

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

	<b>BRONZE</b>	<b>Achieved?</b>
<b>Partnership</b>	<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>
<b>Plan</b>	<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>Yes/No</p>
<b>Policy</b>	<p>Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.</p>	<p>Yes/No</p>

	<b>SILVER</b>	<b>Achieved?</b>
<b>Partnership</b>	<p>Evidence the partnership links effectively with other agencies and networks in the city.</p> <p>Evidence of formal recognition of the role of the partnership by Local Authority and other bodies.</p> <p>Partnership has met at least 8 times spanning the last 24 months and evidence that meetings are leading to implementation.</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No</p>
<b>Plan</b>	<p>Formally published, publicly accessible, minimum three-year action plan outlining key objectives.</p> <p>Summary report on progress against action plan targets for current and previous year(s).</p> <p>Evidence that the action plan is formally reviewed at least every two years.</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No</p>
<b>Policy</b>	<p>Evidence that healthy and sustainable food is being 'actively promoted' through city policies and strategies.</p>	<p>Yes/No</p>

## Introduction

The London Borough of Lewisham was formed in 1965 by the London Government Act 1963 as an amalgamation of the former area of the Metropolitan Borough of Lewisham and the Metropolitan Borough of Deptford, which had been created in 1900 as divisions of the County of London. The Prime Meridian passes through Lewisham. Blackheath, Goldsmiths University of London and Millwall F.C. are located within the borough. Lewisham is the 14th largest borough in London by population and the fifth largest in inner London, with a population of around 301,300. This is estimated to rise to over 318,000 by 2021. The borough is 13.4 square miles and is one of the greenest parts of south east London. Over a fifth of the borough is parkland or open space. The motto of the borough is 'Salus Populi Suprema Lex', which means (roughly translated) 'The welfare of the people is the first great law'. A quarter of the population is under the age of 19. Over the next 20 years the borough is expected to see the second fastest rate of growth in inner London. In the Index of Multiple Deprivation, Lewisham ranks as the 48th most deprived of all 326 local authorities, placing it in the 20% most deprived areas in England. Deprivation is concentrated in New Cross and Downham, where in both wards nine out of the ten Lower Super Output Areas are in the 20% most deprived in England. Pockets of deprivation are spread throughout the borough, but the areas of the highest deprivation are found in Evelyn, Lewisham Central, Rushey Green, Whitefoot and Bellingham wards ([Lewisham JSNA 2017](#)).

## Good Food Lewisham (GFL)

Lewisham signed up to become a member of the Sustainable Food Cities Network in July 2016, when an initial action plan was created to tackle work around food in the borough. Since then, two SFC Coordinators have been appointed to progress and pursue good food work within Lewisham. Long before the appointment of an SFC Coordinator, Lewisham had developed and implemented a [Food Strategy](#) (published July 2006) recognising the importance of food in improving health and wellbeing but also on the importance of food safety and sustainability. To date, the food partnership has widened the scope of its actions to include the impact on the economy and the ecological footprint, with actions across all SFC 6 key issues. A focus of the work in Lewisham has been towards alleviating food poverty due to the very high levels of deprivation spanning the borough and a community development approach to building community knowledge and skills. In 2016, Lewisham published a [Whole Systems Obesity Strategy](#), revised focus areas include tackling obesity through reducing the impact of the 'obesogenic environment' through planning, active travel, use of parks and open spaces, health care, schools and colleges, early years settings to working with restaurants and take-aways.

There is a very strong sense of community throughout Lewisham with a powerful third sector backing the action plan, along with many local activists and thriving community projects and groups. In Lewisham, the local food partnership is broken down into the Steering Group - consisting of the SFC Coordinator, GCDA (partial funders) and Public Health – and the wider GFL Network, plus sub groups under the strands of food poverty and community skills. Each group meet once a quarter to focus on their key strand for action. The Steering Group oversee the delivery of the action plan (Appendix I) and progress its implementation. The scope of the work around food is reflected in that Lewisham came 5<sup>th</sup> in the [Good Food for London Report 2018](#) and 5<sup>th</sup> in the [Beyond the Food Bank Report 2018](#).

## **Pledged partners of the GFL network:**

- GCDA
- LBL Public Health
- The Albany
- Food2You
- Chartwells
- FareShare
- Voluntary Action Network (VAL)
- Lewisham Homes

Network includes an additional 15 actively engaged members (attend meetings, participate in events, etc.) above plus social housing providers; Phoenix, Pinnacle, L& Q Housing Associations, Youth First, Rushey Green Timebank, Lewisham Local card scheme (discount at local businesses registered with scheme), Catford Regeneration team and has 246 subscribers to the mailing list.

**Action plan** – a copy of our 2018 action plan is attached to this application

## **Policies (see excerpts in Appendix 3)**

Healthy and sustainable food is recognised and referred to in a number of city policies and strategies, beginning in [the 2013-2023 Health and Wellbeing Strategy](#), which was then updated in the [2016 Health and Wellbeing Strategy](#). The [2016 Whole Systems Obesity Strategy](#) also addresses food issues across multiple sectors. Added to these is the [2017 Lewisham Cycle Strategy](#), promoting healthy and sustainable living to local residents.

Food businesses are identified throughout the [Business Growth Strategy 2013-2023](#), including key priorities and direct support mechanisms as a priority growth area.

[Lewisham's Corporate Strategy](#) 2018-2022 outlines priorities such as the London Living Wage, promoting healthy lifestyles via Sugar Smart, increasing food waste collection, promoting physical activities, improving parks and greenspace, support the installation of more drinking fountains, invest in more renewable energy and increase energy efficiency and ban single-use plastics in council buildings.

Lewisham is also one of 13 Local Authorities that have [received funding](#) to develop innovative plans to reduce childhood obesity through the [Trailblazer Pilot](#), which will expand on the TFL Junk Food Ban by banning adverts for unhealthy food in all billboards, bus stops and phone boxes across the borough while also utilizing unused advert space to promote behaviour change messages to support residents to be more physically active and consume less sugar. As part of the project the Veg Power campaign was promoted locally to KS2 children including a poster competition

Waste processing has also risen in importance in Lewisham. In July 2017, Lewisham's [Sustainable Development Select Committee](#) agreed a new [Waste Strategy](#), which was rolled out in October 2017.

\*Planning decisions are also now including food policy. The [Lewisham Local Plan](#) highlights the importance of restricting fast food outlets and promoting healthy and sustainable food through planning decisions and increasing food growing within the borough as per the [Sustainability Scoping Report 2015](#) and the [Open Space Strategy 2012-2017](#). The [2015 Infrastructure Delivery Plan](#) promotes sustainable food production and is currently under revision, with influence from the Whole Systems Obesity Approach.

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

<b>KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC</b>		
<b>1</b>	<b>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.</b>	<b>1 point</b>
1a	<p>Lewisham delivers healthy eating campaigns as part of the Healthy Weight Strategy and the <a href="#">Whole Systems Obesity Approach</a>. GFL is an active member of the Whole Systems Obesity Alliance Taskforce.</p> <p><b>Baby Friendly</b> The borough <a href="#">promotes breastfeeding</a> through the <a href="#">UNICEF Baby Friendly Initiative</a>, with Maternity and Health Visiting achieving Stage 3 award (re-accreditation 2018), as well as support for families through community <a href="#">breastfeeding hubs</a>, training over 120 local mothers as <a href="#">breastfeeding peer supporters</a>, 60 venues participating in the breastfeeding friendly scheme. Recent figures show that Lewisham has the highest levels in London for breastfeeding at 6-8 weeks at 79.3% (English average 46.6%).</p> <p><b>Sugar Smart</b> Sugar Smart Lewisham launched in 2016 after an intensive survey. Over 2600 residents from all 18 Lewisham wards responded, with 92% agreeing that action should be taken. In 2017, phase 2 launched to ask residents to lobby local businesses and organisations to join the campaign. Over 2000 residents and 115 organisations have now pledged, including schools, nurseries, food businesses, pharmacies, GP practices and community organisations. This is the highest number of any SS location within the UK. The campaign is promoted through the Council website and magazine; the local paper; the Council's weekly business e-newsletter; partnerships with other teams (e.g. Lewisham Local, the Healthier Catering Commitment); local assemblies and other key networking events; and social media. In 2018, a celebration event was held to recognize 25 local food organisations for their work with 54 individuals in attendance.</p>	Yes/No

	<p><b>Veg Cities/Veg Power</b>  GFL coordinates the Lewisham Veg Cities Campaign. GCDA has pledged 17 actions to serve as the flagship organisation for the campaign, along with four volunteers. Food2You and the Albany have pledged on the GFL website and are in the process of committing through the Veg Cities platform. As part of their campaign, GCDA hosted a seminar that outlined different business models for starting fruit and vegetable stalls. 15 people attended from across London, including food business start-ups, community organisations, public sector workers and individuals.</p> <p>Veg Power is promoted across GFL social media and through the Council. GFL partners engage through social media through Veg of the Week. GCDA and BeInspired are both participating through social media activities, an upcoming health event and trainings. As part of the <a href="#">Trailblazer Program</a>, the Council secured Veg Power packs that were distributed to 14,500 children in KS2 schools across Lewisham. A poster competition will display the winning poster on digital screens.</p> <p><b>Free D/Healthy Start</b>  Lewisham Healthy Start/Free D schemes aim to increase the uptake of food vouchers and vitamins in the borough. Free D is a funded, universal vitamin scheme that entitles residents to Vitamin D supplements through Healthy Start. 45 Healthy Living pharmacies and 7 children's centres are participating. GCDA provides staff for training, information and questions about the Healthy Start/FreeD schemes and held 6 awareness sessions in 2018/2019. Information about the scheme is available on <a href="#">the council website</a>. This is supported by Lewisham's Sugar Smart and Whole Systems Obesity Campaigns, which tackle what people are eating.</p> <p><b>497 words</b></p>	
3	<p><b>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.</b></p>	1 point
3a	<p>Established in 2015 following a Lewisham Food Summit, Good Food Lewisham (GFL) brings together a network of partners led by Lewisham Council (LBL) and GCDA. It was agreed that to develop and expand on the work of the existing Food Strategy, a food partnership was required. Developing a charter was one of the first actions for the newly established partnership. The GFL core steering group drafted the <a href="#">Charter</a> which was refined following consultation with the wider membership and formally agreed at a GFL quarterly meeting. We wanted the charter to reflect our vision for the borough: a diverse and lively community that connects people to healthy, sustainable and affordable food that is grown, produced and prepared locally to promote a vibrant food culture and prospering local economy.</p> <p>The newly launched <a href="#">GFL website</a> encapsulates the updated brand of the network by including a unique logo and strapline: "Linking food, people and culture." The logo and strapline are also consistent across our social media platforms – Facebook, Instagram and Twitter – and all of our published documentation, including the redesigned Charter.</p> <p>Encompassing ten pledges that outline our ideals, the charter covers: promoting health and wellbeing; the economy; learning; culture; the food chain; sustainability; and campaigning for change.</p>	Yes/No

