

The Sustainable Food Cities Award – Oldham



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

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

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

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below. The gold award will be launched in 2017. Applications will be reviewed on an annual basis by a national panel of experts. Places achieving an award will be able to use an award badge in their communications and marketing materials.



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

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

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

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

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

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

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

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

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

You do not have to achieve the bronze award before applying for the silver.

To make the process as transparent as possible, one condition of receiving the award is that all successful applicants agree to make their application accessible to other members of the Sustainable Food Cities Network through the Sustainable Food Cities web site. We will also expect applicants to provide short case studies on selected areas of their work. We will help you to identify the most suitable case studies during the application process, based on particularly innovative and inspiring initiatives that other members of the Sustainable Food Cities Network can learn from.

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

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

Sustainable Food Cities – Bronze Award – Oldham application

Oldham is on a journey to becoming a Green City – both through its location, as well as the increasing focus and activities around food, the natural environment, renewable energy, growing, sustainable transport and more.

In Oldham, we recognise the most effective way to design services and deliver the outcomes that matter to residents is to do it together, with them; or even better, to create the right conditions for them to do it for themselves.

This is exemplified through our approach to sustainable food and fair access to food for all. With a focus on co-design; empowering communities and creating the right conditions so that the big ambitions of Oldham’s many communities, groups, businesses and partners can all be achieved.

This submission is on behalf of all of Oldham, highlighting the incredible work of many different people in many places, creating a sustainable food future for everyone.

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

	BRONZE	Achieved ?
Partnership	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation.</p> <p>The ‘Growing Oldham: Feeding Ambition’ Partnership is chaired by Oldham Council and has been meeting regularly since it was established in 2016. The purpose of Growing Oldham: Feeding Ambition is to work in partnership to support key food priorities and drive a sustainable and co-operative approach to food. At the</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No</p>

	<p>heart of this, it's about everybody doing their bit, and everybody benefitting – and empowering a partnership with shared ambitions across Oldham.</p> <p>In the Terms of Reference, Growing Oldham: Feeding Ambition is an overarching strategic partnership that:</p> <ul style="list-style-type: none"> • Provides oversight of food activity that supports shared ambitions • Coordinates approaches through closer partnership working • Develops a sustainable approach to food • Reshapes Oldham's reputation as an ambitious, healthy and entrepreneurial place • Communicates Oldham's priorities and ambitions • Informs and influences wider priorities which support a sustainable food future <p>It is a multi-agency partnership drawn from various partners and representatives across the food system, including; Elected Members (Chair), Public Health, Get Oldham Growing, Oldham Food Network, Action Together, Environmental Services, Well North and Strategy, Partnerships and Policy. Meeting monthly, it enables and empowers members to work towards the delivery and action that supports the Partnership's aims.</p> <p>It also provides leadership on the role and opportunity of food, seeking agreement for action and implementation of food priorities, developing a clear and consistent vision and coordinating the approach across partners.</p> <p>Many members of the Partnership contribute towards, and are involved in, the development and establishment of a joined-up strategic body for sustainable food for Greater Manchester, the 'Good Food Greater Manchester' Partnership.</p>	
<p>Plan</p>	<p>Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.</p> <p>Growing Oldham: Feeding Ambition have adopted the six sustainable food themes in our holistic, whole-system approach to sustainable food. The Partnership developed an Action Plan for the next two years that</p>	<p>Yes/No</p>

links the six key themes and interprets and aligns these against local priorities. This includes an emphasis on five opportunity and action areas explained below:

1. MAKE IT PAY

ENTERPRISE – growing co-operative enterprise and entrepreneurs, increasing profit in Oldham, supporting a vibrant, local food economy

2. GROW MORE

PRACTICAL GROWING – within communities, at growing sites, investing in the place, bringing people together

COMMUNITY CAPACITY – growing community assets, empowering residents to act, working co-operatively

3. SHARE MORE

TRANSPORT AND DISTRIBUTION – increasing access to fresh, healthy food for all, distributing food across the borough

KNOWLEDGE, EXPERIENCES AND IDEAS – exchanging good practice, developing ideas, growing innovation

4. LEARN MORE

EDUCATION AND SKILLS – teaching skills, raising awareness, education on healthy food, knowledge and ability to choose a healthy diet

WORKING WITH SCHOOLS – creating links and opportunities in partnership, educating young people

5. WASTE LESS

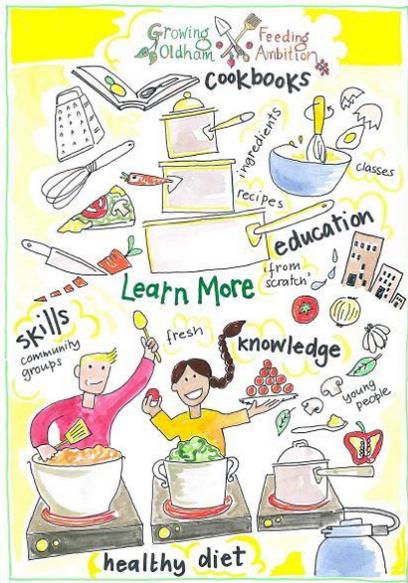
REDUCE FOOD WASTE – minimising waste, using surplus food, feeding bellies not bins

Through the Action Plan and shared ambition, Growing Oldham: Feeding Ambition Partners are working together to 'join up' and implement actions across Oldham.

Policy	<p>Evidence that healthy and sustainable food is ‘recognised/referred to’ in city policies and strategies.</p> <p>“Fair Access to Healthy Food” is a key strand in the Oldham Plan the guiding and overall strategy for the Oldham Partnership and the Borough as a place. This includes commitment from Oldham institutions to be proactive in supporting the improvement of living standards wherever they can.</p> <p>In addition to this, the Oldham Public Health Charter underpins all of the actions of Oldham Council:</p> <ul style="list-style-type: none"> • It outlines the council’s approach for creating a healthy borough, including working with other organisations and members of the public • The Charter explicitly makes a commitment to include health considerations in all council policies <p>The Oldham obesity improvement strategy 2017-19 is an example of a written policy developed by Oldham Council to deliver health outcomes:</p> <ul style="list-style-type: none"> • It details the approach for reducing obesity in the borough, highlighting specific actions that have been undertaken and that are being planned • Includes formalised actions around cooking skills, healthy recipes, reducing sugary drink consumption among other strategies 	Yes/No
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KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
4	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.	1 point

