

The Sustainable Food Cities Award



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

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

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

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below. The gold award will be launched later in 2014. Applications will be reviewed on a six monthly basis by a national panel of experts. Places achieving an award will be able to use an award badge in their communications and marketing materials.



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

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

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

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

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

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

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

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

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

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

One condition of receiving the award is that all successful applicants agree to make their application accessible to other members of the Sustainable Food Cities Network through a link to their 'shop window' on the Sustainable Food Cities web site. We will also expect applicants to provide short case studies on selected areas of their work. This not only ensures that the process is open and transparent but also allows other cities to learn from successful applicants.

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

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

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

	BRONZE	Achieved?
Partnership	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation.</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No</p>
Lambeth Food Partnership	<p>Lambeth Council and the Lambeth Public Health team are working alongside Incredible Edible Lambeth (a fully constituted voluntary group, representing over 120 community food growing projects in Lambeth and Green Community Champions) and other organisations to take a more co-ordinated and strategic approach to food issues in the Borough. The vision of Lambeth Food Partnership (LFP) is to have a local food system which is healthy, improves wellbeing, is affordable, fair, promotes local employment and develops skills. The membership and terms of reference for the LFP are contained in the appendices to this application. LFP meets on the first Wednesday of each month. Minutes for meetings are published on our website www.lambethfood.org.uk</p> <p>Some key outcomes from the meetings are:</p> <ul style="list-style-type: none"> • LFP has been a partner in LEAP, resulting in £36m Big Lottery funding for improved outcomes for 0-3 years olds in four of the Borough’s most deprived wards. LFP has ensured that the programme is putting communities and food at the heart of healthier, more sustainable and better lives. • LFP has championed the School Food Plan and led the Borough’s bid to become a Flagship Food Borough working with the Greater London Authority. As a result it has secured core funding and will direct a flagship food team working for the Council working to deliver the outcomes set out in the Lambeth Food Strategy. • LFP is delivering a series of Start Your Own Food Business workshops, called CREATE Lambeth. Funding has been secured to run this programme for the next three years. • LFP actively participates in the food poverty debate. It is working closely with the Council, statutory organisations such as DWP/Job Centres, food banks and other food charity organisations and has led on the development of Food Chain, a new website that will link food charities with food that would otherwise be wasted in the Borough. 	

Plan	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.	Yes/No
	The Lambeth Food Partnership Action Plan for 2014-2015 is contained in the Appendices. The Action Plan is updated at each meeting. A longer term action plan is under development as part of the Flagship Food project. Many of the actions arising out of the strategy will be addressed by this project. As it is a highly collaborative project, the action plan is being developed collaboratively. It was decided recently by LFP that they will focus on one outcome at a time in order to be able to use the limited resources of the Partnership to their maximum. The first outcome is around access to food and food poverty. Projects are currently being developed and will be announced in March 2015. A copy of the Action Plan will be published on www.lambethfood.org.uk under Reports.	
Policy	Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.	Yes/No
	Lambeth's draft Local Plan references food growing and contains a proposal to restrict the development of fast food takeaways within 400m of schools (page 64). An evidence report for the latter is here . Lambeth's waste strategy aims to reduce food waste, run Love Food Hate Waste campaigns, link with food growing projects to encourage community composting and subsidise home composting. Lambeth's financial resilience strategy has 'Reducing Food Poverty' as a headline outcome. Lambeth cooperates with food banks by providing a link policy worker and finance and benefits advisors to sit in food banks when they are open. Lambeth is commended in the GLA report ' Zero Hunger City '.	

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

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
1	Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.	1 point
1a	Lambeth has delivered a number of healthy eating campaigns and has a number of others in the pipeline. They include: <ul style="list-style-type: none"> Lambeth's Public Health facilitated a well-established multi-agency group, the Lambeth Healthy Weight Taskforce, to provide strategic direction in relation to nutrition, physical activity and healthy weight in the Borough. Membership includes representation from different parts of the local authority, the NHS, schools and the voluntary sector. The group 	Yes/No