	<p>The GFL Charter is available to sign, download and print on the <a href="#">GFL website</a> with a built-in interface that records organization signatures and pledges. The charter requires all who sign to commit to at least one <a href="#">Good Food Pledge</a> to demonstrate commitment, with an option to seek direct support from the GFL Coordinator.</p> <p>243 individuals and organisations are signed up to the GFL general mailing list and 142 to the partner mailing list. We have charter commitments by Lewisham Council, Lewisham Homes, Phoenix Housing, Fareshare London, Chartwells (including 70 Lewisham school kitchen partners), Lewisham CCG, the Albany, Lewisham and Greenwich Trust and a variety of community organisations, including Carers Lewisham, Wildcat Wilderness, Mindful Mums and AgeUK. Food businesses who have signed include Archibald’s – Lee and Catford, the Greenhouse Deptford, PlanZheroes, plus some local resident activists, and many more. Pledges are in the process of being published on the GFL website.</p> <p>A sample of current pledges include:</p> <ul style="list-style-type: none"> <li>• FoodCycle Lewisham: Pledge to undertake Be Inspired’s Healthy Eating and Physical Activity 2-day training, work activity into their sessions and alter the food they accept from surplus providers to cut out highly refined foods and sugary snacks.</li> <li>• Archibald’s Catford: Pledge to reduce food waste through cutting down avoidable waste through altering their production and plating methods to produce only unavoidable food waste. GFL have helped source a commercial collection service.</li> </ul> <p><b>429 words</b></p>	
4	<b>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.</b>	<b>1 point</b>
4a		Yes/No
5	<b>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.</b>	<b>1 point</b>
5a	<p>GFL publicly promotes the ideals of our Charter through multiple digital and print mediums.</p> <p><b>Websites</b></p> <p>The re-designed <a href="#">GFL website</a> was launched in January 2019 encapsulates the updated brand of the network by including a unique logo and strapline: “Linking food, people and culture.” The website is presented to the public as a one-stop resource for anyone interested in good food activities across Lewisham and includes an event calendar, interactive contact forms and pledge/charter commitments, general information about the partnership, opportunities to get involved and campaign activities. (Veg Cities, Sugar Smart, Veg Power, Healthy Catering Commitment, etc.) are also provided.</p>	Yes/No

### **Lewisham Life**

Lewisham Life's monthly hard copy magazine regularly features updates about partnership activities, including Be Inspired programmes, Sugar Smart updates, business rate reductions for London Living Wage, good food events and waste reduction opportunities (i.e. recycling opportunities, new plastic-free locations, etc.). It is distributed to around 116,000 Lewisham locations (homes, businesses, leisure centres and libraries), as well as their weekly e-bulletin.

### **Networking events / meetings**

The public are invited to all GFL, Food Poverty (FP) and Community Skills meetings where key issues around food, health and sustainability are discussed in-depth. At the last network meeting, over 20 members attended, representing a wide sector of the community, to see the launch of the GFL Charter and website. The last Lewisham Obesity Alliance (LOA) meeting had more than 25 attendees and 40+ community members showed up to celebrate the progress of Sugar Smart Lewisham, including presentations by local organisations and award presentations.

### **Belinspired Health Event**

GFL, in partnership with Belinspired and Lewisham Public Health hosts an annual health event at Glassmill Leisure Centre. Over 250 residents attended last year and many signed up to [healthier lifestyle programmes](#). The event will be repeated in March 2019. Also in 2018/19, Belinspired attended 9 events and reached 400 unique individuals.

### **Lewisham Libraries Lectures**

Lewisham Library, a partner of LOA, hosts [weekly lectures](#) that have included workshops by Sugar Smart, Belinspired Healthy Eating sessions and cultural food awareness. On average there are 20 participants per session.

### **Organisations promoting public understanding of food health and sustainability**

Local food businesses at Catford food market, monthly last Sunday of month, [Insta 2.8K F](#), Brockley market, weekly Saturdays [Insta 23.6K F](#), Telegraph Hill Farmer's market, weekly Saturdays [Insta 98 F](#)  
Chartwells, [Lewisham training kitchen](#), run sessions, courses based on healthy eating, open to community  
[Albany Theatre café](#), signed up with Fareshare, menu based on surplus food  
[@Lewisham Gardens](#) virtual garden support for residents

### **Social Media**

[GFL](#)'s twitter (560 followers) is updated regularly promoting programmes and campaigns, local organisations involved in good food initiatives, plus advertising network meetings and sub-groups. GFL tweets are circulated by [GCDA UK](#) (2,141 followers), [LewFoodFest](#) (128 followers), [Belinspired](#) (223 followers), and @DPH\_Lewisham (685 followers) regularly, as well as recirculating hints and tips by [LeeGreens](#) (659 followers), [FareShareLondon](#) (1,096 followers), [FoodCycleLewisham](#) (619 followers). Similarly, GFL has 124 followers on Facebook and 1,150 followers on Instagram that are cross-promoted across platforms.

**492 words**

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

<b>1</b>	<b>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.</b>	<b>1 point</b>
1a	<p>The GFL Food Poverty Sub Group (FPSG) targets food poverty as a priority issue in Lewisham: 26% of Lewisham residents are currently living in poverty<sup>1</sup> and only 58% of residents have Level 3 education qualifications. FPSG unites a diverse cross-section of the community working to actively tackle food poverty in Lewisham.</p> <p>The group is chaired by Public Health and is attended by Lewisham Council representatives from the departments of Prevention and Early Actions, School Catering, Culture and Community Development and Public Health along with other organisations, including Lewisham &amp; Greenwich NHS Trust, Lewisham Homes, Chartwells, Voluntary Action Lewisham, Fareshare, Whitefoot and Downham Food Project, Lewisham FoodBanks, Goldsmiths University, New X Gate Trust, Carers Lewisham; AFRIL, AgeUK, local activists and other third-sector organisations. As a borough, Lewisham ranked 5<sup>th</sup> in the Beyond the Food Bank Report (2018).</p> <p>The FPSG have based their action plan (see appendix 2) on the indicators measured in the Beyond the Food Bank report.</p> <p>Key projects/actions include:</p> <ul style="list-style-type: none"> <li>• Formation of the Holiday Meals Provision Core Group comprised of key players who can directly instigate action to implement sustainable holiday meals provision. One action was distribution of a holiday meals how-to guide, created by King's students working with GCDA.</li> <li>• Two Holiday Meals Provision Pilots, 2017 and 2018, run collectively by Chartwells, Public Health, Fareshare and GFL. The first event ran at Somerville Youth &amp; Play Provision had 105 unique child contacts and 269 meals served. The second event at Youth First had 386 unique child contacts across 9 sites and 500 meals served.</li> <li>• Submission of a partnership bid for the DFE holiday activities and food funding 2019.</li> <li>• AgeUK's Food2You programme, launched under AgeUK and Prevention and Early Actions, as crisis prevention and support for over 50's.</li> <li>• Launch of AFRIL food bank into the community, supported by GFL and GCDA, providing relief for refugees in Lewisham.</li> <li>• Fareshare's Social Kitchen launch to the Food Poverty Network to implement the initiative into as many Lewisham community organisations as possible.</li> <li>• Lewisham Homes is developing a <a href="#">People's Supermarket</a> to provide low-cost, healthy groceries in their Evelyn Estate in Deptford.</li> <li>• Public Health partnered with Registry Office to include Healthy Start and Free D info to new parents as part of the birth certificate pack and also with Iceland in Catford to distribute scheme information packs at registers</li> </ul>	Yes/No

	<ul style="list-style-type: none"> <li>The Trussell Trust shared local data with GFL which shows that there has been an 83% increase in people issued food parcels in 2017-18, compared to 2013-14. A third of the people that benefit from the food parcels are children. 5,472 people issued with food parcels in 2017-18 (67% adults, 33% children)</li> </ul> <p>Minutes from the group can be viewed <a href="#">here</a>.</p> <p><b>443 words</b></p>	
2	<p><b>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.</b></p>	1 point
2a	<p>London Living Wage (LLW) is a priority area for the Lewisham Council and is promoted through multiple platforms.</p> <p><b>The Local Authority</b> Lewisham Local Authority was joint-first to earn London Living Wage Employer Accreditation in the UK in March 2012, and currently employs over 2,000 full-time equivalent staff. The commitment also extends to employees of contractors who provide services for the council. As part of his <a href="#">Manifesto</a>, Mayor Damien Egan has committed to “double the number of LW employers in Lewisham by rolling out our business rate discount. . .” (p. 25). The <a href="#">business rate reduction</a> is promoted across Council digital platforms.</p> <p><b>Other Employers</b> Lewisham Council are actively encouraging other Lewisham-based employers to become LLW employers to tackle the issue of low wages in the borough. To support the uptake of the LLW, Lewisham Council has introduced a business-rate discount to incentivise other local employers to become accredited Living Wage employers. A one-off discount of between £250 and £5,000 is available to Lewisham businesses on their business rates if they become accredited London Living Wage employers in 2017–18. More information can be found <a href="#">here</a>.</p> <p><b>Impact of the LLW in Lewisham</b> As a result, the number of LLW employers in Lewisham has risen by 800% since 2015, from 5 to 45. Lewisham now has one of the highest numbers of organisations paying LLW in London. Over 3,000 people in Lewisham work for LLW employers as of November 2017. There are 13 charities and 25 private employers amongst the small independent shops and large public-sector organisations that are signed up, including Santander Lewisham and Catford, Goldsmiths University, as well as local business Tact Care, a 15-year-old charity based in Hither Green. The full list of business can be found <a href="#">here</a>.</p> <p>GCDA, a founding member of the GFL steering group, has a policy to only contract to companies who pay the LLW and this is written into their Healthy, Sustainable Food policy.</p>	Yes/No

