

THE SUSTAINABLE FOOD CITIES AWARD



#BronzeAmbition - The Leeds Food Partnership's Application for the Sustainable Food Cities Bronze Award 2019

Leeds is a vibrant, diverse and growing city, and the second largest metropolitan authority in the country. With a population of 784,846, a rise of over four per cent from the 2011 census, Leeds celebrates over 140 ethnic and minority populations representing almost 19% of the total population. Leeds is also strongly associated with high levels of deprivation experienced by the 150,000 people living in the most deprived neighbourhoods nationally. Although overall life expectancy has been increasing for all Leeds residents, the life expectancy for a man living in a deprived neighbourhood is 10 years lower than a man living in an affluent part of Leeds. With this backdrop of inequality, Leeds is lucky to have a growing economy, a strong civic vision and a dynamic third sector working to improve the lives for everyone in the city.

Leeds has a reputation for its excellent local and street food, and benefits from a strong and diverse network of good food work across the city. For well over a decade, the people, businesses, local government, universities, organizations, projects and communities have built a web of good food projects and initiatives across Leeds. From food growing, school meals, health promotion, food aid, community gardens, cooking skills, research, surplus food redistribution, food waste reduction, street food, restaurants and food festivals, the people of Leeds express themselves and the needs of communities with a passion to improve the local food system.

The Leeds Food Partnership benefits from a strong working relationship with both Leeds City Council and Leeds University, which has been vital to the development of #bronz ambition. The Leeds Food Partnership recognizes the value of having a strong northern food system, and is working closely to develop the 'Northern Network' of Sustainable Food Cities through joint research projects aiming to develop more resilient and sustainable urban food systems.

Our #bronz ambition journey has been a catalyst for tracking, monitoring and coordinating all of this excellent food work into a more strategic and coordinated approach, developing new partnership opportunities to address current and future food challenges in light of increasing inequality, a looming Brexit and threats posed by climate change. Our desire is that #bronz ambition continues to inspire and encourage individuals, communities, organizations, businesses and civic leaders to develop more and new ways of working together, doing it 'the Leeds way', to improve the local food system for everyone - with our #eyeonsilver!

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>The Leeds Food Partnership’s Terms of Reference lays out the vision for the city, lists membership and expectations as well a general working format for a successful partnership. The ToR are updated annually to ensure they remain fit for purpose, and will be updated at the next LFP meeting in July. At this time the ToR will reflect changes in terminology as the FoodWise Leeds branding is incorporated.</p> <p><i>Vision: People of Leeds have access to sufficient, appropriate and healthy food, which is safe, affordable and sustainably sourced.</i></p> <p>The ToR are currently available on the LFP website, and the updated version will then be available on the new FoodWise Leeds website.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>The Leeds Food Partnership has cross-sector representation with members from the public, private, third and community sectors actively involved with shaping a healthy and sustainable food system for Leeds.</p> <table border="1" data-bbox="405 837 1451 1369"> <tbody> <tr> <td>Andrew Critchett – Chair</td> <td>Ground Up Coffee CIC</td> </tr> <tr> <td>Susie Brown – Vice Chair</td> <td>CEO Zest Leeds</td> </tr> <tr> <td>Emma Strachan</td> <td>Leeds City Council, Public Health (Food)</td> </tr> <tr> <td>Professor Les Firbank</td> <td>Leeds University, Chair of Sustainable Agriculture</td> </tr> <tr> <td>Sonja Woodcock</td> <td>SFC Coordinator</td> </tr> <tr> <td>Tom Bliss</td> <td>Feed Leeds</td> </tr> <tr> <td>Dave Paterson</td> <td>Leeds Food Aid Network</td> </tr> <tr> <td>Gareth Batty</td> <td>FareShare Yorkshire</td> </tr> <tr> <td>Rob Greenland</td> <td>Zero Waste Leeds</td> </tr> <tr> <td>Kevin McKay</td> <td>Food Revival CIC; Rethink Food</td> </tr> </tbody> </table>	Andrew Critchett – Chair	Ground Up Coffee CIC	Susie Brown – Vice Chair	CEO Zest Leeds	Emma Strachan	Leeds City Council, Public Health (Food)	Professor Les Firbank	Leeds University, Chair of Sustainable Agriculture	Sonja Woodcock	SFC Coordinator	Tom Bliss	Feed Leeds	Dave Paterson	Leeds Food Aid Network	Gareth Batty	FareShare Yorkshire	Rob Greenland	Zero Waste Leeds	Kevin McKay	Food Revival CIC; Rethink Food	<p>Yes</p> <p>Yes</p> <p>Yes</p>
		Andrew Critchett – Chair	Ground Up Coffee CIC																			
		Susie Brown – Vice Chair	CEO Zest Leeds																			
		Emma Strachan	Leeds City Council, Public Health (Food)																			
		Professor Les Firbank	Leeds University, Chair of Sustainable Agriculture																			
		Sonja Woodcock	SFC Coordinator																			
		Tom Bliss	Feed Leeds																			
		Dave Paterson	Leeds Food Aid Network																			
		Gareth Batty	FareShare Yorkshire																			
		Rob Greenland	Zero Waste Leeds																			
		Kevin McKay	Food Revival CIC; Rethink Food																			

	<table border="1"> <tr> <td data-bbox="405 76 808 129">Karen Smith</td> <td data-bbox="808 76 1444 129">Leeds City Council, Catering Leeds</td> </tr> <tr> <td data-bbox="405 129 808 181">Sarah Priestley</td> <td data-bbox="808 129 1444 181">Leeds City Council, Leeds 2023</td> </tr> <tr> <td data-bbox="405 181 808 234">Siobhan O'Mahony</td> <td data-bbox="808 181 1444 234">Leeds City Council, Health and Wellbeing Service</td> </tr> <tr> <td data-bbox="405 234 808 287">Mark Lee</td> <td data-bbox="808 234 1444 287">Leeds City Council, Presto</td> </tr> <tr> <td data-bbox="405 287 808 339">Simon Fogal</td> <td data-bbox="808 287 1444 339">Leeds Indie Food</td> </tr> <tr> <td data-bbox="405 339 808 392">Michelle Regan</td> <td data-bbox="808 339 1444 392">Community Member</td> </tr> </table>	Karen Smith	Leeds City Council, Catering Leeds	Sarah Priestley	Leeds City Council, Leeds 2023	Siobhan O'Mahony	Leeds City Council, Health and Wellbeing Service	Mark Lee	Leeds City Council, Presto	Simon Fogal	Leeds Indie Food	Michelle Regan	Community Member	
Karen Smith	Leeds City Council, Catering Leeds													
Sarah Priestley	Leeds City Council, Leeds 2023													
Siobhan O'Mahony	Leeds City Council, Health and Wellbeing Service													
Mark Lee	Leeds City Council, Presto													
Simon Fogal	Leeds Indie Food													
Michelle Regan	Community Member													
<p>Plan</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>The Leeds Food Partnership started as a 'shadow board' to formalize the structure of the group and to start the process of developing a food action plan, and met 5 times between November 2017 and June 2018. The shadow board evolved into the LFP in April 2018, widening participation and implementing the beginning of working groups. Since April 2018, the LFP has met 5 times. An executive board oversees the LFP and is made up of representatives from the funders, the chair, vice chair and SFC coordinator. This group meets monthly. All meetings have been minuted and circulated to members of the LFP, and wider network members receive a monthly update.</p> <p>From mid-2018 to the present, the focus for the partnership has been on developing a communications plan (developing the FoodWise Leeds brand), initiating a Veg Cities campaign, engaging with Leeds City Council directorates on the impact of Brexit and climate change, as well as delivering our #BronzeAmbition for the SFC bronze award.</p> <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>A draft action plan has been developed as a framework of actionable goals that will help to build a stronger and more sustainable local food system for Leeds. The action plan has been designed in the framework of the original Leeds Food Audit 2016, which reviewed the current impact of food against sustainability and organized under the following four themes: Health & Wellbeing; Social Sustainability; Economic & Employment; and Environment / GHG / Pollution. The action plan has been</p>	<p>Yes</p>												

