> <tr> <td>Primary schools</td> <td>12</td> </tr> <tr> <td>Secondary schools</td> <td>2</td> </tr> <tr> <td>Children's Centre</td> <td>5</td> </tr> <tr> <td>Youth clubs</td> <td>8</td> </tr> <tr> <td>Church groups (meals, drop in, food parcels ect)</td> <td>7</td> </tr> <tr> <td>Women's refuge</td> <td>1</td> </tr> <tr> <td>Pantry</td> <td>5</td> </tr> <tr> <td>Veterans support</td> <td>2</td> </tr> <tr> <td>Substance misuse</td> <td>2</td> </tr> <tr> <td>Community (specific service users such as elderly, blind but not 100% what they use food for)</td> <td>5</td> </tr> <tr> <td>Total</td> <td>78</td> </tr> </tbody> </table>	Type of CFM	AMOUNT	Homeless support (soup kitchen, drop in, breakfast etc)	7	Supported living/ hostels	9	Community Cafe	8	Training facilities (youth, unemployment, NEETS)	5	Primary schools	12	Secondary schools	2	Children's Centre	5	Youth clubs	8	Church groups (meals, drop in, food parcels ect)	7	Women's refuge	1	Pantry	5	Veterans support	2	Substance misuse	2	Community (specific service users such as elderly, blind but not 100% what they use food for)	5	Total	78	Yes/No
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<p>8a</p>	<p>Increasing the nutritional value of surplus food is a key objective. Through partnership working, the Hull FareShare community food members (CFMs) have taken part in cooking on a budget and ‘train the trainer’ cooking workshops for the local community.</p> <p>FareShare UK have recently updated their food safety policies to allow individuals to take chilled food from food banks and pantries. FareShare Hull & Humber have been supporting organisations to install fridges, freezers and carryout food safety procedures to enable CFMs to redistribute a greater variety of food. By redistributing chilled foods such as meat and dairy products, FareShare is can deliver a better food offering to its members.</p> <p>FareShare now works with several pantries who provide chilled food for their members and are hoping to support all remaining ambient only CFMs to receive chilled in the future. In addition, FareShare have measurably increased the fruit and vegetable offer to all CFMs in Hull.</p> <p>Local Charities & Other Organisations</p> <p>The Hull based charity Environmental Management Solutions (EMS) runs a community shop providing nutritious and affordable food for people/families who are suffering from food poverty. They currently serve 38 members (individuals or families) on their means tested scheme. The shop is stocked with surplus produce from local supermarkets including Sainsburys, Marks & Spencer’s, One-Stop Marfleet, Tesco, Asda, and fruit and veg wholesaler, Dennis Butler; they also receive donations from allotments and community gardens. All food is either donated (fresh, tinned and ambient) or bought in (tinned and ambient). EMS have increased the nutritional quality of their food offer by installing a fridge and freezer to preserve fresh goods.</p> <p>National food sharing scheme Olio has been launched in Hull with an Olio market maker in post over the course of the year. The app aims to reduce food waste from homes and businesses and is being actively promoted through members of the Food Inequality Alliance to members of the public experiencing food poverty.</p> <p>Other surplus food distribution is carried out more informally in Hull by voluntary organisations and churches who collect food directly from supermarkets. For example, FareShare Tesco FoodCloud is actively used by community groups across Hull.</p>	
	<p>TOTAL POINTS AWARDED</p>	