



Sustainable Food Cities Conference 2016

The True Cost of Food

Who profits, who pays & what needs to change?

Tuesday 22nd of March 2016

University of Liverpool Life Sciences Building | Crown Street | Liverpool, Merseyside L69 7ZB

08.30 Registration and refreshments

09.30 Overview of the day

Tom Andrews, Sustainable Food Cities

09.40 Welcome

Councillor Jane Corbett, Cabinet Member for Fairness, Social Inclusion and Equalities, Liverpool City Council
Professor Martin Mortimer, The Food Security Network, University of Liverpool

10.00 Panel 1: 'People, corporations or policy-makers - who, ultimately, is responsible for healthy eating?'

With the health service becoming increasingly unsustainable in the face of obesity and diet-related disease, should food manufacturers and retailers change what they are selling or be forced to shoulder the costs they are pushing downstream? Should policy-makers try to correct dysfunctions in the food system and if so how? Or should people take responsibility for what they eat?

Chair

Kath Dalmeny, Coordinator at Sustain – the alliance for better food and farming

Panelists

Cathryn Higgs, Food Policy Manager at The Co-operative Food

Robin Ireland, Chief Executive of the Health Equalities Group

Dr. Liz Mitchell, Chief Executive Officer of the Institute of Public Health in Ireland

Anna Taylor, Executive Director of the Food Foundation

11.00 Comfort break

11.15 Panel 2: 'Is a re-localised food economy a desirable or realistic alternative to the current food system?'

While UK governments relentlessly push farmers and food businesses to focus on global export markets, are we missing opportunities to create a domestic food system that maximizes UK social capital as well as profit? Should the primacy of 'balance of trade' give way to the concept of 'social value' when it comes to food and, if so, how could such a transition be achieved?

Panelists

CJ Antal-Smith, Trading Director Ambient & BWS at The Cooperative Food

Helen Diplock, Head of Farming Strategy at Defra

Paul Mizen, Founder and Director of e-foods

Professor Kevin Morgan, Dean of Engagement at Cardiff University

12.15 Lunch

13.30 Workshop session 1

14.30 Workshop session 2

15.30 Coffee

16.00 Panel 3: 'Can any food system feed 9 billion people without destroying the planet's natural capital?'

In the face of growing global food insecurity and a burgeoning ecological crisis, which aspects of our food culture and our food system need to change and what is the role of UK cities in driving that change? Is a low input, low waste and low meat food system the only route to a sustainable future or could technology enable us to have our cake and eat it?

Panelists

Helen Browning OBE, Chief Executive of the Soil Association

David Edwards, Assistant Director of The Prince of Wales' International Sustainability Unit

Dr. Tara Garnett, Founder of the Food Climate Research Network

Geoff Tansey, Chair of the Fabian Commission on Food and Poverty and Curator of the Food Systems Academy

17.00 Close

Workshops

A - A whole system approach to good food through place-based, multi-setting programmes

The principles and practice involved in a whole setting approach to good food can be transferred across multiple settings (schools, nurseries, hospitals, care homes and workplaces) and by linking positive food practices across settings and communities we can enable coordinated change across a local area. This workshop explores how and why such approaches have developed and what outcomes commissioning bodies are hoping to achieve through a joined-up multi-faceted approach to food throughout the places within which people eat every day. Case studies will be used to describe these approaches and evidence of impact for whole setting and multi-setting approaches to good food will be discussed.

B - From holiday hunger to holiday enrichment - a practical workshop on setting up local programmes

With many children going hungry during school holidays, some cities have developed holiday enrichment programmes that not only provide a good quality meal but also opportunities for children and families to enjoy a range of activities that build skills and improve health and well-being. This participatory workshop examines the need for holiday meal provision, explores approaches to setting up programmes and discusses how to engage partners and how to find funding.

C- Building skills, jobs, businesses and communities through healthy and sustainable food

Many local authorities have started to recognise the key role a revitalized good food culture can play in boosting local jobs and businesses and in making their town centres a destination of choice for shoppers from both within and beyond their borders. This hands-on workshop explores the changing landscape of local food economies and the opportunities these present not only for securing greater prosperity but also for creating healthier, happier more sustainable places to live. Working through the lens of three representative 'model towns', participants will explore what good food economic opportunities are available in each and discuss how and with whose help they can be turned into reality.

D - Monitoring and evaluation: How to make measuring more relevant

As more and more places take on the healthy and sustainable food challenge, it is becoming increasingly important to be able to show the impact that 'good food' policies, strategies and action plans are having in driving positive change on the ground. The Sustainable Food Cities Awards provide a framework through which to recognize and celebrate cities' achievements, but there is still much to do to more effectively link actions and outcomes and to identify robust indicators that connect the two. This participatory workshop explores outcomes and indicators for measuring progress, building on emerging findings from three regional workshops held in Cardiff, London and Edinburgh over recent months.

E - Sugar Smart Cities - Local approaches to tackle obesogenic environments.

The last year has seen an emerging consensus that more attention needs to be given to reducing the amount of sugar we consume. Following a spate of studies and reports from influential health bodies including Public Health England, there is greater public awareness and greater pressure on business and national government to act. But what can be done to take this 'sugar smart' message to a local level and to use sugar as a hook for other health and sustainability issues. We will hear from those involved in trialing different approaches and discuss how such approaches could work in communities across the country.



This event has been generously sponsored and supported by:

