

Sustainable Food Cities: Manchester

Bronze Application



MANCHESTER
CITY COUNCIL

The Sustainable Food Cities Award: Manchester

Application for Bronze



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.

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 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.

Table of Contents

MINIMUM REQUIREMENTS RELATING TO FOOD PARTNERSHIP, ACTION PLAN AND POLICY:	4
KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC	8
KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD	16
KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS	20
KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY	26
KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT	31
KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM	36
Appendix 1: Manchester Food Board Terms of Reference	40
Appendix 2: List of Partners of the Manchester Food Board	43
Appendix 3: Manchester Food Board Action Plan (Outline Framework)	45
Appendix 4: Case Studies	499
Case Study 1 – Growing Manchester and Growing in the City	49
Case Study 2 – The University of Manchester	511
Case Study 3 – The Real Food Wythenshawe Geodome	522
Case Study 4 – Meanwhile Site	533

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

	BRONZE	Achieved?
<p>Partnership</p>	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation.</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No</p>
	<p>Terms of reference for partnership in place with list of member names and organisations:</p> <p>The Food Futures Strategy and Partnership has been in existence for over 10 years when it began as an informal collaboration between Manchester City Council and the NHS. The Partnership began to engage early on with community and voluntary sector organisations, through established representative and support structures for the third sector. The Partnership has a clear vision and strategy to improve the health and sustainability of food in Manchester and this is supported by a wide range of stakeholders. Following an external challenge and advice from an Expert Advisory Panel of leading national academics and policy makers, it was recommended that Manchester establish a wider food board or partnership that would enable the energy, interest and goodwill of the public, private and third sectors and civil society as a whole to be harnessed. Additionally, to raise the profile of the food agenda in the City, a food motion was taken to, and passed at, full council in January 2014. The first of its kind, the motion outlined the need to upscale efforts to deliver against food related priorities and outlined a number of 'commitments' that would focus and steer wider partnership activity in the city. The Manchester Food Board was established to drive forward the above commitments, incorporating the aims and objectives of the successful Food Futures Partnership at its core. Please see Appendix 1 for terms of reference.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership:</p> <p>The Manchester Food Board has an established cross-sector membership and meets quarterly to work towards the delivery of the Board commitments. The Board is chaired by a Manchester elected member, and supported and facilitated by Food Futures in Manchester Health and Care Commissioning (MHCC). Membership is made up of representatives from across the food sector in Manchester, such as the retail community, academia, charities and social enterprise, to name a few. The Manchester Food Board is committed to ensuring representation is cross-sector</p>	

	<p>to truly reflect the wider priorities relating to food. The Manchester Food Board has a list of members and the organisations they represent and identifies the sector represented by each organisation. The Manchester Food Board monitor attendance and participation to board meetings. Please refer to Appendix 2 for a list of Food Board partners.</p> <p>Members of the Manchester Food Board are also working towards and contributing to the development and establishment of a joined-up strategic body for sustainable food for Greater Manchester, the 'Good Food Greater Manchester' Partnership.</p> <p>Partnership has met at least 4 times spanning the last 12 months and evidence that meetings are leading to implementation.</p> <p>The Manchester Food Board meets on a quarterly basis. Progress of each meeting is demonstrated through accurate recording of the minutes and a separate table to log actions and outcomes. A specific example of progress is the recent implementation of a Supplementary Planning Document (SPD) on Hot Food Takeaways to progress the commitment to “develop a policy on health and takeaways to support improvements in the diets and health of our residents”. Local and national policy-makers have been encouraged to use the planning system to make it easier for people to choose a healthier diet and lifestyle, and the role of the environment has been widely documented in influencing behaviour. Following a wide scale and extensive public consultation period, in March 2017 Manchester City Council implemented the Hot Food Takeaway SPD that will provide powers to control the opening times of new takeaways within the vicinity of schools, as well as manage the overall number of takeaways in the city. The aim of the policy is to promote healthier choices during children’s meal times whilst helping to ensure that our district centres remain vibrant and balanced. Spatial planning to restrict access and availability to hot food takeaways will not be the only factor to influence diet and obesity, but will be considered as part of a whole systems approach to promoting healthy eating, that the Manchester Food Board supports.</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>Yes/No</p>
	<p>The Manchester Food Board has an action framework (see Appendix 3) in place to identify the key areas of activity for progress over the year and the identification of responsible parties in taking this forward, to work in true collaboration across the food agenda. The Manchester Food Board incorporates the aims and objectives of the Food Futures</p>	

	Strategy and is now the delivery mechanism for the strategy, whilst Food Futures also provides support and facilitation to the wider activity of the Board.	
Policy	Evidence that healthy and sustainable food is ‘recognised/referred to’ in city policies and strategies.	Yes/No
	<p>Manchester City Council is the local government body for the Manchester Food Board. The approach and delivery of healthy and/or sustainable food for our communities is firmly embedded in a range of city policy and strategies across directorates:</p> <ol style="list-style-type: none"> 1. Manchester City Council 'Food Futures' Strategy led by Food Futures in MHCC: This established strategy aims to exert a broader influence over food work in the city, with the delivery of the strategy aims and objectives via the Manchester Food Board commitments and action plan. In addition, Food Futures have a range of existing distinct programme areas that aim to promote food as a platform to improve the diets and health and wellbeing of our residents, such as the Growing Manchester Programme. 2. A Green and Blue Infrastructure Strategy (G&BI) for the City aims to reposition the appreciation and value of green spaces in Manchester. Its three-year action plan aims to capture and signpost green infrastructure related activity from a broad range of partners, with a key objective being to improve the quality and functionality of green space. A cross-sector stakeholder implementation plan is in place with key partners who deliver excellence in food growing in the City, such as Hulme Community Garden Centre and Sow the City. As such, sustainable food growing plays a key role in improving the functional value and usefulness of our green spaces, with the G&BI resourcing £85,000 investment to improve allotment spaces and annually increase the number of new orchards planted per year. 3. The Manchester Strategy vision is for Manchester to be in the top flight of world-class cities by 2025. The Manchester Strategy sets a long-term vision for Manchester’s future and describes how it will be achieved. The Manchester Strategy outlines the role of the food and drink hospitality sector in the city and of food growing in delivering opportunities for physical and mental health improvements in our communities. 4. The Manchester Residential Quality Guidance (DRAFT) aims to provide clear direction on what is required to deliver sustainable neighbourhoods of choice where people will want to live, and will also raise the quality of life across Manchester. Food growing and access to food growing opportunities feature as key ingredients for creating attractive and sustainable residential environments. 5. The Greater Manchester Population Health Plan sets out the approach of the Greater Manchester Health and Social Care Partnership in delivering a radical upgrade in population health. The strategy outlines the role that 	

	<p>food plays as part of this process, in identifying innovation to improve weight management, nutrition and mealtime experiences.</p> <p>Additionally, food features in a range of policies and strategies to promote food security, health and wellbeing, such as the Family Poverty Strategy, Our Children: Manchester’s Children and Young People’s Plan 2016-2020 and Manchester’s Early Help Strategy 2015-2018. Food also plays a key role in the quality and review of our commissioned services in care homes, home care and supported living for our older generations.</p>	
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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

1	<p>Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.</p>	1 point
1a	<ul style="list-style-type: none"> • Manchester Fayre (MF): <ul style="list-style-type: none"> ○ MF (5.4.), the City Council's in-house catering provider for schools, academies and resource centres, developed several school campaigns and toolkits raising awareness of healthy eating, food provenance, and hidden ingredients. These included: <ul style="list-style-type: none"> • “Learn to Label”: Helping pupils to understand food labels - delivered on 11 occasions to approximately 143 pupils; • “Box of Tricks”: Educating pupils, parents and carers about hidden fat, salt and sugar - 28 occasions, over 700 people; • “Turf to Tummies”: Enhancing knowledge about how food is grown - 33 occasions, over 1,100 pupils; • “Larry Lettuce”, a member of the “Fayre Gang”, increased fruit and vegetable consumption among pupils by 37.6%. The Larry Lettuce seasonal salad bar menu won the Cost Sector Catering PS100 Health and Nutrition Award and achieved a Bronze FFL Catering Mark. ○ In the last year, MF delivered over 60 sessions in 30 schools, reaching approximately 1600 pupils. ○ All 100 MF schools are engaged in Meat Free (Monday) days. <ul style="list-style-type: none"> • Breastfeeding and early care schemes: <ul style="list-style-type: none"> ○ All Manchester hospitals and Children’s Community Services achieved Unicef’s BFI full accreditation. 	Yes/No



	<ul style="list-style-type: none"> ○ Manchester completed a Joint Strategic Needs Assessment (JSNA) for breastfeeding and is refreshing campaigns to promote breastfeeding and breastfeeding welcome schemes. ○ The Central Manchester Foundation Trust (CMFT) Infant Feeding Team offers specialist support across Manchester and has received national recognition for their innovative and transformational work in “Best Practice in Promoting/Maintaining Breastfeeding” from the Journal of Health Visiting. The team presented a poster at the UNICEF Baby Friendly Conference in 2016 and were finalists in the CMFT “we’re proud of you awards” in the brilliant ideas category. Their Facebook page provides regular updates and has 605 followers. Just over 300 people have been referred to the team over the last 12 months. ○ Health visitors have received specialist training in infant feeding, responsive parenting and mother/baby attachment. This service supports a resident population with over 9000 new births a year, providing a feeding assessment for all new mothers and babies at 10-14 days post-delivery and follow-up at 6-8 weeks as part of a universal service. Additional support is available in clients’ homes or at specialist clinics across the City. ○ The “Breast Start App” is promoted by health visitors, signposting clients to local feeding support services. ● Healthy Schools and Change4Life: <ul style="list-style-type: none"> ○ Families are given Change4Life information as part of the National Child Measurement Programme, commissioned by Manchester Public Health, with 10,000 leaflets distributed by school nurses to parents/carers annually. All weight management and wellbeing services promote Change4Life and resources are supplied to schools. ○ The School Sports Development Managers support Change4Life, operating extracurricular clubs in 80 Manchester primary schools. ○ Manchester Healthy Schools promotes Change4Life, operating extracurricular clubs in 50 Manchester primary schools. ○ Over 500 people in Manchester have registered for the Sugar Smart campaign. ● Manchester Friends of the Earth holds quarterly food meetings, promotes Eating Better and runs Use Your Loaf. ● “Poetry in motion” in Wythenshawe raised awareness of dietary fibre, engaging 500 people and providing a healthy eating session to 25 members of Aldi supermarket staff. 	
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	Food Futures Partnership and The Manchester Food Board:	Yes/No

- The [Food Futures](#) partnership has a longstanding presence and identity in Manchester, having been operating since 2005 as a mechanism for bringing together key public services and stakeholders on food-related activity in the City. Since its formation, Manchester Food Futures has been at the heart of numerous campaigns and events and has published a [Food Strategy](#), providing a framework for food-related work in the City. The Manchester Food Board was established in 2014, to build on the work of the Food Futures partnership, to harness the collective energy of food in the City and take forward a number of key commitments around food. The Manchester Food Board has embraced the Food Futures partnership brand to help support a greater presence of food in the city and utilise existing and well recognised platforms for promoting food work in Manchester.
- The Food Futures logo was professionally developed in partnership with [Nectar Creative](#), a creative design agency with a strong emphasis on promoting environmental sustainability. The logo has been printed on promotional material such as posters, spoons and aprons for use at events and raising awareness of the partnership / brand and is a key focus on the bespoke Food Futures [website](#).