4a	<p>Growing Oldham: Feeding Ambition (GO:FA) is Oldham’s borough-wide partnership, taking a holistic approach to coordinating the delivery of ‘Fair Access to Food For All’ in Oldham.</p> <p>The Partnership captures insight from all parts of Oldham’s food system and effectively links strategic policies and decisions around food, to actions making a real difference on the ground. Through these relationships across people and partners, the group is able to realise a lasting and effective approach to the future of food in Oldham.</p>  <p>The Growing Oldham: Feeding Ambition brand (above) brings together two aspects of our vision: a strategic partnership group and a public brand for food work in Oldham:</p> <ul style="list-style-type: none"> • The strategic partnership meets monthly to coordinate all strands of food activity in Oldham • GO:FA is linked to public communications about food actions by the Council and other food organisations, and is the umbrella brand for food actions in Oldham, ensuring a consistent public brand for food activities. <p>To better communicate the five key priorities to different audiences, we have developed a range of visuals to highlight activity and examples of what each areas relates to:</p> <ol style="list-style-type: none"> 1. Make it Pay 2. Grow More 3. Share More 4. Learn More 5. Waste Less 	Yes/No
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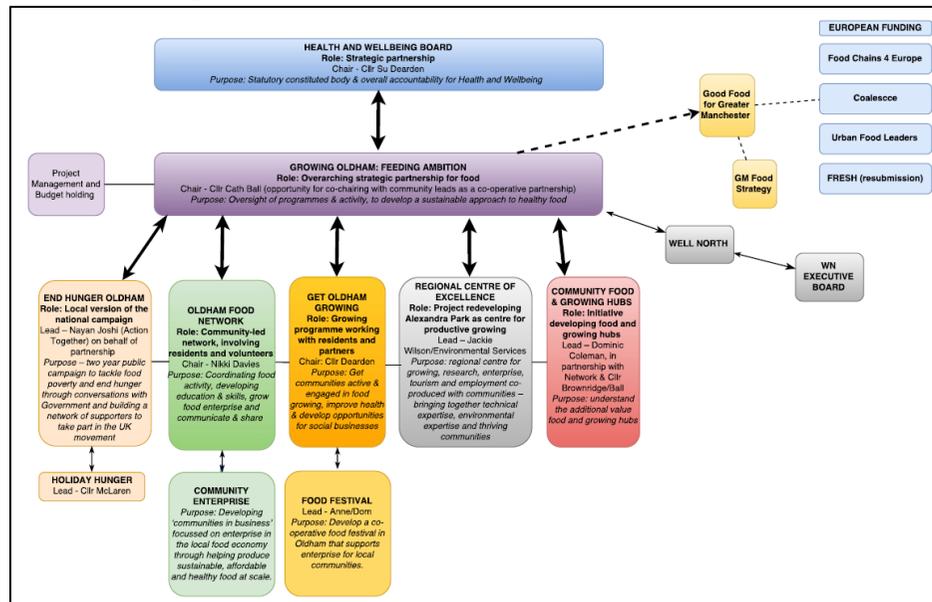


GO:FA brings together a considerable diversity of food action in the borough, sitting over the following groups and projects:

- **Get Oldham Growing**: the visible identity for the work around local, healthy food growing in Oldham
- **Oldham Food Network**: community-led network that coordinates 'grassroots' and sustainable food activity, communicates actions and events, and promotes food enterprise
- **End Hunger Oldham**: a 2-year campaign to tackle food poverty and end hunger
- **Well North**: a collaboration between public health and government bodies that helps local people to have healthy and vibrant lives, and get involved in making their community an exciting and inspiring place

As well as locally, the partnership links across to regional (Greater Manchester) activity and national and international activity (Food Chains 4 EU). This 'golden thread' across the neighbourhood>local>borough>region>national>international levels ensures that Oldham's approach unifies and benefits from a variety of connections.

Structure diagram of –



Through this approach, GO:FA ensures that all outcomes are linked to Oldham's overarching food vision and fosters collaboration and networking that improves the outcomes for the borough. More importantly, the GO:FA identity is being used in the public communication of all the food projects in Oldham, from social media to press releases and at public events. In this way, GO:FA is becoming a recognised identity for healthy and sustainable food work in Oldham among members of the public, increasing the public value of actions by raising awareness of individual programmes and making it easier to find out about the diverse food work occurring.

The creation of the partnership is creating additional value in the food actions by;

- structuring projects and actions in the borough,
- providing a common direction of travel,
- raising the public profile of the wide range of food actions.

GO:FA provides an ambassadorial role by feeding into the Good Food for Greater Manchester work: this ensures that actions in the borough are linked into wider food actions, and raises the profile of the actions occurring in Oldham at a regional scale.

5	<p>Public understanding of food, health and sustainability issues is being raised through a variety of communication tools including web sites, social media, magazines, film shows, radio and press pieces, talks and conferences.</p>	1 point
5a	<p>Oldham has a wide range of communication tools both within the Borough and outside.</p> <p>TV Shows/videos:</p> <ul style="list-style-type: none"> • Growing Oldham: Feeding Ambition – #YourFood – a fantastic video, highlighting evolution towards sustainable food and membership of Sustainable Food Cities through a co-operative approach • Manchester TV: Your Oldham Food Festival recorded and promoted around sustainable food https://www.youtube.com/watch?v=LuD6ygACtjY • Representatives of the partnership appeared with Monty Don on the BBC’s coverage of the RHS Tatton Park Flower Show, talking about community growing and food waste in the entry to the bus stop boulevard. <p>Websites/videos:</p> <ul style="list-style-type: none"> • Get Oldham Growing: information about community growing projects and advice on how to grow your own food • Your Food – Your Oldham: videos to encourage participation in local food actions and links to local organisations and networks. Part of a week-long festival which engaged over 2,000 co-operative conversations and 800 feedback cards - with ‘Your Food’ a central focus • Sustainable Food Cities: a summary of food actions and the groups delivering these • The community-led Oldham Food Network is developing a webpage to promote activity of its members <p>National press pieces:</p> <ul style="list-style-type: none"> • The Guardian article on the excellent quality of Oldham Education and Catering meals providing local and organic food to primary children through school lunches <p>Conferences:</p> <ul style="list-style-type: none"> • A Fair Access to Food workshop was held to increase knowledge of and links between food actors in the borough (including community growers/cafes/food groups). Over 50 people attended the event • Oldham Community Growing Conference held annually to provide information around food actions, host community-led workshops: 120+ people shaped vision for the future of growing 	Yes/No

- Jointly organised a [Greater Manchester Food Listening Event](#) in 2018 for Greater Manchester region – to inform the upcoming Mayoral Green Summit, through Food Chains 4 EU project.
- The [Your Green Oldham](#) day held in 2017 hosted a series of public talks from environmental groups and coordinated an environmental ‘market street’ where the public could meet local groups and take part in hands-on activities such as planting their own herbs
- A [Whole System Obesity Workshop](#) was hosted, working with Leeds Beckett and partner agencies to look at the wider approach to obesity in the Borough from different perspectives, including healthy food

Social Media:

- [Oldham Partnership Twitter](#) pages (1,500 followers)
- [#Get Oldham Growing](#)
- Many partners use social media to promote activity

Crowdfunding:

- An incredibly successful [crowdfunding campaign](#) – supported by an extensive borough-wide social media campaign, videos targeting sponsors, pledges of support from key stakeholders, and articles in the local press. Raised over £20,000 and organised by Oldham Food Network to support Food Bank to build a high-quality kitchen. From here, food bank users can access cookery courses to learn about healthy, low-cost cooking.