	<p>developed in consultation through a large public event (Sept 2017), smaller groups and individual meetings and online. The aim was to include as many voices as possible.</p> <p>The draft action plan has adapted the four themes to: Improved Health & Wellbeing; Resilient & Proactive Communities; a Thriving & Sustainable Food Economy; and Reduced Ecological Impact. The four themes are then cross-referenced to the SFC award criteria and key actions, partners, outcomes and timescales are included. A simplified version of the action will be developed in the coming months as a tool for sharing the LFP's objectives for the next 3-5 years and encouraging businesses, organizations, projects and individuals to get involved.</p> <p>The draft food action plan is currently available on the LFP website and will then be added to the FoodWise Leeds website.</p>	
<p>Policy</p>	<p>Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.</p> <p>Leeds City Council has adopted a Healthy Weight Declaration with 14 standard commitments and 6 priority areas. The HWD provides the overarching framework for many related strategies and action plans including the Leeds Food Charter and Leeds Food Action Plan. THE HWD contributes directly to the Leeds Health and Wellbeing Strategy and Best Council Plan and was launched in January 2019. https://news.leeds.gov.uk/healthy-weight-declaration-to-underpin-citywide-work/</p> <p>Leeds City Council Hot Food Takeaway Supplementary Planning Document (draft 2018/19) aims to control the locations of HFTs that are in close proximity to secondary schools; town centres and shopping parades. https://www.leeds.gov.uk/planning/planning-policy/supplementary-planning-documents-and-guidance/emerging-supplementary-planning-documents/hot-food-takeaway-spd</p> <p>Leeds City Council Health and Wellbeing Strategy 2016-2021 reducing childhood and adult obesity; Child Friendly Leeds – children have support and information to lead a healthy lifestyle; Best Start in Life - Increase breastfeeding and good antenatal nutrition http://inspiringchangeleeds.org/wp-content/uploads/2018/08/Health-and-Wellbeing-2016-2021-WEB.pdf</p> <p>Leeds City Council Waste Strategy will go out for consultation in 2019 – a city-wide food waste collection is being considered.</p> <p>Leeds City Council Building for Tomorrow Today - Sustainable Design and Construction Leeds Local Development Framework (2011) – requires the provision of space for food growing and composting of waste in new developments where appropriate. https://www.leeds.gov.uk/docs/01.%20%20Building%20For%20Tomorrow%20Today%20SPD%20(complete).pdf</p> <p>Leeds Integrated Healthy Living Service – Health Needs Assessment (2015) – outcome is the One You Leeds integrated healthy living service (2017) which provides a single point of access to healthy living support, including healthy eating and weight management support. https://oneyouleeds.co.uk/</p>	<p>Yes</p>

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		
1	Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.	1 point
1a	<p>Leeds Health and Wellbeing Strategy 2016-21 states that ‘Leeds will be the best city for health and wellbeing’ and has a clear vision: ‘Leeds will be a healthy and caring city for all ages, where people who are the poorest improve their health the fastest’. To help achieve this vision, Public Health and NHS Leeds lead various healthy eating campaigns.</p>  <p>The image is a promotional graphic for the Change4Life campaign. It features a yellow background. On the left, a shopping basket is filled with various sugary products like biscuits and drinks, with a red label that says 'Higher Sugar'. A large green arrow points from this basket to the right, with the text 'Make a swap when you next shop' written inside the arrow. On the right, another shopping basket contains healthier alternatives like water, fruit, and low-sugar products, with a green label that says 'Lower Sugar'. Below the arrow, it says 'For more information search change4life'. A small copyright notice '© Crown copyright 2016' is visible at the bottom right of the graphic.</p> <p>In 2016, Leeds’ local implementation of the Change4Life received national recognition. Despite the lack of a social marketing budget, the Leeds campaign maximized use of the Change4Life brand and resources to promote healthy eating and behaviour change at little or no cost, and most importantly worked closely with partners to deliver the messages across the city. LCC worked in partnership with the Leeds Rhinos Foundation to share messages across their social media accounts achieving high hit and click through rates. They also worked closely with Leisure Services, Meanwood Children’s Centre, Feel Good Factor and local primary schools to ensure messages reached into communities. This strong partnership working continues and has helped to embed the Change4Life messages in Leeds.</p> <p>https://www.leeds.gov.uk/phrc/current-awareness/campaigns/change-4-life-nutrition-campaign-2018</p>	1. Yes/No



In Leeds around 10,000 babies are born every year, and as part of **Breastfeeding Celebration** every woman who sees a midwife will be introduced to the **Baby Buddy App**. Leeds is currently 3rd nationally for sign up with over 12,000 individual sign ups since the launch. All families that attend Preparation for Birth and Beyond / Baby Steps are given more in-depth information about the app and films on the app are used in the delivery of sessions.

There are 18 breastfeeding support groups/ peer support groups facilitated every week across Leeds, with up to 20 at each group. The Breastfeeding Friendly scheme has over 200 venues/businesses signed up in Leeds and there is an action plan in place to increase this in 2019 and to ensure all LCC venues are accredited to the scheme. Peer supporters promote Breastfeeding Friendly and encourage local venues to sign up. Breastfeeding initiation rates are 73%, and at 6-8 weeks 49.1%, which is above national average.

Baby Week Leeds launched in 2016 with the main focus on Best Start (1001 days) and breastfeeding is recognised as extremely valuable for all babies to enable them to have the best start in life. All breastfeeding groups and groups at Children's Centres are badged with the Baby Week logo throughout the week and all conference / training content for the week fits with Baby Friendly Initiative standards. The charity works within the Code of Marketing of Breastmilk Substitutes, formula advert and sponsor free.



The Older People Food Matters Group (OPFMG) are promoting [The Next Hot Meal](#) campaign, which encourages health and care professionals as well as members of the public to have positive conversations with potentially vulnerable people around food and hydration. For the local implementation of the [Nutrition and Hydration Week](#) the Better Lives Leeds blog focussed a campaign on hydration and E.coli, and the Speech and Language team promoted Swallow Awareness Day.

	<p>Leeds Community Health Care are promoting the BDA One Blue Dot recommendations for sustainable diets encouraging people to move towards a more plant-based diet. This campaign has been shared twice with the Eatwell Forum, which supports community food projects, offering it as a new and potentially more engaging approach to encouraging people to ‘save the planet’ while eating a healthier diet. There is potential for sustainability criteria to be included in future community food work contracts.</p> <div data-bbox="300 296 1048 496" style="text-align: center;"> </div> <p>Leeds has recently launched its Veg Cities campaign and so far has 4 pledges, with more in the pipeline. Current pledges include encouraging community gardens to join The Bid Dig (4 community gardens have signed up) and Catering Leeds are working with Proveg to increase vegetable consumption in school meals.</p>	
3	<p>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.</p>	1 point
3a	<p>The Leeds Food Charter has been developed and is available for download and signing via the LFP website. The charter consists of six aims and lists actions individuals and organizations can pledge to support the charter. http://leedsfoodpartnership.org.uk/</p> <p>Aims:</p> <ul style="list-style-type: none"> • Reduce and optimize food waste, and support strategies to reduce food miles and redistribute surplus food across Leeds • Ensure everyone knows how to choose food that is appropriate to their age, which will reduce diet-related ill health and also improve their wellbeing • To support local strategies to support food poverty by addressing the root causes of poverty, and enabling affordable access to food for all • Support food suppliers to provide safe, healthy and sustainable food, creating environments that make it easier to adopt and maintain healthy and sustainable diets • Promote a vibrant and sustainable food economy, by valuing food projects and enterprises, promoting local jobs and reconnecting us with where food comes from 	Yes/No

	<ul style="list-style-type: none"> Encourage landowners and developers to make space available for food growing and preparation, including through the planning process. <p>With the ongoing development of the FoodWise Leeds brand, the Leeds Food Charter is currently being redesigned and will soon be available via the FoodWise Leeds website. Businesses, organizations, projects and individuals will be able to download and sign the charter and declare themselves FoodWise. The website will track signup and invite people to also receive the FoodWise Leeds monthly update to keep them informed on existing and new campaigns, as well other good food activity happening across the city.</p> <p>The LFP intend to host a large celebration event in early July, at which all attendees will be encouraged to sign up to the charter. This push to sign up to the charter will help to further raise the profile the LFP and the new FoodWise Leeds website, creating a cross-sectoral community across Leeds who are committed to creating a healthier and more sustainable local food system for everyone. Sign up will also be encouraged via the FoodWise Leeds monthly update, and by a regular social media campaign where each new sign up will be celebrated. As part of the criteria for the FoodWise Leeds accreditation for the Healthy Holiday work (see below), all projects will be invited to sign up to the charter.</p>	
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>	<p>1 point</p>
4a	 <p>On 22 November 2018, the LFP launched FoodWise Leeds as the outward facing, tactical brand of the Leeds Food Partnership. FoodWise Leeds aims to unify, promote and add quality assurance to the people, businesses, projects and initiatives delivering good food work across Leeds. The launch event was held at the Northern Monk Refectory and attracted over 60 people to both celebrate the new FoodWise Leeds brand, as well as to share insight on good food work currently happening across the city.</p> <p>Since the launch, the logo has been included in the current public health Next Hot Meal campaign, which is designed to encourage health and care professionals, as well as members of the public, to have positive conversations with potentially vulnerable people around food. https://www.leeds.gov.uk/docs/Next%20hot%20meal%20poster.pdf</p> <p>FoodWise is also being developed into a kitemark of food excellence, and will be used as a methodology for quality assurance and capacity building for the Leeds Healthy Holiday programme, which is managed through the Leeds Community Foundation. Summer 2019 will see 40+ Healthy Holiday activities taking place and the FoodWise kitemark will ensure activity leaders, volunteers, children and young people are aware of what being FoodWise means. Criteria for the kitemark will be designed in partnership with Healthy Holiday partners Fareshare, Rethink Food CIC and Public Health. Catering Leeds is also in discussions about using FoodWise on its school meal menus.</p>	<p>Yes/No</p>

	<p>The full brand guidelines are currently in development but FoodWise Leeds is being promoted via social media accounts on Facebook, Twitter and Instagram with the hashtags #befoodwise #Leeds actively used. The new FoodWise website will host a 'FoodWise Presents' calendar of activity providing details of events both hosted by FoodWise Leeds and others. When people sign up to the Leeds Food Charter, they will then be able to declare their business, project or activity as FoodWise. As the FoodWise Leeds brand grows, the website aims to become the 'go to' site for people in Leeds interested in all aspects of the local food system.</p>	
		
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 a joined-up strategic way.	1 point
1a	<p>In 2010, city partners agreed that a more strategic and joined-up approach to poverty and homelessness was required, and from these conversations the Homelessness Mapping Document was produced. This document provides details about services, organizations and groups for front-line workers to signpost vulnerable people on to, in particular to access food. In 2013, after conversations with different food providers, Leeds City Council provided start-up funding to establish the Leeds Food Aid Network (FAN) to help strategically tackle food insecurity in Leeds. The first official meeting was held in January 2014.</p> <p>FAN is made up of a network of representatives from LCC Welfare Rights team, Public Health, Fareshare Yorkshire, Trussell Trust foodbanks, Leeds Community Foundation, various debt advisory services such as DIAL and other food aid providers run by community and faith groups, such as Neruka's Soup Kitchen, Life Café and the Salvation Army. FAN holds quarterly network meetings bringing partners together to share</p>	Yes/No

	<p>information, learning and updates on issues associated with food insecurity, holiday hunger, effects of benefit changes and other policies and initiatives.</p> <p>FAN has helped to foster an atmosphere of collaborative partnership working around addressing food insecurity in Leeds, providing effective food aid provision and how to tackle the underlying causes of food insecurity. FAN has been effective in collecting annual data on foodbank usage, including foodbank users who are on Universal Credit and what impact this has had on their circumstances. In data collected from one food bank, for those people on Universal Credit, 60% were waiting 6 weeks or more for their first payment. FAN is engaged in ongoing constructive dialogue with Members of Parliament, including two Conservative MPs, both of whom have relayed concerns regarding welfare reform to the Secretary of State for Work and Pensions.</p> <p>FAN has helped to facilitate a number of food aid providers to regularly host debt advisors as well as LCC Money Buddies who advise on budgeting skills. In addition, FAN is developing the role of DWP advisors in food bank locations in Leeds to advise clients on benefit claims, particularly Universal Credit. FAN has also produced new easy to read flyer that are designed to help vulnerable people access debt and welfare services to navigate their benefits.</p> <p>Coordinators of the Leeds FAN play a leading role in coordination of the West Yorkshire Food Poverty Network, which is a member of Feeding Britain. The network also has strong links to End Hunger UK and the Independent Food Aid Network. The West Yorkshire network benefited from a £50,000 grant from the Police and Crime Commissioner, which was distributed to food providers across West Yorkshire.</p> <p>FAN was also involved with the Leeds Community Foundation funded Healthy Holiday work in summer 2018, funding 39 projects and reaching over 4,000 young people. The project was run in partnership with Fareshare Yorkshire, Fuel for Schools and Street Games. The Leeds summer 2018 scheme ran the highest number of projects of any area in England and will offer even more in 2019.</p>	
3	For those in urgent need - and particularly benefit recipients facing delay or suspension in payments - relevant agencies are providing rapid referral to hardship funds and emergency food aid.	1 point
3a	<p>Through the strategic approach of the Leeds Food Aid Network, a safety net of support is provided to those in urgent need. FAN has developed effective signposting pathways so people in need of services can get appropriate assistance. FAN produce and regularly update a number of documents.</p> <ul style="list-style-type: none"> • Homeless and Food Aid document is designed to help frontline workers or volunteers, who come into contact with people struggling with food poverty and/or homelessness, to signpost or refer them on to appropriate services and groups. 	Yes/No

	<ul style="list-style-type: none"> • Leeds City Centre Map shows some of the drop-in food provision and services that are available in the city centre, particularly for homeless people. • Leeds (Trussell Trust) Foodbank document shows the venues and times for the different distribution outlets of the Trussell Trust Foodbanks in Wetherby, Leeds North and West, and Leeds South and East. It also includes details of where and when donations can be given to them. • Food Provision for Destitute Migrants in East Leeds and South Leeds: These documents show different venues in East and South Leeds where destitute migrants can go to access a small food parcel (and sometimes a meal) on different days of the week. Destitute migrants are those who have no right to claim benefits and who are likely to have a longer term need for support with food. Frontline workers are encouraged to distribute these documents as widely as possible to migrants who are destitute in the East and South Leeds areas and are pointed to these venues, rather than to the Trussell Trust Foodbanks. <p>Access to food parcels is provided by 12 foodbanks across the city alongside 20+ other food aid providers, many who provide meals. The demand for these services is growing. In 2016/17, the number of times people accessed foodbanks was 26,831 and rose to 27,902 in the year 2017/18. A map of where people can access food drop ins or soup kitchens is available via the FAN website.</p> <p>Leeds City Council used to provide a one-off payment of money as a Crisis Loan to individuals and families who were desperate but moved to a Welfare Support scheme in 2013, which is a more coordinated approach to supporting people in crisis. The Welfare Support Scheme supports the most vulnerable people to access £500 worth of white goods, gas/electric tokens and an emergency food parcel. FAN has facilitated partnership working between FareShare Yorkshire and LCC to provide an emergency food parcel within 24 hours of calling the Council's Welfare Support Scheme. Approximately 1000 people benefit from the scheme annually and they are also signposted to other services for advice on benefits, tax credits, debt problems, housing, rights at work, immigration or discrimination problems.</p> <p>The Home Food Baskets project provides a basket of food to people over 65 who are being discharged from hospital and who have no food access or no known support from a carer. The project is funded by Public Health (Older Peoples Food Matters Group) and the food baskets are distributed by Meals on Wheels. From May – December 2018, 46 baskets were delivered.</p>	
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>Free School Meals</p> <p>The Health and Wellbeing team provide training and resources to schools on how to increase uptake of free school meals, ensuring school staff know which families are eligible; potential impact of Universal Credit; understanding the importance of school meals for health, nutrition and attainment etc. They run two courses per year averaging 20 participants. In 2018, free school meal uptake was 80.8% (primary: 82.9%; secondary: 75.9%), and universal infant free school meals was 90.5%</p>	Yes/No