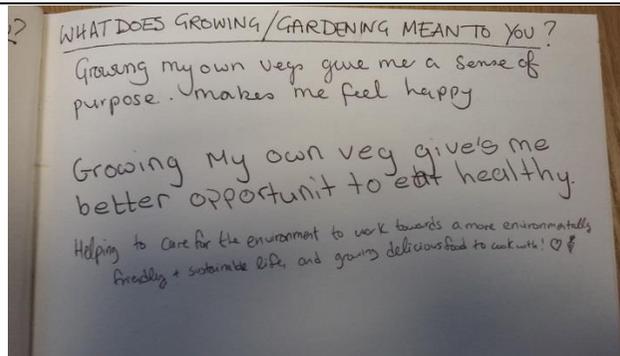


- The brand has been promoted through involvement at events including [Dig the City](#), which provided the opportunity to engage with and excite large numbers of people. The Food Futures 'Tales from the Plot' show garden at Dig the City gave visitors the opportunity to escape the hustle and bustle of the city centre and to experience the sounds and smells of a typical community food growing shed.

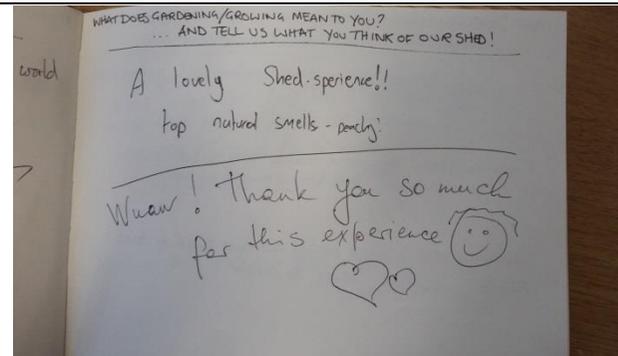


"Tales from the Plot" Dig the City Show Garden

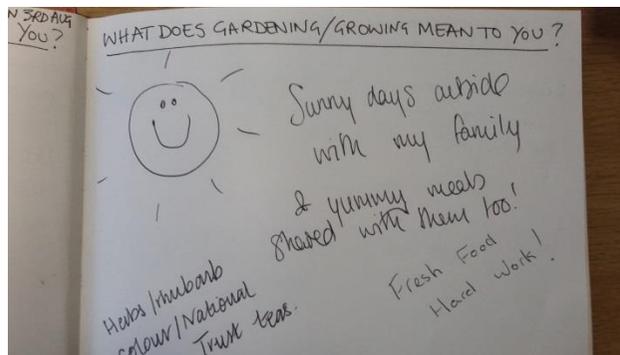
- Food Futures worked with award winning social enterprise [Sow the City](#) to develop the Tales from the Plot garden and displayed photographs of 'Growing Manchester' volunteers, whilst playing audio recordings of their gardening experiences in the background. "Tales from the Plot" won a Silver award, and was promoted via local [media](#). Visitors shared their thoughts of the shed and what gardening or growing means to them in the Shed visitors book. Examples of visitor comments are displayed below:



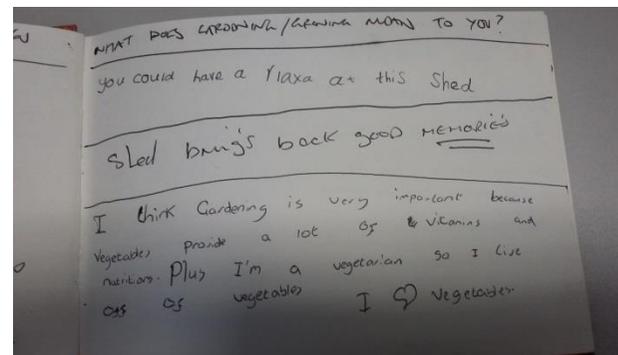
“Growing my own veg gives me a sense of purpose. Makes me feel happy”



“Wow! Thank you so much for this experience”



“Sunny days outside with my family”



“Shed brings back good memories”

- The Food Futures partnership identity has been promoted across the City through involvement with events and through partnership activity as above. Further examples of partnerships and previous campaigns to promote good food in Manchester include [Growing Manchester](#), an associated brand, which has assisted over 65 growing groups across the City and the [Truly Good Food](#) scheme, which stimulated public interest in supporting sustainably-run local food businesses by providing accreditation to numerous shops, restaurants and cafes in Manchester. Related awards received widespread media attention including articles in [Manchester Evening News](#), [Manchester Confidential](#) and [Taste of Manchester](#) and the scheme was also promoted by the [Manchester Food & Drink Festival](#).

- The Growing Manchester programme was developed in response to a growing movement of people in Manchester interested in the provenance of food, and in growing their own food. Following consultation with growing groups, Growing Manchester is currently going through a process that will result in its wider promotion across the City.



- Food Futures has a wider presence across Greater Manchester, having played an active role in the Feeding Manchester movement and supporting the development of the Feeding Manchester [website](#).
- It is a priority for the partnership that the wider arena of good food work taking place in Manchester has the opportunity to promote its activity, to share good practice, innovation and support collaboration. Partner updates and [bulletins](#) are uploaded on to the Food Futures website, along with regular news updates. Celebrating Manchester's food culture is a priority for the Manchester Food Board and a bespoke communications plan is in development to support this.

6	<p>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’.</p>	1 point
6a	<ul style="list-style-type: none"> • Manchester Food and Drink Festival: <ul style="list-style-type: none"> ○ Manchester Food and Drink Festival was first held in 1998 and has been staged annually ever since in multiple prominent locations across Manchester city centre. The free event has previously been supported by Food Futures and hosts a range of street food markets, showcasing local and regional food and offering members of the public the opportunity to try new dishes. The festival encompasses numerous events with demonstrations, tasting sessions and a diverse range of food on offer, filling Manchester with enthusiastic, passionate producers and traders keen to share their knowledge with visitors. Recognition for local food businesses is provided through the annual award scheme. Manchester Food and Drink Festival was an early partner in the development of the Manchester Food Board, using the large event as a platform to raise awareness of important issues such as food poverty, a key priority of the Board. • Market Demonstrations: <ul style="list-style-type: none"> ○ A demonstration kitchen in Wythenshawe town centre provides low-cost, seasonal tasters to the public and supplies recipe cards and advice to help visitors recreate the recipes at home. Since January 2016 the demonstration kitchen has been open a total of 76 times, 3526 recipe cards have been distributed and 10,308 tasters have been sampled. The Real Food Wythenshawe (RFW) team run the demonstration kitchen and always ensure that ingredients can be sourced locally to support local traders when purchasing ingredients. A mix of vegetarian and meat dishes are served, although the majority is vegetarian in order to keep recipes healthier and reduce cost and environmental impact. ○ In 2016, RFW had a stall at Wythenshawe Games, giving out free tasters at a pop-up kitchen. They engaged directly with over 8,000 people at the event and later reached over 2500 people at two City of Science events. Food Futures has supported RFW by assisting with the initial funding for the programme and facilitating links with the University of Salford to provide external evaluation of the project. They continue to offer support to RFW through attending RFW partnership meetings. • Dig the City 	Yes/No



- The Food Futures and Sow the City exhibit offered educational workshops for children surrounding food growing in the city ([see 1.4.](#))
- RFW’s show garden “50 shades of Green” was exhibited at Dig the City 2015, with a daily footfall of around 90,000 for seven days. A pop-up alcohol free “cocktail bar” gave members of the public the opportunity to try green smoothies for free.
- Chorlton Post Box Café used post boxes on St Ann’s Square to create a garden café.
- Coffee mornings and community gardening talks allowed members of the public to learn about growing healthy food from various experts.



- **Tesco Farm to Fork**

- Tesco’s Farm to Fork programme runs healthy eating and sustainable food events for children. To date, 182 Farm to Fork Trails have taken place across Manchester in Baguley, Blackley, Burnage, Cheetham Hill, East Disbury and Gorton involving 4719 participants.

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	<ul style="list-style-type: none"> • As an employer: <ul style="list-style-type: none"> ○ Manchester City Council (MCC) is committed to raising awareness of the Living Wage across Manchester: ○ MCC pays the Living Wage to its employees and ensures that its employees on the lowest grade(s) have access to training, learning and development to support them to progress. • As procurer and commissioner: <ul style="list-style-type: none"> ○ MCC has now incorporated the Greater Manchester Combined Authority Social Value Policy and Social Value Evaluation Framework into procurement policies and procedures. This includes consideration of suppliers approach to the Manchester Minimum Wage. • As an influencer: <ul style="list-style-type: none"> ○ “The Manchester Strategy”, a new strategy for Manchester from 2016-2025, states an ambition to “work with employers to ensure that everyone in Manchester is paid at least a real living wage”. ○ A communications strategy has been developed to address how the city council can communicate its new Living Wage Policy, but also how to influence partners, stakeholders, suppliers and the wider business community to do the same. All companies applying for Local Authority tenders are required to communicate their staff wage arrangements. • Organisations promoting the Living Wage across Manchester: <ul style="list-style-type: none"> ○ Several partners in the City are real living wage employers, including FC United, who also strive to work with living wage suppliers. With a broad reach, they have influenced at least one of their catering suppliers to become a living wage employer. ○ The Greater Manchester Living Wage campaign supports the Living Wage Foundation by promoting Living Wage Week, running Living Wage campaign meetings and promoting Living Wage Champion Awards. To celebrate the beginning of the 2016 Living Wage Week, the Greater Manchester Living Wage campaign hosted an action morning at Manchester University Students’ Union in partnership with Greater Manchester Chamber of Commerce and the Living Wage Foundation. The fundamental importance of the living wage is acutely felt in Greater Manchester, where organisations such as Greater Manchester Poverty Action work to combat the rise of in-work poverty in the area. ○ A full list of Living Wage employers by region can be found on the Living Wage Foundation website. Manchester is home to a large number of accredited Living Wage employers, including (but not limited to): Forever Manchester, 	Yes/No