	<p>The LLW is written into the October 2012 Sustainable Procurement Programme's Code of Practice for Contractors, Suppliers and Service Providers. The inclusion of the LLW into the procurement policy in Lewisham has resulted in the entire school meal catering contract workforce – around 500 staff that are mainly Lewisham residents – being paid the London Living Wage. The legislation can be viewed <a href="#">here</a> on page 9.</p> <p><b>383 words</b></p>	
<b>5</b>	<b>A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.</b>	<b>1 point</b>
5a	<p>The Lewisham Obesity Alliance uses a whole systems approach to coordinate initiatives and services.</p> <p><b>Be Inspired Lewisham</b> delivers community healthy eating and physical activity interventions. Initiatives include brief interventions on healthy eating at community events reaching over 400 individuals, Healthy Eating and Physical Activity 2-day training to community groups, followed by program delivery support and mentoring. In the past year, this resulted in 20 organisations attending training, 10 of which went on to deliver sessions that reached nearly 200 members. The Healthy Walks programme delivered by a team of trained walk leaders supports around 900 adults each quarter through 16 weekly walks in parks.</p> <p><b>Lewisham Cycle Scheme</b> Lewisham Council offers cycling maintenance courses and <a href="#">free cycling lessons</a> to all residents with 30 participants so far. Since May 2013, there is also a <a href="#">borrowing scheme</a> to affordably rent a bike for one month. As of September 2018, 1,830 people have participated with 76% saying they will continue cycling and 36% buying the bike outright. Around half the cyclists cycle more than 3-5 times per week and 60% cycle more than they expected since starting the scheme. 66% of participants say they feel safe riding in Lewisham.</p> <p><b>Sugar Smart</b> Lewisham was the flagship borough to become <a href="#">Sugar Smart</a> in 2016 and raise awareness of high sugar consumption and support organisations to join the campaign. (See Key Issue 1)</p> <p><b>Lewisham Parks</b> Greenscene Parks &amp; Rec developed and distributes a <a href="#">Healthy Walks Interpretative Leaflet</a> to promote walking spaces, share knowledge about local environments and promote mental health. The leaflet maps different walking and cycling routes and identifies local wildlife.</p> <p>Two new drinking fountains have been installed in the past year. Twelve fountains exist within 11 parks across the borough and an additional 3 are scheduled for install. Direct support for residents interested in installing a fountain is also available. Drinking Fountains Association has supported 15 Lewisham schools to install new fountains.</p>	Yes/No

	<p><b>Weight management support</b>  Across Lewisham, weight support is offered such as: the Mind, Exercise, Nutrition and Do It (MEND) programme that targets family healthy lifestyle sessions for children 0-12 years (capacity of 200 families), a midwifery-led specialist clinic for pregnant women and referrals to Weight Watchers or Slimming World, individual dietetic counselling. In the first 6 months of 2017/18, over 600 referrals were made to the adult weight management service.</p> <p><b>Participatory Budgeting</b>  Lewisham public health provides small grants for communities and organisations to bid for to support health and wellbeing in their local area. All bids are determined by the <a href="#">Neighbourhood Communities Development Partnership</a> to take a joined-up approach for oversight. Many bids focus on healthy eating and physical activity. In 2017 this programme funded Trinity Laban Dance and Healthy Eating programme for inactive children aged 8-15.</p> <p><b><u>Health Watch Lewisham</u></b>  Health professionals work directly with the community and individuals to support them to get the most out of their health and social services. Employees are trained by Belnspired and in 2018, delivered Healthy Eating trainings to 9 primary schools that reached 1,000 children.</p> <p><b>500 words</b></p>	
<b>TOTAL POINTS AWARDED</b>		

<b>KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS</b>		
<b>1</b>	<b>A network for community food activists that enables them to share information and resources and that helps direct them to advice, training, grants and/or tools has been established.</b>	<b>1 point</b>
1a	<p>GFL provides a platform for food activists to network and share information about other groups, grants, resources and valuable tools.</p> <p><i>Subgroups</i>  There are currently two sub-groups:</p> <ul style="list-style-type: none"> <li>• Food Poverty Sub Group (FPSG) (see Key Issue 2)</li> <li>• Community Skills Sub Group (CSSG) (Minutes appendix 4.) <ul style="list-style-type: none"> <li>○ Engages members through event coordination and business support</li> <li>○ Directly supported 13 social enterprises in 2017/18</li> <li>○ Unique mailing list that circulates resources and information and is widely re-distributed across the third-sector, Council website and WSOA network</li> </ul> </li> </ul>	Yes/No

### Key Network Outcomes & Partnerships

These activities are a direct result of the sub groups and emphasise the importance of GFL within the community to instigate new projects.

- GFL have supported several organisations applying for funding in the last quarter, including Simon Oliver – BakeWell; Kate Faragher – Be Bright Projects; Mark Simons – ESOL Cookery Club Proposal.
- Inspire2Success linked with We Care Foodbanks to support their food provision.
- Voluntary Action League, Lewisham Council and GCDA have collaborated to apply for the Big Lottery Fund's Place-Based Social Action fund, and have also now collaborated on the Refill London Scheme.



#### Good evening Lewisham!

##### Could I ask a favour?

Our local veg bag providers Lee Greens (winners of Lewisham's Environmental Business Award) are expanding  
(Check them out: [www.leegreens.org](http://www.leegreens.org) )

This is GREAT news as they are really promoting affordable local, seasonal, organic produce to a huge audience

However they now have too much business for their current premises!

They are a wonderful business who support local farms who would go out of business without the sales from Lee Greens, as well as local businesses in Lewisham,



#### Urban Farming Resource: A Practical Guide to Help Prospective Growers!

##### [Urban Farming Toolkit](#)

This may be useful for either yourself, or those you are connected with 😊

Have a healthy day!

#### Above: GFL E-Bulletin

- In 2017/2018, BeInspired partnered with the 999 Club in Deptford to deliver 4 rounds of 5-wk Cookery clubs (20 total) to homeless populations who received a certificate and food vouchers upon course completion; 8 participants cooked a meal for 40 people. The course provided training and practical skills while also building participant self-esteem.
- Also in 2018, BeInspired partnered with Youth First on a school holiday activity that reached 80 young people over 40 days through Healthy Eating sessions.
- The managing chef and sous chef of the popular Front Room and Green Man Community Hub were trained with the GCDA OCN training (see 3.6 below) and now run a weekly cook and healthy eat session. The sous chef is also a certified walk instructor for the BeInspired Healthy Walks programme.
- Funding in place for pre-diabetes Cookery Club → commissioned by NHS Lewisham CCG to deliver cookery clubs along Healthier You program; 4 cookery course for the year alongside cohort; 2019

	<ul style="list-style-type: none"> <li>• This year, Public Health partnered with the Local Dental Committee for SE London &amp; Lewisham, which includes 45 Lewisham practices, to promote Sugar Smart and healthy eating throughout their network</li> <li>• HealthWatch, a program that delivers healthy eating education sessions to 9 schools in Lewisham and reaches 1000 children, was trained by GCDA.</li> <li>• Local Assembly Perry Vale community activists - #larkinthe park run a yearly festival</li> <li>• Local resident will be setting up Community Fridge in partnership with community centre, application for funding supported by GFL early 2019</li> </ul> <p><i>Communication Tools</i></p> <ul style="list-style-type: none"> <li>• <b>GFL website</b> enables the public to share information, events and resources and directs them to advice, training, grants and/or tools.</li> <li>• <b>GFL's e-bulletin</b> also distributes this information and is circulated widely throughout Lewisham's third-sector, residential base and council.</li> <li>• <b>GFL social media</b> features events, campaigns, involvement opportunities and highlights partners.</li> </ul> <p><b>474words</b></p>	
2	<p><b>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.</b></p>	<p><b>1 point</b></p>
2a	<p>The borough has a vibrant park and greenspace culture, proved by claiming the top spot for two years in the <a href="#">Good Parks for London Report</a>. Allotments and community gardens prominently feature in local policy (see Appendix 1).</p> <p><b>Lewisham Allotments</b>  In 2006 a <u>survey</u> was undertaken by the GLA to reallocate brown and greenfield sites in Lewisham. Many of these areas have since been used for <u>allotments and community gardens</u>. Today, all 37 <u>allotment sites</u> have waiting lists.</p> <p>Chinbrook Meadows was formerly farm land on the Baring Estate. Later, it became the meadows, then was repurposed for allotments and <a href="#">Chinbrook Community Orchard</a>. The orchard site was once part of Grove Park Cemetery and boasts 18 different apple trees and 59 cob trees.</p> <p><b>Lewisham Gardens</b>  Lewisham has over 60 community gardens, including orchards, flower gardens, kitchen gardens and bee keeping projects. Volunteers have donated hundreds of hours to help achieve this success.</p>	<p>Yes/No</p>

### **Frensbury gardens**

Once a wasteland, [Frensbury Gardens](#) transformed into a community garden nearly 10 years ago and now runs growing, wellbeing and cooking sessions with specific programmes for [young children](#) and Syrian refugees. Frensbury are planning to work with Lewisham Homes and Youth service to build an orchard.

### **Sydenham Garden**

Sydenham Garden is a charitable project in Lewisham which opened in 2006, to convert a neglected nature reserve into a community garden. The garden is used by the whole community, but particularly those referred by local health professionals. A primary focus of the area is Adult Mental Health, with a specific programme for 'Gardening with Dementia'. [Sydenham's](#) opportunities, see Jellied Eel article, include gardening, art and craft, cooking and achieving recognised qualifications. In 2015, a new site called De Frene opened, operating as a Market Garden – grow to sell. OCN Healthy eating training is also delivered from the lodge.

### **Straw Bale Garden, Beckenham Place Park**

Beckenham Place Park is Lewisham's largest green space, covering 98 hectares and previously a golf course . This closed in 2016 and in 2017, staff and a group of local volunteers installed straw bales in the space. The bales were conditioned and fertilised to grow fruit, vegetables and herbs. Community gardening sessions run every Wednesday and Saturday. The project has also connected with Conisborough College's autism Centre: the children help in the bale garden. Summer 2017 a 'park feast' was organised and attended by 60 volunteers who prepared a meal by using the produce grown in the garden. An orchard has been planned to utilise further space.

