

The Sustainable Food Cities Award



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

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

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

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below. The gold award will be launched in 2015. Applications will be reviewed on a six monthly basis by a national panel of experts. Places achieving an award will be able to use an award badge in their communications and marketing materials.



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

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

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

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

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

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So while a bronze award may be given based entirely on evidence of food related activity and

achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building year on year.

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

To score a point, your action must be deemed 'significant' by the selection panel. So, for example, if you want to score a point for 'The public have a wide range of 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.

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

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 a link to their 'shop window' on the Sustainable Food Cities web site. We will also expect applicants to provide short case studies on selected areas of their work. 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 two year period. If the award holder has not made an application for a higher award by the end of that period, they will be expected to stop using the award and to stop referring to themselves as awards winners in all communications and promotional activity or to reapply for their existing level award.

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

Oxford is a small city with an estimated population of 170,350 (2016). It is one of the fastest growing and most ethnically diverse, with 22% of residents from a black or minority ethnic group, and 14% of residents from a white non-British ethnic background (2011 Census). Oxford is a “tale of two cities” in terms of its generally affluent north and generally less affluent south east, with two areas being among the 10% most deprived in the country. Health inequalities are striking, with a life expectancy difference of 10 years between the most and least affluent areas of the city (Public Health England, 2015). In these areas, food poverty could affect between 30% and 50% of the population (Food Poverty in Barton and Rose Hill, 2015). Oxford is surrounded by arable crops for the global commodities market, and it is estimated that only 1% of food eaten in Oxford is from local sources ([Foodprinting Oxford](#), 2013). A small, resilient network of local farmers and community markets provide a marginal alternative to the supermarkets. Oxford is home to groundbreaking research on the future of food from Oxford University’s Environmental Change Institute and the Oxford Martin School, and plays host to the annual Oxford Real Farming Conference. But historically, local action has fallen short of intellectual activity.

Initiated in December 2013, [Good Food Oxford \(GFO\)](#) is a network of more than 130 organisations working together for a healthier, fairer and more sustainable food system for Oxford. Our vision for this is set out in the **Oxford Good Food Charter** (<http://goodfoodoxford.org/good-food-charter/>). The GFO network is made up of food businesses including farmers, processors, restaurants and retailers; charities and community groups working on food skills, food poverty and reducing food waste; public bodies such as the NHS Clinical Commissioning Group, Oxfordshire County Council Public Health and Oxford City Council Localities teams, the Local Enterprise Partnership, Oxford Universities and Colleges. All network members have signed the Charter and made a pledge on behalf of their organisation. We have a highly engaged Steering Group made up of representatives from all sectors, who meet once a month to steer the activities of the Manager and Co-ordinator.

Current membership:

- **Grassroots organisations / Food surplus (Chair):** Dot Tiwari ([Abundance Oxford](#))
- **Agricultural sustainability (Treasurer):** Nicky Stanek ([FAI Farms](#))
- **Research / Social enterprise:** Julian Cottee ([Skoll Centre for Social Entrepreneurship](#))
- **Communities:** Kerry Lock ([Community Action Groups](#))
- **Public Health:** Richard Kuziara ([Public Health, Oxfordshire County Council](#))
- **Education:** Adam Reid ([Earth Trust](#))
- **Farming:** Matt Dale ([North Aston Organics](#) & [Tiddly Pommies](#))
- **Healthcare:** Ingeborg Steinbach ([Centre for Sustainable Healthcare](#))
- **Catering / Students:** Charis Sharpe ([Oxford Hub](#) / [Turl Street Kitchen](#))
- **University Colleges:** Bart Ashton (Oxford University, [Lady Margaret Hall](#))

Good Food Oxford also has an **Advisory Board** of experts who each join the Steering Group once a year, and offer adhoc advice, including:

- **Anne Augustine** (Programme Development Manager, [Oxfordshire Local Enterprise Partnership \[OxLEP\]](#))

- **Tom Curtis** (Partner, [3Keel LLP](#))
- **Hannah Jacobs** (Founding GFO staff member)
- **Ruth Layton** (Technical Director, [Food Animal Initiative](#); Founder, [Benchmark PLC](#))
- **Roz Warren** (Coordinator, [Charity Mentors](#))
- **Jackie Wilderspin** (Assistant Director of Public Health for Oxford; Vice Chair, [Oxford Strategic Partnership](#))

Before GFO the network’s organisations were largely working in isolation; as a result of GFO’s work we can demonstrate a more coordinated, coherent and collaborative response to transforming Oxford’s food system. We use the framework of being a “backbone organisation” to measure this.

GFO’s specific workstreams focus on the Strategic Priorities of Good Food Businesses (supporting a thriving local food economy), Good Food For All (ensuring everyone is able to eat well every day), and Changing Our Ways (behaviour change for a more sustainable food system – specifically food waste and now meat reduction).

Good Food Oxford was initiated by [Low Carbon Oxford](#) in partnership with [Cultivate](#) and [Oxford City Council](#).

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

	BRONZE	Achieved?
Partnership	Terms of reference for partnership in place with list of member names and organisations. See attached Terms of Reference and http://goodfoodoxford.org/network/	Yes
	Cross-sector (public sector, business, NGO, community group) membership of partnership. See http://goodfoodoxford.org/about-us/steering-group/	Yes
	Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation. Monthly meetings on the second Monday of the month (except August) – meaning the Partnership has met 11 times in the last 12 months. See attached Action Plan 2017-18 for evidence of implementation.	Yes
Plan	Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously. See attached Action Plan 2018-19	Yes

<p>Policy</p>	<p>Evidence that healthy and sustainable food is ‘recognised/referred to’ in city policies and strategies.</p> <p>Oxford City Council’s Health Plans for Regeneration Areas incorporate plans for accessing healthy food and addressing food poverty: https://www.oxford.gov.uk/downloads/file/3670/barton_healthy_new_town_health_plan https://www.oxford.gov.uk/info/20102/community_partnerships/292/rose_hill_community/2 https://www.oxford.gov.uk/info/20102/community_partnerships/288/the_leys_community/2</p> <p>Oxford City Council’s Children & Young People’s Strategy adopts SUGAR SMART Oxford: http://mycouncil.oxford.gov.uk/documents/s40374/Appendix%201%20CYPS%20v4%2018.1.18.pdf</p> <p>Oxford City Council’s Barton Healthy New Town project places healthy eating and food poverty at the centre of its priorities: https://www.oxford.gov.uk/bartonhealthynewtown</p> <p>Oxfordshire County Council’s Director of Public Health’s Annual Report for 2016-17 makes many references to progress on healthy food and food poverty: https://www.oxfordshire.gov.uk/cms/sites/default/files/folders/documents/publichealth/2016-17DPHAnnualReportforHOSC.pdf</p> <p>The NHS Oxfordshire Clinical Commissioning Group’s Health Inequalities Report makes recommendations related to food poverty and food banks: http://www.oxfordshireccg.nhs.uk/key-occg-publications/oxfordshire-health-inequalities-commission-report/32180</p> <p>Oxfordshire Health & Wellbeing Board’s Joint Strategic Needs Assessment includes sections on fast food outlets, food banks, food poverty and healthy eating: http://mycouncil.oxfordshire.gov.uk/documents/s41390/HWB_MAR2218R15%20-%20Joint%20Strategic%20Needs%20Assessment%20JSNA.pdf</p> <p>Oxford City Council’s Corporate Strategy references increased access to food services: http://mycouncil.oxford.gov.uk/documents/s40403/3%20Strong%20and%20Active%20Communities%2017%2018%20v10.pdf</p> <p>Oxford City Council’s Clean Green Oxford Strategy references waste reduction and increasing recycling which includes food waste: http://mycouncil.oxford.gov.uk/documents/s40404/4%20Clean%20Green%20Oxford%2017%2018%20v10.pdf</p> <p>Oxford City Council’s Sustainability Index (2016) references food waste: https://www.oxford.gov.uk/info/20062/carbon_reduction_and_energy_saving/1094/oxford_sustainability_index_2016</p>	<p>Yes</p>
----------------------	---	------------