	Castlefield, FC United of Manchester, Manchester and Warrington Area Quaker Meeting, Manchester Alliance for Community Care, Manchester Cathedral, Manchester Credit Union, Manchester Digital Laboratory CIC Ltd, Manchester Mind, One Manchester Housing Group, Police and Crime Commissioner of Greater Manchester, South Manchester Credit Union, The Pankhurst Trust, The LGBT Foundation, The Manchester College, The Message Trust, University of Manchester Students' Union, Wythenshawe Community Housing Group, Xaverian College, The Mustard Tree, Salut Wines, Rudy's Pizza, Levenshulme Inspire Community Enterprise Community Interest Company, GMCVO and Cracking Good Food.	
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	<ul style="list-style-type: none"> • Emergency Food Aid: <ul style="list-style-type: none"> ○ Between 2015 and 2016, Trussell Trust foodbanks distributed 72 tonnes of food to 9371 people in Manchester. ○ In 2016, Wythenshawe Community Housing Group and Wythenshawe Food Poverty Group launched 'Unit-e', a food storage warehouse serving seven food banks across Wythenshawe. Working with the Trussell Trust, Unit-e's collaborative and sustainable approach to food access brings organisations together to support people living in food crisis, whilst addressing longer-term solutions. A bespoke referral system and database enable direct referral, ensuring people in crisis do not go hungry: <ul style="list-style-type: none"> ▪ Over 7000kg of food stored ▪ 58 agencies hold referral vouchers (including 17 Safeguarding Officers in local schools) ▪ 1310 vouchers distributed to professional agencies ▪ 442 vouchers redeemed ▪ 581 adults and 434 children reached ○ In 2014 Manchester City Council (MCC) made £250,000 available to assist voluntary and third sector groups with the emergency provision of food or other essential goods through the Local Welfare Provision Scheme, giving people access to emergency food and fuel vouchers. A further £500,000 was set aside to support access to emergency food provision within the City and in 2016/17, £3000 for each of the 32 wards in Manchester was reserved to tackle food insecurity at a local level. ○ Healthy Start gives pregnant women and new mothers access to vouchers for milk, fruit and vegetables, formula milk and vitamins. Public Health works with all three Manchester hospital trusts, encouraging early registration and uptake of the means-tested scheme. ○ One Manchester secured funding from MCC to assist local foodbanks by reimbursing them for food parcels given to tenants. A co-operative shop model of food provision, whereby residents pay £2.50 per week for 10 items, has been implemented in two locations and is planned for a further eight shops. In addition, coffee mornings, lunch sessions and debt advice services are offered to those in need of assistance. 	Yes/No

	<ul style="list-style-type: none"> • Mapping emergency food providers: <ul style="list-style-type: none"> ○ Food Futures mapped details of 37 Manchester emergency food providers on their website. This supports social work and JobCentre Plus in making appropriate referrals for people in crisis. ○ Greater Manchester Poverty Action (GMPA), members of the Manchester Food Board (MFB), mapped 136 emergency food providers across Greater Manchester. Food Futures contributed towards this process. • The Manchester Homelessness Charter stems from grassroots collaboration between city leaders, faith groups, businesses, charities, Greater Manchester Police, Greater Manchester Fire and Rescue Service, Manchester Clinical Commissioning Groups, homeless people themselves and MCC to tackle homelessness in Manchester. As part of this work, the movement aims to reposition food provision for homeless people indoors and to discourage on street food distribution. One aim of the Charter is to identify gaps between services and build partnerships to address needs. An example of this in action is the new Sunday evening service run by Coffee4Craig and hosted by Centrepoin, which provides a safe place out of hours to access hot food, showers, advice and support. • See 6.8. for details of FareShare Greater Manchester. 	
5	A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.	1 point
5a	<ul style="list-style-type: none"> • Healthy Weight Programmes: <ul style="list-style-type: none"> ○ In 2013, Manchester City Council (MCC) secured £200,000 from the British Heart Foundation. This funding was used over three years to employ a Senior Nutritionist to work with overweight and obese young people (aged 11-18 years) and enabled four adolescents to work with a personal trainer for six months. In September 2016, care was transferred to the ABL Health programme (see below). ○ In 2016, MCC commissioned a robust new framework to deliver a citywide, evidence-based accessible lifestyle weight management service for children, families and adults. This aimed to assist people between 2 and 18 years with a Body Mass Index (BMI) \geq the 91st centile and adults over 18 years, with a BMI >25 years to reach and maintain a healthier BMI, in accordance with applicable guidelines e.g. NICE. The service is now being delivered by ABL Health. Partnership with ABL Health illustrates MCC's determination to use commissioning services to deliver the strategic ambitions of the Food Board at a local level. The weight management programme is multicomponent and focuses on the following: <ul style="list-style-type: none"> ▪ Diet and healthy eating ▪ Physical activity 	Yes/No

- Reduction in time spent sedentary
- Strategies for behavioural change
- The buzz Health & Wellbeing Service has Neighbourhood Health Workers to support the health and wellbeing of Manchester residents. An example of how this work has influenced healthy eating can be found [here](#).
- Manchester Health Improvement Service for Children and Young People works citywide to support schools to adopt a whole school approach to improving the health and wellbeing of children and young people. The service encourages and supports schools to contribute to key public health priorities for Manchester including healthy eating and physical activity. Over 92% of mainstream schools are engaged in the Manchester Healthy Schools programme ([see 1.1](#)).

• **Healthy vending machines:**

- Greenwich Leisure Ltd (GLL) Centres. GLL is the largest UK-based charitable social enterprise delivering leisure, health and community services in over 200 public leisure centres, 57 libraries, and working in partnership with over 30 local councils, public agencies and sporting organisations. GLL is contracted by MCC to manage Manchester’s community leisure portfolio of eight community leisure centres until March 2018. GLL installed healthy vending from [therudefoodvendingco](#) to encourage healthy eating among visitors. This contract demonstrates MCC’s commitment to MFB’s priority of supporting improvements in the diets and health of Manchester residents.



• **Campaigns and workshops:**

- Real Food Wythenshawe (RFW) have run sugar workshops with school children and have had conversations at various venues about sugar, engaging with over 200 people. At the RFW [demonstration kitchen](#) in Wythenshawe Civic Centre, the team has held conversation with over 300 people to raise awareness of dietary fibre and have facilitated cookery and demonstration sessions to discuss Eatwell plate awareness and portion control.

TOTAL POINTS AWARDED

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

3	<p>Developers are incorporating food growing into existing and new developments through the creation of roof gardens and/or growing spaces in residential housing and commercial developments.</p>	1 point
3a	<ul style="list-style-type: none"> • Development guidance: <ul style="list-style-type: none"> ○ Following a recent consultation period, Manchester City Council drafted a new design brief for developers. The draft Manchester Residential Quality Guidance document outlines the “considerations, qualities, and opportunities that will help deliver high quality residential development as part of successful and sustainable neighbourhoods across Manchester”. The guidance recommends access to “green open space and safe places for active play and food growing”. • Rooftop Gardens: <ul style="list-style-type: none"> ○ The Printworks, a large entertainment venue in Manchester City Centre has a rooftop garden growing fruit and vegetables. The garden is home to beehives, a chicken coop, a wild flower meadow, orchard, herb garden and approximately 100 common ground beetles. Eggs laid by the garden’s hens are sold and funds are donated to The Booth Centre, a Manchester-based homeless charity. 	Yes/No



- [Manchester Art Gallery](#) has a rooftop garden with three bee hives, producing “Bee Raphaelite Honey” for sale in the gallery shop, a flower garden and an allotment made from old pallets. There are plans for a medicinal garden containing herbs and plants at the front of the gallery using funding received from Grow Wild.



- **Housing associations and growing spaces:**

- Between 2013 and 2016, Wythenshawe Community Housing Group (WCHG) allowed temporary use of a residential housing plot in partnership with Macmillan and RFW, enabling people affected by cancer to grow vegetables together on a weekly basis. WCHG also worked to initiate a gardening group on Bideford Estate, which now includes an allotment-style raised bed area. Additionally, [Village 135](#) is a recent WCHG Extra Care Specialised Housing Development for Older People that includes a “sky garden” in the plans – “an interactive and functional indoor greenhouse”.

- [Sow the City](#) partnered with Contour Homes as part of the redevelopment of Brunswick Estate to transform ‘meanwhile sites’ awaiting development into allotments. ‘Grow Brunswick’ brought together staff and 50 volunteers to develop allotments providing a variety of fresh produce. A community planting event was organised and the project received funding for planters from Manchester City Council and Manchester Airport.
- There are two community gardens on Adactus Housing sites in Miles Platting/Ancoats, where people can grow their own fruit and vegetables. The sites have a dedicated group of gardeners, who are keen to engage the wider community and have been involved in events such as the Big Dig.
- **In Wythenshawe**, interstitial urban spaces are being developed into temporary and longer-term [growing sites](#):
 - A [growing site](#) behind a McDonald’s restaurant in Wythenshawe has 60 growing containers for local residents to grow fruit and vegetables.
 - Based in the Wythenshawe campus of The Manchester College, the RFW [Geodome](#) is an indoor, closed-loop growing system demonstrating novel growing techniques. Aiming to “inspire and excite young people to understand where their food comes from” and the Geodome has housed workshops attended by 643 students and accommodated 560 visitors and community members. Green waste from the college is used in the Geodome compost and produce from the Geodome is used by catering students and in cooking demonstrations in Wythenshawe Centre.



The Geodome is a living classroom and was developed in partnership with The Manchester College and Real Food Wythenshawe.

There will be lots of things happening you can join in with including market stalls, pop up badminton, African dance by Danny Henry and face painting.

All welcome!





Real Food. Wythenshawe.

4	Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as <i>The Big Dig</i> and <i>Incredible Edible</i>.	1 point
4a	<ul style="list-style-type: none"> • Green and Blue Infrastructure and the Clean City Fund: <ul style="list-style-type: none"> ○ A Green and Blue Infrastructure Strategy focuses on improving the quality and functionality of green spaces across Manchester with sustainable food growing playing an important part. For instance, Manchester has 57 known community orchards in the City, with an annual target to plant four new orchards per year. ○ The “Clean City” fund was initiated as part of Manchester City Council’s investment in Manchester Airport. Clean City expenditure on improving citywide green spaces is estimated at £6.5 million for the last two years with a total of approximately £15.5 million investment directly for Green Infrastructure. Examples of funding include £10,000 towards allotment composting, £329,540 on City Centre parks and planters, £13,950 for Debdale planted gardens, £40,000 on Fletcher Moss community gardens, £600,000 towards Heaton Park with an additional £99,996 specifically for Heaton Park community gardens, £10,824 on local food growing projects, £1,450 on Southlea Community Gardens, £16,026 on Tariff Street planting and £148,000 on food growing facilities at Wythenshawe Park Horticultural Centre. • Growing projects and edible landscapes around the City: <ul style="list-style-type: none"> ○ Food Futures Growing Manchester (see 1.4.) is a commissioned programme to support community food growing projects that was piloted in 2010 and now supports over 65 groups across Manchester. As part of the Growing Manchester programme and investment into the Green and Blue Infrastructure Strategy, Growing Manchester has run a 'Sustainable Intervention' programme offering free fruit trees and compost bins to their growing groups. Growing Manchester participated in the Big Dig Day 2016, helping groups to find volunteers for projects and signpost interested people to local growing groups. ○ FC United have a 'Diggers' project, whereby a group of volunteers regularly meet to cultivate the land at the stadium. Wild flowers and fruit trees have been planted. ○ Tesco, a MFB partner, supported community projects in through the Bags of Help scheme. Since the scheme’s inception, £184,000 has been used to support 27 community projects across Manchester, 20 of which include a gardening, growing or tree planting element. Wythenshawe Community Housing Group received £10,000 from the scheme to transform a patch of disused ground into a community orchard. The orchard will also be used as an outdoor classroom by local schools is due to be completed in March 2017. 	Yes/No