Catering Leeds employs various strategies to increase school meal uptake including theme and bespoke menus targeting the needs of pupils and Head teachers whilst meeting requirements of the School Food Plan. Their unique Future Foodies program is a collection of curriculum-based workshops designed to grow children's love of good food. Workshops include a 'Bush Tucker Trial' where children are blindfolded and encouraged to use all their senses to experience different foods, and a 'World Tour' introduces new and exotic foods from around the world, explaining the importance of Fair Trade and food miles. Take up is high, particularly during health weeks.

Healthy Holidays

Leeds Community Foundation implemented the **Healthy Holiday Grants** scheme to tackle family holiday hunger in summer 2018. Working in partnership with Fareshare Yorkshire, Fuel for School and Street Games, Leeds delivered 39 projects over the summer reaching over 4,000 children, which was the greatest number of any area in England. A larger plan of delivery is set for 2019.

Healthy Start Vouchers

In 2018/19, 70% of families eligible for the Healthy Start scheme received vouchers. The scheme is promoted by the midwifery, health visiting and children's centre workforce to families and methods of increasing the number and range of outlets promoting and accepting the vouchers are being explored. Families can access Healthy Start vitamins at local health centres, but similar to other areas, uptake is low. July 2017 to March 2018, 1016 children's vitamin drops and 324 women's vitamin tablets were issued.

The autumn 2018 FAN meeting focussed on providing insight and training to food bank workers about Healthy Start. Further work is planned, including an information leaflet, additional training for food bank workers and targeting areas of greatest deprivation.

Meals on Wheels

The Meals at Home service is provided by LCC [Presto](#) and a referral form is available on both Council and NHS websites. Adult Social Care (ASC) have recently started subsidising meals for referrals they make, which has helped with increasing the customer base coming through ASC. Presto delivers an average of 2500 hot meals per week, also providing a safety and well-being check to make sure customers are safe and well. They provide hot lunches and cold teas, meeting dietary and special requirement needs. Frozen meals can be delivered fortnightly. Presto also offer housekeeping and transport services helping people to live independently longer. Some clients enjoy weekly shopping trips allowing them to choose their own food and ensuring they get out of the house.

Social Food

In 2018-19 the [Lunch Club Grant](#) supported 86 organisations to provide hot meals for older people across Leeds, reaching at least 20 people per organisation for 40+ weeks per year. Approximately 2800 older people benefit from attending weekly lunch clubs, which are located across the city and cater to Leeds diverse population with clubs in the most impoverished communities, rural areas, catering to specific ethnicities including African Caribbean, Polish, Asian, religious groups as well as people with dementia.

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

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 *The Big Dig* and *Incredible Edible*.

1 point

4a

Community food growing has become increasingly popular with new gardens popping up all over the city. These gardens help to create a sense of community as skills and knowledge are shared. [Feed Leeds](#) is a network of support that provides practical advice and support to individuals and groups interested in growing food. Website resources include 'how to grow' guides as well as agreements, licences and rules, and they host monthly meetings and drinks.

Yes/No

Feed Leeds has developed various co-managed projects including LESSN (growing in schools); Leeds Edible Campus (linking both Universities with growing); Kirkstall Island Farm (proposed CSA project).



Incredible Edible



Friends of Allerton Grange Fields

Community Orchard and Edible Beds

The Community Orchard and these Edible Beds have been created to illustrate the attractiveness of fruit trees and edible plants in a public playing fields setting.

Growing your own food has many benefits. As well as providing free fruit, vegetables and herbs, locally grown food is healthy, tasty and can help support wildlife and reduce food miles.

The Community Orchard and these Edible Beds are managed by volunteers from Friends of Allerton Grange Fields and Feed Leeds Partner organisation Roundhay Environmental Action Project (REAP).

For more information visit www.friendsallertongrange.org and www.feedleeds.org.uk



Leeds has some great examples of Incredible Edible gardens:

Incredible Edible Aireborough maintain a few edible sites in Guiseley and have worked with the Friends of Nunroyd Park to plant an orchard, making them much more visible in the local area and have signed up to the Big Dig.

Back to Front initiated a number of IE sites in Harehills, one of Leeds most deprived and ethnically diverse communities. They maintain edible beds at Shine Conference Centre, the Thackray Medical Museum and the Edible Beds Trail at St James Hospital. Other sites including the Bayswater bin yard, Berkley Crescent Green Space, Compton Centre herbal face and the Ashton Park sensory garden. They have planted a number of fruit trees and have brought an old orchard back into existence, working closely with community members to take ownership of the sites.

Chapel Allerton in Bloom have planted a community garden in the park, a new orchard as well as an additional 20 fruit trees throughout the community. They have also created a woodland habitat and play area complete with a mud kitchen that is extremely popular with local children.

Roundhay Environmental Action Project REAP maintain the impressive edible bed at Oakwood Clock, where they host the monthly Oakwood Farmers Market. They also support the Allerton Grange Community Field's edible bed and community orchard.

Rooted is the gardening project run by Leeds University Union based in the **Sustainable Garden** that has organic vegetable beds, herb, forest and edible flower gardens. They run regular volunteer session, workshops and a salad leaf social enterprise.

Bedford Fields is an open-access community forest garden demonstrating how forest gardening can be a viable alternative to our food system – resilient to social and climactic change.

Fork to Fork is a food growing and cooking project in the heart of east Leeds, supporting people to develop gardening and cooking skills, meet new people and get involved with their local community. They are currently working with 2 primary schools & 3 community groups

<http://www.space2.org.uk/fork-fork-2/>

The Orchard Project began work in Leeds in 2014 restoring old orchards, developing new ones, and training orchard mentors with the aim that everyone in Leeds lives within 30 minutes' walk of an orchard. They have restored 73 existing orchards and planted 14 new ones.