	<p>Oxford City Council’s Vision for 2050 includes local food production: https://oxford2050.com/build-and-natural-environment/</p> <p>The Oxford Strategic Partnership’s Low Carbon Oxford network is core-funded and coordinated by Oxford City Council and includes strong strands on food: http://lowcarbonoxford.org as well as a core focus on food for Oxford Green Week: http://oxfordgreenweek.org</p> <p>The Oxfordshire Local Enterprise Partnership’s Strategic Environmental Economic Investment Plan (SEEIP) contains segments and case studies on sustainable local food production: https://www.oxfordshirelep.com/content/seeip</p> <p>The Oxfordshire Local Enterprise Partnership’s Creativity, Culture, Heritage and Tourism Investment Plan identifies the value of the local food economy in place-making and the visitor economy: https://www.oxfordshirelep.com/content/cchtip</p>	
--	--	--

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

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
2	Campaigns to promote more public consumption of sustainable food - including fresh, seasonal, local, organic, sustainably sourced fish, high animal welfare, meat free and/or Fairtrade - are being delivered.	1 point
2a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Oxford became a Fairtrade City in 2004, led by the Oxford Fairtrade Coalition (OFTC).</p> <p>Many key Fairtrade events happened in Oxford. In 1961 the Director of Oxfam began a proto-Fairtrade in the UK in their Broad Street shop in Oxford, and the person who coined the term Fairtrade came from Oxford. Oxford Brookes was the first University in the world to be awarded Fairtrade status, and both Oxford Brookes and Oxford Universities are currently part of the Fairtrade Foundation’s 2017-18 pilot of their new University and College Award Scheme.</p> <p>Oxford Fairtrade Directory contains 134 listings and Oxford Fairtrade Map and Ethical Food and Shopping listings are hosted by Daily Info, the city’s primary listings service. OFTC holds regular public events and runs Fairtrade Fortnight.</p> <p>In 2016-17, GFO and Low Carbon Oxford North ran a meat reduction campaign, reaching 1,000 people. It encouraged people in North Oxford to eat for their “heart, weight, tastebuds and planet” by, for example, eating more plants, seasonal food and leftovers. Widely publicised research found that 50% of people surveyed planned to reduce their meat consumption. They created and promoted resources for “getting started” and “reaching the next level”, including recipe cards which listed the carbon footprint and protein content of meals.</p>	Yes

	<p>The fourth Oxford Green Week (OGW) took place in 2017. More than 60 local organisations partnered to offer over 100 events. Food was a significant strand of the festival, with both food waste salvage (Oxford Food Bank and GFO's smoothie bike) and local organic food (North Aston Organics and Cultivate Veg Van offering tasters) represented at Oxford's Big Green Day Out. As part of OGW, 100 individuals took a "Pledge for Veg", completing a challenge to choose veggie for up to a month. Oxford Bus Company took approximately 120 people to Rectory Farm PYO, with local councillors paying for people's first punnet of strawberries. Blackbird Leys hosted five foodie events including two smoothie bike sessions for children and a sugar-free biscuit challenge for teenagers. A talk on the future of food was hosted by Oxford University's Environmental Change Institute, and there was a Big Lunch and Food Surplus Café. Tandem Festival served only local and organic or food surplus catering and regular local food events were promoted. The week's listings brochure went to 20,000 people in the Oxford Mail, and all 48 City Council-owned bus stop billboards had posters. Approximately 40,000 people attended events.</p> <p>The annual Oxford Pumpkin Festival is now in its fourth year. In 2017, 18 events were run by 14 organisations and attended by 1,900 people, encouraging people to eat their Halloween pumpkin instead of throwing it away. This led to lots of media and social media promotion, including 5 local paper articles and features by Daily Info and BBC Radio Oxford among others.</p> <p>Oxford was the first city to pilot the Pumpkin Festival in partnership with Hubbub, spreading to more than 40 places in the UK, USA and Asia, diverting 17,000 pumpkins from landfill.</p>	
3	A food charter or equivalent that encapsulates the food ambitions/vision for your city/place has been developed and a range of organisations have pledged/committed to taking specific practical actions to help achieve those ambitions.	1 point
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Building on FoodPrinting Oxford (2013), Oxford's Good Food Charter was developed early 2014. Following a consultation process with around 30 pioneer network members, it launched in Oxford Green Week in June 2014. Now signed by more than 130 organisations, the Charter sets out the network's vision for the future of food in Oxford. It contains nine indicators divided into three categories showing how Oxford's food should be good for people, for the planet and for the community.</p> <p>Each Charter signatory is asked to make a pledge for what their organisation is doing to improve Oxford's food system, and is asked annually by the GFO Network Co-ordinator to update their pledge.</p> <p>Some of the business pledges include:</p> <ul style="list-style-type: none"> • discount on takeaway coffees for people who bring their own cups • stock 80% local produce, buy direct from producers, very little waste, sustainable business model, pay suppliers in good time • using the best of what's in season to reduce food miles and support local producers • refill our customers' reusable containers with real food, to cut out waste • create an office food policy so our food sourcing adheres to the Good Food Charter 	Yes

	<ul style="list-style-type: none"> • regular use of our home-grown produce from our kitchen gardens, support local suppliers, seasonal dishes on the menu, improve food waste recycling, promote our local food heroes through events • celebrate the diversity of our local food heritage, initiate cork recycling in Oxfordshire • begin to tackle the heavy/light goods vehicles in Oxford with bike delivery <p>Some of the pledges from charities and community groups include:</p> <ul style="list-style-type: none"> • children’s cooking sessions, forest garden, loaning out apple juice making kit • enthuse people to eat local apples rather than let them go to waste, as well as make into cider to raise money for charity • manage allotments as sustainably as possible to grow food • campaign to get more food grown organically, especially in cities • keep teaching others about healthy food, doing sugar free baking, and working with community groups and schools • continue to support community food enterprises and promote the benefits of co-operation • re-establish a traditional organic cherry orchard <p>Local authority signatories include both Oxford City Council and Oxfordshire County Council. Oxford City Council has pledged to reduce its carbon emissions by 5% year on year, and supports the vision of the Charter through its work on food waste reduction, promoting healthy eating, and addressing food poverty. Oxfordshire County Council has pledged to reduce its carbon emissions by 3% year on year, and supports the vision of the Charter through its work on healthy eating, sugar reduction and addressing food poverty, as well as food waste reduction.</p> <p>All network members are brought together under the banner of the GFO logo and brand, and the strapline “Oxford’s network for healthy, fair and sustainable food for all.”</p> <p>On the back of the Charter are five actions that individuals can take to do their bit for better food, and although the Charter is designed for organisations rather than individuals, they can also make pledges on the GFO website.</p>	
5	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.	1 point
5a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>GFO uses a range of communication tools to raise public awareness.</p> <p>Our bi-monthly e-newsletter goes out to 561 organisational members, with a 30% open rate and 10% click-throughs.</p> <p>Our website is the go-to place for finding out about sustainable food in Oxford, including fortnightly blogs on ‘hot topics’, sections on Oxford-focused food research, the very popular volunteering page, resources for businesses, a link to Oxford’s local food directory, a comprehensive</p>	Yes