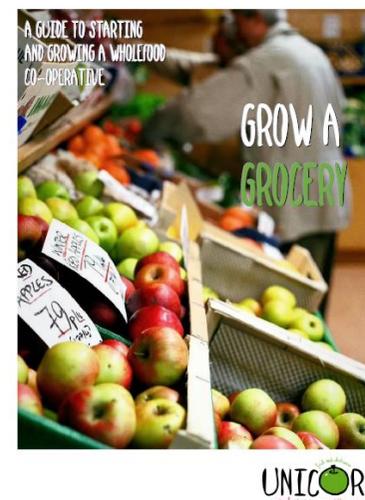
	<ul style="list-style-type: none"> An “Edible Interchange” has been developed as a result of a partnership between RFW, Groundwork and Transport for Greater Manchester. At the new Wythenshawe transport interchange various edible plants, fruit trees, and bushes were included in the plans. Other planting includes chives, wild strawberries and garlic. Four raised beds are planted with herbs and seasonal vegetables including celeriac, celery, cauliflower, cabbage, radish and beetroot. The interchange has a wide-reach with an estimated footfall of 6.5 million people. Volunteers who maintain the interchange each week engage directly with around 1500 travellers each year. In 2016 Local primary school groups (50 students) participated in the ‘Credible Edible Tour’, which included a visit to the Edible Interchange. 		
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	<ul style="list-style-type: none"> Cracking Good Food (CGF) is a Manchester-based social enterprise aiming to “promote cooking skills in local communities by delivering cooking courses and training as part of a wider campaign for affordable, sustainable and healthier food for all”. Since 2010, CGF has worked with over 150 volunteers and 12 cooks to encourage people in and around Manchester to cook and eat more food from scratch and has run nearly 800 cookery sessions, involving over 13,000 participants (see their Community Outreach summary). CGF trains volunteers to become cooks and coordinators, focusing on buying local food and employing local people, whilst their established COOKBank Training programme helps communities to set-up Cooking Clubs. The cookery sessions are run in partnership with numerous organisations ranging from housing associations, health organisations, universities and local authorities to festivals, markets and charities. They also run four Cookery Schools across Manchester for the paying public with a new programme for children. Real Junk Food Manchester (RJFM) cooks a regular weekly “home cooked and healthy” evening meal for a women only homelessness hostel. The project encourages residents at the hostel to cook a healthy evening meal from scratch and offers informal, relaxed kitchen skills and healthy diet information for this difficult to reach group. There are 22 women living at the hostel. Food Futures worked with residential care homes and home care workers to learn about mealtime experiences, food, nutrition and hydration for people in both settings. Findings were published in a scientific journal and as a result, food 		Yes/No

	<p>features prominently in the assessment of Manchester City Council residential care provider assessments by the Quality Performance and Compliance Team.</p> <ul style="list-style-type: none"> • Manchester College students use the RFW demonstration kitchen in Wythenshawe Town Centre as part of their 'Go Learn' programme. • Information provision: <ul style="list-style-type: none"> ○ The buzz Health and Wellbeing Service builds on the work of Community Food Coordinators, who sought to “raise the levels of skills and knowledge for healthy eating; improve access to healthy food; change diets; and help people to become and maintain a healthy weight.” Neighbourhood Health Workers continue to help communities to address issues surrounding healthy weight and wellbeing. ○ The RFW Behaviour Change Officer encourages the consumption of healthier, fresher, locally sourced food, focusing on working to a budget and poverty-proofing menu planning. ○ Helping Old Moat Eat (HOME) aimed to address food poverty through community engagement and learning activities by increasing access to home-grown food, improving awareness of cooking on a budget and providing volunteering and training opportunities. HOME spoke to over 500 people about food poverty, offered home visits and basic food advice, trained local residents to be Food Champions, held two community events with over 100 attendees and ran courses on food safety and cooking on a budget. • Future plans: <ul style="list-style-type: none"> ○ A training kitchen in Wythenshawe’s Unit-e food hub will provide cookery lessons and nutrition and health information. ○ RJFM raised £5000 via Crowdfunding for free healthy cooking lessons for Manchester residents on low/no income to start in June 2017. 	
	TOTAL POINTS AWARDED	

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

2	<p>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.</p>	<p>1 point</p>
2a	<ul style="list-style-type: none"> • Manchester City Council (MCC) has a dedicated Work and Skills Team that supports enterprise and business growth, working with stakeholders and employers to connect Manchester residents to new skills and job opportunities. The Work and Skills Team commission business start-up and business support services every year to complement mainstream provision to ensure all Manchester residents and businesses have access to support. The main provider of these services in Greater Manchester is the Business Growth Hub, funded by the 10 Councils through devolution arrangements. During 2015-16, the Business Growth Hub helped set-up four food businesses that met their growth criteria and supported a further 22. Examples of Manchester start-up food businesses include: <ul style="list-style-type: none"> ▪ Grindsmith, an artisan coffee business; ▪ The Butcher’s Quarter, a butcher focusing on quality and traceability; ▪ Manchester Youth Market - a project supporting young people with test-trading their business ideas. ○ The Work and Skills Team commissioned Blue Orchid to support non-high growth start-ups during 2012-15. In 2014/15 they created 208 new businesses of which approximately 22% were food-related. With support from Blue Orchid and the MCC Manchester Markets Team, Levenshulme residents took over responsibility of Manchester’s Levenshulme Market, establishing it as a Community Interest Company, with profits reinvested back into the local area. • MCC also has the popular and successful Business and IP Centre that offers a range of enterprise resources and events including an annual series of talks by entrepreneurs to inspire start-ups. Sessions included: <ul style="list-style-type: none"> ▪ Setting up as a market trader – 22 attendees ▪ Eat! Drink! Profit! – 27 attendees ▪ Recipe for success – 25 attendees ▪ Recipe for success (panel event at Manchester Food and Drink Festival) – 100 attendees • In 2017, three “Start-Up Day” events attracted 140 people. • A Community Asset Transfer Policy supports community groups to use council-owned premises for community benefit. MCC works with several organisations to deliver a variety of projects to include a vertical garden and a future “pay what you can” food-recycling café that will offer healthy cooking classes. 	<p>Yes/No</p>

	<ul style="list-style-type: none"> • Skills for Employment is commissioned by the combined authorities in Manchester and by Manchester Growth Company, aiming to help local people who are not in employment find sustained employment by filling a skills gap with either accredited training or work experience. Since February 2016, a food hygiene course has been commissioned to help place job seekers with local employers in the food sector and to support individuals for the interview process by providing the knowledge required for success in the workplace. • Manchester Metropolitan University introduced a new BA(Hons) programme called Food Business Entrepreneurship in 2015. Although the course will not be taking new students in 2017, it inspired a cohort of budding new food business entrepreneurs and the University continues to support local entrepreneurs, including Trove Bakery through the work of the Entrepreneurship Team in the Business School. • Unicorn Grocery (see 4.7.) developed the 'Grow a Grocery' guide to help potential grocers through the process of setting up a new shop. It is hoped that this will assist in the establishment of new wholefood co-operatives. 	
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>Manchester has a vibrant and diverse food culture, with numerous opportunities to sample healthy, local and sustainable food across the City. From prestige city centre markets and marquees to artisan shops, restaurants and pay-as-you-go cafés, there is something for everyone across the City and there are a range of marketing and communications tools to raise awareness and promote events, activities and special interest information.</p> <ul style="list-style-type: none"> • Sustainable Restaurant Association: <ul style="list-style-type: none"> ○ The Sustainable Restaurant Association (SRA) is a not for profit membership organisation helping the restaurant and wider food service sector to operate as sustainably as possible. Manchester-based members of the SRA are Steak and Lobster, The University of Manchester, Manchester Metropolitan University, Byron, Wahaca, Harvey Nichols and Hawksmoor. • Awards: <ul style="list-style-type: none"> ○ The SRA 'Food Made Good' Awards recognise members who champion sustainable practice. Recent winners in Manchester who feature in the 'Food Made Good' diners' guide include Wahaca (Food Made Good Large Group of the Year 2016) and The University of Manchester (Best Food Waste Strategy award 2016). The SRA's strong media presence promotes members, ensuring that consumers can access the information required to make informed 	Yes/No



	<p>decisions about local healthy, sustainable food. The Independent on Sunday was the media partner for the awards, providing extensive weekly coverage from January-March 2016. The awards received wide coverage in consumer and trade press and on the day #FoodMadeGood16 trended on Twitter.</p> <ul style="list-style-type: none"> ○ Manchester Food and Drink Festival holds annual awards for Manchester food businesses, with the results published in local media. ○ Manchester Eat Drink Sleep Awards recognise Manchester’s best restaurants, pubs and hotels and are promoted via their website, Facebook page and in local media. <ul style="list-style-type: none"> ● Manchester Markets: <ul style="list-style-type: none"> ○ Manchester City Council ‘Manchester Markets’ host a range of traditional, local and specialist markets across Manchester. The ‘Feast and Flower’ market in Exchange Square offered fresh seasonal food and produce, housed in a bespoke marquee. Manchester Markets promote local and seasonal produce and 80% of the stalls are run by Manchester businesses or traders. Each market has a comprehensive media campaign with over 21.5k followers on Twitter, over 18k likes on Facebook and regular promotion in local media. ● Sustainable Fish Cities: <ul style="list-style-type: none"> ○ All organisations signing the Sustainable Fish Cities pledge are promoted through Twitter and are given posters to display demonstrating that they serve fish that has been sustainably sourced. Manchester is fast approaching the number of establishments needed to achieve our first Sustainable Fish Cities star. ● Feeding Manchester: <ul style="list-style-type: none"> ○ Feeding Manchester has an online sustainable food directory, where customers can find out about “local and regional shops, growers, projects and organisations that are committed to promoting, selling or growing sustainable food”. ● Promoting a meat-free Manchester: <ul style="list-style-type: none"> ○ Manchester Confidential, an online lifestyle magazine promoting food and drink events and businesses in Manchester. The website recently promoted ‘Veganuary’ by providing details of meat-free venues and events. ○ Since 2011 the Vegetarian Society has marked the beginning of National Vegetarian Week (NVW) with a free public event in Manchester’s Albert Square. ○ Manchester Evening News promotes NVW by sharing recipes and details of events. ○ Visit Manchester lists meat-free eateries in the City. 	
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		Yes/No

- [Unicorn Grocery](#) works directly with organic growers and suppliers ensuring the produce they sell is fresh and affordable while promoting seasonal eating. Maintaining an approach of direct purchasing and competitive pricing, Unicorn is one of the largest wholefood outlets in the UK and was named the Soil Association's 'Best Independent Retailer' in 2016. As a worker co-operative, the shop is owned and managed by the staff and displays information about trade and food issues aiming to help customers make informed shopping choices. Unicorn Grocery works with [Glebelands City Growers](#), an urban market garden project in Greater Manchester that supplies vegetables to the grocery from only three miles away. There is a polytunnel and glasshouse on the Glebelands site that produces leafy and salad crops, which are sold on the same day as they are harvested.
- [Manchester Veg People](#) (MVP) is a co-operative of local organic growers, buyers and workers, joining together to provide fresh, high-quality, seasonal food for Greater Manchester. The [Kindling Trust](#) was instrumental in establishing the MVP in 2011, helping to reach new buyers, including the University of Manchester and they continue to offer support as part of their aim to create a fairer, more sustainable food system. Since 2011, MVP has grown from four farmers and two buyers to eight farmers and over 40 business buyers. Fruit and vegetables are produced specifically for the buyers and crops are harvested to order, providing an additional level of assurance for food growers.
- [New Smithfield Market](#) is the largest wholesale food market in the North West of England, occupying a 35 acre site in East Manchester just 2.5 miles from Manchester City Centre. The market is within easy reach of all major motorway routes accessing the North West and provides direct customer access to over 40 providers selling meat and poultry, fresh fruit and vegetables, fish, hot food and catering supplies. Open six days a week and with an average of over 470,000 vehicles accessing the site per year, the market has a strong reputation for fresh food. New Smithfield Market actively encourages local producers and consumers to connect and many local Manchester businesses source their produce from the market, such as [Direct Fisheries](#) based in the Manchester Arndale Shopping Centre and [Herbie](#), a mobile greengrocer that delivers fresh fruit and veg boxes direct to consumers where access to fresh food may be limited.
- [Levenshulme market](#) (see [4.2.](#)) was established by local residents, linking local producers to consumers. Regular stallholders [Reddy Lane Market Garden](#) also run a box scheme selling food produced in nearby Cheshire.
- **The Moss Cider Project** has been making cider in Moss Side since 2010. The project takes donations of apples directly from local residents and makes them into cider and apple juice. The apple donors receive some of the finished product in return.
- **Wythenshawe Community Farm** has a farm shop that sells products from local businesses alongside meat, vegetables and plants that are produced on the farm itself.