### **Cookery club growing session**

Food growing module of the cookery clubs are often held at community gardens



**Redundant Retail Space**  
 Lewisham Shopping Centre’s vacant units are being made available for public use. Spaces will be offered as venues for Lewisham Food Festival, as well as for use as pop-up Holiday Meal Provision locations. These have already begun to be utilized by [Goldsmith’s University](#).

**Verdant Lamppost Project**  
 49 residents are working on this project to bring the garden at the corner of Verdant Lane and Pasture Road back into bloom.

**500 words**

**6 Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.** **1 point**

6a A variety of training opportunities are offered across Lewisham. Organisations such as FareShare and GCDA also develop cultural norms for food hygiene through minimum safety requirements for partners.

**Training on cooking, nutrition and food buying:**  
*Community dietetic service (CDS)*  
 Over 100 training sessions, reaching 400 staff in 30 Lewisham care homes, that included healthy eating, food-as-treatment and malnutrition-screening were delivered by the end of 2017.

*BeInspired*  
 Offers several training opportunities that cover cooking, nutrition and food buying:

- **OCN Healthy Eating training** is a free 12-week course that educates participants on nutrition, balanced diets and healthy weight. In 2017/18, 20 individuals were trained and many now lead their own cookery clubs.
- **5-week Cookery Clubs** delivered by qualified OCN tutors teach cook-from-scratch, healthy eating, nutrition standards, label-reading and healthy buying on a budget.

Cookery Clubs 2018/19	Annual Target	Q1	Q2	Q3	Total
Individuals attending cookery clubs	Min 80	33	26	41	100
Individuals completing 4 out of 5 sessions	<b>75%</b>	94%	88%	80%	
Cookery clubs held	<b>8</b>	3	2	4	9
Behaviour changes on completion of course – cooking from scratch, increase in fruit & veg, measuring / reducing salt/sugar	<b>50%</b>	57%	53%	56%	

Yes/No

% individuals reporting sustained improvements in healthy eating behaviours after 6 months	<b>50%</b>	54%	51%	57%	
Individuals engaged with food growing	<b>40</b>	15	16	18	49

- **Healthy Eating & Physical Activity 2-day training** for community groups taught 30 participants in 2018/19 the same content as the cookery clubs, so that it could be incorporated into existing projects.
- **Social Enterprise and Food Business training** instructs food entrepreneurs on food buying and nutritious menu creation, directs them to food hygiene trainings and explains FHL2 certification and EHO registration.
- **Community Food Project training** enables residents to create their own food project, which supports local sourcing and food buying. In 2018, 15 participants completed the course.

**Training in food hygiene:**

*Fareshare*

- **Food Hygiene Level 2 (FHL2)** training is available at a reduced rate for Lewisham members
- **Social Kitchen Project** (Key Issue 6) works solely with groups with EHO registration and/or FHL2, which develops community consensus

*FoodCycle Supper Club*

In the last year, FoodCycle has provided 367 volunteers with FHL1 training to increase awareness of food hygiene in the borough.

**Access to community kitchens:**

*Lewisham Training Kitchen (LTK)*

Chartwells provide 100 free community hours per year at LTK to support organisations including: Lewisham Public Health, Youth First, Lewisham Child Minders, Lewisham Young Carers, plus individuals developing their own businesses. Friday 'Community Cooks' at LTK are open to anyone wishing to cook basic dishes from scratch, with 480 participants in 2017.

*Young Makers Agency (YMA)*

Chartwells/LTK have partnered with YMA to host 8 Street Food sessions: Forty 13-19yr olds meet every Tuesday evening to cook in a safe, hygienic environment.

**459 words**

**TOTAL POINTS AWARDED**

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

<b>2</b>	<b>Vocational training and business planning, finance, development advice, support and/or grants are being provided to new sustainable food entrepreneurs, including producers, processors, retailers and caterers.</b>	<b>1 point</b>																														
2a	<p>Food entrepreneurs throughout the food chain have opportunities to advance through short and long business courses, training, certification and how-to workshop and apprenticeships.</p> <p><b>Business Training</b>  <i>GCDA</i>                      Provides an 8-week <a href="#">Business Training Course</a> and a 10-week <a href="#">Food Business Course</a>, with opportunities for rate reductions for Lewisham residents. The course includes business planning, finance, development and legal advice and GCDA offers on-going support through consultations. Some examples of Lewisham business participants include: Eat a Rainbow, Pastifico Mansi, Elvira's Secret Pantry, Ollie's and Turkish Gourmet. In 2018, GCDA ran a Lewisham-specific business course with 10 participants and a Lewisham Community Food Growing Project Training day with 15 participants. Organisations who attended included 3 food growing projects, 2 community meal provision programmes and a food bank for the west African community. Business and entrepreneurs that complete courses have the opportunity to pilot or sell their wares at Brockley Market in Lewisham, which is generally closed to new traders.</p> <p><i>BeInspired</i></p> <ul style="list-style-type: none"> <li>Provides free Social Enterprise Training to communities across the borough that includes abbreviated business planning, legal and financial advice.</li> </ul> <table border="1" data-bbox="427 839 1738 1217"> <thead> <tr> <th><b>Social Enterprise Training 2018/19</b></th> <th><b>Annual Target</b></th> <th><b>Q1</b></th> <th><b>Q2</b></th> <th><b>Q3</b></th> <th><b>Total</b></th> </tr> </thead> <tbody> <tr> <td>Social Enterprise Training</td> <td align="center">N/A</td> <td align="center">1</td> <td align="center">0</td> <td align="center">2</td> <td align="center">3</td> </tr> <tr> <td>2 x New Social Enterprise training days 1 x Follow-up day to collect info on progress/support</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>New Social Enterprises registered</td> <td align="center"><b>2</b></td> <td align="center">0</td> <td align="center">0</td> <td align="center">1</td> <td align="center">1</td> </tr> <tr> <td>No of unique participants</td> <td align="center"><b>20</b></td> <td align="center">7</td> <td align="center">0</td> <td align="center">5</td> <td align="center">12</td> </tr> </tbody> </table>	<b>Social Enterprise Training 2018/19</b>	<b>Annual Target</b>	<b>Q1</b>	<b>Q2</b>	<b>Q3</b>	<b>Total</b>	Social Enterprise Training	N/A	1	0	2	3	2 x New Social Enterprise training days 1 x Follow-up day to collect info on progress/support						New Social Enterprises registered	<b>2</b>	0	0	1	1	No of unique participants	<b>20</b>	7	0	5	12	Yes/No
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### *Council & University*

Food start-ups can access training and advice through the [DEK Growth Programme](#) run by the Council, Goldsmith's University and London Small Business Centre and NWES. They have locations in Ladywell, Catford and Deptford. To understand their impact, see [testimonials](#).

### **Vocational Training**

#### *Chartwell's*

- **Free accredited vocational training** to catering staff, including mealtime supervisors and foodbank employees. Training develops skill-sets and covers food safety and environmental health standards, which enables participants to deliver projects and actively progress in their careers.
- **NVQ in Professional Cookery Levels 2/3** is offered to staff in partnership with Lewisham College. In 2016/17, 8 employees undertook this course.
- **Fully-funded apprenticeships and employment support** is available in partnership with the [Mayors Apprenticeship Scheme](#). In 2017, 2 office apprentices gained NVQ L3 in Business Administration, and one completed a NVQ in Professional Cookery L2. Another partnership with Lewisham Council's Work Experience Team creates placements for 14-18yr olds. 6 placements were filled at LTK in 2016/17 by local students. Chartwells also run a graduate programme.

#### *Lewisham Training Kitchen*

Run by the Council and Chartwells, this site provides [work experience and apprenticeships](#) to individuals interested in a food career.

#### *BeInspired*

OCN Level 2 Tutor Training (see 3.6 above) leads directly to employment at GCDA and provides vocational skills for participants to lead their own cookery clubs. In this way, it serves as an apprenticeship opportunity.

#### *FareShare*

Provide 'Safer Food, Better Business' advice to partner charities and organisations and exclusively work with the organisations that have completed this training. The advice consists of knowledge around health and safety procedures in food, as well as increasing the sustainability of their establishment and reducing their waste.

**500 words**

3	<p><b>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.</b></p>	1 point
3a	<p><b>Food Business Awards</b>  Each year, local businesses can achieve one of the <a href="#">Mayor Business Awards</a>, one of which is specifically for the Best Food and Drink Business. There are also opportunities for food businesses to win a Mayoral award in the Best Environmental Practice, New Business or Entrepreneur and Independent Business categories. The winners of these awards receive free promotion through Council channels (website, social media and <i>Lewisham Life</i>) and local media, gain status in the community and are recognized with the Business. <a href="#">Handmade Food</a> is an <a href="#">example of Mayor of Lewisham Business award winner</a> who has continued to grow as a successful food business.</p> <p><b>Healthy Catering Commitment</b>  LBL, GCDA and GFL are currently delivering the Healthier Catering Commitment (HCC) within the borough to encourage food businesses, particularly takeaway restaurants, to be healthier and sustainable in their food offers. In 2017, 15 local food businesses have achieved this award, and many others are working towards it. At the 2017 HCC Awards Event at City Hall, 2 Lewisham businesses were put forwards for the award, with Fusion (the health and leisure food retail provider in Lewisham) presenting on how the award has impacted their practise and the benefits to them, including financial benefits. GCDA will now be working with Fusion actively on their menu. Across the borough, we are taking a joined-up approach to promoting this award and expanding the reach and awareness. We have joined up with the Lewisham Local Card, as well as the Sugar Smart Campaign to ‘Make Every Contact Count’ and cross-promote the scheme</p> <p><b>Sugar Smart (SS) Lewisham</b>  SS Lewisham and the HCC are coordinated to make the greatest possible impact. In 2018, Sugar Smart awards formally recognized 25 local organisations across the food arena. 54 people attended the event, which was promoted on the Council website and with a press release. One local food business reported ordering 25% less sugar each week after joining Sugar Smart, which had a direct financial benefit of more than £110/year.</p> <p><b>FairTrade &amp; London Living Wage</b>  LBL is a FairTrade borough and the <a href="#">Council offers support</a> for businesses to become FairTrade and London Living Wage certified. For LLW businesses, a <a href="#">rate reduction</a> is offered. Once they have achieved this certification, they can market their business using these logos. Food businesses can also participate in events, such as the <a href="#">FairTrade Fortnight</a> in 2017, to help market themselves as an ethical and sustainable business.</p> <p><b>Preferential Catering</b>  LBL have also been working with GFL in the last quarter to create a list of sustainable and healthy food businesses to recommend for use at local events. GCDA has also joined in this effort to develop a preferential list for businesses that have completed business training.</p> <p><b>450 words</b></p>	Yes/No