	<p>guide to eco-friendly eating, and a regularly-updated events page. In 2016-17, our website had 20,780 page views and a total of 8,748 users. Our introductory film has been viewed 2054 times on YouTube and Facebook since July 2017.</p> <p>In 2016-17 we posted weekly on Facebook, resulting in 1,103 Facebook page likes, and 1,600 Facebook post likes. Our most popular post, about food sharing app Olio, reached 5,165 people. Our urban agriculture post reached 3,770 people. We finished 2016-17 with 2,430 Twitter followers. Our most popular tweets were about Oxford Brookes University’s new veg market (4,201 impressions), it’s macho to be veggie (2,812 impressions), and Oxford Green Week’s Pledge for Veg (2,384 impressions). We have raised awareness through the hashtags #OxGreenWk #PumpkinRescue and #SugarSmartOxford.</p> <p>Our campaigns have twice made the front page of the Oxford Mail (circulation 74,896). In 2015 our report on food poverty garnered 61 website comments, and in 2017 our Sugar Smart Oxford campaign garnered 30 comments. The local food economy, food poverty, and healthy eating are regularly covered in the local and regional media. In 2016-17 we had 6 articles in local newspapers, 4 BBC Radio Oxford slots, one slot on local television, and articles in community newspapers Leys News, Rose Hill News, Cowley News and Hands On News (Barton).</p> <p>GFO network members were featured nationally in November 2016’s ‘The Big Food Rescue’, a series of five 45 minute programmes on BBC1. In September 2017, BBC1’s Countryfile featured Sandy Lane Farm and The Oxford Artisan Distillery.</p> <p>Oxford Brookes documentary film club, the Ultimate Picture Palace, and Oxford Green Week have hosted film showings related to food sustainability, with Q&A from the GFO team and network members, each with an audience of approximately 80. The monthly Oxford Permaculture Picturehouse has an average attendance of 30 people.</p> <p>Oxford University Environmental Change Institute and GFO collaborated on a series of four events called ‘Research Kitchen: cooking up a storm with the latest food research’. These brought together academics working on food, with members of the public and representatives from local food businesses, to discuss the practical implications of food research in relation to Oxford’s community, the local economy and environment. Total attendance was 130.</p> <p>Now in its 9th year, the Oxford Real Farming Conference brings together more than 900 delegates from across the food and farming sector. This is a national conference that garners national media coverage, but with 10% of delegates coming from Oxfordshire and local media coverage on BBC Radio Oxford and in the local news, the conference’s messages make a significant impression on the public in Oxford.</p>	
	TOTAL POINTS AWARDED	

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

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>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Because of the high cost of living in Oxford, Oxford City Council has set an Oxford Living Wage, paying this to all staff and agency workers. At £9.69 an hour (as of April 2018), this is higher than both the Living Wage Foundation’s Real Living Wage (£8.75 per hour outside of London) and the Government’s National Living Wage (£7.50 per hour). The Council also requires all contractors with contracts over £100,000 to pay the Oxford Living Wage to their staff and subcontractors. This means that everyone who has worked on the redevelopment of the new Westgate Shopping Centre (approximately 1,000 jobs) and the new housing development at Barton Park has been paid at least the Oxford Living Wage. The voluntary Living Wage is enough to ensure that employees and their families can live free from poverty. Councillor Susan Brown, newly appointed Leader of Oxford City Council and Board Member for Customer and Corporate Services, says: “We are proud to announce the new Oxford Living Wage, and the City Council commits to continuing to pay all staff, agency workers and contractors above this level. This helps our employees afford to live with dignity, and it also helps the council by improving staff motivation, customer service and by making it easier for us to retain quality staff. We encourage other employers in Oxford to adopt the Oxford Living Wage.”</p> <p>55 employers within Oxford ring road pay the Real Living Wage of £8.75 per hour, including Oxford University and Oxfam.</p> <p>In 2015, Oxford University made a commitment to become an accredited Living Wage employer through the phased accreditation route, to demonstrate its commitment to paying a fair wage to all staff, becoming accredited in April 2017. In order to maintain accredited status the University has committed to pay both employees, and the staff of contractors and sub-contractors who work regularly (i.e. two hours or more over eight consecutive weeks within a year) on University premises in the UK at or above the Living Wage rate, currently £8.75 per hour outside of London. All departments therefore pay the Living Wage or more to all employees and workers, including interns, and casual workers. Contracts may relate to cleaning, catering or any other services. The University employees over 13,000 people and is the largest employer in Oxfordshire.</p> <p>As well as campaigning for a Living Wage in global supply chains, Oxfam is an accredited Living Wage employer and has a commitment to pay a Living Wage, as set by the Living Wage Foundation for all UK employees. Its Oxford Head Office employees approximately 930 staff.</p> <p>Oxford Living Wage Campaign is active on Facebook with 2,034 Likes. The campaign is putting pressure on 11 of Oxford’s 38 colleges to pay the Real Living Wage.</p> <p>Oxford City Council’s Budget for 2018-19 includes the creation of a new £5,000 project fund to enable effective promotion of the Oxford Living Wage, in line with strong public support.</p>	Yes

4	Health professionals, welfare advisers and/or housing/voluntary organisations are trained in food poverty issues and are able to advise clients on accessing affordable healthy food and skills training such as menu planning, food buying and cooking.	1 point
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Research on food poverty in Oxfordshire is collated on the Research page of the GFO website, and promoted to GFO network members for them to access.</p> <p>The third annual Oxfordshire Foodbank Forum was held in May 2017, with 15 attendees. Over the three years, foodbank representatives have called for greater awareness of food poverty issues in Oxfordshire, and a way to amplify their voice locally and nationally about the scale of the problem.</p> <p>Reports on food poverty in Oxford include 999 Food (2014), Feeding The Gaps (2014), Putting Food Poverty on the Map (2015) and Food Poverty in Oxford: A Qualitative Study in Barton & Rose Hill (2015). This made the front page of local newspapers and spurred action in the most deprived areas of Oxford, specifically the addition of initiatives to address food poverty into community Health Plans. This work enabled the development of the following initiatives:</p> <p>Promotion of Healthy Start Vouchers to increase uptake by 75%: piloted in Barton and rolling out in The Leys. Drop-off points for uptake and redemption of Healthy Start Vouchers were identified and initiatives put in place to address these. Posters were put up in community settings and adverts were put in community newspapers, promoting Healthy Start Vouchers. Frontline services were sent a briefing sheet explaining the function of the vouchers and how they could support individuals to apply for them. Paper maps were created of the locations of shops which accept the vouchers in target areas, which Health Visitors and Midwives now give to their eligible clients. Shops which accept the vouchers were provided with shelf and till talkers to encourage use. These initiatives raised the profile and understanding of the scheme.</p> <p>In response to feedback from residents, a Food Services Map was created in 2017, hosted by Oxford City Council. This depicts 34 initiatives which provide free or subsidised food or meals. The map and database include information such as what they offer, accessibility, eligibility criteria, and additional services provided. Promoted widely, it was accessed 700 times in its first week. Feedback from service providers is that it is extremely valuable for their clients.</p> <p>In 2017, GFO ran a food poverty training session supported by Oxford City Council for frontline service providers. This was attended by 19 professionals, with the “big three” of these attendees (the Headteacher of Bayards School, the Vicar, and the Community Education Worker) having contact with approximately 1,000 individuals in the community per week. The session covered identifying food poverty and signposting top tips. All participants rated it at least ‘good’ and all moved their ability to deal with food poverty up at least one notch out of five. The second session was attended by 25 members of the voluntary sector.</p> <p>Oxfordshire County Council has just signed off a Good Food Cooking Framework for Oxfordshire, containing advice and guidance for cooking facilitators. This 70-page handbook will ensure facilitators are aware of and incorporating food poverty issues into their sessions.</p>	Yes