TOTAL POINTS AWARDED

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT

2	The Council has developed and formally adopted a city-wide Sustainable Food Procurement strategy and/or policy, incorporating specific commitments on a range of health and sustainability issues.	1 point
2a	<ul style="list-style-type: none"> • MCC's Sustainable Procurement Policy objectives include: <ul style="list-style-type: none"> ○ “Considering the environmental performance of all suppliers and contractors, and encouraging them to conduct their operations in an environmentally sensitive manner. ○ Giving preference to Fairtrade, or equivalent and ethically sourced and produced goods and services. ○ Ensure that local enterprises are encouraged to bid for the Council’s business.” ○ The policy aims to ensure that employees, contractors and suppliers are aware of the Council’s commitment to long-term sustainability. Progressive deliverables in food procurement have resulted, with the existing Sustainable Procurement Policy including a 10% weighting for sustainability criteria in all tenders. • MCC's Ethical Procurement Policy emphasises: <ul style="list-style-type: none"> ○ “Improving labour and environmental standards, Good agricultural standards (GlobalGAP) and Consumer facing standards (Fairtrade, Rainforest Alliance, Tea Sourcing Partnership, Organic (Soil Association)).” ○ “Reducing the City’s CO₂ emissions by 41% on 2005 levels by 2020, and to engage and embed low carbon thinking into the lifestyle and operations of the City.” • The above policies work alongside the Greater Manchester Social Value Procurement Evaluation Framework to deliver economic, social and environmental benefits. The framework has a number of key objectives, including promoting environmental sustainability. As an example, this commitment was demonstrated when the Association of Greater Manchester Authorities procurement hub let the ‘Groceries, Chilled and Frozen Food tender’, leading to Manchester Fayre changing the dietary criteria for health and environmental responsibility, as detailed below. • Manchester Fayre (MF) works closely with public health teams to support the health of Manchester children. They have recently implemented a new salad bar menu to include more seasonal produce and homemade breads leading to a 37.6% increase in the consumption of fruit and vegetables across primary-aged children in Manchester and widening the range of fruits and vegetables served in schools by 19%. Over 75% of dishes are freshly prepared (the primary menu has been evaluated by FFL Inspectors at 90%) and all meat is from farms meeting UK welfare standards. Only fish not featuring on the MCS’s ‘Fish to Avoid’ list and free-range eggs are served. Ingredients containing artificial trans-fats, GM foods or undesirable additives are avoided and menus offer seasonal produce. Manchester focuses on: <ul style="list-style-type: none"> ○ Supporting the use of less carbon intensive meats such as chicken and operating meat-free Mondays, serving vegetarian protein-based dishes. 	Yes/No

	<ul style="list-style-type: none"> ○ Using local supply chains and avoiding air-freighting or produce grown in heated greenhouses. Approximately $\frac{2}{3}$ of the fruits and vegetables purchased by MF are from local supplier Ralph Livesey Ltd with more than 50% of fruits and vegetables and all potatoes supplied to MF school kitchens produced in the North West. Most milk consumed by pupils during lunch is from Flixton. ○ Procuring fish and sea food from sustainable sources and signing up to the Sustainable Fish Cities pledge. ● The Sustainable Fayre project began with a seasonal soup pilot in a Manchester primary school, in partnership with MF and funded by Food Futures. Alongside this, the 'Sustainable Fayre' report, detailed ways in which MF could purchase local, organic food, offering economic, social and environmental benefits to the region. 	
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	<ul style="list-style-type: none"> ● The University of Manchester (UoM) has a progressive sustainable food policy that details three main priorities: ethical and responsible sourcing, the environment (e.g. sustainable resource use) and society (engaging in the community and treating people fairly). <ul style="list-style-type: none"> ○ The University's Food-In-Residence team offers sustainable catering that is committed to: <ul style="list-style-type: none"> ▪ Buying locally and seasonally and continuing to be a member of a local cooperative ▪ Purchasing high-welfare meat and dairy, including working with local organic farmers ▪ Sourcing sustainable seafood ▪ Operating a responsible attitude to the supply chain and using purchasing power to encourage positive economic, environmental and social change. ○ The University uses Manchester Veg People (see 4.7.) for their catering services, both on-campus and in Halls of Residence. In 2011 the UoM started to work with the Manchester Veg People initially to supply one restaurant once a week. By 2015 the cooperative provided two deliveries a week to the University catering teams who spend around £40,000 a year on local, organic, seasonal veg from the Manchester area. ○ The UoM buys free-range chickens and eggs, and only uses fish that is Marine Conservation Society Approved. Since 2006, the University has only sold One Water across Campus and over the last ten years they have donated £86,000, the equivalent of 21,536 people having access to clean water across Africa. Manchester University Catering has also been Fairtrade since 2005, serving Fairtrade bananas, coffee, hot chocolate and sugar. ○ In 2016, Food-In-Residence launched daily vegan options in addition to the vegetarian option, making half of the daily menu vegetarian. 	Yes/No

	<ul style="list-style-type: none"> ○ The University has introduced eco-bottles, made from recycled milk cartons to all students across University Halls to promote tap water over bottled water. Since 2011, the University has given almost 60,000 students a reusable water bottle. ● Manchester Metropolitan University (MMU) has a Sustainable Food Policy that focuses on four key areas: Sustainable procurement; welfare of animals and dairy; staff training and awareness; and healthy diets and nutrition. <ul style="list-style-type: none"> ○ MMU has achieved a two star “Excellent” rating from the Sustainable Restaurant Association (SRA), placing the University within the top 50% for the North West with commendable practices across all three areas. ○ The University has a Good Egg Award, their fish is Marine Stewardship Council accredited from a certified supplier, meat is Red Tractor Assured, bottled water is supplied by One Water, which funds sustainable water projects in Africa and Fair Trade goods are sold. ● Manchester City Council’s in-house catering service Manchester Fayre has the Food for Life Catering Mark and supports the Manchester Sustainable Fish Cities campaign. ● The Manchester College has outlined their commitments to sustainability in an overarching policy document that describes their approach to sourcing sustainable and healthy food. This includes using local suppliers for food wherever possible, growing fruit and vegetables on some sites for use by chefs in college refectories, raising awareness of the benefits of local and organic food, implementing green procurement procedures, minimising unhealthy and processed foods and providing readily accessible supplies of drinking water. 	
4	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.	1 point
4a	<ul style="list-style-type: none"> ● Manchester Fayre (MF) is the City Council’s in-house catering provider (see 1.1.). As the largest school meal provider, the company employs approximately 700 staff based at 120 locations across the City and each year the service provides around 5.5 million school meals (25,000 daily). The service works in neighbourhoods and with communities to promote healthy eating through educational workshops and other engagement activities delivered by MF’s nutrition team. Their proactive nutrition team check all ingredients, recipes and menus before approval for use in schools, which ensures they meet legislative standards and fulfil the requirements of their Bronze Food for Life Catering Mark award. As a result of the Food for Life bronze achievement, 103 MF catered primary schools have received a certificate to proudly display in school. These were presented to Unit Managers at MF’s annual training carousel where they also received a briefing session about Food for Life, delivered by representatives from the Food for Life Catering Mark team. MF has won a number of Awards recently including the Association of Public Service Excellence (APSE) Best Performer for Education Catering in 2014/15 and 2015/15. The provider has also won the 2016 Lead Association for Catering (LACA) Change4Life award in recognition for their strategic approach to gradually reduce sugar on the menu and for supporting healthy promotion lessons with pupils. 	Yes/No

- **Food For Life Partnership Accreditation:**

- Baguley Hall Primary School (Bronze)
- Brookburn CP Primary School (Bronze)
- The Divine Mercy Roman Catholic Primary School (Silver)
- Sodexo hold a Silver FFL Catering Mark which includes the Oasis Academy Harper Mount Primary in Manchester.
- Busy Bees Nursery in Fallowfield (Silver)
- Manchester LA Caterers (Bronze)

- **Manchester Sustainable Fish City Working Party:**

- [Manchester Sustainable Fish City](#) Working Party - a member of the Manchester Food Board (MFB) – is a group of individuals who are aiming to work with partners to pledge support for the campaign and attain “Sustainable Fish City” status for Manchester. Manchester Sustainable Fish City encourages the procurement of fish from sustainable sources. Organisations currently signed up to the scheme include:

- The University of Manchester
- Manchester Metropolitan University
- The Co-operative Academy
- Brookburn Primary School
- Manchester College
- Manchester Fayre

- The MFB continues to work with Sustainable Fish Cities to encourage other organisations to sign up to the scheme and make a pledge. Manchester College recently signed the Sustainable Fish Cities Pledge.

 Sustainable Fish MCR @FishMCR · 20 Dec 2016
Excellent news that [@TheMcrCollege](#) have signed the #sustainable fish cities pledge. A big thank you to The Manchester College!



- **Compassion in World Farming Awards:**

- The University of Manchester holds a Good Egg and Good Chicken Award and are working towards introducing more organic eggs through work with a local cooperative. Manchester Metropolitan University holds a Good Egg Award.

- **SRA Sustainability Award:**

- Manchester Metropolitan University has been awarded a two star Sustainability Champion status by the Sustainable Restaurant Association, which recognises their commitment to sustainability across sourcing, society and environment.

- **Cost Sector Catering:**

- In 2013 and 2015, the University of Manchester won the Corporate responsibility Awards from Cost Sector Catering for their work in Sustainable Food.