4	<p><b>Efforts are being made to increase consumer spending in independent local food businesses through the introduction of local currency and loyalty schemes.</b></p>	1 point
4a	<p>The <a href="#">Lewisham Local Card</a> is a local currency scheme run by Rushey Green Time Bank to promote increased consumer spending and keeps currency within the local economy. The card is freely given to over 5,500 Lewisham volunteers as a 'thank you' for their contribution in the community and inspires people to volunteer in Lewisham. Cardholders access discounts and deals in over 350 Lewisham Local businesses and the card is distributed through 220 local charities and community groups. The scheme helps connect people, businesses and organisations to the local community and encourages support for local, independent businesses. Charities and businesses part of Lewisham Local also receive a card and can trade with others at a discounted local rate, which supports local businesses and keeps spending local. One example is all Lewisham Leisure Centres offer 25% off rates to Lewisham Local cardholders.</p> <p><b>Impact</b></p> <p>Lewisham Local raises the profile of local charitable organisations that supply the card to volunteers through a page on their website, including contact details and information how to volunteer. Lewisham Local Businesses are profiled on the site. There are <b>125 food-related businesses</b> signed up across 14 areas of Lewisham, from Bellingham to Lee to Deptford.</p> <p>Of individuals surveyed in 2019:</p> <ul style="list-style-type: none"> <li>• <b>94% said they use the card in Food &amp; Drink businesses</b></li> <li>• 66% said they felt more connected to the community as a result of Lewisham Local Card</li> <li>• 61% agreed that Lewisham Local Card had encouraged them to spend money in local businesses</li> <li>• 71% agreed that Lewisham Local Card had saved them money in local businesses</li> <li>• 55% stated they had visited new businesses as a result of Lewisham Local Card</li> <li>• 45% said they use their Lewisham Local Card at least once a month</li> <li>• 50% said the card had encouraged them to continue volunteering</li> <li>• 15% said the card had encouraged them to do more volunteering</li> <li>• 69% agreed that the Lewisham Local Card was valuable to them</li> </ul> <p>Of businesses surveyed in 2019:</p> <ul style="list-style-type: none"> <li>• 65% said they felt more connected to the community through Lewisham Local Card</li> <li>• 40% said they were more aware of other businesses through Lewisham Local Card</li> <li>• 56% said Lewisham Local Card was valuable to their business</li> </ul> <p>What volunteers have said about the card:</p> <ul style="list-style-type: none"> <li>• 'I am very proud to use my Lewisham Local Card because it is a "money can't buy" item and it is volunteering related'</li> <li>• 'The Card recognises me as a volunteer'</li> <li>• 'An unexpected reward; I feel appreciated'</li> <li>• 'It's a good scheme and helps to make giving time more visible'</li> </ul>	Yes/No

	<p>Over 200 volunteers from just two GFL partners use this card. Fareshare are an example of one local, Lewisham organisation offering the card to their volunteers. Currently 180 volunteers are working at Fareshare and supporting local Lewisham Businesses when they shop. GCDA's Healthy Walks volunteers are also given the Lewisham Local card for their hard work, in the last quarter, there have been 53 voluntary walks leaders.</p> <p>This <a href="#">story</a>, features a food business participating in both the HCC and Sugar Smart and provides a case study.</p> <p><b>497 words</b></p>	
<b>TOTAL POINTS AWARDED</b>		

<b>KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT</b>		
<b>1</b>	<b>A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision-makers.</b>	<b>1 point</b>
1a	Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.	Yes/No
<b>2</b>	<b><u>The Council</u> has developed and formally adopted a <u>city-wide Sustainable Food Procurement strategy and/or policy</u>, incorporating specific commitments on a range of health and sustainability issues (see 3 below for examples).</b>	<b>1 point</b>
2a	<p>Lewisham Council is committed to sustainable procurement through formal policy measures and as one of the first London borough's to be Fairtrade.</p> <p><b>Formal Sustainable Procurement Policy</b></p> <p>LBL has adopted a borough-wide <a href="#">sustainable procurement policy</a> .The 2012 policy aimed to achieve high environmental protection, supported by suppliers and contractors through:</p> <ul style="list-style-type: none"> <li>○ Eggs from cage-free hens;</li> <li>○ MSC-sourced (or equivalent) fish and seafood;</li> <li>○ Meat and dairy products are from farms which satisfy UK welfare standards;</li> <li>○ No GM ingredients;</li> <li>○ Sourcing UK and seasonal products where possible;</li> <li>○ Sourcing Fairtrade.</li> </ul> <p>The 2018 GFL Action Plan (attached) supports the work initiated in the 2012 policy.</p> <p><i>Supporting Policies/Actions</i></p> <p>Lewisham came 5<sup>th</sup> in the Good Food for London Report 2018, having achieved UNICEF Stage 3 as well as being a Food for Life Borough with Chartwells contracted to achieve its Silver Food for Life. Chartwells is also partnered with Change for Life, to help families make affordable changes to improve the quality of their diets.</p>	Yes/No

	<p>The Council is participating in the Healthier Catering Commitment (HCC) scheme for businesses, as well as supporting the work of Capital Growth, community food growing, and signing up to support Food Growing Schools, London.</p> <p><b>Fairtrade</b>          LBL is a Fairtrade borough and encourages contractors, suppliers and service providers working for the Council to show a commitment to Fairtrade. LBL is committed to Lewisham maintaining “Fairtrade Borough” status by meeting the five goals necessary to become a designated Fairtrade Borough. A monetary incentive is provided to businesses in the community through the <a href="#">Council’s Business Awards initiative 2017/18</a>. Winners will have access to the Mayor of Lewisham Business Award winner logo, and will be promoted through existing channels, such as the Council and GFL websites, Lewisham Life, and in local media.</p> <p><b>Whole Systems Obesity Approach (WSOA)</b>          The WSOA has around 100 members on its mailing list, representing approximately 50 organisations; many of these are individuals from the NHS and local authority all representing different departments within these organisations to increase the reach an impact within the local authority and the influence of the WSOA on policy-making.</p> <p><b>Animal welfare and testing</b>          LBL supports sustainable animal sourcing throughout the borough by offering advice for suppliers on products likely to have been tested on animals to help ensure high standards of welfare for animals that are both raised for meat and dairy products and used for work and transport.</p> <p><b>Energy efficiency</b>          LBL is committed to reducing the environmental impact of its supply chain and expects its contractors, suppliers and service providers to demonstrate a commitment to doing this as well. Contractors, suppliers and service providers are required to report on their carbon footprint publicly.</p> <p><b>439 words</b></p>	
3	<p><b><u>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.</u></b></p>	1 point
3a	<p><b>Fairtrade</b>          Lewisham is a Fairtrade borough and <a href="#">offers direct support</a> for organisations that seek to become Fairtrade certified.</p> <p>Goldsmith’s University has Fairtrade status and serve meals to over 8,000 students. Their awareness campaign includes:</p> <ul style="list-style-type: none"> <li>○ Holding / promoting Fairtrade events, initiatives and products on all websites, and in publications.</li> </ul>	Yes/No

- Selling Fairtrade/Rainforest Alliance products in all retail outlets and offering Fairtrade refreshments.

Supplier	Goldsmiths							New Academic Building Cafe
	SU Shop	SU Bar	Loafers Café	Pod	Refectory	Tastte shop	Hospit ality	
Café direct coffee	X	X	X	X	No	X	X	x
Café direct Tea	X	X	X	X	Hot	X	X	x
Café direct Hot chocolate	X	X	X	X	Drinks	X	X	x
London Tea Co. Flavoured teas			X	X	Sold	X	X	x
Peros Fair trade sugar		X	X	X	Here	X	X	x
Fruithit Fairtrade Orange juice			X	X	X	X		x
JP Juices Apple juice			X	X	X	X		x
Divine Chocolate bars	X		X	X	X	X		x
Cadburys Fair trade Chocolate	X		X	X	X	X		x
Bananas-Brakes Bros (Compass)			X	X	X	X	X	x

Where Goldsmiths are selling Fairtrade products

Goldsmith's Sustainable and Ethical Food Policy can be viewed [here](#).

#### *Chartwells*

Providing over 160,000 meals /day to 70 schools in Lewisham. Chartwells ensure that their catering is not only Fairtrade certified but also participates in [several other](#) sustainable sourcing procurement schemes such as the Marine Stewardship Council and attaining silver status through Food for Life.

#### **Healthier Catering Commitment (HCC)**

15 Lewisham businesses have been awarded the HCC in the last year, bringing the grand total to 25. HCC aims to improve the health value of the food served to reduce the impact on the NHS. Improvements made in the awarded businesses include: Switching to healthier oils with a low smoke point, e.g. rapeseed; Changes to salt use, e.g. by providing salt-shakers with fewer holes; Increasing the number of healthier options available; Promoting less sugary / sugar-free drinks.

<b>Healthy Catering Commitment for 2018/19</b>	<b>Annual Target</b>	<b>Q1</b>	<b>Q2</b>	<b>Q3</b>	<b>Total</b>
No. businesses HCC was promoted to	<b>50</b>	14	37	18	74
No. businesses who signed onto the HCC	<b>30</b>	9	0	6	15
Training of Environmental Health Officers	<b>1</b>	0	0	0	0
Quarterly food business forum meetings: Supporting sustainable healthy food options	<b>4</b>	0	1	1	2

### **Sugar Smart (SS)**

Chartwells, Goldsmiths University, Lewisham Homes, Lewisham Clinical Commissioning Group (CCG), Fusion Leisure and Lewisham Council are all committed to Sugar Smart Lewisham, which directly affects operational and procurement policies. Policies implemented in these large-scale, public sector bodies have a huge impact.

Chartwell's pledges:

- School drinks served are compliant to school food standards
- Continuing reducing sugar in school meals
- Achieve 20% sugar reduction by 2020.