Mapping:

- A map on the Get Oldham Growing website details over 100 allotments and community food growing groups in Oldham <https://getoldhamgrowing.wordpress.com/growing-in-oldham/>
- Representatives feeding into [MEMO – Manchester Environment Mapping Online](#) project run by the University of Manchester. Mapping green infrastructure projects, allowing the public to comment on how they interact with individual locations to identify gaps in green infrastructure

Radio:

- Oldham Community Radio and Revolution 96.2 have participated at many of the food conferences and talks held, conducting feature interviews with speakers and publicising events through news and interviews

Magazines:

	<ul style="list-style-type: none"> • Borough Life: distributed across the whole of the borough to a population of 220,000, Oldham Council's quarterly magazine contains articles about food and waste actions occurring in Oldham 	
6	The public have a wide range of <u>free opportunities to see, taste and learn</u> about healthy and sustainable food - e.g. through demonstration, sharing and celebration events such as food festivals and 'town meals'.	1 point
6a	<p>A number of food organisations arrange regular free events, activities and opportunities throughout the year to encourage public engagement with food:</p> <ul style="list-style-type: none"> • Oldham's 5 community growing hubs directly engage with local communities in growing healthy food, building formal volunteer groups that support the maintenance of the sites. They offer community open days where the public are able to come to the site to learn about the hubs, engage in activities such as cooking with healthy produce, and take fresh produce away. These have supported 67 community engagement events and 81 community food initiatives. • Oldham Council have developed a series of simple, healthy recipes that are distributed through council buildings open to the public and handed out at health and wellbeing events. The Chapatti and Chat Cook Book highlights how you can easily make delicious (and healthy) Asian-inspired food at home. • A range of family friendly, community focused activities and learning opportunities are offered at the Alexandra Park Growing hub throughout the year including using the on-site pizza oven and the growing spaces • Fairtrade in Oldham attend community events to promote Fairtrade food, including many Fairtrade breakfast clubs for Fairtrade Fortnight. During Fairtrade Fortnight 2017 schools, faith groups, institutions and businesses in Oldham will support 'Fairtrade Break', including teams across the council who put on a bake sale using Fairtrade produce • Market stalls operated by Mahdlo engage the public in local, healthy food <p>In addition to regular events, there are several flagship events held throughout the borough that celebrate local food offers and open the information to the public:</p> <ul style="list-style-type: none"> • Oldham Flower Festival raises issues around food waste and health; 2017's event hosted planting events and a chance to meet a beekeeper, taste local honey, and learn about how honey is made • Saddleworth Food and Drink Festival promotes high-quality local food producers and pop-up catering groups, and has a number of events and activities over its 2 days 	Yes/No

	<ul style="list-style-type: none"> • The first Our Oldham Food festival was hosted October 2017, hosting 30 local food traders selling food and drink from locally sourced ingredients as well as talks, demonstrations and live entertainment. In addition it raised income for community businesses at the same time. • A number of community groups celebrate the BIG lunch, creating a network of activity across the borough. Action Together promote and coordinate activities in Oldham <p>A number of one-off events highlight the work of individual organisations or celebrate a single theme:</p> <ul style="list-style-type: none"> • Launch of the Real Junk Food Project Oldham at Waterhead Growing Hub • Flavours of Hollinwood Festival, organised by Oasis Community Hub in November 2017, provided free food to over 200 visitors, and celebrated the diversity of local cultures through community cooking sessions and recipe sharing in the run up to the event. • Apple days are celebrated at various Growing Hubs to harness community energy, with fantastic volunteers coming together and donating their time to collect apples from fruit trees • The End Hunger Oldham partnership campaign hosted an excellent town centre launch event, feeding and engaging over 400 local residents. The event received 170 pledges from local people committed to taking action. 	
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KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD		
1	A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.	1 point
1a	<p>The Growing Oldham: Feeding Ambition partnership is the partnership with the responsibility for increasing food-related outcomes in the borough as part of '<i>Fair Access to Food for All</i>'.</p> <p>The partnership addresses food poverty in a holistic way and drives sustainable, innovative solutions to increasing Fair Access to Food. Organisations in the partnership include:</p> <ul style="list-style-type: none"> • Oldham Food Network: a community-led organisation, bringing together groups from communities across Oldham involved in food activity. It engages over 50 members Borough-wide – for example 	Yes/No

- Real Junk Food Project Oldham: creating healthy pay-as-you-feel meals and redistributing food to feed people, that would otherwise be wasted #FeedingBelliesNotBins
- 5 Growing Hubs to engage community in growing healthy food – with two more planned –produce grown is both distributed and sold to local communities
- **Oldham Poverty Action Group:** a voluntary, community and faith sector-led partnership leads the [End Hunger Oldham campaign](#) (coordinating partners across health, housing, police, councils and engaging the public) which was launched in the Town Centre, engaging over 400 people, who shared 170 priorities around Food Poverty:
 - [Hosting food events](#) to engage with residents, raising the profile of food poverty and hunger and gaining locally-focused ideas for tackling hunger – particularly Holiday Hunger, Child Hunger and Weekend Hunger
 - Used as an umbrella to bring together community organisations, statutory services, the voluntary sector, and businesses to coordinate actions aimed at reducing hunger – it reports directly back to Oldham Council around priorities.
- **ANCORA:** a [5-year project](#) from August 2016 that targets root causes of deprivation (Christians against poverty, Food Bank, Keyring partnership)
 - Identify people at risk of hardship and support them to plan for the future
 - Identify underlying causes of hardship, tackling these issues
 - Encourage and facilitate peer support
 - During the last 12 months, Ancora has received almost 600 referrals
- **Warm Homes Oldham:** [award winning programme](#) to tackle Fuel Poverty linked to Food Poverty (Heat v Eat)
 - Physical energy efficiency improvements
 - Behaviour change advice and training: teaching households to make cost-effective decisions
 - Maximising household income: benefits checks, removing pre-pay meters, help with switching energy providers, access grants and discounts, provide emergency energy funds
 - Set up by Oldham Council, NHS Oldham CCG and Oldham Housing Investment Partnership (OHIP) in 2013 and since then has helped over 4500 people stay warm and well in their homes and help tackle wider challenges around food poverty.

Formal cooperation ensures actions are coordinated and working towards strategic outcomes; to offer referral opportunities for individuals accessing. The partnership also enables more ambitious responses to food poverty than addressing immediate food shortages, for example:

	<ul style="list-style-type: none"> Oldham groups working to alleviate food poverty refer directly to Warm Homes Oldham, and work together to deliver fuel poverty outcomes. This partnership addresses wider contributors to food poverty, minimising fuel costs for residents and increasing fuel available for cooking. <p>Members of the Growing Oldham: Feeding Ambition partnership are also involved in and contributing towards the development of the Greater Manchester Food Poverty Strategy through the Greater Manchester Poverty Action Group.</p>	
2	The living wage is being promoted through Local Authority policy commitments and/or via campaigns to raise employer awareness of the impacts of paying low wages and the benefits of raising them.	1 point
2a	<p>The Fair Employment Charter was introduced and constitutionally adopted by Oldham Council in June 2014. This Charter commits Oldham Council to:</p> <ol style="list-style-type: none"> 1. Pay a living wage 2. Offer fair contracts and stability of employment 3. Offer access to training and support 4. Support membership of trade unions 5. Enable and encourage employees to 'do their bit' for the borough 6. Support local people into work through Get Oldham Working <p>As a result of this charter, Oldham Council provides a living wage to all directly employed employees. The success of the charter has led it to be included as a case study in research investigating opportunities for a Greater Manchester charter; Oldham is leading the way within Greater Manchester and for the GM Fair Employment Engagement Framework.</p> <p>Beyond Oldham Council's internal support for fair working conditions, the council recognises its important role in encouraging a culture of fair and sustainable employment in the borough. To this end, the council employs an officer to liaise with businesses, encouraging and supporting them to sign up to the fair employment charter through the direct business engagement activities, and promotes the charter through the council website. This has led to:</p> <ul style="list-style-type: none"> 163 organisations pledging to sign the Fair Employment Charter (which covers support for Living Wage) 	Yes/No