	<p>They run a series of annual workshops to upskill orchard mentors and volunteers as well as celebratory events to help engage the wider community. Many of the orchards are in more deprived communities and have been catalysts for increasing community engagement. The Cottingley Orchard is Europe's longest community orchard with 120 trees. It has been a great success and has helped to break down barriers in a diverse community.</p>		
5	<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>	
5a	<p>To support schools to adopt holistic food programs, the Health and Wellbeing service deliver training and in-school support including packed lunch policies; school food ambassadors promoting pupil voice; lunchtime observations and assessments; training for cooking in the curriculum and embedding food across the curriculum in Science, PSHE and other subjects.</p> <p>Catering Leeds is dedicated to providing quality school food and work closely with schools to improve the dining culture. For some schools providing a family service where children serve each other has helped to create a calm dining experience and has resulted in greater uptake of meals.</p> <p>Feed Leeds project LESSN (Leeds Edible Schools Sustainability Network) has a website of information and resources to support food growing in schools. LESSN has mapped which primary schools are involved with some form of growing, identifying Champion Schools that can mentor other schools. LESSN made a short film showcasing some of the most successful gardening projects. There has been increased interest from Specialist Inclusive Learning Centres (SILCs) to include more gardening initiatives within their programs, as well as some secondary schools, but from a sustainability perspective.</p> <p>School Growers Network</p> <p>Recognizing that some schools struggle to provide a gardening program, LESSN, in partnership with the Health and Wellbeing Service, host 2 annual School Growers Network workshops 'Growing Food and Gardening through the Curriculum' to provide practical advice and support on growing food in schools. The Network meetings are held at Meanwood Valley Urban Farm, which has a budding market gardening project as well as animals, making it the perfect location to offer practical insight while promoting farm visits. MVUF run an egg incubating project with local primary schools.</p>	<p>Yes/No</p>	

	<p>Contributors to the network meetings include volunteers who have previously volunteered in school gardens who offer tips on growing and how to include produce into school meals. One school planted a ‘rhubarb triangle’ which the children harvest annually, making a crumble that is served in the school dinner. r.</p> <p>There are various organizations that work directly with schools such as Space2 (3 primary schools in east Leeds), Hyde Park Source (3 school and 350+ students in deprived areas). TCV Hollybush work with schools to build gardens. SeasonWell run gardening sessions with a couple of schools using grown and foraged produce in meals. Grow to School deliver curriculum-led outdoor learning and food growing projects at schools across Leeds and West Yorkshire. Rethink Food, whose school food program is based UN Sustainable Development Goals, have starting supplying schools with aeroponic tower gardens for classrooms, which are currently in 4 schools within deprived communities.</p> <p>Food For Life</p> <p>In a dedicated effort to improve the quality of food served across schools, Catering Leeds is training all their staff to the Food For Life Served Here Bronze standard. So far 137 of 182 schools have achieved this accreditation. This certification ensures that schools provide the 4 principles of Food For Life Served Here: Fresh food you can trust; Sourcing environmentally sustainable and ethical food; Making healthy eating easy; and Championing local food producers. Menus served in school meet the Food For Life Bronze Served Here criteria.</p> <p>Because Catering Leeds has taken this broad approach to all schools, only Yeadon Westfield Infant School is pursuing the Food For Life accreditation, recently achieving Silver. They have a very comprehensive cooking and gardening program that ensures that all year 2 children know where their food comes from. Food grown in the garden is regularly incorporated into the school meals.</p> <p>Daisy Chain Nurseries is also engaged with the Food For Life program across three of their sites, but have not yet applied for bronze standard.</p>	
6	<p>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.</p>	1 point
6a	<p>Leeds has a strong track record of providing effective community cooking classes across the city. In 2011, Public Health commissioned Leeds Ministry of Food (MOF), managed by Zest Leeds, to deliver cookery skills classes reaching over 5,000 people so far. The project is evidenced based and has been evaluated and published in Public Health Nutrition in 2016. In 2017, the public health One You Leeds contract was awarded to Reed Momenta, with Zest continuing to deliver the Ministry of Food.</p> <p>Based within Leeds Kirkgate Market, MOF deliver 63 standard 8-week courses (448 actual classes), plus 10 Follow On 8-week courses, as well as 45 Taster Sessions, reaching over 500 people per year. In addition, they run Master Classes in fish, butchery and pastry, as well as Christmas and children’s classes. MOF works with many third sector organizations who send their service users to attend the courses, as well as Leeds Rhinos players.</p>	Yes/No

	<p>Other Cookery Classes and Enterprises</p> <p>Leeds Cookery School is a new social enterprise with all proceeds going to support Zest Leeds. In addition to offering chef-led specialty courses, they host Ministry of Food classes 1 day per week and Cook & Eat sessions for older people as a means to reducing social isolation. The school's ethos is to include local Yorkshire food, reduce food waste and include surplus food provided by Fare Share.</p> <p>The Health and Wellbeing Service delivers annual training for school staff on Cooking in the Curriculum via 2 central courses for 10 members of staff, and 5-10 courses in schools that are each attended from between 15 and 30 members of staff.</p> <p>Various organization also deliver community cooking classes targeted to different groups based on ethnicity, gender, age and location: Zest Leeds run Men that Munch and Cook, Eat and Chat for over 50s. Touchstone run cook and eat sessions as part of their BME diabetes programme and Feel Good Factor offer an Eat Well cookery class.</p> <p>Get Cooking, a home cookery school, run 3 session per year for paid carers to improve their cooking skills, which benefits those they are caring for. Café Leep supports people with learning disabilities, running cooking classes and training people to NVQ level 1&2 in food safety and assisting them in finding work. The new Café 21 support young people with Downs syndrome helping them to achieve NVQ level 2 in food safety and barista training.</p> <p>The Eatwell Food Forum, chaired by Public Health, offers support and guidance to organizations providing cookery classes. They have undertaken a kitchen mapping project identifying local community kitchens appropriate for delivering food projects. They are creating multicultural Eatwell Plates to show how foods specific to different cultural groups can be used to share healthy eating messages. An Eastern European one has been completed and Caribbean and South Asian ones are in progress.</p> <p>Leeds Community Healthcare Community Dietitians organize a monthly 'Shop to get Fitter' tour at Kirkgate Market to help make 'healthier choices easier'. The tour is for anyone with heart disease, diabetes, stroke or a family history of any of these conditions, as well as for people who worry about their weight or diet. The tour focusses on how to make healthier shopping choices, understanding food labelling and support to make lifestyle changes.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		

3	<p>Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, ‘restaurants weeks’ and food awards.</p>	1 point
3a	<p>Leeds’ reputation for good food is well recognized both locally and further afield.</p> <p>Leeds Kirkgate Market, one of the largest indoor markets in Europe, dates back to 1857. Alongside the fresh produce, meat and fish mongers there are an array of ethnic food stalls catering to Leeds diverse population. There is also a thriving street food section providing space for entrepreneurs to scale up their businesses. They are keen to support new traders and offer a variety of opportunities for new traders to test the water with affordable prices for stalls at the local markets, and to engage young traders (16 -30) offering free stalls during Love Your Local Market fortnight. They regularly run events and activities in the event space, which are widely publicized via social media and through council media channels. Manjit’s Kitchen, a local street food institution based in the market, actively promotes themselves and other street food traders via social media helping to increase footfall to the market.</p> <p>The annual Leeds Indie Food Festival runs for two weeks each May, promoting indie food businesses, encouraging collaborations and unique events to excite people about the fantastic local food scene. The festival is sponsored by the Council and Leeds BID, and is widely promoted across social and print media. In 2018, over 27,000 people attend the festival and with over 90 events in 2019, it will be even bigger and better. Sustainability is a key thread for 2019 with events including ‘A Sustainable Supper’ and the ‘Food for Thought’ series, serving waste-free meals followed by provocative conversations on issues such as food waste, ethical ingredients and food poverty. Leeds Indie Food actively promotes the local indie food scene to their 11,500+ Twitter and 13,000+ Instagram followers.</p> <p>Leeds Living is an independent, not for profit publication with insights and unbiased opinions about Leeds, with a keen interest in local food and drink scene, food festivals, micro-breweries, farmers markets etc.</p> <p>Leeds List is a curated guide of things to see and do around Leeds, with a big focus on food, often focussing on indie food establishments, vegan, street food etc. They have a wide reach through newsletter membership and over 60,000 Twitter followers.</p> <p>Awards and Restaurant Week</p> <p>Yorkshire is renowned for its great food and there are a handful of awards recognize the quality that local food businesses have to offer providing positive impact for Leeds-based businesses.</p> <p>YEP Oliver Awards celebrates the best that the local Leeds dining scene has to offer, recognizing the value that local food scene brings to the city.</p>	Yes/No