5	<p>A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.</p>	<p>1 point</p>
5a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Oxford is a city where healthy, active lifestyles are well-promoted and delivered by many different partners across the city.</p> <p>The County has a Healthy Weight Plan informed by a Healthy Weight Strategy and a Healthy Workplace Forum which includes a healthy eating strand.</p> <p>The Public Health team entered a Sugar Smart bike to Oxford's first Great British Bike Off, creating publicity materials which helped launch the Sugar Smart Oxford campaign.</p> <p>The County council commissions</p> <ul style="list-style-type: none"> • A Tier 2 weight loss services to adults. It includes 12 weeks of Slimming World or Weight Watchers, or 14 weeks of the Man Vs Fat football league aimed specifically at men. There is also a 6-month programme which includes a healthy shopping trip as well physical activity sessions • School Health Nurses in each of Oxford's 6 secondary schools. Their brief includes providing weight loss advice and support for young people. • Health Visitors and Family Nurse Partnership nurses. They provide information and support about healthy diets, breastfeeding, Healthy Start Vouchers. • A wide variety of healthy eating resources are available free of charge by the Public Health Promotion Resource Unit. <p>Oxford City Council's Sport & Physical Activity Team achieved the Highest Performing Active Communities Team for 2017 for Quest. The team deliver participation programmes including GO Active Get Healthy, supporting people living with diabetes to become physically active. The team work with Fusion Lifestyle who they contract to run the city leisure facilities. Exercise on Referral, where GPs can refer patients for a 12-week instructor-led programme followed by reduced price access, is available at a number of sites.</p> <p>La Leche League and Oxford Baby Cafés provide informal breastfeeding support in Oxford. These are voluntary groups which back up the statutory work done by Health Visitors, Midwives, Community Nurses and the Children and Family Centres. Oxford Health NHS Foundation Trust has achieved Unicef's Baby Friendly Initiative Level 3 for its Health Visitors and Community Nurses; and Oxford University Hospitals NHS Foundation Trust has achieved Level 1.</p> <p>Here for Health is an NHS-commissioned service which provides one-to-one drop-in support and advice on health issues including healthy weight management.</p>	<p>Yes</p>

	<p>Oxfordshire’s NHS Clinical Commissioning Group runs a national Diabetes Prevention Programme which helps people to lose weight through healthy eating.</p> <p>The Barton NHS Healthy New Town project has delivered a range of activities to encourage healthy eating, including:</p> <ul style="list-style-type: none"> • Providing training in food poverty awareness • Community Health Champions training • A review of Food Bank provision • A cooking skills course with the Food Surplus Café at the Neighbourhood Centre • The HNT funded a breakfast club for children • A Making Every Contact Count (MECC) workshop for people working or volunteering in Barton to help give them the skills and confidence to be able to have positive conversations about healthy eating. <p>All of the cafés and vending machines within Oxford’s leisure provision are taking up the SUGAR SMART Oxford campaign – to provide drinking water stations, labelling on vending machines, and a “traffic light system” on drinks.</p>	
	TOTAL POINTS AWARDED	

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	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>GFO was established during 2014. By 2015 it comprised 130 network members from across Oxford.</p> <p>It is run according to the principles of “collective impact” - members collaborate for greater positive change, sometimes abandoning their own agendas to work towards the common cause. GFO’s communication tools are used to share information across the network, including important dates, jobs and volunteering opportunities, and appeals for help. GFO provides local and national event listings, activities, training, funding and campaigns. GFO is a “backbone organisation”, providing support.</p> <p>Each year, GFO provides approximately 130 hours of one-to-one support to members. For example, in 2016 Oxford Food Bank put a call out for extra ovens for their Christmas Day Meal. Oxford Event Hire responded to the request and provided three ovens for free, feeding 450 people. This was repeated in December 2017 for 650 people.</p> <p>As well as one-off training sessions in social media and food poverty, in 2015-16 GFO offered a six-month Action Learning Set, attended by 12 community food activists. It was highly valued for helping participants to develop their activities. In 2017-18 GFO supported Oxford’s</p>	Yes

	<p>community growing projects in one-to-one meetings to achieve their specific goals – recruiting volunteers, directing towards funding pots, and finding evidence of the need for more community kitchen provision.</p> <p>Alongside GFO, the Community Action Group (CAG) Project facilitates regular “Collaborate” meetings for CAGs and other local organisations, in which those focusing their activities on a particular area can come together to share best practice and support. There have been three food growing and two food surplus Collaborate meetings since 2016, each attended by 10-20 people, representing approximately 12 groups. In 2018, there will be more opportunities to meet.</p> <p>The Collaborate meetings have spawned an additional working group interested in developing a green social prescribing project in Oxford. This working group has been consulting with the network and partners to develop a proposal about how community gardens and growing spaces could accept referrals for participation in outdoor activities from GP surgeries, care homes and hospitals.</p> <p>The CAG Project organises an annual skill sharing event called The CAG Skill Share. It provides workshops covering skills to develop community organisations and engage with their audiences effectively, such as using social media and applying for funding. In 2016 CAG hosted a panel of community gardeners and food growers including from Incredible Edible Oxford, Oxgrow and the Oxford City Farm, to answer questions from the audience. In 2017, the Food Surplus Café group delivered a workshop on how to set up a food surplus café.</p> <p>The CAG Project hosts another annual event called the Network Social, bringing together community groups, social enterprises and other local organisations.</p> <p>The CAG Project hosts resources which are accessible to the food activist network. On the online resources page is a “how to run a food surplus café” guide, “how to run a Dinner Time event” guide and a list of food surplus resources and local projects. Physical resources include a bike smoothie blender and apple pressing equipment.</p>	
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 <i>The Big Dig</i> and <i>Incredible Edible</i>.</p>	<p>1 point</p>
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>There are 35 Oxford City Council (OCC)-owned allotment sites, comprising 1,825 plots and over 2,500 plot holders. They are managed by allotment associations under the Oxford and District Federation of Allotment Associations (ODFAA). ODFAA began in 1919 and is about to celebrate its centenary. It is working with OCC to develop a new 21-year allotment lease which will start in 2021.</p> <p>The value of allotments is recognised in OCC’s Green Space Strategy, with allotments cited as providing many benefits. As a result, OCC protects allotments and is committed to maintain its current sites and maximise their use.</p>	<p>Yes</p>