		TOTAL POINTS AWARDED

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

1	<p>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></p>	<p>1 point</p>
1a	<ul style="list-style-type: none"> ● Waste Less Live More: <ul style="list-style-type: none"> ○ In September 2016, 1092 people from the Manchester area took part in Waste Less Live More week, with events across the city, including Get Social with Surplus, run by FoodCycle in Manchester. ● Disco Soup: <ul style="list-style-type: none"> ○ Manchester held its first Disco Soup event in 2015. The mini food waste festival was run by the Real Junk Food Project Manchester (RJFPM) in collaboration with Cracking Good Food (CGF) and saw over 300 people participate in a community cooking and feast event with art, games and music. The event used over 900kg of food that would otherwise have been wasted, including fresh vegetables, fruit and store cupboard ingredients from supermarkets, wholesalers and local producers. The RJFPM, an active member of the Manchester Food Board, also catered for the Victoria Baths restoration fundraiser in 2016, feeding 150 people using surplus food and speaking at the event to raise awareness of food waste. ● Love Food Hate Waste (LFHW): <ul style="list-style-type: none"> ○ Manchester City Council worked with Marks & Spencer, CGF and the Greater Manchester Waste Disposal Authority to deliver the LFHW campaign in Manchester. In 2011, CGF ran several LFHW demonstration sessions at markets, restaurants and care homes across Greater Manchester. Between September 2013 and March 2014, CGF ran sessions at over 24 venues with over 400 participants across Greater Manchester as part of LFHW enabling participants to share resourceful ideas for meals made from store cupboard or leftover ingredients, minimising waste. ○ The 2015 LFHW and Wrap 10 Cities Campaign project was funded by WRAP UK in partnership with Marks & Spencer and The Co-operative Food who have made a voluntary commitment to reduce food waste. The free cooking sessions included learning about food waste reduction within the home. 266 people were reached and participants were inspired to make positive changes to manage portion size, preserve food and write shopping lists. 	<p>Yes/No</p>



	<ul style="list-style-type: none"> • The Feeding the 5000 event took place in Manchester’s Piccadilly Gardens in June 2013 as a result of collaboration between Feeding the 5000, Manchester Friends of the Earth, FareShare North West and CGF. 5000 member of the public received a free meal as part of a feast made from surplus food. The event was attended by over 10,000 people who were engaged around issues of food waste with nearly 800kg of food diverted from waste. In addition to the main feast, CGF cooked with and fed almost 800 people in three outdoor pods. • The Coop HQ held an IGD “Working on Waste” event in October 2015, bringing together senior representatives from the food industry to tackle food waste. • Real Food Wythenshawe had a “Pledge in the Shed” stand at Wythenshawe Games and at The Garden City Festival encouraging people to recycle and waste less food. They also ran food waste awareness and composting workshops in Wythenshawe. • The Fashion or Rubbish show at the Museum of Science in Industry was organised by Recycle for Greater Manchester and gave CGF the opportunity to engage large numbers of people about reducing food waste. 																																					
4	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).	1 point																																				
4a	<ul style="list-style-type: none"> • Manchester City Council: <ul style="list-style-type: none"> ○ Manchester City Council offers a food waste collection service for all Manchester homes. The service, which converts food and garden waste to compost, was first trialled in 2008 and adopted across the whole City in 2010. Domestic food is collected in the same vehicles as garden waste in a mixed collection since the initial trial, the amount of food and garden waste sent to the vessel composter has dramatically increased: <table border="1" data-bbox="241 954 1921 1318"> <thead> <tr> <th>Year</th> <th>Tonnage Collected</th> <th>Yearly Increase</th> <th>Increase (since 2008)</th> </tr> </thead> <tbody> <tr> <td>2008/09</td> <td>9414.36</td> <td>-</td> <td>-</td> </tr> <tr> <td>2009/10</td> <td>11500.12</td> <td>2085.76</td> <td>2085.76</td> </tr> <tr> <td>2010/11</td> <td>15398.35</td> <td>3898.23</td> <td>5983.99</td> </tr> <tr> <td>2011/12</td> <td>23341.06</td> <td>7942.71</td> <td>13926.70</td> </tr> <tr> <td>2012/13</td> <td>24664.42</td> <td>1323.36</td> <td>15250.06</td> </tr> <tr> <td>2013/14</td> <td>24678.61</td> <td>14.19</td> <td>15264.25</td> </tr> <tr> <td>2014/15</td> <td>24873.76</td> <td>195.15</td> <td>15459.40</td> </tr> <tr> <td>2015/16</td> <td>24775.79</td> <td>(-)97.97</td> <td>15361.43</td> </tr> </tbody> </table>	Year	Tonnage Collected	Yearly Increase	Increase (since 2008)	2008/09	9414.36	-	-	2009/10	11500.12	2085.76	2085.76	2010/11	15398.35	3898.23	5983.99	2011/12	23341.06	7942.71	13926.70	2012/13	24664.42	1323.36	15250.06	2013/14	24678.61	14.19	15264.25	2014/15	24873.76	195.15	15459.40	2015/16	24775.79	(-)97.97	15361.43	Yes/No
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	<ul style="list-style-type: none"> ○ To reflect Manchester Food Board’s commitment to reducing food waste, the Manchester City Council’s Corporate Estates Team is trialling a food waste recycling scheme on three floors of the Town Hall Extension building. Dedicated and identifiable bins have been placed in the kitchen areas on the selected floors to encourage staff to recycle food waste. All recycled food is converted to renewable gas, diverting food waste from landfill. The by-product, a nutrient-rich fertiliser, is supplied free of charge to farmers in the North West. ● ReFood Uk Ltd: <ul style="list-style-type: none"> ○ ReFood UK Ltd, a new member of the Manchester Food Board collects food waste from numerous organisations including the Midland Hotel, Selfridges, Manchester City Football Academy and Etihad Stadium, Manchester Airport, the Manchester Central Convention Centre, the University of Manchester, Greater Manchester Fire Service HQ, Marks & Spencer stores, Iceland stores, Morrison’s stores, Lidl stores and Martyns Bakery. In addition, ReFood also collect food waste from 154 schools, 77 restaurants, 14 food manufacturers and distributors, 13 butchers and 8 hotels. ● Tesco: <ul style="list-style-type: none"> ○ Tesco, a Manchester Food Board partner, does not send any food waste to landfill as it is all redistributed, recycled or used in other ways. ● “Too Good to Go app”: <ul style="list-style-type: none"> ○ Numerous Manchester-based restaurants, bars and cafes are now using the “Too Good to Go” app, which gives customers the chance to order leftover food from local businesses with up to a 90% discount to prevent excess food from going to waste. Businesses already signed up include Red Hot World Buffet, Efes Taverna, China Buffet and Foundation Coffee House. ● Unicorn Grocery: <ul style="list-style-type: none"> ○ Food waste from Unicorn Grocery is collected to be composted on site; crates used to transport the produce are reused; and some of the products are sold in biodegradable bags, salads are sold loose. 	
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	<ul style="list-style-type: none"> ● FareShare Greater Manchester: <ul style="list-style-type: none"> ○ FareShare Greater Manchester (FSGM), a member of the MFB, was launched in October 2008 to support communities in combatting food poverty and food waste in and around Greater Manchester. Based on New Smithfield Wholesale Fruit and Vegetable market (NSFM), FSGM redistributes surplus edible food to over 200 charities and community groups providing meals, food parcels and snacks to thousands of disadvantaged people 	Yes/No

	<p>every day. A huge variety of people experiencing hardship are reached including people who are homeless or unemployed, families on low incomes, people dealing with substance abuse, refugees and asylum-seekers at drop-ins, and children or young adults at breakfast and after-school clubs. In 2016, 915 tonnes of surplus food was provided to groups, with 229 community and charity organisations now working with FareShare. FareShare relies on a committed team of volunteers, many of whom are gaining work experience to increase their employability. In 2016, volunteers donated the equivalent of seven full-time posts in the time given.</p> <ul style="list-style-type: none"> ○ FSGM won the Spirit of Manchester Best Partnership Award for their “Too Good to Waste” Initiative in 2014, which diverted edible surplus food from conversion to compost or animal feed (at NSFM). Since the project began in April 2014, 258 tonnes of fresh surplus have been ‘captured’, equating to 609,929 meal portions and a CO₂ emissions saving of 1,161 tonnes. ○ Tesco and FareShare developed the FareShare FoodCloud App linking charities and community projects to local Tesco stores with surplus food. FoodCloud facilitates the direct redistribution of good surplus food to frontline organisations leading to waste reduction and more people being fed. Through Tesco’s Community Food Connection, which uses FoodCloud, 237,894 meals have been donated across Greater Manchester. Manchester was one of Tesco’s first trial areas for the scheme, leading the way for the initiative’s rollout nationwide. Across Manchester, 228 charities have signed up via FoodCloud for surplus food redistribution and all large Tesco stores in Manchester take part in the scheme with all of the smaller stores in Manchester to join by the end of 2017, which will amount to over 90 participating in the city region. <ul style="list-style-type: none"> ● Real Junk Food Project Manchester sources food that would otherwise go to waste from food businesses, transforming it into healthy nutritious meals that are served to anyone and everyone on a pay-as-you-feel basis. The project operates pop-up events in Manchester City Centre and intercepts around 1.5 tonnes of surplus food every week from supermarkets and other food businesses. Since May 2014, RJFP Manchester has diverted approximately 50 tonnes of food surplus and has directly provided meals for over 5000 people. ● Wythenshawe Community Housing Group and the Wythenshawe Food Poverty Group worked together in partnership to launch ‘Unit-e’, a food storage warehouse based in the centre of Wythenshawe, following a successful bid to Manchester City Council Food Poverty Grant Fund. To date, Unit-e has brought in 7 tonnes of food, raised £19,000 for renovations, distributed to seven food banks, completed 350 volunteer hours and initiated recruitment of a warehouse worker. 	
	TOTAL POINTS AWARDED	



Food Board Terms of Reference

Introduction

The Food Futures Strategy and Partnership has been in existence since 2003 when it began as an informal collaboration between Manchester City Council and the NHS. The Partnership has a clear vision and strategy to improve the health and sustainability of food in Manchester and this is supported by a wide range of stakeholders, who together, through concerted action make local food better, healthier, more accessible, and more enjoyable. The strategy has five key aims:

- To improve the health of the people of Manchester
- To protect the local and global environment
- To strengthen the local economy
- To build stronger and more sustainable communities
- To promote culinary diversity and the enjoyment of good food across the city.

Food Futures Strategy can be found at www.foodfutures.info

Background

In 2012, Food Futures convened an Expert Advisory Panel of leading national academics and policy makers to provide external challenge and advice to the Food Futures programme with a view to scaling up efforts to deliver healthy, sustainable food for Manchester. The Expert Panel recognised that the strategy and vision developed by Food Futures remains sound and ahead of its time, but recommended changes to enable more of the energy, interest and goodwill of the public, private and third sectors and civil society as a whole to be harnessed. To follow this, 'Sustainable Food Cities' was established, a new national initiative led by the Soil Association, Food Matters and Sustain, to support organisations in using food to promote positive change through networking. Together, these initiatives have prompted the establishment of a new Manchester Food Board, which will adopt the aims and vision of the Food Futures Strategy and crucially champion and progress this work in the city. A motion was carried at full council in January 2014, in support of a set of priorities for future focus of the Manchester Food Board.

Responsibilities of the Manchester Food Board

1. Identifying and selecting priorities in accordance with local needs and drawing on available research evidence.
2. Setting a work programme to deliver the priorities identified.
3. Delegating specific tasks and programmes to task groups, and overseeing the progress made.