	<ul style="list-style-type: none"> 125 organisations awarded the Fair Employment Charter, together employing almost 6,000 people in the borough <p>The Oldham Fairness Commission led and set up by Debbie Abrahams MP, also supports this work. It focusses on identifying the causes of local inequalities in education, employment, income and population groups and to define action to address the issues. This includes the Living Wage and how this can be adopted. A conference was hosted locally in January 2016 to look at how to put the recommendations from the Oldham Fairness Commission report into action. In Oldham, during the recent general election, Jim McMahon (MP for Oldham West and Royton), Angela Rayner (MP for Ashton) and Debbie Abrahams, pledged to work together to make Oldham a <i>Real Living Wage</i> borough – a key pledge of the report.</p>	
3	For those in urgent need - and particularly benefit recipients facing delay or suspension in payments - relevant agencies are providing rapid referral to hardship funds and emergency food aid.	1 point
3a	<p>Despite considerable challenges, Oldham has developed a coordinated response to those in urgent need, with the local authority, health organisations, blue light services and charities continuing to work together to provide rapid aid. Services that may engage with individuals in urgent need are offered training in the emergency support available:</p> <ul style="list-style-type: none"> Doctors, social workers, health visitors, CAB, and police all receive training about the offer of Oldham Food Bank and each organisation can refer people to the food bank for emergency food supplies Through the effective identification and referral practices developed with training and close organisational links, over 5,850 three-day emergency food supplies were provided to local people in crisis by Oldham Food Bank during 2016-17, an increase of over 800 from 2015-16 <p>In addition to Food Bank referrals, a number of organisations within Oldham provide hardship funds and support:</p> <ul style="list-style-type: none"> Individuals can apply directly to Oldham Council for 'Local Welfare Provision' help; this includes food vouchers and utility payment cards Warm Homes Oldham provide emergency energy payments to those in most need, removing the 'heat vs eat' choice for those in most need Immediate grants for fuel bills and property improvements are available to ex-members of the armed forces and their families through the Oldham Liaison of ex-Forces Associations; this is backed up with a structured assessment of needs to develop sustainable solutions 	Yes/No

	<p>There are a number of council, charity and religious organisations across the borough in addition to Oldham Food Bank that offer food parcels, meals, advice and support. These organisations are promoted through the council and other food partners, and may be referred into by other organisations, operate on a self-referral basis, or run as drop-in facilities:</p> <ul style="list-style-type: none"> • A number of pilot holiday food and activities schemes have run over the school holidays to address the issue of holiday hunger in children – healthy food has been offered at these schemes. Oldham Play Action Group together with First Choice Homes host free holiday breakfast clubs working with Forever Manchester and Kellogg's. They provide a nutritional breakfast once a day for families in the local area as well as arts and crafts to entertain the children. • The Indian Association Oldham organise soup kitchens, bringing together volunteers to cook and distribute hot meals to those most in need; over 150 meals were cooked and distributed during the last event <p>To reduce the burden on emergency provision services and to develop sustainable outcomes for those in most need, provisions are in place to support individuals towards long-term development:</p> <ul style="list-style-type: none"> • Doctors, social workers, health visitors, CAB, and police are supported to recognise and refer those in food poverty through bespoke training from Oldham Food Bank, increasing the effectiveness of referral processes and reducing the number of people in the borough that reach crisis point • Oldham Food Bank contains a community kitchen where opportunities to learn more about food and develop the skills to cook cheap, nutritious food • Oldham Council's Early Help service works with individuals to develop self-help and self-management skills 	
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KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS		
1	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.	1 point
1a	The community-led Oldham Food Network has been established and grown over the last three years from a group of connected organisations into an incredibly active health and social movement – which is championed as a best practice example as part of social movements in health for Greater Manchester .	Yes/No

The Network focusses on co-ordinating food activity and supporting local communities (growing, cooking, sharing), increasing food education and skills, growing food enterprise in Oldham and communicating opportunities and sharing resources around food, including an ambitious focus on eradicating food waste in the Borough championed through community learning e.g. The Real Junk Food Project Oldham.

With a Community Chair, the network contains an active core of members who drive change by working together, and directly engages with over 50 different partners (including social enterprises, community growing groups, housing associations, local businesses, schools, council). In working together and building relationships, the Food Network informs and provides support to the actions of many social and community food organisations with a considerable reach across the borough. This is done through regular network meetings held across the 6 different Districts – enabling as many different attendees as possible – linking up with key partners around health, housing, council and through the Food Network’s Facebook page and Members’ twitter pages.

In addition to the networking opportunity, outside of meetings, members work together, build relationships and link to wider information and support structures to ensure opportunities are disseminated as widely as possible:

- Get Oldham Growing has employed 2 health ambassadors with community language skills, who:
 - Work directly with local communities to raise the profile of the wider food and health agenda, remove barriers to volunteering, and link communities into opportunities to improve health and wellbeing
 - Support local community groups and residents with community growing, food and health related initiatives
 - Have a strong focus on growing, healthy cooking etc.
- [Action Together](#) is an organisation supporting the voluntary and community sector, offering information and support about funding and training opportunities:
 - Food Network actions are linked into Action Together’s community network and advertised in regular news bulletins

Through this connected and empowered approach, the Food Network is able to lead on key partnership campaigns such as the Community Kitchen Crowd-funding project.