	<p>has worked together to develop the innovative multi-agency Lambeth Healthy Weight Care Pathway for Children and has campaigned on a number of issues including breastfeeding, obesity and reducing sugar in people's diets.</p> <ul style="list-style-type: none"> • Promotion of breastfeeding through the UNICEF Community Baby Friendly Initiative has been implemented across all Children Centres in Lambeth, which have also been provided with nutrition and dietetic support in order to promote healthy eating to parents. • NHS Lambeth has commissioned the delivery of training and support resources available free to primary schools in Lambeth as part of its School Healthy Weight Promotion scheme, which helps teaching and non-teaching staff to raise awareness of childhood obesity, provide basic advice to children, parents/carers and to signpost to relevant services. • Lambeth Ready Steady, Go! (Children's Weight Management Services - Level 2) actively promotes services to tackle overweight and obese children (aged 4- 12 years old). Further information about the programme is available at http://www.lambeth.gov.uk/readysteadygo • Lambeth Children's Specialist Weight Management Service (Level 3) targets support services for overweight and obese children aged 4 to 12 years with additional medical and/or complex social needs. The service is delivered by a multi-agency team. Effective communication with vulnerable parents is a key part of its success. • The Healthy Start Scheme provides eligible families with vouchers exchangeable for liquid milk, infant formula, fresh fruit and vegetables, as well as coupons that can be exchanged for Healthy Start vitamins. This scheme is promoted through Children's Centres and local businesses are being encouraged to join the scheme. We have recently combined this with the Alexandra Rose vouchers as part of the Food Flagship programme and Brixton market have signed up to the scheme. • Lambeth Food Partnership are co-producing targeted messages around healthy eating to teenagers across the Borough in conjunction with Public Health England. These messages will be disseminated through similar means to Change4Life. We have selected four schools as 'Lead Food Schools', which will be funded to communicate with all other schools in the Borough to support them to complete the School Food Plan checklist. • Lambeth Council Food Safety Team works with local food business encouraging them to sign up to the Healthy Catering Commitment and offer healthier food options. In 2012, the team worked with local Portuguese and African Caribbean food outlets to encourage healthier adaptation of traditional popular recipes. A toolkit is currently being piloted to encourage businesses to use less fat and salt in popular dishes and to provide more options for healthy food and drink. 	
5	<p>Public understanding of food, health and sustainability issues is being raised through a variety of communication tools including web sites, social media, magazines, film shows, radio and press pieces, talks and conferences.</p>	<p>1 point</p>
5a	<p>There are now 200 community food growing projects in Lambeth and these are regularly the subject of local press reports and have become a vibrant and lively part of the local culture. Local press such as Brixton Blog, Brixton Buzz and South London Press carry reports on these local food initiatives, as well as on local food businesses. The Edible Bus Stop particularly has received a lot</p>	<p>Yes/No</p>

	<p>of press coverage and tweets @ediblebusstop. It has made links between food growing and mental health, in particular, because the first Edible Bus Stop is located opposite a mental hospital.</p> <p>The Incredible Edible Lambeth (IEL) website provides blogs and opinion articles on food growing and has a very active event listing. IEL also tweets @EdibleLambeth and regularly talks to @LambethFood, sharing local and strategic stories of interest. Lambeth Food Partnership and Incredible Edible Lambeth (IEL) also hold high profile talks and conferences a few times a year, in partnership with community groups and activists. They have a significant presence at the Lambeth Country Show and meet with several hundred people a day. In 2013, the conversation focused on where people buy food and where are the healthy and sustainable food businesses that we should all support. During 2013, respective chairs of both groups spoke at the South Bank Centre. LFP and IEL also host events and invite speakers from different parts of the Borough – culture (e.g. Jay Rayner), political (e.g. Cabinet) and officers (Director of Public Health). Lambeth Food Partnership has also run two major strategic events - write-ups of which can be found here.</p> <p>The Lambeth Public Health Team proactively uses social marketing. Recently they worked with artists from the Old Vic to come up with a marketing campaign designed by children. This work will be built on further over the next few years as part of the Council and Public Health’s commitment to Food. Lambeth Council’s Environment Team also regularly blogs and tweets about healthy and sustainable food.</p> <p>The Lambeth monthly newspaper, Lambeth Talk, has a regular environment page and recently has had content on reducing food waste and cooking healthy food on a budget.</p> <p>Finally, our nascent Food Flagship Programme includes a significant communications work stream and will be sending out regular messages to audiences across the Borough about food and healthy eating. We will also be linking in with the GLA communications around food issues at a local, national and international level. This will cover a wide range of projects and will use all communications channels that are currently used by the Council. Messages about the Borough will also be put out by the London Food Board at a regional and national level. Our Food Flagship Programme has a dedicated communications function.</p>	
6	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’.	1 point
6a	There are a wide range of free opportunities for Lambeth residents to see, taste and learn about healthy and sustainable food. There are a growing number of very well attended food festivals in the Borough, all of which promote healthy, sustainable and local food, including:	Yes/No

- Streatham Food Festival <http://www.streathamfoodfestival.com/>
- Waterloo Quarter Food Festival <http://www.wearewaterloo.co.uk/foodfestival>
- Brixton Food Festival <http://brixtonfoodfest.co.uk/>

Some of the festivals are linked to the local Business Improvement Districts (BIDs). The number of BIDs in the Borough is growing fast and Lambeth Food Partnership is developing links with them and with festival organisers to help them focus even more on engaging people about healthy, sustainable and local food.