	<p>Incredible Edible Oxford (IEO) creates growing spaces around the city, in co-operation with OCC. IEO planted a forest garden in Florence Park in 2017, adding to their existing herb beds. IEO assists others to plant up their available space. With OCC's Oxford in Bloom funding pot for 2017, IEO supported residents in Rose Hill, Cutteslowe and Littlemore to grow food in grow bags. They deliver courses, covering topics like garden design and composting. IEO was awarded funding from the European Social Fund to provide a programme of training for adults and young people who have been long term unemployed or NEET.</p> <p>In 2007, Barracks Lane Community Garden was created by local people on neglected land owned by OCC. With 6,000 visitors annually, it is now a beautiful green space at the heart of a vibrant community. In 2016 the garden trustees signed a new 15-year lease with OCC.</p> <p>Oxford City Farm (OCF) and The Children's Allotment have recently negotiated leases with the City and County Councils to take over disused land for community growing and environmental education. Oxford City Farm is creating a 2.5-acre farm to support health and wellbeing. Regular work parties involve diverse groups of people in urban food production. The Children's Allotment is developing a disused plant nursery into an educational growing space.</p> <p>Hogacre Common Eco-Park is a fourteen-acre site a mile from the city centre. It features hazel coppice, a community orchard, community beehives and a forest school site. It has been peppercorn leased by Corpus Christi College to the community since 2011. OxGrow is Oxford's edible community garden – a student-led community allotment within two old tennis courts at Hogacre.</p> <p>Across Oxfordshire, CAGs manage approximately 122,500m² of land, a third of which are used to grow food.</p> <p>In 2016-17, 1,516 volunteer hours were completed on land-based projects across Oxfordshire, worth £19,665.76. 17,918 people attended gardening or conservation projects run by CAGs (ResourceCIT, CAG's monitoring and evaluation tool).</p> <p>Special interest groups offer therapeutic horticulture. Restore is a mental health charity with a large allotment, where members grow crops for the kitchens and to sell in their shop. Cutteslowe Glasshouses offer horticultural therapy in their Garden Centre and FarmAbility offers a farm-based programme for people with autism and/or learning disabilities.</p> <p>GFO and IEO partnered with OCC and Abingdon and Witney College to offer edible hanging basket sessions during Oxford Green Week and at Oxford Play Days in 2016 and 2017.</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	Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.	Yes

	<p>There are 19 community centres owned by OCC, mainly managed by community associations. The majority have commercial-grade kitchens, available to rent at an affordable price. A significant reduction on the market rent is calculated by OCC to reflect the value of the services provided to the community.</p> <p>OCC's food services map gives an indication of where other community kitchens are located.</p> <p>Both Abingdon & Witney College and City of Oxford College run a range of relevant community and professional courses, including on nutrition, food safety and food hygiene.</p> <p>Cooking courses are run by Oxfordshire Learning Network members, including a series of free food hygiene courses which were offered to volunteers during 2016-17, which were taken up by the Oxford Food Surplus Café, Sandford Talking Shop, and Abundance Oxford.</p> <p>CAG and GFO network members such as Abundance Oxford and the Oxford Food Surplus Café run free peer-to-peer training sessions such as apple pressing, jam making, preserving, and cooking from food surplus. These attract a wide range of participants.</p> <p>Since 2015, GFO has matched approximately 40 facilitators per year with requests for sessions including cooking skills. Sessions during Oxford Green Week were specifically for “hard to reach” groups. Cooking skills sessions run in 2017 in Barton were aimed at single parents, enabling them to bring their young children to the sessions. Rose Hill sessions in 2017 focused on cooking surplus food. Cooking sessions currently being run in Blackbird Leys are aimed at families and a taster session has been held for survivors of self-harm. Waste 2 Taste is about to start running cooking sessions funded by Oxford Food Bank for homeless people.</p> <p>Relish is a social enterprise of eight cooking facilitators “creatively connecting communities through food, cooking and culture”. For example, they offer skills development for teenagers leaving home, cooking sessions for parents and carers with small children, and cooking-for-one sessions for older people.</p> <p>HENRY (Health, Education and Nutrition for the Really Young) is based in Oxfordshire and runs courses in Oxford where possible. It also has an informative website with healthy recipes and videos on establishing good food habits.</p> <p>Refugee Resource (RR) provides psychological, social and practical support for refugees, asylum seekers and vulnerable migrants to help them heal from trauma and suffering, and to build new lives as part of Oxfordshire’s diverse community. In March 2018, RR Women’s Group teamed up with the Oxford Homeless Project to provide a special meal in the Asian Cultural Centre to mark International Women’s Day. The women used recipes from a cookbook they have put together called ‘Come to Our Table’ featuring food and drinks inspired by their countries of birth. This was the first of a series of four events which Refugee Resource plans to run over the year in partnership with Oxford City of Sanctuary, a network of groups that aim to promote safety and inclusion for people seeking refuge in the UK.</p>	
	TOTAL POINTS AWARDED	

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>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Over 70% of Oxfordshire is farmland, with agricultural goods and services worth £91 million annually and employing 2,300 people. Oxfordshire Local Enterprise Partnership has brought together a portfolio of investable activities for sustainable food entrepreneurs under two strategic plans: The Strategic Environmental and Economic Investment Plan (SEEIP) focuses on growing the green economy and the Creative, Culture, Heritage and Tourism Investment Plan (CCHTIP) focuses on visitor experiences and creative place-making.</p> <p>Oxfordshire LEADER Funding supports small businesses in rural areas. For example, Norton and Yarrow Cheese received £33,573 for cheese processing equipment on their farm. Rectory Farm received £65,710 for a farm shop to sell their own meat.</p> <p>FAI Farms conducts research and development on sustainable farming practices and provides training and advice.</p> <p>Earth Trust (ET) offers training in topics including land management and farming from its farm at Little Wittenham. It supports ten new businesses through its Farm Step programme, for people locked out of farming by land price and availability or lack of skills. ET offers land with favourable tenancy terms and the chance to work alongside like-minded businesses.</p> <p>Abingdon and Witney College’s Common Leys campus provides practical facilities for land-based courses including horticulture.</p> <p>Seven local organic farms offer apprenticeships and WWOOFing opportunities.</p> <p>Support and advice is offered through Thames Organic Growers, a quarterly meeting of the organic farmers and growers operating in Oxfordshire. Their annual gathering is the Oxford Real Farming Conference, with 10% of delegates from Oxfordshire.</p> <p>Oxfordshire Business Support’s £2m ELEVATE fund for Start Up and Growth businesses offers small grants. Over 200 individuals/businesses in total have attended a free OBS workshop equating to over 900 hours of face-to-face support. In 2016-17, 400 meetings were held, leading to 120 new business start-ups including food enterprises.</p> <p>GFO and CAG offer opportunities for network members to learn from each other at network events and through matchmaking. For example in 2018 SESI Refill food and detergent refill station held a one-day workshop for nine entrepreneurs interested in setting up a zero-waste shop or market stall.</p>	Yes