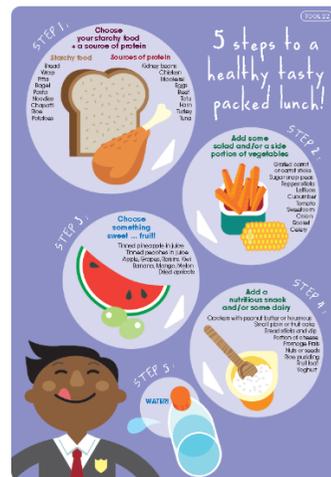
	<p>Garbutt and Elliott Yorkshire Food Entrepreneur Awards started in 2019 and is gaining a reputation for recognizing genuine talent and quality across Yorkshire. Leeds Cookery School, a social enterprise, received Best New Business 2019, helping raise the profile of this new social business.</p> <p>Yorkshire Life Food and Drink Awards champions the wealth of talent in the growing and preparation of food and drink around the region. Deliciously Yorkshire Taste Awards is the largest and most prestigious food and drink awards in the region. Leeds-based Harewood Food and Drink Project won Best Use of Local Produce in 2018, reflecting their strong ethos for provenance.</p> <p>The Leeds BID (Business Improvement District) hosts Eat Leeds a week-long food festival promoting dining experiences in the city centre. Held in August when many restaurants are not as busy, it has successfully increased footfall as people take advantage of opportunity to try new restaurants offering deals during this week. They are keen to engage more indie restaurants, recognizing their unique contributions to Leeds thriving dining offer.</p>	
7	<p>Local producers can connect direct with <u>consumers</u> and/or better access <u>wholesale and retail markets</u> through events, on-line tools and cooperative marketing and retailing initiatives.</p>	1 point
7a	<p>Social media is a boon for promoting and linking local producers with Leeds-based business and consumers. Green Basket, a monthly market to support a network of food and drink start-ups to come together for a monthly market to showcase local produce and develop a B2B market. Alders and Brown a new online business brings quality local Yorkshire produce and artisan foods to individual homes, working closely with bakers, cheesemongers, brewers, farmers etc. across the county. The business is in its infancy but producers are keen to be involved as it increases their reach, and retention rate of consumers is high.</p> <p>Veg Boxes and Farm Shops</p> <p>There are a variety of veg box schemes, some local and others national (Riverford, Abel and Cole) providing direct contact for local producers. Swillington Organics' Meat Box scheme with all meat grown and butchered on site, plus a farm shop and organic fruit and veg CSA. Goosemore Organics near Wetherby grow a range of vegetables, salads and herbs, supplemented by local and imported produce. Their growing and packing operations are licensed with the Soil Association. The Organic Pantry in Tadcaster operate a veg box scheme, farm shop selling products from other local suppliers, and supply other shops and restaurants across Leeds. B. Whiteley's Farm based in Pudsey have a h a farm shop, veg box scheme and are the main local suppliers to local greengrocers. They all have regular stalls at the farmers markets.</p>	Yes/No

	<p>Yorkshire Produce Centre is a local wholesaler with a significant proportion of locally grown produce. For over 75 years they have provided a 'hub' linking local farmers and growers with the retail and catering trade. Local greengrocers and restaurants benefit as they can easily access locally grown produce at wholesale prices.</p> <p>Meanwood Valley Urban Farm is increasing salad and vegetable production, aiming to develop a CSA following Permaculture design. The farm is also building a large hen house. Increased production will be welcomed by the local food businesses.</p> <p>Farmers Markets</p> <p>The local markets at Otley, Wetherby and Pudsey offer affordable rates to farmers and other producers wishing to develop their businesses. Farmers markets are run by individual community groups such as the Oakwood Farmers Market, run by the Roundhay Environmental Action Project REAP – which has been going for 10 years. The Headingley Farmers Market, run by the Headingley Development Trust since 2006, have just opened the Headingley Greengrocer, taking inspiration and guidance from the successful Fruit Stall greengrocer in Chapel Allerton.</p> <p>Light Start, a local digital design business are launching a new online platform 'One Good Thing' in summer 2019 to promote local indie restaurants' daily lunch offers. They aim to be a 'platform for good' and will include sustainability, food waste and provenance into the mix, with opportunities for a B2B market to be built in.</p>	
	<p>Any other 'significant' action/outcome that promotes a vibrant and diverse sustainable food economy.</p>	<p>1 point</p>
<p>9a</p>	 <p>Leeds has a vibrant independent food business community and recently a group of coffeeshops have started working together on an initiative to reduce food packaging waste called Good Ground.</p> <p>Zero Waste Leeds is working with Hubbub to run a 12 month 'on the go recycling' pilot in Leeds City Centre #LeedsByExample, which is proving very successful. In addition to making it easier to recycle plastic bottles and cans, the initiative focuses on recycling coffee cups.</p> <p>Recognizing that Leeds indie food businesses tend to use compostable cups and packaging, Zero Waste Leeds called a meeting in September 2018 with local indie coffee shops to see what interest there was in reducing waste and promoting reusable cups. From this initial meeting</p>	<p>Yes/No</p>

	<p>there was considerable interest and commitment to do things differently and Hubbub subsequently committed some money to help develop ideas further.</p> <p>After a second meeting in early January, Zero Waste Leeds surveyed the group of indie coffee shops to gain a better understanding of where they are in terms of a) developing a composting initiative for cups, other packaging and food waste. b) promoting a local latte levy c) exploring opportunities to increase uptake of reusable cups.</p> <p>Interest is high in all areas so long as there is a strong brand, clear marketing messages to ensure customers understand why the levy is in place and transparency on what it supports.</p> <p>At the launch of Leeds Indie Food Festival in April, the project - covering the three themes outlined above - was launched with the name Good Ground. The composting service - run by local waste contractor Forge Recycling, in association with Vegware - is now up and running and is being promoted to all coffee shops and food businesses that use compostable packaging.</p> <p>The intention to launch a local latte levy was announced at the Festival launch - and a provisional October date was set for the introduction of the latte levy. In recognition of the importance of a significant number of coffee shops participating in the introduction of the levy, the focus of the next couple of months will be on exploring the detail of how the levy will be introduced, and working with coffee shops to encourage as many of them as possible to participate.</p> <p>Over the next few months more work will be done to explore how to encourage greater uptake of reusable cups. An application will be made to Starbucks Cup Fund to support work with independent coffee shops to trial a range of approaches to increasing the uptake of reusable cups. This will tie in with the introduction of the latte levy - as customers will be encouraged to switch to reusable cups, in part to avoid paying the latte levy.</p> <p>While it may appear to be a small initiative initially, it is important as a first step in developing a community of businesses working together on an agreed project. It also has the potential to gather support from other businesses, as well as develop into new areas for increasing sustainability in the food system.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT
--

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>Leeds City Council has adopted a Healthy Weight Declaration, demonstrating its commitment and responsibility to develop and implement policies which promote healthy weight. Launched Jan. 2019, this declaration will ensure that Council services and establishments adopt healthy food policies.</p> <p>Commitment:</p> <ul style="list-style-type: none"> • Engage with the local food and drink sector where appropriate to consider responsible retailing, offering and promoting healthier food and drink options, and reformulating and reducing the portion sizes of high fat, sugar and salt products • Review provision in all our public buildings, facilities and ‘via’ providers to make healthy foods and drinks more available, convenient and affordable and limit access to high-calorie, low-nutrient foods and drinks • Consider supplementary guidance for hot food takeaways, specifically in areas around schools, parks and where access to healthier alternatives are limited <p>Local Priorities:</p> <ul style="list-style-type: none"> • Influencing the Council’s food offer to promote a healthy weight: Influencing the food environment to enable healthy eating can be accomplished through a collaborative approach, effective partnerships across Council teams and coordinated action • Implementing our local whole school food policy to ensure schools are supported to provide nutritionally healthy meals using a locally produced toolkit. <p>The Health and Wellbeing Service supports schools to develop whole school food policies providing toolkits, templates and multiple training opportunities to engage with as many schools as possible. The packed lunch policy is particularly effective in providing schools with the evidence and tools to improve the standard of food, making it easier to implement with parents.</p> <p>https://www.schoolwellbeing.co.uk/pages/healthy-eating-home</p>	Yes/No



Catering Leeds food policy aims to work with local growers and accredited suppliers ensuring a minimum of 75% of dishes are prepared on site, making use of fresh, seasonal ingredients; all meals meet or exceed National School Food Standards; use locally grown produce where possible; Fairtrade and Red Tractor assured products; Yorkshire free-range eggs; MSC certified fish and Dolphin Friendly tuna; and fresh water is available throughout the meals.