Goldsmith's pledges:

- Making free tap water available
- Labelling low-sugar menu options
- Displaying no. teaspoons of sugar contained in popular fizzy drinks;

Goldsmith Café manager reported "Sugar Smart has a real impact on the sales of our non-sugar/less-sugar products. The campaign drives people to healthier choices. We promote that we are a Sugar Smart site by having created areas across our outlets that are exclusively sugar smart. We are really glad we are part of Sugar Smart Lewisham, and we hope to help our local community to build new, healthier habits".



CCG is composed of 40 local GP surgeries stretching from Blackheath to Bellingham. They pledge to:

- Change the type of foods and drinks offered/promoted to make healthy food/drink more affordable/accessible
- Publicise involvement in SS
- Promote free drinking water

Fusion supplies food for 5 leisure centres in the borough and pledges to:

- Reduce the no. high-sugar items on menus
- Ensure sugary items are away from tills
- Reduce the amount of sugary/salty snacks

492 words

4	<b>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</i>, <i>Sustainable Fish</i>, <i>Good Egg</i> and other awards.</b>	1 point
4a	<p><u>Chartwells'</u> accreditations are highly valued because they influence a very high percentage of the meals served during school hours – 16,000 meals per day for 70 schools. Chartwells' accreditations:</p> <ul style="list-style-type: none"> <li>○ All sugar and bananas that Chartwells use are from a Fairtrade source.</li> <li>○ All Chartwells meals meet Silver <i>Food for Life</i> standard... in addition to bronze criteria, silver guarantees a range of local, organic and fair-trade produce is served and that high animal welfare standards are met and 10% food is organic</li> <li>○ Information about where the food has come from is on display</li> </ul>	Yes/No

- As of October 2017, Chartwells Lewisham schools now carry the blue MSC ecolabel logo on their sustainable seafood menus. This means all hoki fillets, salmon fish fingers/fishcakes and breaded pollack served in Lewisham primary schools (with a local authority contract) are MSC certified sustainable!
- All primary school menus have the Food for Life Silver catering mark.
- Chartwells in Lewisham only uses British Lion quality free range eggs; this means that the eggs have been produced to the highest standard of food safety.
- *Sustainable Fish*

Chartwell's April 2017 report can be viewed [here](#).

Chartwell's Healthy Eating Policy recognises that sustainable food is often healthier: reducing the use of meat and other animal products and increasing local and seasonal fruit and vegetables contributes to a healthier diet. Goldsmith University provides clearly marked vegetarian and vegan options as standard in catering outlets and at meetings and events.

Goldsmith's University have wide-reaching accreditations. Goldsmith's are one of the initial signatories to the Sustainable Fish Cities initiative created by Sustain to promote sustainable fishing practices. All Goldsmiths' fish is Marine Stewardship Council-approved and their tuna is line- and pole-caught only. Several accreditation schemes ensure high standards of animal health and welfare and require farming methods which protect the environment. Goldsmith's are currently investigating the Red Tractor standard, which is a national food assurance scheme, with the goal of increasing the number of Red Tractor suppliers. Free range eggs are the standard, and Goldsmiths / Compass have achieved the Good Egg and Good Chicken awards recognizing their use of free-range poultry products. Goldsmith's caterers also have a separate Purchasing and Supply Policy that lists the mandatory criteria (traceability, UK sourcing, food miles, distributors role, quality assurance etc.) for purchasing goods and services on behalf of the college. Goldsmith's [Sustainable & Ethical Food Policy](#) is linked to the University's Carbon Management Plan, Waste Management Strategy and Action Plan, Biodiversity Action Plan, Sustainable Procurement Policy and Education for Sustainable Development Strategy and Action Plan. This policy contributes to the overall environmental performance of the campus.

Lewisham Hospital is UNICEF Level 3 Baby Friendly Accredited reaching around 4500 families giving birth at the hospital each year. The patient and retail catering services at Lewisham Hospital have just been awarded the "Food for Life Bronze Award". (Appendix 3). The catering department provides 1500 meals a day to patients and about 300 meals a day in the restaurant to staff and visitors.

**498 words**

**TOTAL POINTS AWARDED**

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

<b>1</b>	<b>City-wide campaigns to raise public awareness of food waste and how to reduce it are being delivered - such as <i>Love Food Hate Waste, Feeding the 5000, The Pig Idea</i> and <i>Disco Soup</i>.</b>	<b>1 point</b>
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1a	Waste campaigns have been coordinated both through the GFL network and by individual partners.	Yes/No
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**Disco Soup, December 2017**

Over 200 people attended the event, with over 150 surplus meals served (Img1.). Love Food Hate Waste fact sheets and activities were available throughout the event to illustrate the issue of food waste, e.g. meal planning sheets, food waste bingo and wonky veg twister. At the end of the Disco Soup, all surplus soup and bread was donated to an incredibly grateful supper club for socially isolated people at Bear Church, Deptford, feeding a further 19 people (Img2.)



1)



2)

**Lewisham Cookery Clubs**

BeInspired Cookery Clubs, reaching 71 individuals in 2018 through 7 x 5-week courses incorporate messages on reducing food waste. Participants specifically learn skills to use up left-overs rather than wasting them and creative tips and tricks for preserving food at home and incorporating food that would normally be discarded.

**Plant Based Zero Waste**

PBZW have been running 'fighting food waste' supper clubs with films. In Winter 2017 to an audience of 30 people. They have run 3 of these nights so far to a total captive audience of 140 local people. The night includes a talk from a member of Fareshare, a meal prepared with entirely surplus food, as well as a screening of films highlighting the issue of food waste and its ramifications for us and for future generations, one such film, screened at Deptford Cinema was 2017 vegan film, *Carnage*.

	<p><b>Fareshare</b> Fareshare Deptford raises awareness with local organisations, corporations and businesses on the quantity of surplus food available, as well as encouraging them to become a member of Fareshare and to source /supplement their food supply from the surplus. See the <a href="#">impact</a> of their programmes across the city.</p> <p><b>Evelyn Community store</b> The <a href="#">Evelyn Community store</a> opened to local residents in February 2019. Based in Evelyn Community Centre, the Community Store works on a membership basis in conjunction with the national charity, FareShare. The Community Store pays a membership to FareShare who then collect good quality surplus food from supermarkets and redistributes it to the Community Store and other community groups. Residents on low incomes who struggle to pay bills sign up to become members of the Store. They pay £3.50 a week and in return are provided with fresh fruit and veg, frozen foods, tinned foods, meats, toiletries and so on. The store currently has fifteen resident volunteers who help the running of the shop when it is open, including cleaning the Store and accepting food deliveries. The Store is open every Tuesday from 5 – 7pm for approved members. So far:</p> <ul style="list-style-type: none"> <li>• Eight resident volunteers have received training in Health and Food Hygiene Level 2</li> <li>• 20 households have been signed up to shop at the Community Store and another 20 households are on the waiting list.</li> </ul> <p><b>Chartwells</b> Partnered with LBL Waste in 2017, to deliver training to 42 primary and secondary school kitchen managers to raise awareness about food waste in school meals.</p> <p><b>500 words</b></p>	
4	<p><b>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).</b></p>	<b>1 point</b>
4a	<p>The Lewisham LA is committed to being 'Zero Waste' by reducing the amount of waste it sends to landfill and achieving high, re-use, recycling and composting rates. A <a href="#">weekly food waste collection service</a> was launched in October 2107 to most homes in Lewisham, following a <a href="#">letter from the Mayor of Lewisham (PDF)</a> to 80,000 Lewisham households in July explaining the big changes which were to be made to the waste collection services.</p> <p><b>Lewisham Council</b> In 2015, Lewisham Council held a waste consultation called <a href="#">Let's Talk Rubbish</a>. This was a public campaign to find out people's views about how the to change waste and recycling collection from residences in Lewisham. As a result, a new <a href="#">weekly food waste collection service</a> was launched in October 2017, alongside the fortnightly collection of non-recyclable rubbish. This followed a</p>	Yes/No

	<p><a href="#">letter from the Mayor of Lewisham (PDF)</a> to 80,000 Lewisham households in July which explained the big changes to waste collection services. The food waste collection services are being actively promoted by Lewisham Council on their website, as well as promoted by Good Food Lewisham via our e-bulletin and twitter account. <a href="#">Recycle for Lewisham</a> is Lewisham's food waste recycling blog which has had over 200,000 hits since 2014. According to the most <a href="#">recent statistics</a>, house waste collection has increased 1-5% since the programme began.</p> <p>The Council website also provides in-depth information about waste pick-up points, schemes and how-to's on their <a href="#">website</a>.</p> <p><b>GCDA Training</b> Food waste prevention is taught to businesses through GCDA's Food Business and Social Enterprise Training, as well as the Community Food Project training. This training has gone out to over 30 individuals and organisations in the last year and provides advice and information on portion-sizing, avoidable and unavoidable food waste, menu planning, in-house food growing, private food waste collection for businesses, dressing a plate without garnish, and much more.</p> <p><b>Goldsmith's</b> Since 2013, as stated in the Sustainable and Ethical Food Policy Goldsmiths have been composting food waste where possible; donating food approaching their sell-by-date to staff; following the correct environmental protocol when disposing of waste cooking oils; using seasonal fruits and vegetables; and reusing unopened drinks and food items such as juices and biscuits. Recycling points are available in catering outlets for packaging and food waste from the main kitchen in the Richard Hoggart Building, Loafers, Refectory and the New Academic Building Café is composted. The food waste is taken to an in-vessel aerobic composting facility in Mitcham. Goldsmith's are aiming to introduce food waste collections from the small office kitchenettes to be sent for composting at the same location.</p> <p><b>Chartwells Policies</b> Chartwells works closely with their suppliers and clients to create innovative solutions to reduce source packaging, enable recovery and reuse of discarded materials and recycle waste to create raw materials for other purposes. They also generate daily waste reports from each of their schools to monitor waste levels and evaluate improvements.</p> <p><b>480 words</b></p>	
5	<b>Producers, processors, retailers, caterers and the wider business community are better able to access training on how to reduce food packaging and waste and how to improve energy, water and other resource efficiency.</b>	<b>1 point</b>
5a	Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.	Yes/No
6	<b>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.</b>	<b>1 point</b>
6a	Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.	Yes/No