4	<p>Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as The Big Dig and Incredible Edible.</p>	1 point
4a	<p>The Green Dividend Fund, an Oldham Council initiative, puts residents at the heart of design, delivery and maintenance of community gardens and edible landscaping projects. So far over 500 households and 1,500 residents have been involved, many of whom were not previously active in their communities. Over 50 projects are being delivered in spaces across the borough and this activity is helping communities develop a shared sense of belonging and promoting closer neighbourhood ties through their enjoyment of greener spaces. Green Dividend grants supported capital growing projects across the Borough</p> <ul style="list-style-type: none"> • Case study: Avenues and Hollins Community Hall <p>Five community growing hubs have been developed in five parks and spaces in Oldham. These hubs are run with local communities, and offer spaces to grow fruit and vegetables, learn about healthy eating and food provenance, and host events to bring communities together.</p> <ul style="list-style-type: none"> • The Hub @ Alexandra Park • Veg in the Park • Failsworth Growing Hub • Lees Growing Hub • Cafe Mandels <p>There is increasing flexibility in Oldham to use temporarily available or public land for community growing projects, both provided by Oldham Council and in association with other delivery partners:</p> <ul style="list-style-type: none"> • Positive Steps herb beds: public raised beds in Oldham town centre planted with herbs and vegetables for public use. Beds are maintained by a small group of volunteers, and information about the plants grown offer education and inspiration for passing members of the public • Fruit Route: An off-road footpath between Grotton and Alexandra Park lined with fruit trees and bushes to encourage local people to increase their activity and eat more healthily • Community Centres across Oldham offering community food provision through public vegetable beds that are tended by members of the community centres. Examples - NEON and the Crossley centre <p>Food growing opportunities are increasing in schools, promoting a love of fresh and healthy food from childhood:</p>	Yes/No

	<ul style="list-style-type: none"> • Schools in Oldham are offering parents the opportunity to grow fruit and vegetables with their children on school grounds • A number of schools run gardening clubs, some of which are linked to the Children’s University programme <p>BGreen is an innovative, award-winning programme delivered in partnership between First Choice Homes Oldham, British Gas, Oldham Council, Forrest, and Savills. The programme is focused around empowering communities to take the lead on local projects to increase health, safety and environmental outcomes. Community growing and education projects have been created to engage young people with cooking in association with Mahdlo, a youth engagement charity in Oldham.</p> <p>There are a range of different allotment sites available (19 public sites), with many community allotments providing larger sites for food growing. Bloom and Grow is Oldham's entry into Britain in Bloom and North-West in Bloom. Bloom and Grow is about the whole community working together to improve our towns, neighbourhoods and gardens. The campaign aims to help us all to feel proud of our neighbourhoods and bring communities together. In 2017 we’ve accepted a nomination to enter into the Champions of Champions category in the Britain in Bloom UK Finals thanks to our outstanding work in the past years.</p>	
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	<p>A number of organisations and training providers deliver food training courses in Oldham, improving food outcomes for a range of audiences:</p> <ul style="list-style-type: none"> • Oldham Lifelong Learning offers a number of food courses targeted at improving men’s cooking skills, cooking on a budget, nutrition for health, and food safety and hygiene. These courses are run for between 5 and 10 people in a class, and there is a minimum of 4 classes run each year. • Oldham Foodbank offers a free 6-week Eat Well Spend Less course, teaching basic cookery, nutrition and budget management to vulnerable people accessing the foodbank. • Get Oldham Growing delivered targeted training courses on cooking and using surplus food to make products (chutneys, preserves, jams etc.) to 90+ people across all age groups • The Primrose Centre deliver cooking sessions focussed on eating healthily with local produce and reducing social isolation • WIFI deliver cultural cooking classes with different communities, including: 	Yes/No

	<ul style="list-style-type: none"> ○ Healthy Options Prepare 2 Eat: a 6-week course focusing on budgeting, making healthy eating choices, meal planning, increasing food variety, and improving cookery skills ○ Seed 2 Pot: a 6-week course designed to increase participants skills and confidence to grow, prepare and cook meals using both fresh and store cupboard ingredients ○ Weight Off: an 8-week behaviour change programme to reduce health inequalities, mortality and morbidity from lifestyle related illnesses – supporting positive, sustainable changes towards a healthier life <ul style="list-style-type: none"> ● The Indian Association use regular training days to promote healthy cooking and address health issues in BME communities <p>In addition to formal courses, there is a wealth of regular individual training sessions and community cooking events across the borough to provide a more accessible entry to improving health and cookery skills for marginalised and hard-to-reach individuals:</p> <ul style="list-style-type: none"> ● NEON offer Food Saver cooking sessions: participatory cookery sessions teaching how to maximise ingredients, and Family Food Saver cooking sessions: an after school session teaching how to make healthy meals with the whole family ● Big Local and volunteers from the East Oldham Methodist Church ‘Eat and Play Club’ offer sessions to raise awareness about healthy food and provide cooking sessions, preparing food with local residents and promoting oral health ● Friends of Stoneleigh Park with Incredible Futures Oldham cook healthy locally grown food with young people, teaching about soil to plate principles, and engage with families to improve cookery skills ● Veg in the Park run ‘Brew in the Park’ events, cooking healthy stir fry with local residents <p>Finally, the new Oldham Food Bank premises offers a shared kitchen for community use, working in collaboration with other community groups and social organisations to offer access to equipment for turning raw food into high-value processed goods and to run cookery courses to members of the public.</p>	
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KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		
2	Vocational training and business planning, finance, development advice, support and/or grants are being provided to new sustainable food entrepreneurs, including producers, processors, retailers and caterers.	1 point

2a	<p>Neighbourhood level (micro)</p> <p>(i) 4Lunch and Oasis Academy – a free dedicated enterprise workshop programme called ‘Recipe 4 Success’ over 12 weeks for aspiring local food business entrepreneurs. Making food entrepreneurship accessible and culminates in a pop-up restaurant to sell the products and generate an income. Veg in the Park in Waterhead Park developed a district food growing hub, managed by local people. It generates income that is reinvested back into the community, from selling fresh fruit and vegetables at a competitive price, hosting events and sessions and engages people of all ages and abilities around food and growing.</p> <p>(ii) Green Dividend initiative will provide grants of up to £5,000 to food social enterprises within a community environment that use innovation to grow food businesses; creative green space projects, including edible landscapes, micro greens.</p> <p>Borough-wide (Oldham)</p> <p>(i) The Oldham Enterprise Fund, supported through the Oldham Business Leaders group, provides targeted support for young entrepreneurs with ambitions around creating local businesses. This has supported young entrepreneurs such as Daniel Arundel – founder of the Arundel Bakery who during the recession was unable to find employment. He was given a free market stall selling homemade cakes and grew into market stalls in and around Manchester. Through a grant from the Oldham Business Leadership Group for £3,000, this supported him to buy more tools and equipment for his growing business resulting in the Oldham One Business nominated him for Young Entrepreneur of the Year. The Arundel Bakery is now showcasing at global exhibitions such as the fashion and lifestyle event and the Ideal home show with celebrities.</p> <p>(ii) A pioneering Oldham Enterprise Initiative (£150k) has launched, focussed on investing in enterprise for food and growing – from small scale micro opportunities (up to £500) to larger scale investment (up to £50k). This invests in growing people and places, creating empowered communities that are passionate about developing community-led businesses, whereby income is generated and invested in to the local neighbourhood.</p> <p>Regionally (Greater Manchester)</p> <p>The Business Growth Hub offer business planning advice to local food organisations in Oldham including the Community Growing Hubs, that produce fresh, healthy fruit and vegetables, to make these more available to local neighbourhoods. The BGH has worked with entrepreneurs, including Grandpa Greene’s who is a graduate of the business planning, training and development programme for SME food and drink businesses, called Recipe 4 Success that provides; producing, buying/selling, promotion, design, safety and networking.</p>	Yes/No
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	<p>UK Oldham is a leading pathfinder with the Well North programme. Well North is a Public Health England programme, working with University of Manchester, in 10 pathfinder sites across the North West. The focus is on enterprise and innovation, collaborating with local communities to develop the programme through value-added working. This has a specific emphasis on community businesses, led by local people and supports the priority around food and growing as a key enabler for community development. Through Well North, Oldham hosted a Food and Growing Enterprise Immersion Workshop bringing, producers and food entrepreneurs together to share their ambitions, opportunities and challenges with key enterprise leads and businesses.</p> <p>Internationally The Food Chains 4 EU project is an INTERREG European-funded programme led by Oldham Council and Manchester Metropolitan University on behalf of GM. Working with international partners from Netherlands, Italy, Bulgaria and Romania, it is looking at informing and influencing regional strategic priorities. Food Enterprise is one of the main focusses in how regional funding can be used grow the sustainable food and drink sector for Greater Manchester. Oldham recently co-hosted a GM Peer Review, bringing international experts from the participating countries into the region to look at four key issues – including Food Enterprise – and how the current training, business planning and development for food businesses could be strengthened further.</p> <p>Oldham co-hosted a GM Food Listening event to discuss, join-up and agree recommendations on Food to inform the upcoming the Mayor’s Greater Manchester Green Summit. This included a focus on ‘<i>strengthening the sustainable food enterprise sector</i>’ and brought 40 people together from 20+ organisations.</p>	
3	Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, ‘restaurants weeks’ and food awards.	1 point
3a	<p>There are a range of communication tools being used to promote healthy and sustainable food including;</p> <p>Social media</p> <ul style="list-style-type: none"> Using facebook and twitter through a variety of platforms Oldham Partnership and Oldham Council and Oldham Markets which targets and promotes shops, restaurants and markets selling a variety of food including fresh fish, fruit and veg, cheese, potatoes, meat from different market sites including Royton, Oldham and across the Borough. All 	Yes/No