There are also a growing number of cook and eat projects in the Borough that are open and marketed to all, including:

- Myatts Fields Park Project Group runs a number of cook and eat projects including a highly innovative Food Heroes project, where local people are paid £40 plus ingredients to cook a meal for a group. <http://www.myattsfieldspark.info/cafe-and-food.html>. They also run community breakfast and older people's lunch sessions, using food grown in their greenhouse where possible.
- Brixton People's Kitchen <http://brixtonpk.wordpress.com/> runs regular events in association with local community groups to collaboratively cook food that would otherwise be wasted for community meals.

Lambeth also has a large number of very vibrant and successful food markets, which means a huge range of fresh and culturally diverse food is visible on the streets and available to residents:

- Brixton market is a historic market selling a wide variety of fresh fruit and vegetables. The regular traders run a community market brixtonmarket.net, which supports start-ups to sell food and hosts pop-up food events. They have also established raised beds and are developing links with local food growing projects to support them to sell food.
- Lower Marsh Market <http://www.lowermarshmarket.co.uk/> is a fresh food market and supports local businesses and regularly runs events.
- The South Bank Centre regularly hosts pop-up food market events in Waterloo with a range of free tasting options <http://www.southbankcentre.co.uk/whatson/festivals-series/markets>
- Vauxhall Street Food market vauxhallstreetfood.co.uk has recently been set up by the local BID to improve the offer of healthy, sustainable and interesting lunchtime food to office workers in the local area – at the same time giving small local businesses a chance to compete against the major chains.
- Venn Street Market <http://www.vennstreetmarket.co.uk/> is a community market in Clapham. Each year they run a food growing and selling competition with local schools <http://www.vennstreetmarket.co.uk/clapham-leaf-club-6/>
- Herne Hill Market <http://www.weareccfm.com/HerneHill.html> is operated in partnership with the local neighbourhood forum. It is designed to sell locally produced food (and arts and crafts) from within 100 miles of the market, to promote

	<p>local businesses and build on the strong community links already in place. It has run events such as ‘Redeem the Swede’ with Local Greens, a local veg box scheme http://www.localgreens.org.uk/redeem-swede-contest-registration</p> <ul style="list-style-type: none"> • West Norwood Feast http://westnorwoodfeast.com/about/ is completely community run and is designed to support local people and local businesses. It also has strong links with the local food bank and promotes food growing, demonstrating that it engages with the wider food system in the Borough. 	
TOTAL POINTS AWARDED		

KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD		
1	A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in joined up strategic way.	1 point
1a	<p>Lambeth Council launched its financial resilience strategy in July 2014. This is a partnership with local organisations including London Citizens and the local Credit Union. Tackling food poverty is one of eight strategic outcomes of the financial resilience strategy. There is a delivery group that meets regularly that consists of statutory agencies as well as food banks, food charities and advice and support providers.</p> <p>Lambeth Council has done a lot of research on food bank use in the Borough as part of the financial resilience strategy work. It has a very good understanding of food bank users, their needs and the sorts of issues that drive them to use food banks and is taking action to pre-empt some of the difficulties. Some of the content from that report contributed to the Sustainable Food Cities submission to the All Party Parliamentary Inquiry into Hunger and Food Poverty.</p> <p>Responding to alarm bells about the increase in food banks in Lambeth, the Council appointed a food bank liaison worker in 2012. She regularly meets with food banks to encourage them to support one another and hear any concerns. One of the results of that work has been the funding of advice sessions in food banks so as to tackle some of the underlying causes of food poverty like benefit problems and debt. This work is commended in the GLA’s Zero Hunger City report.</p> <p>Lambeth Council and Lambeth food banks worked together with the University of Kent to do some more in-depth research into use of food banks. This has been shared locally and is being used to inform future activities of the Food Poverty Group.</p> <p>Lambeth has also done a lot of work to restrict use of loan sharks and payday lenders, including campaigning for national rule change and running local campaigns as evidenced in the articles below:</p>	Yes/No