	<p>GFO commissions and publishes research to advocate for the strategic development of the local food economy, for example Made in Oxfordshire and The Value of Local Food; gathered on the Research section of GFO's website.</p> <p>The FAB Accelerator has supported the launch of several food businesses, including The Wonky Food Co (preserves made from surplus fruit and veg).</p> <p>Oxfordshire Social Enterprise Partnership helps social entrepreneurs grow their businesses and offers a social entrepreneurship learning support programme with Oxford Brookes University. Oxford University offers programmes such as the Building A Business course, and runs the Skoll Centre for Social Entrepreneurship. Oxfordshire has been named the UK's first "social enterprise place" by Social Enterprise UK. Great models include Café from Crisis, Yellow Submarine, Turl Street Kitchen and FarmAbility.</p> <p>This environment helps Oxfordshire farm businesses to thrive and enables new businesses to come onstream such as Oxford Mushroom Company and Tiddly Pommies (single variety apple juice from fruit that would otherwise have gone to waste).</p>	
3	<p>Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, 'restaurants weeks' and food awards.</p>	1 point
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Experience Oxfordshire promotes 30 local food and drink experiences. Its Visitor Centre is visited by 500,000 people a year. Oxford's Covered Market prioritises fresh produce and seeks to curate a balance of different businesses, with the aim of creating a unique Oxford-specific experience. This is promoted around the city. Local produce is highlighted at the Thursday market in Gloucester Green.</p> <p>Low Carbon Oxford North and GFO produced Oxford's local food directory, listing 99 sources of local food. 2,000 copies of the directory were distributed, including reference copies in each community centre and library. Fair Food Forager launched its App in Oxford in August 2017, enabling people to search for ethical food.</p> <p>Oxford's Big Green Day Out showcases local organic produce and meat-free alternatives as part of its market area. 2016's Oxford Food Festival preferenced local businesses and got excellent local press coverage.</p> <p>Oxford Community Markets is a network of all community-run markets (East Oxford, South Oxford, Wolvercote, North Parade, Talking Shop and Cultivate), all of which have manifestos which set out the criteria they work to, including prioritising local and low-packaging. They also carry out joint marketing initiatives.</p> <p>Cultivate runs an ongoing marketing campaign with the strapline "local, ethical, delicious" and writes a regular column in the Oxford Mail. They promote the farmers who grow what they sell. The same is true of East Oxford Farmers' Market and the other community markets.</p>	Yes

	<p>In 2016, the Oxfordshire Restaurant Awards added a new award category for “Oxfordshire’s Most Sustainable Restaurant”, entered by 14 restaurants. GFO convened the judging panel. In third place was Restore Garden Café for its use of home-grown produce and surplus food; in second place was The Partridge at Wallingford for highlighting vegetarian options and for its local and ethical sourcing credentials. The winner was the Vaults & Garden Café for its vegetarian-first menu and its “synergistic sourcing” policy working with local farmers. Due to the quality of entries, all were entitled to display the GFO window sticker. The Award showcased excellent practice to the public through its wide-reaching media coverage including local radio, TV and print media and established a narrative and aspiration for other Oxfordshire restaurants.</p> <p>Winning the Award has meant the Vaults & Garden Café has become more active in communicating and promoting their work. The proprietor has made films visiting suppliers, particularly Worton Organic Garden, a seven-acre market garden five miles north-west of Oxford. The venue has also hosted Low Carbon Oxford North’s Midsummer Supper on the theme of food sustainability, and various talks on organic and Fairtrade produce.</p> <p>Oxford Brookes University, Turl Street Kitchen and Thali Restaurant have all been accredited by the Sustainable Restaurant Association, and have achieved the maximum three stars for their all-round high performance. Turl Street Kitchen scored 83%, the Thali Restaurant was the first Indian restaurant group to be awarded three stars and Oxford Brookes is one of only seven universities to do so. All three promote these credentials.</p>	
7	Local producers can connect direct with <u>consumers</u> and/or better access <u>wholesale and retail markets</u> through events, on-line tools and cooperative marketing and retailing initiatives.	1 point
7a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Local box schemes from the five principle box scheme suppliers into Oxford (North Aston Organics, Ten Mile Menu, Coleshill Organics, Tolhurst Organics and Veg in Clover) have been estimated to account for an average of 500 veg boxes entering Oxford per week, generating around £250,000 in sales annually from around 100 tonnes of vegetables (FoodPrinting Oxford, 2013).</p> <p>Oxford’s network of community markets (mentioned above) is of significant benefit to Oxfordshire’s farmers in terms of ease of selling their produce direct to people in Oxford. Each of the six markets operates weekly, with a total footfall of approximately 3,000 people spending a total of £15,000 per week, which is £750,000 per year. It depends on the market and the time of year, but in East Oxford the number of stalls averages 18; all stallholders run their businesses within 30 miles of the market. The markets are held in central locations in the communities they serve, at convenient times (i.e. weekends) and close to bike parking and car parks. They are fully accessible and all have some kind of café, pub or mobile café provision. As mentioned above, there is cross-promotion for producers and national initiatives (e.g. Love Your Local Market Fortnight).</p>	Yes

	<p>Some retailers within Oxford do their utmost to champion their local producers – in particular 2 North Parade and Wild Honey. 2 North Parade connects customers with producers by really understanding and telling the story of the produce. Wild Honey offers regular tasting events and talks where people can meet the producer and find out more about the product and where it comes from.</p> <p>Cultivate is now on Open Food Network, an open-source and transparent online ordering system, to make it as convenient as possible for people to find and buy local, ethical food. 21 Oxfordshire producers are now listed on the Open Food Network platform with their sustainability credentials, and Cultivate delivers online orders twice a week, direct to people’s doors. Cultivate also offers a wholesale service to retailers and caterers.</p> <p>GFO’s Annual Celebration in 2016 showcased seven local producers to attendees including caterers and retailers – as a result, several of these products were subsequently taken up by these outlets.</p> <p>GFO and Cultivate have collaborated to provide evidence of the need for a food distribution and processing hub in Oxfordshire, enabling short local food supply chains to increase their efficiency, and enabling local producers to further process their raw materials so that local caterers are more able to accept them (e.g. washed and chopped, or preserved). A site has been identified on the Oxford ring road and there are now two businesses located there in shipping containers – with a view to gradually developing a permanent site.</p>	
TOTAL POINTS AWARDED		

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT		
1	A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision-makers.	1 point
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>It has been identified that approximately 20% of Oxford’s meals are eaten within institutions each day (Bradley & Pike, 2017). Therefore, the impact of their actions is significantly larger than that of other individual actors. An Oxford Catering & Procurement Working Group has been established, in order to promote high sustainability and health standards among catering organisations in both the public and private sectors in Oxford.</p> <p>The group has fourteen members; representing universities, local government, tourism, public health, restaurants and catering contractors. The group meets quarterly. GFO organises the meetings and performs related secretarial and administrative functions on behalf of the group.</p> <p>Its first meeting was in September 2017, with six attendees, addressing the issue of food waste. The second meeting was in November 2017, with seven attendees, addressing the issue of healthy catering. The third meeting was in April 2018, with nine attendees, addressing the issue of local sourcing.</p>	Yes