	<p>markets across Oldham are promoted online, showcasing local businesses and activity around food, this includes #shoplocal campaigns, connecting existing businesses and online polls to capture feedback from customers. Through social media this reaches an audience of 1,000+ followers.</p> <p>Food-focussed events</p> <ul style="list-style-type: none"> • The first 'Our Oldham Food Festival' was launched in October 2017, bringing together business-minded community growers, to showcase and sell fresh, local produce to customers. Hosted in one of the vibrant Growing Hubs, it provided an opportunity to generate income that is then reinvested in local neighbourhoods and saw a variety of small local community growers collaborate to create bespoke, unique products with businesses such as local butchers to produce leek and tomato sausages, coconut oil, baked goods and fresh fruit and vegetables. This linked in with the Town Centre focus on food as a priority for 2017. Over £1,000 was generated by businesses and building on this success there will be future food festivals in Oldham. • Saddleworth Farmers Market is held in the village Uppermill situated in the hills of Saddleworth. This local market is home to everything fresh, from cheese to meat, and offers a great selection of seasonal and locally sourced food and drink. There is a focus on provenance, high quality, locally produced products that can be purchased. • Fairtrade Oldham – now in its 10th year – also run a 'Business of the Month' award which recognises the enterprise that is operating sustainably and communicating and raising awareness of good practice that other businesses can follow. Since 2008 around 50 retailers, catering outlets and schools have begun to sell Fairtrade products, supporting growers and producers across the world. There was also a special Fairtrade Bakeoff Competition in 2018 to award 'Star Baker' to the best baker. <p>Brands</p> <ul style="list-style-type: none"> • A high profile 'Grown in Oldham' brand is being developed as part of a campaign with local businesses to recognise those that source local ingredients. This will help promote the fantastic support to local growers and food suppliers and to reconnect people in Oldham with the importance and benefits of accessing and eating locally grown food. 	
5	The council/city is supporting new independent healthy and sustainable food start-up businesses, for example by offering special loan and lease options or through business rates reductions and holidays.	1 point
5a	As the Gateway to the Pennines Oldham has a superb choice of food and drink. There are many restaurants serving delicious international food covering everything from authentic Italian to traditional Indian cuisine. A key economic regeneration priority is focussed on providing a high-quality distinct food offer through the Oldham Independent Quarter .	Yes/No

The [Oldham Independent Quarter](#) is a ground-breaking programme to create a modern, vibrant high street with its very own distinctive character and individual offer to create a strong local identity. There is a range of [free help](#) available to local food businesses to grow this area and create a vibrant and diverse local food economy. This assistance, provided through the Council, Get Oldham Working as well as the Oldham Enterprise Fund includes:

- **A named contact** in the council to help you progress your ideas
- **Building improvement grants** (up to 75%) for premises occupied by Independent businesses
- **Equity grants** (up to 25%) to help independent businesses purchase and occupy property so they can set-up their business in the area
- **Bespoke business support** for start-ups, SMEs, and established businesses
- **Flexible occupancy agreements** for independent businesses wanting to lease council owned buildings in the Independent Quarter
- **Recruitment support** tailored to help you attract and retain new staff through free advertising, interview support, and access to wage subsidies
- **Mentoring** from experienced business people and specialist training designed to meet your needs
- **Introductions** to businesses in your sector(s) and invitations to business networking events

A number of independent local food businesses are benefiting from this active support encouraging visitors to support the local food economy including (see the links for more detail on wider benefits);

- [Grill@No20](#) – a stylish family-run eatery that caters for the discerning diner
- [Smokeyard](#) – a popular hearty, American BBQ eatery

The Independent Quarter is quickly becoming a powerful space for local independent businesses, offering a distinctive range of high quality food to residents. Creating a vibrant and distinctive food offer will be integral to the area being successful in the future and creating a modern high street for residents to enjoy.

Reflecting the diverse and vibrant local food economy across the Borough, Oldham welcomed the first outdoor BBQ restaurant in Greater Manchester – the [Old School BBQ Ranch](#). Which includes a bright yellow American bus, converted in to a mobile kitchen, used to start a new business. The restaurant will also [give back](#) to those who have helped set up the business by reinvesting in local charities, growing for local food banks and hosting charity events.

<p>Outside of the Independent Quarter, Simon Wood – Winner of Master Chef in 2015 – is the Executive Chef at Oldham Event Centre and is involved in corporate and private Master Classes, guest judging, cooking privately in people’s homes and food festivals providing fine dining to a range of different customers. This includes a pop-up, monthly, restaurant called The Boardroom, offering contemporary dishes designed by Simon himself.</p>	
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KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT

3	<p>Individual public sector bodies have adopted healthy and sustainable food policies e.g. nutrition standards, healthy options in catering and vending, ‘tap water only’ policies and/or ethical standards such as cage-free eggs, sustainable fish and Fairtrade.</p>	1 point
3a	<p>As well as the sustainable food policies listed previously (Oldham Public Health Charter and Oldham obesity improvement strategy 2017-19)</p> <p>Oldham Council also implements a comprehensive Food Sampling Policy to ensure the safety and quality of food available in the borough, give the public sound information to inform food choices, and promote fair trade and reduce bad practice and fraudulent activities. The strong commitment to healthy, sustainable food in the organisation and the comprehensive sampling practices upheld through have developed a genuine commitment to improve food practices in the borough; this is vigorously enforced, including through the prosecution of food businesses that break health rules.</p> <p>The long-term focus of Oldham Council on fostering healthy, sustainable food outcomes has also led to significant actions being carried out without the creation of formal policy documents; a culture of supporting sustainable outcomes means that the council is able to implement policy through development, driven by individual teams, but working together in partnership, within the organisation and adopted more widely. This is made possible through the certainty of consistent long-term political and managerial support, which makes it possible to pursue long-term programmes to improve the food offer in Oldham:</p> <ul style="list-style-type: none"> • The most comprehensive example of this is Oldham’s Education Catering Team: over a period of 11 years, council employee Anne Burns has worked with Food for Life campaign to improve the health and sustainability of food being served in council-owned schools. Continual improvement of their provision culminated in the Education Catering Team being the first local authority in the North West to receive the Gold Food for Life Catering Mark in 2014. The award has been held ever since, and the Oldham model is now being used as a template and pioneer for the expansion of healthy, sustainable school meal provision across Greater Manchester. 	Yes/No

	<p>Through the passion of staff and the clear, long-term support offered through an institutional focus on quality, healthy food, Oldham Council now has an incredibly strong school food policy that continues to drive improvements and innovation in delivery.</p> <ul style="list-style-type: none"> • Oldham Council has removed all non-essential non-mains water in all of its buildings, replacing bottled water machines with machines plugged into the mains water supply. The continuation of using water machines in addition to kitchen facilities ensures that all staff and visitors have easy access to a sustainable source of water. • Oldham has held the title of a 'Fairtrade Borough' for 10 years, with the council actively supporting Oldham's Fairtrade group: Fairtrade Borough status must be renewed every 2 years, and this timeframe is used to feed back a detailed report on actions to the council's senior leadership team, reaffirm support for Fairtrade status, and develop priority actions for the next 2 year reporting phase. <p>A number of individual schools in the borough have developed their own food and catering policies, highlighting the role food plays in an effective educational setting:</p> <ul style="list-style-type: none"> • Oasis Academy Food & Catering Policy - http://www.oasisacademyoldham.org/sites/default/files/files/Catering%20Policy%20V0%2013%2001%202015.pdf • Christchurch Primary – Whole School Food Policy – http://www.christchurch-pri.oldham.sch.uk/office/whole-school-food-policy/ <p>Pennine Acute Hospitals, who manage hospitals in Oldham, also have a Catering and Food Policy which emphasises choice, offering an extensive daily menu, hot meal, special diets for health, religious or cultural reasons and a therapeutic diet for medical reasons, as well as protected meal times.</p>	
4	<p>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food accreditation, such as the Food for Life Catering Mark, Sustainable Fish, Good Egg and other awards.</p>	2 point
4a	<p>In 2014, Oldham Council's Education Catering Team was the first in the North West to attain a Gold Food for Life Catering Mark – a standard that has been maintained ever since. Every meal served in 87 primary and special schools by the catering team meets the gold standard and are examples of best practice. This ensures meals are made up of seasonal, traceable, healthier, sustainable and fresh ingredients, free from trans fats and additives. Oldham Council is the only Local Authority this side of London to achieve this standard.</p>	Yes/No

- The service provides 17,000 school meals a week to children and young people, all reaching the standards required for the catering mark
- All meals are freshly prepared on site daily using a range of organic products, high animal welfare produce and free range ingredients
- Since 2010, the team has served over 19.38 million Catering Mark meals
- Thanks to sound menu planning and close working relationships with suppliers (such as the [Kindling Trust](#)), the service charges £2 per head for a school meal, one of the lowest in the region.

Oldham Education Catering Team won first place in the Corporate and Public Sector Catering category at the prestigious [Best of Organic Market Awards](#) (run by the Soil Association), being selected from over 500 organisations that entered. The BOOM award guarantees that Oldham meals and the products used to make them are traceable, fresh, seasonal and high animal welfare, and is recognition that the team promote organic food and living. The Oldham Bid was successfully supported by Jeanette Orrey MBE, the co-founder of Food for Life and Professor Kevin Morgan of Cardiff University.

- Case Study - <https://www.soilassociation.org/certification/catering/sectors/schools/case-study-oldhams-golden-journey/>
- Press Release - http://www.oldham.gov.uk/press/article/1158/boom_oldham_council_scoops_top_award_for_its_school_dinners

Recognising the excellent progression made in Oldham, the Education Catering Team was chosen to work with the Soil Association and the Carbon Trust to develop the 'Sustainable Catering Standard of the future' pilot.

- This standard goes beyond sustainable food provision and animal welfare to look at reducing carbon footprint at all stages of the supply chain, minimising the environmental impacts associated with catering

The Education Catering Team have also received a number of industry awards recognising a commitment to quality, sustainable food provision:

- The Good Egg award: recognising commitment to only buy cage-free eggs for catering
- Marine Stewardship Council's Chain of Custody Standard: acknowledging that fish is only purchased from suppliers who support and source from sustainable fish stocks

	Reflecting the excellent work being done on a smaller scale in Oldham, 8 Oldham schools currently hold the Eco Schools Green Flag award, 45 further schools have achieved the Silver Award, and 28 further schools have achieved the Bronze Award.	
6	Small scale local producers and other sustainable food businesses are better able to access large scale procurement markets via cooperative marketing and supply initiatives and via on-line tendering databases.	2 point
6a	<p>All procurement obtained by Oldham Council is underpinned by the Social Value Procurement Framework. This has been designed to make the biggest co-operative difference possible for people, places and public services, and each procurement opportunity is assessed to determine the appropriate level of social value requirements to be included in each procurement opportunity. Principles of the framework support small-scale, sustainable, and socially-focused businesses through commitments to:</p> <ul style="list-style-type: none"> • Build the capacity and sustainability of the voluntary and community sector to enable them to compete for and deliver contracts • Provide access to local jobs and employment opportunities for Oldham residents • Promote environmental sustainability by building the low carbon and environmental business sector in Oldham • Enable and equip communities and individuals with suitable skills and resources to play an active role in service design, decision making and delivery <p>Oldham Council's Education Catering Team have worked innovatively to remove barriers to small-scale food producers accessing contracts through direct engagement with producers, and using larger established food companies as 'hub' organisations that support small producers through the procurement process</p> <ul style="list-style-type: none"> • This is evidenced through Oldham Council's contract with Manchester Veg People to provide local vegetables: MVP is a cooperative of small organic producers that work together to deliver local, affordable fruit and vegetables. 60.7% of the suppliers to MVP are within 30 miles of Greater Manchester. • Engagement with MVP required the Education Catering Team to pioneer a new procurement framework for food, planning food requirements considerably in advance to allow the MVP growers to plant and grow produce to order, rather than suppliers guessing the demands of the market • This procurement structure provides several benefits: <ul style="list-style-type: none"> ○ Farms receive certainty about the demand and price to be received for a crop, allowing them to effectively plan for the future ○ As food is grown to order, food waste is minimised as farms only produce specific goods in the quantities demanded 	Yes/No