7	<b>A crop-gleaning/abundance volunteer scheme to collect harvest surplus from local farms and food growing sites and help local producers harvest and distribute food unwanted by retailers has been established.</b>	<b>1 point</b>
7a	Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.	Yes/No
8	<b>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.</b>	<b>1 point</b>
8a	<p>Surplus food is being utilized in Lewisham through multiple organisations. The borough is home to the city-wide surplus redistribution organisation FareShare and also has a FoodCycle hub, but other organisations get actively involved as well.</p> <p><b>Fareshare, Deptford</b>  Fareshare's main depot is based in Deptford, Lewisham. A surplus redistribution organisation, their work spans all across London (view <a href="#">report</a>) and are even listed by name in the <a href="#">London Food Strategy</a>. See this case study of their impact through the <a href="#">Marylebone Project</a>.</p> <p><b>FoodCycle, Lewisham</b>  <a href="#">FoodCycle Lewisham</a> run a 3-course lunch club every Saturday. Open to the whole community, it aims to tackle social isolation, food surplus, and food poverty. Between January 2017 and December 2017, FoodCycle welcomed 1561 guests, cooked 2093 meals, and provided 367 volunteering opportunities and turned 3685 kilos of surplus food into 2093 cooked meals in the last year.</p> <p><b>LeeGreens</b>  LeeGreens is Lewisham's local veg bag service. LeeGreens support two charities through their work – AFRIL (Action for Refugees in Lewisham) and FoodCycle Lewisham. Their support is given in two ways, firstly by redistributing any surplus they end up with from their delivery work to the AFRIL food bank and the FoodCycle scheme, and secondly by donating any profits from the delivery service to the charities. Christmas 2017, LeeGreens also ran a programme where subscribers were enabled to donate their Christmas veg bag to one of the two charities.</p> <p><b>GCDA's PLENTY</b>  GCDA's PLENTY products are now available for purchase on Saturdays at Brockley market. PLENTY is a highly sustainable product utilising hyper-local produce from Brockley market, e.g sauerkraut produced by local deli <a href="#">Vadasz</a>, with the rest of the food made up with surplus sourced from Fareshare, Deptford. PLENTY targets several prevalent issues in the production of a single product: Health and obesity in Lewisham; Highlighting food waste, surplus redistribution and Fareshare as a business / community supplier; Food poverty in Lewisham; Community support. Food poverty is targeted through a 2<sup>nd</sup> product called PLENTY More. This is the same meal, made affordable for low-income families in Greenwich and Lewisham. As well as this, 25 pence from each meal is donated back to Fareshare, continuing to support local community groups.</p> <p><b>*Special note</b> – with Brexit negotiations, one predicted outcome is a lack of surplus fresh fruit and veg. GCDA, GFL and partners are beginning to assess alternative sourcing means (i.e. canned, frozen, etc.) in order to minimize program impact and support vendors/traders whose income may be directly affected.</p>	Yes/No

	<b>404 words</b>	
<b>9</b>	<b>Any other 'significant' action/outcome that reduces waste and the ecological footprint of the food system.</b>	<b>1 point</b>
9a	Summary of one alternative action/outcome (for bronze):	Yes/No
9b	Summary of additional alternative action/outcome (for silver):	Yes/No
	<b>TOTAL POINTS AWARDED</b>	

## Appendix 1: Policy Document Excerpts

### Health and Well-being Strategy Refresh 2015-2018 –

- (p. 1) “This refresh provides a greater strategic focus on a smaller number of short-term priorities for action over the next three years: . . . 3. supporting our communities and families to become healthier and more resilient, which will include addressing the wider determinants of health.”
- (p. 4) “Priority 1: “Achieving a Healthy Weight: Community and maternity services achieved the UNICEF Baby Friendly stage 2 award in 2014; implementation of a universal free vitamin D scheme reached 30% of eligible women and 50% of infants under 1 year; and the introduction of an exclusion zone (400m) for new fast food takeaways around schools and maximum percentages outside exclusion zones.”

### Whole System Obesity Plan 2016 –

- (p. 3) “In 2016 Lewisham Council was awarded National Pilot status for a whole system approach to tackling obesity, one of only four local authorities in the country and the only London Borough.”
- (p. 3) “Our whole system approach to reduce the impact of the ‘obesogenic’ environment includes engaging the wider Lewisham Partnership to form a Lewisham Obesity Alliance. . . The Alliance will initially focus on three key actions to create healthy environments: Sugar Smart Lewisham; the Lewisham Daily Mile; and Use of Lewisham’s Parks.”
- (p. 4) “The Lewisham Obesity Action Plan has its overarching aims as: promote an environment that supports healthy weight and wellbeing as the norm, making it easier for our residents to choose healthier diets and active lifestyles; supporting our communities and families to become healthier and more resilient, which will include addressing the wider determinants of health; tackle the weight issues of those who are already overweight and obese.”
- (p. 4) “We will strive to do this through work over four priority areas: children and young people – breastfeeding, introducing solid food, schools; increased public awareness and engagement – journeys on foot or bike, supporting active people, knowledge; health and public

services – health services, engagement and commitment, workplaces; environment – access to healthy foods, physical environment, public and community settings.”

- (p. 4) “Work has already started on three key actions to create healthier environments. . .: food – become a Sugar Smart borough; physical activity – implement the Daily Mile in primary schools; communities – improve access and appeal of parks for recreation; wider obesity alliance – engage the wider Lewisham partnership into the whole system approach.”
- (p. 12) “Our vision: to be a Sugar Smart borough where our community is supported to make healthier, lower sugar choices”
- (p. 16) “One of the key actions to support more women to breastfeed in Lewisham is working towards achieving UNICEF UK Baby Friendly accreditation through the implementation of the Baby Friendly practice standards.” Achieved Stage 3 accreditation with re-certification in 2018
- (p. 18) “Early Years settings play a vital role in laying foundations for lifelong health and wellbeing and provide the ideal environment to establish healthy eating habits . . . Settings are encouraged to adopt the ‘Eat Better, Start Better’ food based guidelines for early years settings. . .”
- (p. 21) “Children’s Centres are particularly committed to encouraging healthy eating and preventing obesity as part of a general focus on healthy lifestyles. Breastfeeding is encouraged at all times, and many centres have a Breastfeeding Café on site.”
- (p. 39) “A person’s health is therefore linked . . .to wider factors such as . . .employment, housing, social networks, . . .access to affordable nutritious food, and access to social and public services in addition to health care. It is about lifestyle: physical exercise, improved diet, . . .and mental well-being through stress reduction, engagement and socialisation (including employment).”
- (p. 39-40) “According to the National Obesity Observatory, Lewisham has the 13<sup>th</sup> highest density of hot food takeaways per head of population in England. Concerned about high levels of obesity and comparatively high levels of deprivation, Public Health and Planning colleagues began to investigate a locally specific policy that could reduce the number and location of takeaways as part of its existing healthy weight strategy. . .The Council adopted a restrictive planning policy in relation to hot food takeaway uses as part of its Development Management Local Plan in November 2014. The policy seeks to prevent the establishment of new hot food takeaways within 400 metres of any primary or secondary schools. . .**the policy was used successfully to refuse five applications in 2015/16 alone.**”
- Pages 41-44 cover the “Lewisham Food Partnership” (now Good Food Lewisham), the Healthy Catering Commitment campaign, community food growing and BelInspired Lewisham programmes.

Local Development Framework 2015 (LDF) *\*still prominent in new policies & decisions –*

- Core Strategy Objective 5 – Climate Change
- Core Strategy Objective 7 – Open spaces & environmental assets
- Core Strategy Policy 7 – Climate change and adapting to the effects
- Core Strategy Policy 12 – Open spaces & environmental assets

Business Growth Strategy 2015-2017 –

- “Economic Development in partnership with Community Services has supported the development of digital media and food businesses in the borough. Activity has included: consulting with local firms, developing networking opportunities, supporting local supply chains and improving access to resources.”
- “Micro-businesses [less than 10 employees] represent huge potential for economic growth for the borough. We will focus on support which helps grow our micro and small businesses, particularly those enterprises which work in the knowledge sectors.” Food businesses are identified as one of these knowledge sectors.
- “Aim 1.6 – To facilitate growth in business clusters; a) facilitate networking in the logistics, manufacturing and food sectors; key relationships = LA-Economic Development, GLE-BAS, Goldsmith University of London, Technology Strategy Board, Manufacturing Advisory Board, the London Food Board”
- “Measure 4.15 b) Out-perform the average for London in terms of business start-ups in growth sectors of the economy such as professional and business services, digital media, creative, food and the environmental sector.”

#### Labour Manifesto 2018 -

- “. . .sign up more local businesses to reducing sugar in their meals” (p 30)
- “Double the number of Living Wage employers in Lewisham by rolling out our business rate discount for employers who pay fairly.” (p 25)
- “Do our utmost to defend health and social care services that protect the most vulnerable communities in our borough” (p 30)
- “Promote healthy lifestyles by protecting free swims and gym for the over-60s, supporting ‘The Daily Mile’ initiative for all our school children. . .” (p 30)
- “Make cycling safer and more attractive.” (p 33)
- “Establish a new, ring-fenced ‘greening’ fund to support the work of local community groups, already doing so much to protect and enhance our green spaces, which will be paid for by a levy on developers” (p 33)

#### Open Space Strategy –

- (p 15-16) Allotments and community gardens
  - “Lewisham’s Allotments and Community Gardens have an intrinsic role in the health and well-being of the borough’s residents, offering multiple benefits: personal – individuals actively involved in managing their own space, producing their own food and engaging in their local environment; community building. . .; health – access to locally grown nutritious food, regular outdoor exercise and fostering of physical and mental well-being; education – all ages learning how to grow, maintain, plan and harvest crops, learn about organic,

sustainable methods of land management as well as encouraging co-operative, social skills; environmental sustainability – provides the forum for and encourages the prudent use of resources (water/composting), reduces food miles and encourages wildlife habitats.”