	<ul style="list-style-type: none"> - http://www.theguardian.com/local-government-network/2013/jul/29/lambeth-council-fight-payday-lenders - http://lambethnews.wordpress.com/2013/06/07/crackdown-on-loan-sharks-set-to-be-approved/ - http://lambethnews.wordpress.com/2013/08/27/lambeth-calls-on-government-to-step-up-pressure-on-payday-loan-sites/ <p>Lambeth’s financial resilience strategy also contributes to reducing food poverty in a range of other ways. There are specific action plans and intended outcomes around tackling problematic debt – including providing debt advice to those in council tax difficulty and providing dedicated outreach services to those in multiple-debt – and making sure residents have access to the benefits and credits they are entitled to. The Council is paying the London Living Wage to all staff and campaigning to persuade local businesses and businesses in its supply chain to do likewise (see below). Working with the Credit Union and local high street banks, the Council also provides specific support services intended to promote the take up of affordable credit and bank accounts to support better budgeting and prepare residents for the challenges of Universal Credit. Finally, the strategy includes a specific outcome about building the financial confidence and skills of residents, promoting better choices/money management and providing volunteer Money Champions at a community level – e.g.: in schools, children’s centres and tenants’ associations.</p>	
2	The living wage is being promoted through Local Authority policy commitments and/or via campaigns to raise employer awareness of the impacts of paying low wages and the benefits of raising them.	1 point
2a	<p>Lambeth Council became an accredited Living Wage employer in November 2012 because we believe ‘a fair day’s work deserves a fair day’s pay’. The Council has been paying the London Living Wage to all staff it directly employs since 2006. The voluntary accreditation requires the Council to make sure people employed by contractors and schools get the same benefit. When the Council achieved the official accreditation Cabinet Member for Finance & Resources, Councillor Paul McGlone said “Tackling low pay is a matter of social justice and is especially important at this time of austerity and cuts to the public sector.”</p> <p>Beatrice Sodzi, a cleaner at Archbishop Sumner Primary School saw her pay rise when the Council renewed its facilities management contract with Cofely. The Council were able to guarantee a living wage for all 154 employees, as well as making savings of 20 per cent. Beatrice said “our salary was increased giving us a better quality of life, keeping us happy, that is also a motivation for us to do a better job”.</p> <p>Paying the London Living Wage makes sound business sense and more than 80% of Living Wage employers thought their staff performed better because of it. Lambeth works with contractors, schools and other local employers to become London Living Wage employers – see Cabinet report.</p>	Yes/No

	Residents paid a living wage will have more money in their pockets to spend in local businesses. It's popular with consumers too and helps them see a business as an ethical brand – like the Fair Trade mark. Lambeth Council celebrates employers across the Borough that pay the London Living Wage, such as Table Talk, the New Economics Foundation and the National Literacy Trust. We also support those who want to become one.	
3	For benefit recipients facing delay or suspension in payments, relevant agencies are providing rapid referral to hardship funds and to support and advice on food access and issues, including - in extremis - emergency food aid.	1 point
3a	<p>Benefit sanctions and delays are a growing problem locally, driving not just debt and hardship but increased food bank use. We have responded to this in a range of innovative ways:</p> <ul style="list-style-type: none"> • Our local Emergency Support Scheme (ESS) provides same day crisis support to those in need either through a cash grant or supermarket vouchers. Applications can be made easily online or by phone and the existence of the scheme has been well publicised with partners across the Borough. Residents can self-refer. Assessors who work on the scheme also have access to other hardship funds like Discretionary Housing Payments. • Over the past two years we have provided funding for advice agencies to provide on-site benefits and debt advice at all Lambeth food banks. We have eleven sessions operating and advisors attend all of them. This means that anyone that is facing a problem with a benefit suspension, delay or sanction can get immediate expert assistance to sort out the problem and access further support. • Our in-house Every Pound Counts benefit take-up team exists to support residents with vulnerabilities to access/claim/restore benefits they are entitled to and we have provided them with additional funding - under the auspices of the financial resilience strategy - to engage a specific advisor who works with referrals of individuals from the ESS who are having difficulties accessing what they are entitled to and with obtaining Short Term Budgeting Advances or hardship payments to provide income they need to live on. Job Centre staff do not publicise the availability of this support to families/individuals and make it difficult to obtain and we found that it is only with the support of an advocate of this type that people can get what they are entitled to. • Our new Financial Resilience Hub in Kennington provides a group of volunteer Money Champions to support people with financial difficulties. As a result of funding obtained through the Food Flagship project, this involves support with food access and food issues and these volunteers can help residents to obtain supermarket vouchers through the Emergency Support Scheme. • We also provide benefits and debt advice (including how to obtain emergency help) in six advice agency settings across the Borough as well as in Children's Centres, the customer centre and eight of our larger health centres. 	Yes/No
TOTAL POINTS AWARDED		

KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS		
2	Green and brownfield sites and/or redundant retail and other buildings that could be used for community food projects or allotments have been mapped and/or are being made available to local communities.	1 point
2a	<p>Lambeth has a wealth of experience in making land available for food growing. The Green Community Champions Officer (GCC officer) is often the first point of contact for people who want to start a community garden and she will help people get access to land. Lambeth is a very densely populated Borough so there is little or no redundant land and very little marginal land. As a result, available land consists of housing land, parks or unloved street public realm areas. If there is a local group that wants to do something with a piece of land then the GCC officer liaises with the landowner (usually part of the Council) to get access to the land. Lambeth has successful food growing projects on housing land, school land, park land, libraries and public realm. For example, our GP Food Growing Cooperatives https://lambethgpfoodcoop.wordpress.com/about/ and our Community Freshview schemes https://www.facebook.com/CommunityFreshview.</p> <p>The Council actively seeks uses for ‘meanwhile’ spaces where there is vacant land. One of its most recent projects is Grow:Brixton. This has taken over a high profile area in the centre of Brixton for 18 months to two years. It features a polytunnel, start-up food businesses, other creative businesses and arts and food/environmental events and activities. http://growbrixton.co.uk/</p> <p>The Council works with Incredible Edible Lambeth to maintain an up-to-date map of all the Borough’s food growing projects to help to influence policy, share knowledge and to help members of the public find their nearest projects.</p>	Yes/No
4	Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as <i>The Big Dig</i> and <i>Incredible Edible</i>.	1 point
	<p>There has been a rapid increase in community food growing in recent years, particularly under the auspices of Incredible Edible Lambeth, a network of 200 community food growing projects and many more individual food activists. Incredible Edible Lambeth has worked with the Council’s Parks department, Sustainability Unit and Groundwork to put together Growing Lambeth. The Growing Lambeth program supports community growers and the four main growing hubs existing in Lambeth: Myatt’s Fields Park; Brockwell Park Community Greenhouses; Growing Rosendale; Streatham Common Community Garden. The program is developing a strong network to co-ordinate events and training throughout Lambeth; provides access to food growing space across public and statutory authorities (including park areas, green spaces at housing providers/registered social landlords) and to free/low cost resources across the Borough through the support and development of the growing hubs; is disseminating an</p>	Yes/No

	<p>action research report to evaluate the food growing movement in Lambeth; and is delivering a two year training and capacity building programme for growing hubs, groups and the general public; distribute funding to Lambeth Food growing groups and secure capital funding for future hub development.</p> <p>Lambeth’s Housing Partner, Lambeth Living, also supports food growing through its Edible Living project. An example of the type of work it does is here. Lambeth GP Food Coop supports food growing in doctors surgeries. Both Lambeth GP Food Coop and Edible Living are networked with Incredible Edible Lambeth and the Lambeth Food Partnership to ensure that all groups get the support they require in terms of networking, training, information about grants and support from Council officers including the very proactive Green Community Champions Officer, who regularly sends out emails highlighting useful events, information, support and opportunities.</p> <p>The Food Flagship programme will also be supporting a range of food growing initiatives and funding community food growing areas in conjunction with IEL. This will include six new community food growing areas and will also support Community Food Hubs that will act as best practice models of food growing in the community. Lambeth is also exploring the possibility for a ‘food corridor’ of food growing initiatives from the top to the bottom of the Borough with the GLA.</p>	
5	<p>Primary and secondary schools are adopting food education and engagement programmes - such the <i>Food for Life Partnership</i> - including growing, cooking, farm visits and improvements to meals and dining culture.</p>	1 point
5a	<p>Lambeth was a pilot borough in the Garden Organic Food Growing in Schools programme and is featured as a case study on their website. More than half of Lambeth’s schools already do grow food.</p> <p>Lambeth has been awarded Flagship Food Borough status by the GLA. The Council will be working with schools to implement a Lambeth version of the School Food Plan. This will include working with all Lambeth school meal providers towards Gold Food for Life Partnership standard, working with head teachers through the cluster programme to share good practice for providing a good school meal environment and developing flagship schools that will be linked with local community gardens, particularly the hubs, GP food growing projects, GPs themselves and Edible Living projects, as well as local markets and food businesses. In addition the Flagship team will work with Trees for Cities to design at least 10 Edible Playgrounds.</p> <p>There are already schools that could be described as flagships because of they have already adopted holistic food education and engagement programmes. 19 schools in the Borough are working with the Food for Life Partnership, which combines food education – including cooking, growing and farm visits - with changes to catering and dining room culture. A further 20+ schools in Lambeth are Natural Thinkers schools - which connect children with nature - and, as part of the Flagship Food borough project,</p>	Yes/No

	we will develop the food aspect of the Natural Thinkers activity programme and link it to the wider food system agenda. Examples of schools that are becoming models of holistic food education and engagement include Clapham Manor ; Hitherfield and Christchurch .	
	TOTAL POINTS AWARDED	