4. Influencing and advocating for national, regional and local policies that support development of healthy, sustainable, resilient food systems.
5. Leading by example and promoting knowledge, skills and action in sustainable food within Board members own organisations and communities

The Manchester Food Board – Our priorities

The Manchester Food Board has agreed to focus on eight priorities 2015-17:-

1. Commits to working towards Sustainable Food City status
2. Commits to develop a policy on health and takeaways to support improvements in the diets and health of our residents
3. Commits to working towards reducing food waste in the city
4. Commits to working to alleviate the scandal of food poverty in the city
5. Commits to supporting sustainable food procurement through its own purchases and through its influence with other public sector organisations
6. Commits to investigate options for attracting investment in high tech sustainable food growing industry to create jobs and prosperity in the local economy
7. Malnutrition in a health and social care setting
8. Celebrating Manchester's Food Culture

Each priority will have 3 key objectives for action underneath that priority.

Ways of working

- The Food Board will meet four times a year (quarterly)
- The group will appoint a Chair
- Manchester City Council will provide timely business support to the Board. Supporting information will be circulated 5 working days in advance of board meetings and minutes from the meetings will be circulated within 10 working days.
- The Board will report to appropriate governance and partnership structures that provide strategic leadership within the City e.g. Health and Wellbeing Board, Manchester: A Certain Future Steering Group, Council overview and scrutiny committees
- Board members will feedback activity to the board at the meeting, or reports prepared and circulated in advance of the meeting by Business Support. An action plan will be developed to track partnership activity the food board priorities.
- Food Board activity will be monitored against the priorities and board action plan on an annual basis and the priorities will be reviewed every 2 years. The next review will be May 2017.

Membership

The Food Board will include individuals with expertise, experience and enthusiasm from a broad range of sectors that reflect the aims and ambitions of the Food Futures Strategy. New members can be co-opted as necessary by invitation to ensure cross sector membership. The Board will seek to have balanced membership across the sectors, with a maximum board membership of 24.

The following sectors should be included:

Food production

Catering Health Service Training

Wholesale

Manchester City Council

Business development

Academia

Retail Community

Social enterprise

The Manchester Food Board is a closed meeting and attendance by non-board members will be by invitation or board approval.

Appendix 2: List of Partners of the Manchester Food Board



Manchester Food Board Members List	
Name	Organisation
Cllr Angeliki Stogia	Executive Member - MCC
Lindsay Laidlaw	Manchester Health and Care Commissioning
Ian Stock	Growth & Neighbourhoods, MCC
Peter Walpole	STAR Procurement
David Regan	Director of Population Health and Wellbeing Manchester Health and Care Commissioning
Siobhan Hanley	Manchester Food & Drink Festival
Alice Bows	School of Mechanical Civil and Aerospace Engineering, The University of Manchester
Angela Towers	Food Standards Agency North
Caroline Holtom	Public Health England (PHE)
Debbie Ellen	Independent Consultant
Anne Taylor	Growth & Neighbourhoods, MCC
Donna Bramwell	Health Policy, The University of Manchester
Sarah Doran	Manchester Health and Care Commissioning
James Shuttleworth	People, Policy and Reform, MCC
Karen Findley	People, Policy and Reform, MCC
Rebecca Friday	People, Policy and Reform, MCC
David Houliston	People, Policy and Reform, MCC
Stacie Cohen	People, Policy & Reform, MCC
Julie Ralph	Bolton at Home
Claire Hoolihan	The University of Manchester
Lucy Walker	Shlurp
Mike Berners-Lee	Small World Consulting
Todd Holden	Enworks
Helen Woodcock	Feeding Manchester / The Kindling Trust
Lucy Danger	FareShare Greater Manchester
Atiha Chaudry	BME Network Manchester

Miranda Kaunang	FareShare Greater Manchester
Corin Bell	Real Junk Food Project Manchester
Judith Jones	Cracking Good Food/South Manchester Clinical Commissioning Group
Philip Paulden	VCS Volunteer
Lynda Batterbae	The Trussell Trust
Fiona McInroy	BME Network Manchester
Manchester Central Foodbank	Manchester Central Foodbank
Richard Browning	Healthy Me, Healthy Communities
David Joseph	Manchester Veg People
Mark Thomas	TESCO
Andrew Christian	Ralph Livesey Ltd
Mary Peggington	Sustainable Fish Cities
Charlotte Allen	Steady State Manchester
Christian Hackett	ReFood Uk Ltd
Christine Steenveld	Manchester Markets, MCC
Sharon Brown	Environmental Health, MCC
Tim Birch	Environmental Health, MCC
Trudi Derbyshire	ReFood Uk Ltd
Richard Elliott	CityCo
Alex King	CityCo

	Grey indicates where there is an additional officer on the circulation/board representing the same organisation / team for coverage only (therefore attendance is not always necessary).
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Appendix 3: Manchester Food Board Action Plan (Outline Framework)



The Manchester Food Board outline action plan will be reviewed post 2017 as part a wider review of the Manchester Food Board, its commitments and priorities. This is outlined in the Manchester Food Board ‘Terms of Reference’, where it is envisaged there will be a broader approach to priority setting. The Manchester Food Board remains committed to delivering against the Food Futures Strategy five key aims in supporting a progressive approach to a sustainable food system in Manchester and improving the health and wellbeing of our residents.

Manchester Food Board Outline Objectives			
Our Priorities 2017			
	Commitment	Action Area	Partners to Include
1	Commits to working towards Sustainable Food City status	<ul style="list-style-type: none"> We will apply for the Bronze award of the Sustainable Food Cities accreditation process in 2017 We will review our strengths and challenges from the Sustainable Food Cities accreditation process We will agree and implement an approach to take forward key actions from the Sustainable Food Cities accreditation process. 	Manchester Food Board Wider partners, stakeholders and community organisations

2	Commits to develop a policy on health and take-away's to support improvements in the diets and health of our residents	<ul style="list-style-type: none"> • We will utilise national and local planning policy to promote and encourage healthy eating as part of a whole systems approach. We will draft a Hot Food Takeaway SPD for provisional implementation in 2017 that will restrict access and availability to hot food takeaways by young people. • To ensure education around healthy food options in relation to hot food takeaways are embedded within the Healthy Schools Programme. • To review opportunities to work with existing hot food takeaways to promote and reinforce healthy food options. 	Manchester Food Board Compliance & Enforcement – Environmental Health
3	Commits to working towards reducing food waste in the city	<ul style="list-style-type: none"> • We will utilise communication platforms to promote and encourage participation in accreditation processes that support good practice in food management, such as Sustainable Restaurant Association Awards. • We will build relationships with key business and hotelier forums to capitalise on existing resources to promote key messages about food waste management. • We will work with partners/communities to support initiatives that collect and re-distribute surplus food within the food-waste hierarchy and to support campaigns that raise awareness of food waste/surplus at a neighbourhood level, such as Love Food, Hate Waste. 	Manchester Food Board Manchester Markets Neighbourhood Investment Fund Family Poverty Steering Group buzz Wellbeing Service CityCo Sustainable Restaurant Association
4	Commits to working to alleviate the scandal of food poverty in the city	<ul style="list-style-type: none"> • We will approach poverty holistically to address the interdependent factors that contribute towards food security in the delivery of the Manchester City Council 'Family Poverty Strategy'. • We will continue to work with VCS organisations in supporting communication mechanisms to share good 	Manchester Food Board Revenue and Benefits Family Poverty Strategy - Steering Group VCS buzz Wellbeing Service GMPA

		<p>practice and opportunities in relation to food access (e.g. funding and training opportunities).</p> <ul style="list-style-type: none"> • Work within a neighbourhood focus to raise skills around cooking on a budget. • We will work to coordinate activity around addressing holiday hunger within our communities. 	One Team
5	Commits to supporting sustainable food procurement through its own purchases and through its influence with other public sector organisations	<ul style="list-style-type: none"> • We will work with key commissioning partners to communicate how we work, locally and regionally. This will include transparency on procurement practices and providing information on being 'tender ready' to remove barriers and improve access to tendering opportunities. This will include social media such as Twitter for a wider reach across sectors. • We will work with 'Sustainable Fish Cities Manchester' and our partners/providers to influence and promote good practice in fish procurement practices in existing and future contracts. • We will work with key commissioning partners to identify up and coming opportunities around food procurement in the region and promote opportunities, such as by hosting supplier or provider innovation days on food procurement projects. 	Manchester Food Board STAR Procurement Sustainable Fish Cities Manchester Catering Organisations Schools
6	Commits to investigate options for attracting investment in high technological sustainable food growing industry to create jobs and prosperity in the local economy.	<ul style="list-style-type: none"> • We will fully investigate the options for attracting investment in the high technological sustainable food growing industry to create jobs and prosperity in the local economy. We will engage experts and academia in this field to fully evaluate evidence based interventions to inform and understand the opportunities for Manchester. 	Manchester Food Board The University of Salford

7	Malnutrition in a health and social care setting	<ul style="list-style-type: none"> • We will develop opportunities to improve meal sharing and the collective meal time experience for older people, building on the research from the Manchester Institute for Collaborative Research on Ageing (MICRA) • We will work with MCC commissioned services and stakeholders to ensure that dental care training is available in social care settings for older people. • We will work with key partners and stakeholders to coordinate local activity addressing malnutrition in older people in a health and social care setting, ensuring opportunities from wider work programmes (such as the GM Population Health Plan) are fed in to this process. 	<p>The Manchester Food Board buzz Wellbeing Service VCS Manchester Institute for Collaborative Research on Aging (MICRA) Infection Control Oral Health Improvement Team Hospital Trust(s) Age Friendly Manchester</p>
8	Celebrating Manchester's Food Culture	<ul style="list-style-type: none"> • We will create pathways to prioritise and promote Manchester's food culture in the Manchester 'Be Proud' pages and local media. • We will support communities to host food festivals / markets at a local neighbourhood level. • Celebrating Manchester's varied multi-cultural culinary food offer through established awards such as the Manchester Food and Drink Festival, Eat Drink Sleep. 	<p>Manchester Food Board MCC Communications</p>

Case Study 1 – Growing Manchester and Growing in the City

Growing Manchester

Growing Manchester is a Food Futures programme to help support local community food-growing projects in their shared ambition to grow and live sustainably. Originally established as a pilot programme in 2010, Growing Manchester has flourished, and now supports over 75 registered Manchester-based community food-growing projects to grow their own fresh, healthy and sustainable food.



Supported by the Public Health Team in Manchester, the aim of the programme is to ensure that local people and communities with the enthusiasm to grow food can access the support their project needs to succeed. To do this, Growing Manchester works in partnership with the award winning social enterprise “Sow the City” to provide the hands-on expert horticultural support to each growing group, helping them to become more self-sufficient and sustainable in the long-term. Through a range of practical courses and fun activities, Growing Manchester provides a platform to increase awareness of the effects of food production on climate change and to improve the physical and mental wellbeing of both those involved in the growing projects and the local and wider community.