- “All allotments applicants are given information on local Community Garden growing spaces so there is the option of taking part in food growing until an allotment plot becomes available in their area.”
- “The Council is currently supporting the formation of a Lewisham Community Gardens Forum aiming to build capacity for residents to manage, take part and share skills/experience in either setting up community gardens or looking at ways to develop and maintain those currently establish. Lewisham is further encouraging participation and development of gardens by offering – a small grants scheme, advice on constitutions, land searches, workshops, funding for meetings of the Lewisham Community Gardens Forum, working with partners such as housing providers to provide a protocol for the process of assisting groups in setting up gardens, mapping of community gardens, Lewisham advisory guides on creating Community gardens.”
- (p. 25-31) Vision for open space in Lewisham: Key Themes
  - (p. 27) Theme 3: To promote healthy lifestyles and well-being
    - “Lifestyle choices, including the activities we engage in are some of the major factors determining the quality of our health and general well-being.”
  - (p. 29-30) Theme 5: To protect and enhance open space
    - “Good quality open space is set to become more valuable in the future as London continues to grow and prosper. The protection of our green space from inappropriate development is therefore paramount and developers need to recognise their impact upon the environment and their responsibility to use scarce resources responsibly.”
    - “. . .recognise the strategic importance of the natural environment and sets out to protect the character, historic interest and amenity of, and within, open spaces, as well as the effects of development outside their boundaries.”
    - “Objective 5.1: To identify open space to be protected”
  - (p. 30) Theme 7: To empower and support the local community
    - “We will continue to offer opportunities to become more actively involved in hands-on projects through Nature’s Gym sessions, becoming members of friends groups and other volunteering projects.”
    - “Objective 7.1: To increase the capacity of the local community to participate in local decision making and influence service delivery”

## Appendix 2

### Lewisham Food Partnership (Good Food Lewisham) : Food Poverty Sub Group Tackling Food Poverty & increasing access to affordable food

Suggested SFC projects for this area include:

1. Establish a multi-agency partnership
2. Promote the living wage
3. Provide advice, referral and support on food access
4. Increase understanding of food poverty issues
5. Provide healthy weight services and initiatives
6. Reduce hunger and malnutrition
7. Increase the availability of healthy options
8. Curb the development of food deserts and swamps

What we're currently doing	What our plans are/What do we need to do?	Who/ How
Use Sustains food poverty framework for Boroughs to tackle food poverty	Refresh food poverty action plans	Widen membership of Food poverty sub group. PH to lead. Sub group to review action plans and identify priority actions
1. Improving the uptake of Healthy Start vouchers – this is done through Lewisham's universal Vitamin D scheme	<ul style="list-style-type: none"> <li>• Partnership to support awareness of the vouchers and vitamin D scheme. Info shared with partnership to raise awareness</li> <li>• Phoenix &amp; Lewisham Homes offered to support this through their communications &amp; information session</li> <li>• Public health have included 6 awareness sessions in new HE &amp; PA contract</li> <li>• Encourage retailers to sign-up to accept vouchers. Work in progress for market traders to accept vouchers</li> <li>• Lewisham register office has agreed to pilot inclusion of information on healthy start and vitamin D scheme in packs provided to parents on registration of birth</li> </ul>	
2. Promoting breastfeeding via UNICEF UK's Baby Friendly Initiative – <b>stage 3 award achieved for both health visiting and maternity services in Lewisham</b>	Engage Children's centres to achieve standard	
3. Taking significant steps to provide free meals 365 days a year for children living in poverty – free porridge for all	<ul style="list-style-type: none"> <li>• Look at hunger gap – share relevant reports with partners and put on website when up and running</li> </ul>	

<p>pupils as part of the school catering contract. Promoting uptake of universal free school meals.</p>	<ul style="list-style-type: none"> <li>• Consider how this can be addressed In Lewisham – holiday meal pilots in 2017 and 2018.</li> <li>• Promote partnership working to address issue</li> <li>• Partnership bid submitted to DfE funding for holiday activities and food 2019</li> <li>• Share holiday meal guidance with partners</li> </ul>	
<p>4. The role of the London Living Wage in reducing food poverty – Lewisham is an accredited LLW borough (rate relief)</p>	<p>Encourage partnership to pay LLW and ask suppliers- Link to food business charter</p>	
<p>5. Physical access to good food – undertaken mapping areas of poor/no access to shops and access to affordable healthy food</p>	<ul style="list-style-type: none"> <li>• Explore how to share data on food bank and food poverty related work.</li> <li>• Trussell trust shared data at local level.</li> </ul>	
<p>6. Community catering services providing good food to vulnerable older people with limited mobility – The London Borough of Lewisham Meals on Wheels contract ended on 7/8/16. Service users currently undergo a needs assessment and if there is a need for further support a carer can assist the individual and provide further support with helping with the preparation of a meal and eating the meal.</p>	<ul style="list-style-type: none"> <li>• Raise awareness of vulnerable, especially older people + at schools</li> <li>• GFL working in partnership with the lead of the Prevention and Early Action / Supporting People team to explore alternative models of providing healthy meals and support to older people in the borough.</li> <li>• Raise awareness of new Age UK Food2You service aims to ease the burden of shopping for older people as well as to reduce social isolation.</li> </ul>	
<p>7. Crisis support provision – emergency support provided</p> <ul style="list-style-type: none"> <li>• LBL Food bank briefing paper</li> <li>• LBL Food poverty briefing paper to Health and Wellbeing Board</li> <li>• Information on food banks on the Lewisham council website</li> <li>• VAL/Goldsmiths report on food bank use to Health and Wellbeing Board</li> <li>• Goldsmiths work on food poverty</li> </ul> <p>LBL submitted response to Sustain’s London Food Poverty. Case studies featured in Beyond the Food Bank report</p>	<ul style="list-style-type: none"> <li>• Link with all organisations, food, community groups that provide crisis support &amp; share information</li> <li>• Supermarket collection – work with supermarket to coordinate collection</li> <li>• Develop a local promotion programme for food crisis provision</li> <li>• Provide emergency bags for people leaving hospital</li> <li>• Utilize Beyond the Food bank report to raise profile of poverty in the borough. Make sure that food poverty linked to borough’s poverty action plan</li> <li>• Need leadership &amp; engagement of wider partners housing, planning, economic development</li> <li>• Work with Fareshare</li> <li>• Support Lewisham Homes to rollout social supermarket</li> </ul>	

## Appendix 3



## Appendix 4



### **Community Skills Sub Group Meeting Monday 11th December 2017, 10-12am**

**Attendees:** Theresa Webb (Kitchen Buddy, WDCFP+), Jenny Budd (Lewisham Healthy Walks Coordinator), Alys Exley-Smith (Lewisham Homes Community Relations Manager), Fay Williams (Community Development Nutritionist & Coordinator of Be Inspired Lewisham Programme), Eliza Stuart (Good Food Lewisham Coordinator)

**Apologies:** Jenny Couper (New X Gate Trust)

Run through of previous minutes

### **Updates**

#### Fay updated on Be Inspired:

- Next year dates to note:
  - Be Inspired Health Event: 31<sup>st</sup> Jan 2018, Glassmill Leisure Centre, Lewisham, 11am-3pm. A range of free 30 min taster activity sessions will be available to the public including Zumba, yoga, seated exercise, group cycling...
  - Community Food Project Training: 7<sup>th</sup> Feb 2018, at GCDA (Unit 6, 53 Norman Road, SE10 9QF)
  - Next round of Lewisham Cookery Clubs begin on Feb 19<sup>th</sup> until 29<sup>th</sup> March. Locations to be confirmed. Contact Fay ([fay@gcda.org.uk](mailto:fay@gcda.org.uk)) from Jan to book on.
  - 2-day Healthy Eating and Physical Activity Training next round of dates: 7<sup>th</sup>/8<sup>th</sup> Feb 2018 AND 14<sup>th</sup>/15<sup>th</sup> March 2018. Contact [fay@gcda.org.uk](mailto:fay@gcda.org.uk) to book a space for your community group!
  - 1-day Social Enterprise training for Lewisham groups and residents: 19<sup>th</sup> Jan 2018, Location TBC
- **Action: Fay to add Jenny Budd to Community Skills distribution list.**

#### Jenny updated on Healthy Walks:

- 16 people were trained up in October;
- New walks:
  - Women only in Deptford - this has started and runs on Friday mornings, 9:30am from the Albany
  - From Goldsmiths Community Centre to Forster Park, on Tuesday mornings starting in Jan.
- Next walk leader training will be in February

- New X Gate Trust, with support from GCD, are now delivering their own programme of walks to reduce social isolation using social inclusion funding from Sport England.

Other updates from Jenny:

- Maternity Voices Partnership - increasing the voice of the service users
- Mindful Mums programme are interested in including Healthy Walks.

**Actions:**

- Jenny to send out info and date of next walks leader training, plus info on new Goldsmiths walk.
- Alys to send Jenny contacts for training space outside of borough.
- Theresa to liaise with Jenny re Maternity and Mindful Mums.

Alys updates from Lewisham Homes:

- New Community Engagement team will be starting in January.
- Will be doing more work on Food Poverty, food banks to be involved.
- Would like to collaborate with other organisations to bid to signpost residents to request for links. Want to tap into existing projects to maximise output etc
- Free food / lunch leaflet from Community Connections.
- Portable pizza oven suggested for community engagement at Goldsmiths Community Centre (Chartwells have one) - or Cob building in the community - inspiring community engagement to build a pizza oven

**Actions:**

- Eliza to set up Holiday Hunger sub group and invite Alys / Gavin, Lewisham Homes.
- Alys to contact Chartwells re their mobile pizza oven.

Theresa's updates:

- Hospital visits to continue from 3rd Jan 2018, once a month on Wednesday evenings 7-9pm.
- Linking with Mindful Mums.
- Goldsmiths Community Centre - walks beginning in spring from Forster Memorial Park
- Goldsmiths Community Centre - Apple smiths café - tailored food for different groups, supported by Downham Nutrition Partnership
- Oral History Training Project:
  - Women's Month Event in March: '*Ladies of Lewisham*' - can be found on Facebook
  - Event contact: Laura Cheek, Hither Green

**Action:** Eliza / Livia to send Theresa info on Healthy Start and Lewisham Free D to 'Make Every Contact Count!' and promote to mums in pregnancy sessions to increase their spending capacity

Eliza's Updates from Good Food Lewisham:

- Disco Soup at the Albany - over 100 meals served with all leftovers sent on to Deptford Soup Kitchen
- Lewisham Food Festival - Community breakfast meeting on the 26th Jan, 9-11am at Deptford Lounge - open to anyone who would like to be involved! (Made in Lewisham - Katherine Perry - working with Good Food Lewihsam). The festival will be 2 weeks of pop-up events. Hoping to link with local arts festivals. Food menu competition for secondary schools will be launched in the New Year. Potential for Food Festival to support Holiday Meals with Children in Need funding.

Next Community Skills Meeting will be held on Thursday 22nd March 2018, 10am - 12pm, location TBC - please let us know if you would like to host this meeting!