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		
2	Vocational training and/or business planning, finance, development advice, support and/or grants are being provided to new sustainable food entrepreneurs and enterprises, such as producers, processors, retailers and caterers.	1 point
2a	<p>Lambeth Food Partnership has run highly innovative Start Your Own Food Business courses. It has just received funding to run them for a further three years and it is now called CREATE. The programme is integrated with the Lambeth Enterprise Team and takes an innovative approach by networking prospective business owners with existing food businesses, mainly around a particular town centre. In the first year the programme was run in Brixton, and partnered with Brixton Pound, Brixton market and a number of Brixton food entrepreneurs. In the second year the programme focused on West Norwood and this year it will take place mainly in Streatham. It will support food businesses that produce healthy and sustainable food and will link them with businesses through a mentoring scheme run by Tree Shepherd. The programme is designed around the fact that many small businesses, especially food businesses, fail quite quickly, and that they do so because they do not have experience. By networking businesses and asking them to mentor one another, entrepreneurs should always have people to turn to ask for advice. More information about mentoring is here. In addition, the CREATE programme will develop links with local markets, including New Covent Garden Market, helping new food businesses to think about how they will sell their food, piloting selling their food and how they will procure ingredients.</p> <p>Tree Shepherd and Lambeth Food Partnership are partnering on a Lambeth network of food businesses. Tree Shepherd already has its Forest Network which supports businesses collectively, for example by booking a large tent at the Lambeth Country Show that businesses can share. Working with Lambeth Food Partnership, the Network identifies food business needs and tries to address them. At the food business networking event in November 2014, the focus was on how business owners could be more sustainable, in both health and environmental terms.</p> <p>Lambeth Enterprise team is working with Tree Shepherd to support start-ups in Vauxhall and Waterloo business improvement districts. In addition, the team has recently appointed The Bright Ideas Trust to support start-ups. There are various other support organisations in the Borough that we signpost people to, including London Youth Support Trust and One Planet Ventures.</p>	Yes/No

	<p>Vauxhall Nine Elms is the largest regeneration area in London. Lambeth Enterprise team is actively inviting and supporting local food businesses to benefit from the growth opportunity. During 2014 it ran several workshops introducing Lambeth food businesses to some contractors, who will need to feed their workers. New Covent Garden Market is working with Lambeth Food Partnership and Lambeth Enterprise to ensure that a new food hub, which will centre on the market, will benefit local food entrepreneurs.</p> <p>Several of Lambeth's markets supports start-up businesses. For example Brixton Night Market offers free space and support in the form of equipment to two food traders at each event.</p> <p>Transition Town Brixton has conducted an economic study of the food sector in Lambeth.</p>	
4	Efforts are being made to increase consumer spending in independent local food businesses through the introduction of local currency and loyalty schemes.	1 point
4a	<p>Brixton Pound encourages people to spend with local businesses and regularly profiles businesses on its website. For example, here is a profile of Nour Cash & Carry, a locally owned ethnic food supermarket. It also actively encourages businesses to trade with one another and develops local supply chains. Over the last two years Brixton Pound has been working with Lambeth Council to extend the scheme Borough wide.</p> <p>Vauxhall Business Improvement District runs a website that promotes local food businesses and a loyalty scheme, called Perk Card. They offer discounts at local food businesses and work with some of the larger businesses to encourage them to shop locally. There has been a big increase in Business Improvement Districts in the Borough over the last two years and Lambeth Food Partnership will be working with them to further support and promote independent and local food businesses in the Borough.</p> <p>Streatham Food Festival runs a food tour each year, raising awareness of the range of restaurants in the area, the majority of which are independent and locally owned. Brixton Business Improvement District (BID) ran a food festival called Brixton Food Fest in 2013 and Waterloo BID recently ran a food festival, both designed to promote local food businesses.</p>	Yes/No
5	The council/city is supporting new independent healthy and sustainable food start-up businesses, for example by offering special loan and lease options or through business rates reductions and holidays.	1 point
5a	Lambeth Council has granted the innovative farm project, Zero Carbon Food , zero rate status. Lambeth has never had a zero rating for agricultural land, because it has no agricultural land to speak of. Zero Carbon Food is growing salads using hydroponics in deep underground tunnels in Clapham. The Council recognised that this is a radical project that is addressing future food	Yes/No

	<p>resilience issues and that the project would not be competitive without rate relief.</p> <p>The Council is also entering into special lease arrangements with a number of organisations. Grow:Brixton, mentioned above, received a grant in addition to a special lease, in order to support and promote food businesses in the local area.</p> <p>We have actively supported start-ups in Brixton Village, which has now become a major food destination for London. This included running a scheme whereby start-ups paid zero rent for three months to take over empty shops and we offer and actively promotes business rate relief designed to support high streets. The Council also works actively with local residents groups on high street renewal. For example, Herne Hill Forum was recently awarded £90,000 from the High Street Renewal Fund to improve the local shopping area, thus encouraging more people to shop locally. See article here.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT		
2	The Council has developed and formally adopted a city-wide Sustainable Food Procurement strategy and/or policy, incorporating specific commitments on a range of health and sustainability issues (see 3 below for examples).	1 point
2a	<p>Lambeth has adopted a Borough-wide approach to sustainable food procurement. Whilst the Council purchases very little food directly, it controls a large part of the schools and meals-on-wheels catering contracts and services that purchase food on our behalf. In these situations, officers refer suppliers to the Council’s responsible procurement guide, which covers a range of health and sustainability issues and has a section on procuring healthy, sustainable and ethical food.</p> <p>When purchasing meat and dairy food products, suppliers have to provide information about their quality standards and accreditations. For example, Lambeth is aiming to achieve the RSPCA Gold Standard as part of our Animal Welfare Strategy and suppliers are encouraged to meet the RSPCA Freedom Food standard or Compassion in World Farming Good Pig, Good Chicken and/or Good Dairy standards. Lambeth Council requires all eggs to be sourced from free range hens. Suppliers must provide proof of meeting this standard - an option is certification with the Good Egg Standard from Compassion in World Farming. We also require fish to be quality marked and suggest Marine Stewardship Chain of Custody Certification. We have committed to include sustainable fish in future school food and Meals on Wheels contracts. Lambeth also recognises the value of the Food for Life Catering Mark and suggests that caterers for children aim to achieve the Silver Mark qualification.</p> <p>Lambeth is a Fairtrade borough. Fairtrade in Lambeth is about promoting Fairtrade and spreading the message far and wide and</p>	Yes/No