	<p>The purpose of the group has been to act as a forum to enable Catering & Procurement organisations to address issues of common concern, learn from one another’s successes and mistakes and promote high standards among their peers, including sharing resources on a page of the GFO website. The group has an agreed Terms of Reference document and group members are conducting baseline and annual monitoring.</p> <p>Members include:</p> <ul style="list-style-type: none"> • Oxford University • Oxford Brookes University • Oxford City Council Economic Development • Oxfordshire County Council Public Health • Oxford University NHS Foundation Trust (John Radcliffe Hospital) • The School Lunch Company • Blenheim Palace • A&J Catering • Said Business School • Environmental Change Institute • Lady Margaret Hall • Vaults & Garden Café • Trax • Turl Street Kitchen <p>The group is sharing its learning on the GFO website, where it is setting up a public resource for the benefit of all caterers. There are plans to hold a sustainable catering and procurement conference in 2018.</p> <p>GFO has worked with both public- and private-sector organisations in various capacities in addition to convening the Working Group, for example by providing template documents for schools and university colleges, advising on draft food policies, and publishing guidelines on healthy and sustainable catering.</p> <p>Here is GFO’s Sustainable Catering Guide.</p>	
3	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.	1 point
3a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Oxford University (13,000 employees and 23,000 students) has a newly-adopted (2017) Sustainable Food Policy which applies to University-owned shops and cafes; purchasing, on-site food production and communication. It preferences local, seasonal, organic food; avoids MSC</p>	Yes

“fish to avoid”; specifies free-range eggs, preferences Food For Life accreditation and specifies Fairtrade. It references energy and water use, menu planning for seasonality/health/low carbon, healthy baked goods and food waste reduction. It also specifies that this information needs to be communicated at the point of purchase.

Oxford Brookes University (3,000 employees and 19,000 students) has a [Sustainable Food and Fairtrade Policy](#) (2016) and a [Sustainable Food Action Plan](#) (2017) which references the Oxford Good Food Charter. In partnership with its catering contractors Chartwells, the University aims to provide the most sustainable food offering possible. Sustainability credentials are included within the tender specifications for all contract catering and contribute towards the awarding of the contract. The University employs a “sustainable food hierarchy” based on consultation with students and staff: local – Fairtrade – free-range – animal welfare – balanced diet – organic.

Through Oxfordshire’s Catering & Procurement Working Group, Oxford University and Oxford Brookes Environmental Sustainability teams have compared their working practices and provided mutual support.

Oxford City Council (OCC) has inserted key questions into its tender document for Town Hall catering services, including how applicants will support Fairtrade, local and small businesses; and provide evidence of an environmental policy.

OCC has signed the SUGAR SMART Local Authority Declaration, making Oxford the first local authority outside of London to do so. OCC has committed actions against these criteria:

- Tackle advertising and sponsorship: never knowingly advertise sugary drinks on 75 council-managed community noticeboards and in 6 leisure facilities
- Reduce sugary drinks and promote tap water: sugar content information displayed next to 10 vending machines in the city’s leisure centres, tap water stations in 6 council-controlled cafés, “traffic light” sticker system on menus
- Support businesses to improve their offer: promote the Sugar Smart business commitments through Commercial Services, Events and Environmental Health Teams
- Public events: Sugar Smart launch event at Oxford United match (8,000 attendees), promote Sugar Smart across summer events programme (minimum 8 events)
- Raise public awareness: Sugar Smart posters on 75 council-managed community noticeboards, social media campaign (55,000 followers)

SUGAR SMART Oxford has been incorporated into OCC’s Children and Young People’s Strategy.

Oxford University Hospital NHS Foundation Trust is implementing the ‘Improving staff health and wellbeing’ CQUIN. This applies to all food sold in hospitals, including in vending. It covers the banning of price promotions; advertisements; and checkouts containing sugary drinks and foods high in fat, sugar or salt. It also requires healthy options to be available at all times. The Trust is currently implementing the CQUIN’s required proportion limits of sugary drinks, high-calorie snacks, and high-calorie and high saturated fat sandwiches.

4	<p>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food accreditation, such as the <i>Food for Life Catering Mark, Sustainable Fish, Good Egg</i> and other awards.</p>	1 point
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Over 60% of schools in Oxfordshire have Food for Life Served Here certification: 164 out of 281 have Bronze, and eight Gold (Bradley & Pike, 2017). In Oxford, 23 schools are Bronze-certified, and one Gold (Wolvercote Primary School). Each school has a school food policy, involves pupils and parents in improvements to menus and dinnertime, and provides every pupil the opportunity to visit a farm and take part in cooking and growing activities. Pupils in Food for Life schools eat a third more fruit and vegetables than in comparison schools, and significantly more fruit and vegetables at home.</p> <p>One company which caters for 48 schools in Oxfordshire, The School Lunch Company (whose Managing Director is a member of the C&P Working Group), has achieved the Food For Life Bronze Catering Award at all sites. All eggs are free-range and the company never uses MSC “fish to avoid”.</p> <p>The Said Business School is the UK’s first Business School to achieve the Food for Life Bronze Catering Mark. All eggs served in Oxford University’s Manor Road Building café are free-range. A number of university institutions such as Lady Margaret Hall are Fairtrade-certified, and Oxford Brookes was the first Fairtrade University in the world.</p> <p>Compass, which has a contract with 14 Oxford University departments, and at Oxford Brookes University, commits to avoid MSC “fish to avoid”, and to source Fairtrade products into its Eatfair range. It exclusively serves Fairtrade coffee, tea, cocoa and bananas. It is a member of the Roundtable on Sustainable Palm Oil (RSPO) and has committed to 100% sustainable palm oil by 2022. It is also a Courtauld Commitment 2025 food waste signatory.</p> <p>As the first university to be nominated, in May 2009, Oxford Brookes Catering Services received a Good Egg Award from Compassion in World Farming for committing to using free-range eggs. In November 2010, they were awarded the Good Chicken Award, celebrating their commitment to higher welfare systems. In 2011, Oxford Brookes received a Good Dairy Award for using higher welfare dairy. Oxford Brookes is also MSC-certified and purchase Red Tractor meat from Oxfordshire and neighbouring counties.</p> <p>Catermasters, which caters for Oxford University Press amongst others, provides Fairtrade drinks and snacks, uses MSC certified and RSPCA assured products, and uses free-range eggs in all its sites.</p> <p>Harrison Catering, which is based in Oxfordshire and supplies 2.5 million eggs a year, won the Good Egg Award in 2012.</p> <p>Oxford is a Fairtrade City, so many of the products used by the City Council’s/Town Hall’s preferred caterers are Fairtrade; the proportion and range of such products has increased. Fairtrade has now been included in Oxford City Council’s tender document for Town Hall catering services, asking applicants how they could support the drive in Fairtrade.</p>	Yes

	Through the Catering & Procurement Working Group, GFO is advocating for more institutions to sign up to cross-cutting accreditation schemes such as Food For Life, the Sustainable Restaurant Association, and the Government Buying Standards Framework, and supporting the move towards greater use of Fairtrade products.	
	TOTAL POINTS AWARDED	

