

Reducing food waste: City-wide actions from Brighton & Hove

13th June 2019

Sara Franchini





The challenge in Brighton & Hove

- Brighton & Hove is densely populated, has many hotels, restaurants and cafes, and has almost 11 million visitors per year, making food waste a key challenge.
- Surprisingly there is no food waste collection for residents in Brighton & Hove







City-wide approach to food waste: how we work

- With individuals
 e.g. campaigns on preventing food waste,
 pumpkin rescue parties, advising
 residents on how to donate surplus food
- Promote food sharing
 e.g. supporting shared meals, promoting
 food sharing apps like Olio
- Support surplus food organisations
 e.g. Surplus Food Network
- Community composting
- Influence practice

 e.g. working with businesses, schools,
 universities, hospitals, large caterers
- Influence policy
 e.g. Brighton & Hove Food Strategy
 Action Plan









Aim 7: Become a 'food use' not a 'food waste' city



Brighton & Hove Food Strategy Action Plan 2018-2023

- In 2018 we refreshed our 5-year action plan for the city's Food Strategy. It has 200 actions and almost 100 partners.
- A survey of residents and food businesses showed there was a strong interest in reducing food waste.
- The strategy includes an aim to become a 'food use' not a 'food waste' city.
- We plan to develop a city-wide food use strategy to be adopted by City Council. This would promote a wholecity approach to moving up the food waste hierarchy prioritising reduction over reuse over recycling.
- Food waste is a focus area for our Food Strategy work in 2019.
- In July we are holding a food waste event to help businesses take action to reduce their food waste, and to generate ideas for the citywide food use strategy.



Read the Food Strategy Action Plan on our website:

https://bhfood.org.uk/resources/ food-strategy/



Surplus Food Network

- Launched in 2017.
- 7 organisations working together to intercept and redistribute surplus food.
- Works across Brighton & Hove and East & West Sussex.
- Surplus food redistribution doesn't solve food poverty or food waste, so this project sits alongside work in our Food Strategy which aims to take more of an upstream approach.
- Working collectively as a network gives all of these surplus food organisations a stronger voice in fighting food waste.

Find out more & watch our film:

https://bhfood.org.uk/directory-hub/surplus-food-network/









Benefits of the Surplus Food Network

- Less food is wasted in the last year, the amount of food intercepted by the network increased from 680 tonnes to 1090 tonnes.
- Increased efficiency & reduced duplication through sharing of resources. Having the Food Partnership coordinate the network allows projects to get on with what they do best.
- Boosted goodwill between projects who would otherwise be competing for the same sources of surplus food.
- Leverage of resources working at a bigger scale has allowed additional funding to be secured.
- Stronger publicity through running joint events, getting new branding and creating a website and video about the network. This has helped us recruit more volunteers and increase donations of surplus food.





Community composting scheme

- Since 2011 Brighton and Hove Food Partnership has worked with the City Council to run community composting for residents.
- There are 39 schemes across the city and over 1000 households signed up.
- Each site is run by volunteer compost monitors that we train up and support.
- Last year the scheme diverted over 90 tonnes of food waste from the general waste system, saving the Council money they would spend on collecting and processing this waste.
- The scheme is highly popular with residents: Many sites have now reached full capacity & we've had to turn new members away. We are pushing for a bigger grant to expand the scheme.
- Community composting has sparked other community initiatives by bringing people together to look after green spaces in the city.

Find out more: https://bhfood.org.uk/directory-hub/community-composting/