Growing In the City

Growing in the City is a community group based in East Manchester and supported by the Growing Manchester Programme. With lots of hard work, excellent community engagement and participation, networking with local organisations and stakeholders, the group have converted an unused/ derelict patch of church land in Openshaw into a thriving allotment garden and community space. The group work closely with The Bridge College and Manchester Mind who use the site for educational and therapeutic purposes and now, Growing in the City is so much more than a food growing project, but a space for local people to come together, grow together, and share.



With lots of grass roots involvement, Growing in the City work closely with local residents and hold open days to gather people's ideas about how to use the shared space. With ambitions for more food growing, wildlife, fruit trees and sensory experiences, Growing in the City have been successful at drawing down funds to expand their space and work closely with the Growing Manchester provider, 'Sow the City' to develop their plans.

In the last few years, Growing in the City have blossomed, and have won some prestigious awards to celebrate their achievements:-

- Spirit of Manchester 2016 “Best Community Spaces” award
- RHS North West in Bloom “It’s Your Neighbourhood”: Level 5 “Outstanding” (2016): Level 4 “Thriving” (2015) & Level 3 “Developing” (2014)
- Silver Gilt Show Garden Award, Dig the City 2014 for “The Edible Bus Stop”
- Winner of “Best Community Project 2014” Eastlands Home Gardening Competition
- Special commendation Community Project of Year “Pride of Eastlands” Awards 2014

A video documenting some of the work of Growing in the City can be found [here](#). Please see the group's [Facebook](#) page and [Twitter](#) account for more details of their activities and achievements to date.

Case Study 2 – The University of Manchester

The University of Manchester is the largest UK University with 38,430 students and 11,000 staff. It has three core goals:

- 1) World-class research;
- 2) Outstanding learning and student experience;
- 3) Social responsibility. Our social responsibility goal recognises the importance of making a positive impact.

The University's Food-In-Residence team is committed to sustainability's three pillars from sourcing, society and environment, striving to offer healthy sustainable catering that is produced, processed and traded in ways that:

- Contribute to local economies and sustainable livelihoods
- Avoid damaging the planet
- Enhance animal welfare
- Provide social benefits

Key achievements in sustainable food practices include:

- 2016 - Residential Services & Food-In-Residence won the Food Made Good Award for the best Food Waste Management Scheme in the UK.
- Introducing portion size choices and raising awareness about reducing food waste.
- 2016 - Food-In-Residence launched daily vegan options, adding to an existing choice of four main meals each day.
- 2015 – The University of Manchester won the Corporate Responsibility Awards from Cost Sector Catering for work in Sustainable Food.
- 2014 - A University of Manchester chef was a finalist in the BBC Food and Farming awards for her work in supporting fresh, local produce, such as organic milk, organic veg and organic meat.
- 2014 - Food-In-Residence achieved Soil Association-Bronze Catering Mark.
- 2013 – The University of Manchester won the Corporate Responsibility Awards from Cost Sector Catering for work in Sustainable Food.
- 2011 - Won the Vegetarian Society Local Hero Award for work during Vegetarian Week as well as for promoting Meat Free Mondays.
- 2011 - Awarded the Good Egg and Good Chicken award, for exclusively using free range and British Farm Assured chickens.

FOOD IN RESIDENCE Sustainability Achievements

- 2017** Only serve Marine Stewardship Council Certified Fish
- 2016** Awarded Food Made Good Best Food Waste strategy
 - Introduced wonky fruit and vegetables
 - Introduced daily vegan options into FIR outlets
- 2015** Introduced food waste recycling
 - Introduced portion control sizes and food waste reduction campaigns
 - Won Cost Sector Catering Award for Social Responsibility
- 2014** Introduced organic, locally sourced milk into catered halls
- 2013** Won Cost Sector Corporate Responsibility Award
- 2011** Banned disposables across FIR outlets saving over 1000 trees in the last 5 years
 - Introduced the University's reusable mug- Hug Mug in FIR
 - Launched Switch off campaign
 - Began supporting the use of reusable bottles with Eco Bottles
 - Introduced Marine Conservation farmed fish
 - Introduced Manchester Veg People products
 - Awarded the Good Chicken Award, for committing to the use of British Farm Assured chickens
 - Started promoting Meat Free Mondays
 - Won the Vegetarian Society Local Hero Award for Vegetarian Week activity
 - Awarded Good Egg Award, for exclusively using free range eggs
- 2010** Introduced Assured Food Standard and Red Tractor products
- 2009** Started work with suppliers to reduce packaging
 - Started promoting seasonal foods
- 2008** Started reducing salt, fat and additives in campus cooking
 - Funded the first One Water Playpump® through sales of One Water
- 2007** Introduced the recycling of waste such as cardboard, aluminium, oil and glass
- 2006** Introduced One Water
- 2005** Introduced Fairtrade food, coffee, hot chocolate and sugar across campus catering

www.manchester.ac.uk/foodoncampus

Real Food Wythenshawe

Real Food Wythenshawe is a five-year Lottery-funded urban food project that seeks to inspire the people of Wythenshawe about food and to help residents to learn to grow their own food and to cook from scratch. The project's work is based on five flagship areas:

- The Geodome
- Green Spaces to Growing Spaces
- Mapping and Harvesting Abundance
- Wythenshawe Park Walled Garden and Farm
- Cooking and Eating Sustainably



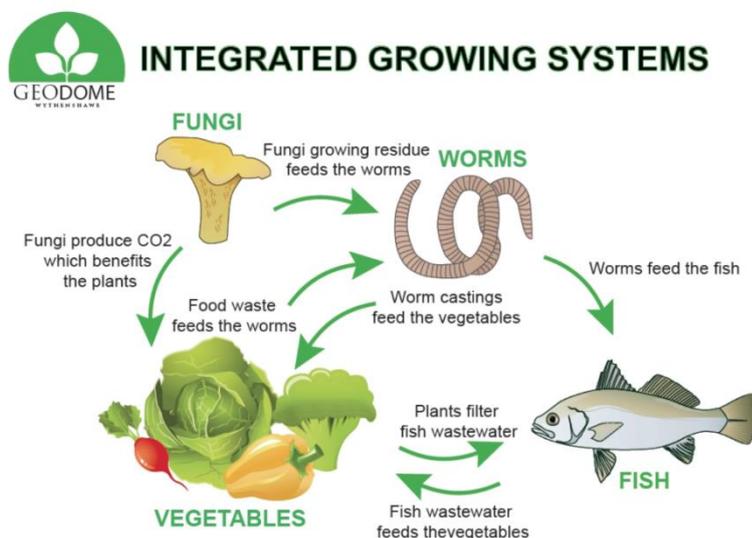
The Geodome

The Geodome, which is based in the Wythenshawe Campus of The Manchester College, is a major part of the Real Food Wythenshawe Project. The indoor closed-loop growing system acts as a living classroom and aims to inspire and excite young people about where their food comes from. The Geodome also helps the Real Food Wythenshawe team to promote sustainable food and to introduce issues of sustainability to students, encouraging young people to become Real Food Ambassadors for the future. The Geodome displays novel growing techniques including aquaponics, vermiculture, hydroponics and fungiculture, working together to produce healthy, sustainable food for college students and local residents.

The Education Programme at the Geodome

An education programme is offered to all primary and secondary schools in the Wythenshawe area. The wide range of activities at the Geodome include:

- Reduce, reuse, recycle – composting, wormeries, aquaponics and food miles
- Growing your own packed lunch – seed growing, basic tool use and healthy diets
- Alternative growing techniques – aquaponics, hydroponics and healthy soil



The sessions also seek to improve young people's understanding of what constitutes healthy eating and a healthy diet as well as increasing their knowledge of how food is grown. The construction of the Geodome involved students at the college, who helped with building the polycarbonate geodesic dome, external landscaping, developing a nature trail and planting fruit and vegetables as part of their horticulture qualification. Food and plumbing students also worked closely with a specialist company to fit out the Geodome with growing systems, volunteers have received training in aquaponics and there is a weekly volunteering session based in the Geodome.

'Meanwhile Site' Wythenshawe

Background

The purpose of a meanwhile site is to turn previously unused and unmanaged space into something which provides the opportunity for community engagement resulting in environmental and social benefits. The site – owned by Manchester City Council and leased to McDonald's – had lain derelict for a number of years after the closure of the Royal Oak pub. Blighted with anti-social behaviour and criminal activity, the site was in desperate need of regeneration to become a space of value to the local community. Following communication between the Community Forest Trust (CFT; linked with City of Trees), McDonald's, the City Council and local residents, the decision was made to grant the residents free use of the space, on condition that they develop and promote plans for a meanwhile growing project, providing the opportunity for community engagement, social cohesion, sustainable production and ecological improvement.



Project

An open invitation to attend 'drop in' meetings at the adjacent McDonald's were sent out to 300 local residents to establish the necessary requirements of the project and delegate roles. From this, eleven 'growers' and their extended families signed up to become involved in the scheme. As a result, funding was provided by a range of partners, a protective fence erected around the site and a 'clean up' initiative commenced providing the opportunity for relationships to be further built upon between all parties. The growing planters, water butts and tool shed were then installed and a training day was organised to educate the volunteers in the basics of planting and sustainably growing food to ensure its continued usage into the future.

Baguley,
Wythenshawe
MANCHESTER

BENEFITS



Health and Wellbeing



Quality of place



Land and biodiversity



Sustainable production

COST



TIMESCALE



Outcomes

- The transformation of a previously derelict and problematic site into a tailored space of real social and environmental value has been recognised by winning a Manchester in Bloom award in 2014 and being awarded Silver at the RHS North West in Bloom 2015.
- Breaking down communication barriers and building effective relationships between the community, local action groups and public/private organisations.
- Improving social cohesion through the combined efforts and engagement of residents, improving the environment and consequently impacting on anti-social behaviour.
- Empowering disenfranchised and deprived groups of society to engage in green space activities, widening skill bases and creating more sustainable communities which improve all-round quality of life.
- Increased fruit and vegetable intake contributing to improvements in health, well-being and social capital as well as the benefits to both physical and mental health that a close interaction with green space can bring.



“This piece of land had been seen as a problem for the local community for many years so it’s wonderful to see it now being valued. It’s gone from local eyesore to local treasure, it’s a place that we’re now really proud of.” *Tex A Barlow, local food grower and environment champion*

Learning

This meanwhile site initiative stands as proof that a space standing derelict and appearing to have no functional use can with a moderate amount of funding and a willing community be transformed into a green space providing a range of community benefits. Bottom-up approaches to decision-making incentivises and empowers residents to take genuine pride in the project, which along with ensuring the project’s suitability also contributes to the longer term management and continued success of the project.

Future

Ideally, this project will act as an example of good practice for any planned meanwhile sites in the future. The site continues to be maintained by a loyal group of volunteers, and the surrounding community reap the rewards of their efforts. And even a potential future termination of the lease need not put a complete stop to this community initiative; given the ‘meanwhile’ nature of this project, all of the infrastructure that was installed is designed to be transferable, and the experience and skills acquired by the volunteers potentially act as the inspiration to carry on elsewhere.

For more information: <http://www.cityoftrees.org.uk/project/meanwhile-food-growing-site>
<https://www.facebook.com/GORTONGROWINGTOGETHER/>



This information enclosed in this application is to be the best of our knowledge as prepared in March - May 2017.

Thank You