	<ul style="list-style-type: none"> ○ Small, local, organic producers are able to access corporate procurement contracts by pooling produce, mitigating the risk associated with producing large volumes of a single crop and enabling access to larger contracts than would otherwise be possible <p>Oldham Council's Education Catering Team has developed many other examples of sustainable and local supply chains through its procurement focus and priorities:</p> <ul style="list-style-type: none"> • Emphasis is placed on local and organic produce when purchasing food, resulting in 20.9% of the Education Catering Team's total food budget being spent on organic produce • Oldham Council is the only council that uses MSC certified tuna fish in their meals, requiring accredited suppliers to be used • A focus is placed on reducing the amount of meat on school menus • Supporting food suppliers to attain the Food For Life Approved Supplier status themselves <p>Beyond the Education Catering Team, links have been developed between Oldham Council and the Real Junk Food Project Oldham where TRJFP are increasingly providing pay-as-you-feel catering at a variety of events organised by the council, utilising food diverted from waste to #FeedBelliesNotBins.</p>	
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KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM		
1	City-wide campaigns to raise public awareness of food waste and how to reduce it are being delivered - such as Love Food Hate Waste, Feeding the 5000, The Pig Idea and Disco Soup.	1 point
1a	<p>Oldham hosts a number of campaigns and coordinated information events across the borough to raise public awareness of food waste, both local campaigns generated in the borough, and linking into wider regional and national campaigns. These are delivered through both the Council and partner organisations – reflecting the importance of taking a joined up approach to tackling Food Waste.</p> <ul style="list-style-type: none"> • Oldham Council links into the national Love Food Hate Waste campaigns through the council's Waste Team, using the national identity to promote the use of leftovers and food waste to create meals. Promotional materials have been made including recipe cards that focus on how to use produce coming to the end of its life, and 	Yes/No

	<p>events are carried out across the borough. Oldham has had the largest uptake of Love Food Hate Waste cascade events of all the Greater Manchester regions – ensuring the key messages around reducing household food waste were dispersed to as many local residents as possible</p> <ul style="list-style-type: none"> • Oldham Council’s Waste team also engage with schools, with waste and recycling roadshows held in schools across the borough. These roadshows link with Eco School actions, encouraging ongoing engagement with recycling projects in schools, and promoting lasting changes in pupils and staff • Oldham is engaged with Waste Less, Save More campaign securing investment from Sainsbury’s through IF Oldham which is delivering; Food Saver Champions as ambassadors for Food Waste embedding this approach in communities, Community Fridges – providing increased opportunities to tackle food waste, Waste Less, Save More Welcome Pack – supporting tenants packs to tackle food waste in the home, Feed the 1,000 events raising awareness and education about Food Waste • The Real Junk Food Project Oldham promotes the use of waste food to cook healthy meals, attending public events where they sell meals cooked from waste food on a pay-as-you-feel basis. Meals are then used to engage the public in debate around the food waste inherent in the current food system and raise awareness on the difference between use by and best before dates, and how food can be stored for longer 	
4	<p>A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).</p>	1 point
4a	<p>Oldham is committed to minimising food waste through a variety of initiatives – from redirecting waste food in the supply chain to decreasing waste sent to landfill.</p> <p>Through a collaborative partnership between Oldham Council, IF Oldham, Sainsbury’s and Hubbub, £50k was secured to establish a Community Fridge Network, providing 5 access points in the borough (including Sholver) where surplus, waste food can be stored, redistributed and shared. This is taking food out of the supply chain and away from household waste and allowing the Fridge Network to increase access to food in Oldham.</p> <p>Where food waste cannot be redirected, Oldham Council is further committed to reducing the amount of waste sent to landfill or incineration, and is taking several steps to maximise the amount of food waste composted or put to other use:</p>	Yes/No

	<ul style="list-style-type: none"> Residents are encouraged to separate food waste through the provision of kitchen food caddies and compostable caddy liners, and a separate green waste collection is provided to almost 90,000 houses in the borough; all food substances (including meat bones and egg shells) are accepted in the food waste collections. Oldham Council introduced the collection of segregated food waste in 2007. Householders were given two food caddies; one for the kitchen and one for the kitchen waste to be emptied into and put out weekly for collection. The caddy liners are fully biodegradable and can be placed in home composters. They are sold in independent shops and Co-op stores across Oldham for 3p – 6p. <ul style="list-style-type: none"> An estimated 15,250 tonnes of garden/food waste was collected from households in 2015 The council switched to 3-weekly general waste collections in October 2016, increasing them from fortnightly while retaining the frequency of recycling and green waste collections. As a result of this measure and an extensive promotional campaign, recycling rates in 2017 rose 8% from 2016 rates to 46% of all waste (Press Article – Oldham Times) Food recycling actions are encouraged through the council's website and comprehensive resident leaflets (highlighting compostable caddy liners, how to recycle food waste, and what can be recycled) and the Environmental Health team attend public events to raise the profile of recycling food waste All food waste collected in Oldham is redirected to composting facilities in Greater Manchester, where it is processed into compost and sold under the name 'Revive'. This compost is sold to the general public at recycling centres in Oldham, and is donated to schools and community centres across Greater Manchester: over 25 tonnes has been donated since April 2016 <p>In addition to commercial composting, the council actively encourages home composting through information on the council website and demonstrations led by the waste team at public events</p> <ul style="list-style-type: none"> For 2017 #recycleweek, Oldham Council's Recycling Officers toured the borough's markets to offer advice and demonstrations to the public about minimising food waste through meal planning and composting Oldham Council links with the national provider Get Composting to offer a range of low cost domestic composters suitable for any domestic situation 	
8	Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.	1 point
8a	The Real Junk Food Project Oldham was set up to take surplus food out of the supply chain and to #FeedBelliesNotBins and has been a leading social enterprise in highlighting Food Waste across the Borough.	Yes/No

- RJFP have forged direct links with local retailers including Morrison's, Tesco's, Sainsbury's and local markets
- Since being established it has 'rescued' approx. **2.6 tonnes** of food, from a variety of sources, that would have otherwise gone to waste
- Using this food, RJFP has raised thousands of pounds through its innovative 'Pay-As-You-Feel' model by organising pop-up market stalls, providing catering stalls at large public events, and providing commercial catering for activities including workshops and training events
 - Attendance at public events is also used to educate and campaign to minimise food waste, creating a platform to highlight current inefficiencies in the food system
- Food is also distributed and transported across the Borough to Oldham charities and community groups where it will be used, cooked or made available to feed people and reduce surplus food

Surplus food is also being channelled to food banks in Oldham through direct local retailer links and cooperation with RJFP and other social food organisations in Oldham.

- Through these partnerships, the Oldham Foodbank is able to offer fresh produce to recipients of food parcels in addition to tinned and dry goods
- The provision of a [community kitchen](#) in the new Oldham Foodbank is being used in collaboration with social food groups to increase skills and nutritional understanding in foodbank users; this approach helps to raise the nutritional standards of food aid in the borough
- In 2016/17, Oldham Foodbank distributed 47,314 Kg of food to people in need

Over 15 [volunteers](#) came together to glean Grassroots Orchard of apples, collecting over 112kg worth of local, organic apples, alongside a pruning training course. These were then redistributed all over the Borough to local groups and communities and used to make fresh food and drinks.

By working together, all organisations in Oldham are making a difference.