The Council is working with [Re-fill](#) to encourage staff to drink more water and reduce single-use plastics, promoting across council sites and encouraging businesses to become Re-fill sites, supporting the HWD to 'increase public access to fresh drinking water on local authority controlled sites'.

Leeds City Council has been a Fairtrade City since 2004, hosting the annual Schools' Fairtrade Celebration during Fairtrade Fortnight.

The University of Leeds ['Great Food at Leeds'](#) catering service operate 16 cafes, the Uni Refectory, food delivery to meetings, fine dining and have a committed food policy in place.

- Reducing waste through Keep Cup scheme; partner with Too Good To Go
- Fairtrade status since 2003, participating in a new pilot scheme with scope for recognition of wider ethical sourcing and trade justice efforts beyond Fairtrade certified products.
- Commitment to healthy eating, including expanded gluten-free range
- Registered as a Re-Fill site in all locations promoting hydration and reducing plastic
- Use [locally sourced food](#) wherever possible with 65% of suppliers from within 40 miles of the University: local cheeses, mature grass-fed beef, Yorkshire free-range eggs, a variety of fresh fruits, vegetables, seafood, breads. coffee, tea and chocolate
- Produce a monthly food miles report.

	<ul style="list-style-type: none"> • Trialling a range of healthy vending machines through Doozy with a range of healthier snacks and drinks with no added sugar or artificial sweeteners. 	
4	<p>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food accreditation, such as the <i>Food for Life Served Here, Sustainable Fish, Good Egg</i> and other awards.</p>	1 point
4a	<p>Catering Leeds is committed to providing the best food possible to in schools across Leeds, which is laid out in their food policy. They have achieved the Soil Association Food for Life Served Here bronze standard in 137 of 182 schools so far and aim to have all the schools they provide for achieve this standard. The Catering Leeds School Food Policy ensures that all fish is certified as sustainable, all eggs are free-range and that all meat served is UK farm assured meat.</p> <p>The Healthy Schools team work with schools to revalidate their status as a Healthy School and complete the Healthy Eating section of the online School Health Check. Currently 216 schools have registered, 44 schools have self-validated and 21 schools have been assessed (July 2018).</p> <p>‘Great Food at Leeds’, the catering service is Leeds University, has a strong sustainability policy, striving to use quality, local and seasonal food where possible. 65% of the food used is from suppliers within a 40-mile radius of the university and have had Fairtrade status since 2005. In 2015, the catering service achieved Food for Life Catering Gold Mark for a menu that was put together for the Environmental Association for Universities and Colleges (EAUC) conference. They have also been awarded ‘Food for the Brain’ accreditation for the past 6 years, which recognizes the quality of food on mental health. They have achieved the highest 3-star rating through the Sustainable Restaurant Association accreditation, recognizing their commitment to ethical sourcing, society and the environment. The SRA accreditation applies to their whole operation, so includes all of the food and beverage provision they run. With over 23,000 undergraduate, 8,000 postgraduate students and 7,400 staff members at the University, the impact of the ethos and accreditation of the food policy is far reaching.</p> <p>The Leeds Teaching Hospitals Trust purchase all their food through approved suppliers, which ensures that the food is accredited.</p> <p>Catering Leeds is working with Public Health Leeds to develop a local version of the Out to Lunch campaign. The intention is to include sustainability criteria in addition to healthy eating requirements. LCC cafes will need to evidence their healthy eating options, specific product placement/nudge theory. The cafes will also need to provide a Refill service for drinking water, encourage reusable cups for beverages and actively reduce food waste. Funding is currently being sought to deliver this work and to roll it out across the city.</p> <p>The N8 Agrifood theme at Leeds University is currently working with Lancaster University, Leeds City Council and both Leeds and Lancaster Food Partnerships on a pump prime project to look at risks to public procurement in light of a no-deal Brexit and climate change, and looking at actual and perceived barriers to procuring more local and sustainable food.</p>	Yes/No

8	Restaurants and other small-scale catering businesses are sourcing more healthy, sustainable, ethical and locally produced ingredients.	1 point
8a	<p>People in Leeds are increasingly concerned with the quality and provenance of their food and the local food industry has responded accordingly with many restaurants and catering businesses procuring more local and sustainable food.</p> <p>Producers:</p> <p>Growing Better CIC is a social enterprise supporting better mental health through growing and supplying hydroponic microgreens to restaurants. Nell's Urban Greens is a small greenhouse enterprise also supplying locally grown micro greens to restaurants.</p> <p>Leeds Bread Co-op is an artisan bakery making sourdough and slowly fermented breads using organic flour and local ingredients. They sell via weekly bread subscriptions, at farmers markets and supply over 25 shops and restaurants. Wildcraft Bakery bakery creates gluten-free breads and baked goods, which included foraged ingredients. Gilcrist's Bakery's flour is grown and milled in East Yorkshire, using a long fermentation process for their bread.</p> <p>The Seasonal Larder makes handmade preserves inspired by and made from fruits, vegetables, flowers and herbs all grown within 50 miles of LS25.</p> <p>Caterers:</p> <p>Rocket Catering provides vegetarian, vegan and special diet catering using local, seasonal and where possible organic ingredients. Eat Good, Do Good is a social catering business providing women ex-offenders opportunities to rebuild their lives providing hand-cooked food prepared with locally sourced ingredients. Lean Lunch prepare 'made to order' healthy meals using local suppliers, delivered by cargo bike using compostable packaging with minimal food waste.</p> <p>Shops, Restaurants, Roasters & Breweries</p> <p>George and Joseph is Leeds only specialist, award-winning cheesemonger specializing in locally produced Yorkshire cheeses. Swine that Dines supper club using best quality local produce and nose to tail meat. The Reliance specializes in seasonal food and has its own in-house charcuterie using local rare breed pork supplying a number of other independent establishments. Salvos specializing in southern Italian cuisine, using as much local produce as possible. Inkwell Arts vegetarian café's ethos is to serve only food that is environmentally conscious, delicious and nutritious. The Ox Club champions local and regional producers for meat, fish, fruit and veg. Fettle Café use local produce and focus on happy eating environment including vegan and GF</p> <p>North Star Coffee is a small-scale specialty roaster whose approach to working ethically goes beyond well-known 'sustainability initiatives'. They take a multi-faceted approach working with responsibly minded importers to ensure that the people and land growing their coffees are</p>	Yes/No