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 <i>Love Food Hate Waste, Feeding the 5000, The Pig Idea and Disco Soup.</i>	1 point
1a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Oxford is a hotspot for community-led action on food surplus thanks to the CAG Project. There are sixty groups across Oxfordshire, 47 of which work on food waste. Of these, 10 are Oxford-based.</p> <p>Abundance Oxford is an urban harvesting, redistribution and preserve-making network, turning private, unused, misunderstood fruit into a shared public resource. They run gleanng sessions; harvesting and delivering fruit, mainly to charities via Oxford Food Bank's network. They also run pruning, preserving and juice-making sessions with individuals and charities (e.g. Response mental health charity) and at public events such as at Elder Stubbs Festival and Barracks Lane Community Garden. The group ran or attended 36 events during 2017.</p> <p>Disco Soup is a project of Abundance Oxford. Using surplus food, a team of 20+ volunteers, including people recruited from the streets during the event, chop surplus produce and turn it into free soup, along with information about food waste and great music to attract attention and add to the celebration. November 2017's Disco Soup was held in the centre of Oxford, opposite the Westgate Shopping Centre. 500 people were served surplus soup, learned about food waste and took recipe cards.</p> <p>Oxford Food Surplus Café transforms surplus food into delicious healthy meals. Using the 'pay as you feel' system, it attracts a diverse audience and encourages community-building. Since 2015, the café has popped up in a variety of venues. Each café serves approximately 400 meals and is supported by 35 to 50 volunteers.</p> <p>Talking Shop has given the Food Surplus Café a permanent base by hosting a Food Surplus Café once a month.</p> <p>SESI is a social enterprise supplying organic, Fairtrade and local food; and sustainable, locally made detergents. SESI reduces food waste and industrial recycling of packaging through its refill service, which enables people to buy only what they need.</p> <p>Low Carbon Oxford North, South, West and East run regular public events with a food waste theme.</p>	Yes

	<p>Oxfordshire County Council's Love Food Hate Waste campaign raises awareness of the problem of food waste and provides information on simple steps to combat it. Love Food Hate Waste Champions (including Anna Pitt, author of Leftover Pie: 101 Ways to Reduce Your Food Waste) attend community and council events, engaging with the public to share hints and tips on how to reduce food waste and save money. In 2017, they attended 36 events and spoke to 1,788 people.</p> <p>OCC's team of volunteer Master Composters are trained to support home composting. They each carry out a minimum of 30 hours of support in their local communities, working with groups such as schools and gardening clubs, as well as friends and neighbours. They have so far given 6,000 hours and attended over 800 events.</p> <p>Composting training is also available at community gardens OxGrow (part of Hogacre Common Eco-Park), Barracks Lane Community Garden and Oxford City Farm.</p> <p>Oxford City Council's Recycling Team attended 80 public events in 2017 and runs an ongoing food recycling social media campaign including top tips and videos of local residents.</p>	
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>	<p>1 point</p>
4a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>A food waste collection scheme for homes has been established and is redirecting this waste for Anaerobic Digestion (AD).</p> <p>Significant measures have already been implemented to reduce Oxford's carbon emissions from waste, especially through the Energy Recovery process at the Ardley Energy Recovery Facility (ERF) which was constructed in 2014. Treating 300,000 tonnes of non-recyclable waste each year, it diverts approximately 98% of Oxfordshire's residual municipal waste away from landfill and generates enough electricity to power around 38,000 homes.</p> <p>Oxford also takes significant steps toward decreasing the amount of food going to waste and ensuring that food waste is increasingly recycled by Anaerobic Digestion. Oxford City Council's collection service has been collecting food waste from Oxford's households since 2010.</p> <p>Food recycling messages are on the livery of collection vehicles, and bin stickers are used to tell residents not to put food waste in residual bins. Oxford City Council offers free food waste caddies and liners to residents. Until 2017, food waste was divided between an in-vessel composting facility and an anaerobic digesting facility. But from 2017 all food waste has gone to anaerobic digestion, enabling the City Council to simplify the requirements by allowing any plastic bag to be used in food waste caddies.</p>	<p>Yes</p>

	<p>There has been a significant increase in domestic food recycling, with an estimated additional capture of 400 tonnes in the first three quarters of 2017/18 (compared against 2016/17).</p> <p>A third of Oxford's residents live in communal properties, which until recently had limited facilities for recycling food waste compared with houses. In 2014, Oxford City Council embarked on a project to improve recycling in flats, starting with its own Council properties. Food recycling bins were delivered into communal bin stores, and kitchen caddies, free compostable liners and information were provided to over 16,000 properties. Good participation from residents meant that nearly 80 tonnes of food was collected in the first year and in 2015-16 the scheme was extended to privately managed communal properties. In 2017-18 it was rolled-out to residents in all flats, to ensure that as many sites as possible have a food waste collection service; any sites without a food collection can get in touch with the council in order to set it up free of charge.</p> <p>Several operators provide a food waste collection scheme for restaurants and other catering, retail and manufacturing businesses which redirect this waste for composting and Anaerobic Digestion (AD). One of these is Oxford City Council. In 2016-17, their Commercial Services redirected 1,248 tonnes to AD. Other operators include Olleco, Biffa and Select Environmental.</p> <p>Recent research such as Current Food Waste Practices and Potential Improvements across the Colleges of the University of Oxford (2017) and Dealing with Food Waste at Lady Margaret Hall, Oxford (2017) have provided a benchmark for Oxford University Colleges. This has given students evidence to present to lower-performing colleges to encourage renewed action.</p>	
8	Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.	1 point
8a	<p>Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Oxford is home to a vibrant surplus food redistribution network thanks to the excellent work of Oxford Food Bank and SOFEA.</p> <p>Oxford Food Bank (OFB) collects good quality fresh food from local supermarkets and wholesalers and delivers it for free to over 80 registered charities in the Oxford area, all working with vulnerable individuals. For every £1 received in donations they deliver around £20 worth of fruit, vegetables, bread and dairy products, equating to over £1 million worth of food a year. This is done with four vehicles, a warehouse space, two walk-in chiller rooms, three employees and over a hundred volunteers, operating seven days a week. OFB does not supply food direct to individuals. In November 2016, the organisation was featured on a series of five programmes on BBC1 under the title 'The Big Food Rescue', as the original OFB trustees rolled out their food surplus redistribution model in London, as The Felix Project. Because OFB receives food that is far down the supply chain, recipient charities have access to a greater quantity and variety of fresh fruit and vegetables than they would otherwise.</p>	Yes

	<p>For example, Barton Neighbourhood Centre’s Eatwells Café serves free breakfasts for children, food in youth club sessions, a children’s meal for £1 and a daily vegetable soup special, and its Community Cupboard offers a bag of fresh fruit and vegetables per person for free to those who attend, enabling them to top up their shopping with additional healthy food.</p> <p>South Oxfordshire Food and Education Alliance (SOFEA) works with young people to build their employability, whilst providing nutritious food for those in need. The organisation provides a regular supply of good quality food of all types, to non-profit organisations across the Thames Valley, which use it to support at-risk people unable to feed themselves or others within their family. SOFEA operates FareShare Thames Valley, working with FareShare UK. The food is all surplus and includes meat and fish, which have a far higher environmental footprint than fruit and vegetables and tend to be harder to redistribute because of stringent food safety regulations. Member organisations pay a fee of between £24 to £72 per week to order their food direct, offering a saving of approximately three quarters of a charity’s usual food bill. The organisation uses its food rescue warehouse to provide training and education for those disadvantaged in the labour market, mostly aged between 16 and 24. Over the course of 2017, SOFEA redistributed 500 tonnes of good quality surplus food to over 100 organisations.</p> <p>For example, Rose Hill Junior Youth Club accepts deliveries from SOFEA twice a week, in order to provide a nutritious and delicious cooked meal for 180 children aged 5 to 11, and a weekly food bank service for up to 30 individuals.</p>	
	TOTAL POINTS AWARDED	