	<p>having fun while you are doing it. We have held different types of events throughout the year which included having farmers come and talk to our Council, fashion shows, wine tastings, flash mobs and face painting 600 kids at the Lambeth Country Show. We have great support locally from the Council and some local businesses - see more at: http://fairtradelondon.org.uk/my-borough/#LAMBETH. Our specifications require Fairtrade tea, coffee, sugar and bananas wherever possible.</p> <p>We are currently drafting a new procurement policy, strategy and supporting toolkit/framework for the Borough which will integrate social value into Lambeth procurement. Sustainable food procurement will be part of this work. As part of the Food Flagship Borough status and funding that has recently been awarded to Lambeth by the GLA, we will also be communicating responsible food procurement and healthy eating for staff.</p>	
3	Public sector organisations and large private caterers have achieved quality, healthy, sustainable and/or ethical food accreditation, such as the Food for Life Catering Mark, Sustainable Fish, Good Egg and other awards.	1 point
3a	<p>Lambeth's main large catering contracts are commissioned by schools. We are working with the School Food Plan team, based at the GLA, to develop a manifesto for how we provide healthy food in all of our schools. Our major caterers, the GLA, the Council and the School Food Plan are all signed up to this manifesto which includes a commitment that all schools have implemented the School Food Plan. Lambeth procurement are also working with DECC to pilot new ways of procuring healthy food through large contracts. There are three key contracts with school meal caterers - Harrison Catering, SS and Caterlink:</p> <p>Harrison Catering provides meals for 17 Lambeth schools and they currently hold the Food For Life Silver Catering Mark across all primary schools. They also hold the Good Egg award, using exclusively British Sourced Free Range Eggs and feature and promote seasonal fresh fruit and vegetables on the weekly menu, including a monthly 'featured ingredient' adding an element of food education to the lunchtime experience. Over 60% of total ingredient purchases are UK sourced. Harrison has signed the Sustainable Fish Cities pledge, formalising their commitment to serving demonstrably sustainable fish. Harrison also has a range of completely compostable branded eco packaging used across the business and fully participates in recycling initiatives in Lambeth schools. They are currently developing new initiatives to encourage food growing in schools, which can then be used in delivering their range of pupil food workshops, enabling the children to be involved in the journey from 'field to fork'.</p> <p>Another of our caterers is SS, which provides school meals to 11 schools in Lambeth. They have been delivering the Food for Life Catering Mark (FFLCM) Gold standard in our schools in Lambeth since September 2014. In summary this means they currently provide 15% Organic, 5% Free Range, all other meat will be British Farm Assured, MSC Fish and Free Range Eggs.</p> <p>Caterlink have provided school meals to 40 schools in Lambeth since September 2014. They are currently working at Food for Life</p>	Yes/No

	Silver and Gold Catering Mark level and are accredited with the MSC Registration. They also have Compassion in World Farming Good Egg and Good Chicken Awards and only use RSPCA Freedom Food Free Range Eggs. They provide funding for school kitchen gardens through their own WSH Foundation. They were Caterer of the Year in 2011, have the LACA Food for Change Award and were also Educating Caterer of Year in 2011.	
5	The uptake of healthy and sustainable catering accreditation is being tracked and actively communicated to promote further uptake across all key settings, including nurseries, schools, colleges, hospitals, care homes and workplace canteens.	1 point
5a	Lambeth Food Partnership is actively tracking the uptake of healthy and sustainable catering accreditation. A member of the Flagship Food Team actively promotes and facilitates conversations around accreditation, highlighting new adopters to others in similar sectors. The Partnership's new website also has a section on accreditation which profiles the policies and practice of organisations with a range of catering accreditation. The site includes a forum where organisations themselves can also post details of their particular achievements, which provides a good place to network food providers, as well as local businesses. Through the Food Flagship Programme, Lambeth Council has also signed up to a challenging new manifesto with all three of the school caterers in the Borough. This manifesto is still being agreed and will be published shortly. Alongside this we are also encouraging all caterers in the Borough to sign up to the Healthy Catering Commitment.	Yes/No
TOTAL POINTS AWARDED		

KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM		
4	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).	1 point
4a	Lambeth has been committed to collecting food waste separately for composting for many years, taking over estate-based collections from a failing charity in 2009, expanding collections to several thousand low-rise properties as part of our Waste Strategy and then sourcing external grant-funding to increase the coverage to 19,000 households in 2010. In 2013, as part of our first review of our Waste Strategy we rolled out the collection service to all 80,000 low-rise households and are currently collecting 4,000 tonnes of food waste a year. This material is bulked locally and transported to Veolia's In-Vessel composting facility in West Berkshire. There it is turned into 'Pro-Grow' compost which residents can purchase from our Reuse and Recycling Centre in West Norwood. During a survey of several thousand households, 70% said they were using the food waste service. We do not have the capacity to offer a collection service to commercial premises as they generally require a daily collection.	Yes/No

	<p>There are many commercial companies offering a food waste collection service for businesses in London and we are not able to compete with them.</p> <p>The Council runs Love Food Hate Waste campaigns alongside the food waste collection programme, with regular blogs and tweets supporting the Love Food Hate Waste campaign calendar. In 2012, we also held a Feed the 1,000 event in Brixton's Windrush Square to further raise awareness of food waste. We spent £680 on food, the amount the average family spend on wasted food each year. This food was used to produce meals for 1,000 people and was, where possible, past or nearing its best before date. The national Love Food Hate Waste programme is aimed at householders. There is a separate national campaign run by WRAP targeting the composting of food waste from catering premises.</p>	
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>Lambeth regularly promotes composting through its social media channels and events. All residents are entitled to subsidised compost bins through the national home composting framework and uptake in recent years reflects high levels of interest in home composting, with sales of subsidised compost bins (including wormeries and kitchen Bokashi composters) reaching 717 in 2011/12, 316 in 2012/13 and 328 in 2013/14.</p> <p>A Community Composting Scheme is available to those who live on estates rather than street properties and the Council provides a Ridan composter, advice and support to any estate wishing to compost its own food waste. A small Tumbler for composting cooked food waste is set up on Cressingham Estate for use by the gardening group. A Ridan cooked food waste composter has been set up at Woodvale Estate, and a second one is due to be set up this week at Dorset Road Estate. We have also assisted other estates with normal composting bins for uncooked food waste, such as Vauxhall Gardens and Poynders Gardens Estate.</p> <p>We run composting workshops at a variety of sites including Vauxhall Gardens, Poynders and Cressingham Estates as well as at Brockwell Park Greenhouses, Streatham Rookery gardens and in a number of schools, including St Johns and Streatham Wells primary school.</p> <p>Lambeth's Compost Doctor provides advice to any resident wishing to start composting or those experiencing problems. The Compost Doctor is contactable by phone and email and each year during Compost Awareness Week, he holds a live Q&A with residents on Twitter.</p> <p>We regularly tweet and blog about home composting and subsidised compost bins. Our blog received almost 11,000 views last</p>	Yes/No

	<p>year and our tweets go out to our 1,245 followers. For higher profile campaigns, such as Compost Awareness Week, our tweets are retweeted by Lambeth's main account (15.8k followers).</p> <p>We always promote composting at the Lambeth Country Show and take along a display compost bin and a sample of compost that we have made in our own bin. This always proves very popular and we distribute guides to composting and leaflets explaining how to order your reduced-price compost bin.</p>	
8	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.	1 point
8a	<p>There are several organisations collecting food that would otherwise be wasted and redistributing it to people in need:</p> <p>Lambeth Council has an officer who works directly with food businesses. Amongst other things she has successfully worked with two major chicken chains and found local projects for them to give surplus chickens to. In both cases this is a national first.</p> <p>Brixton People's Kitchen collects surplus food from local shops and cooks the food up at a community cooking event. Events are held monthly and the group has built a kitchen on the back of a bike that can go and run cooking and eating events with other community groups.</p> <p>Best Before project is very active in Lambeth. Lambeth Council has donated a lock up garage in Tulse Hill for them to use to store food past its Best Before date but still safe to eat. It is redistributed to local food projects.</p> <p>Food Chain is a new project that has been designed by Made in Lambeth, the Council's 'hacker' team. It aims to make more visible the charities and projects that could use food that would otherwise be wasted and encourages businesses to get in touch with those projects. It is web-based but a key component in the design is human faces. Funding to develop this further is included in the Flagship Food Borough programme that will start in October 2014.</p>	Yes/No
	TOTAL POINTS AWARDED	