	<p>respected. They supply around 150 businesses with coffee around the UK and in Europe with 70% based in Yorkshire, roasting an average of 1 tonne of coffee per week.</p> <p>Leeds has some great breweries delivering quality beer using local ingredients, collaborating on different brews and running street food events. Northern Monk and The Real Junk Food Project collaborated to brew Wasted from surplus pears, brioche and croissants. Nomadic use Eco-Kegs, fully reusable beer kegs and brew with surplus bread. They have also worked with the Leeds Co-HOPerative to brew a beer from hops grown in members' gardens. North Brewery run the regular onsite streetfood event Eat North; Meanwood Brewery donate their used barley to Meanwood Valley Urban Farm as pig food, plus many more including Ridgeside, Hungry Bear, Kirkstall Brewery, Ilkley Brewery, Otley Brewery.</p>	
	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>In 2009, Leeds City Council set up a pilot food waste collection scheme in Rothwell, southeast Leeds, to service 8,000 homes. Despite the success of the pilot, the financial climate necessitated not expanding the service. The Environment and Waste team are in the process of renewing the waste strategy, and a full feasibility plan is in process to make sure a food waste collection scheme will be rolled out across the city once funding from central government is made available. Leeds waste goes to Veolia's REFF Recycling and Energy Recovery Facility, where it is sorted and then incinerated. An initiative to recycle the steam to heat 20,000 homes in East Leeds is set to start soon. The prominent wooden building has an impressive green wall.</p>  <p>Landsec, who manage both the White Rose and Trinity shopping centres, manage the food waste from their tenants via their onsite 'food to water' machines. White Rose recycles between 16,000 – 20,000kgs of food waste per month, which is roughly 10% of their total waste per month. 70% goes through the food to water machine, and the rest goes for off-site anaerobic digestion. Each tenant's waste is monitored to ensure that as much food as possible is recycled.</p> <p>This food waste is made up of:</p>	Yes/No

	<ul style="list-style-type: none"> • Unsold foods out of date and no longer fit for human consumption • Preparation foods which have not been used (unsold baked potatoes, meal components) • Plated food retrieved after sale (uneaten/excess plate scrapings) • Coffee grounds • Fruit mulch / peel from Juice bars <p>Various waste management firms offer commercial food waste services, which is taken away for anaerobic digestion. The Leeds BID (Business Improvement District) is working with Forge Recycling to provide a new 7 day a week food waste recycling service, with over 100 food businesses in the city centre already signed up to the service.</p> <p>The Maltings recycling plant runs both anaerobic digestion and composting facilities. They aim to put all organic and food-based materials into AD first as a priority as it more environmentally sound and harnesses otherwise waste energy. Their vessel composters then take over the residues to manufacture compost and also deal with the biodegradable packaging content. They produce both farm and land remediation composts, with all composts leaving site for free to local farms. The average compost created and spread per annum to farms is around 8-10,000 tons. The AD facility supplies a liquid fertiliser as a by-product which is also spread to farms and this is circa 40,000 tons per annum. They handle, as a whole, around 100,000 tons per annum of food waste at this site of which Leeds food makes up between 3-5% per annum.</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>There are many experienced individuals, community groups and allotments that compost food waste effectively across Leeds. In autumn 2018, Feed Leeds set up the Leeds Rotters group to advise and promote best composting practice and to look at opportunities for developing community composting across Leeds. In February 2019, Leeds Rotters hosted a workshop for ‘composting champions’ to better understand the barriers to composting, mapping where interest currently lies to increase community composting and to determine a plan for developing a composting campaign for the city. At a second workshop in April, the group agreed to host a practical workshop at the Horsforth Real Junk Food Café to convert damaged wheelie bins into 4 different types of compost bins. The site in Horsforth and one at All Hallows Church in Hyde Park will be used as pilots to engage community members before encouraging other sites to set up community composting initiatives. Leeds Rotters have a website and social media presence promoting different ways to compost and answering any questions. They have also started promoting the open access ShareWaste website that links those that compost and are willing to with their neighbours that are looking for somewhere to compost their food waste.</p> <p>Leeds Rotters will work with Zero Waste Leeds and LCC Environment and Waste team to promote composting during Composting Awareness Week (May 5-11).</p>	Yes/No



[Plate 2 Plate](#) is a pilot composting business that aims to prove that composting can be made to pay. They collect food waste from 13 domestic and two commercial customers, and for the first time have a regular income. Production is now sufficient to sell at both Headingley and Oakwood Farmers Markets for 8 months, as well as online. They also offer educational demonstrations at their site at West Leeds Activity Centre, speak at event and conferences and hosted the Leeds Rotters workshop.

Food waste processed April 18 to Jan 19:

Overall Total: 7.75 tonnes

Food = 3.30 tonnes

Coffee = 1.52 tonnes

Bread = 0.43 tonnes

Woodchip = 2.5 tonnes

The [Back to Front](#) group host an annual composting workshop for community members focussing on composting in small areas and using wormeries. [Hyde Park Source](#) encourage composting as a standard part of all their projects, suggesting installation of compost systems where applicable in schools, community gardens etc. and give advice and support on how to use them.

LCC promotes [home composting](#) on the main website with tips on how to and where to go for more info. There is also an offer for discounted compost bins via Get Composting. Composting is also encouraged on all LCC allotment sites.

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	Home to Fareshare Yorkshire's Sub-Regional Centre and Food Revival CIC, Leeds is at the forefront of surplus food redistribution. Fareshare	Yes/No

Fareshare Yorkshire's Sub-Regional Centre in Leeds is shared with the Leeds South and East Foodbank (Trussell Trust). This collaboration has been funded by Asda as part of their Fight Hunger campaign. The warehouse has two large coolers ensuring more fresh produce can be safely stored and redistributed, which helps to raise the nutritional standards of food being supplied to organizations.

In 2018:

- Intercepted 213.7 tonnes of food and redistributed 190.8 tonnes, of which 96.5 tonnes was ambient and 94.3 was fresh chilled.
- Worked with over 500 suppliers nationally and 17 directly in Yorkshire through their Regional Logistics Solution.
- Supplying 70 charities/ community groups / organisations from Leeds, and benefiting 8497 unique beneficiaries per week as at 31st Dec 2018
- Through the Healthy Holidays program, 5.1 tonnes of food were supplied to 14 programme providers delivering 39 projects and reaching 4,028 young people (Easter and summer holidays only).

Food Revival CIC

Food Revival CIC started in Leeds in 2013 to intercept food destined for landfill and redistribute it via their original Pay As You Feel (PAYF) café The Junk-tion in Armley. Since then the project has grown to include independent offshoot projects and cafes around the country as well as internationally. In 2015/16, there were up to 8 independently run PAYF cafes in Leeds. More recently, Food Revival has consolidated its operations to focus on the Leeds Sharehouse, a warehouse for individuals, groups and cafes to collect food on a Thoughtful Donation basis; the Rethink Food Education project; and the Revival Box scheme.

- The Rethink Food Education project supplies 46 schools,
- Provides 50 Revival boxes per week – a week's worth of food, enough to feed an average family of 4, for only £10 (available via subscription)
- Supplies 3 PAYF cafes
- 140 people visit weekly to collect food on a Thoughtful Donation basis
- Ensuring that 12,000 people have access to the food per week.
- Supplied 3.6 tonnes of food to 14 projects during the 2018 Healthy Holidays programme

Other Initiatives

[Too Good to Go](#) app started in Leeds 2016 - now active in 9 countries. In Britain 1,400 businesses signed up, 470,000 users, 400,000+ meals redistributed. In Leeds 60 businesses signed up, 3,500 users and 13,000 meals redistributed.

Hollin Lane Allotments have recently revamped their 'Hedge Veg' box for surplus produce to ensure it is easier for people in need to access it. that can be taken by anyone who would like it

	<p>Friends of Stank Hall Barn have created a medieval potager garden in the grounds of a 15th century tithe barn located in Beeston, which is one of the most deprived areas of Leeds. Despite vandalism and other setbacks, they have created a thriving community garden and have supplied bags of produce to 50 local families in need ensuring they have access to fresh and nutritious food.</p>	
	TOTAL POINTS AWARDED	