



The journey towards good food procurement in Brighton & Hove

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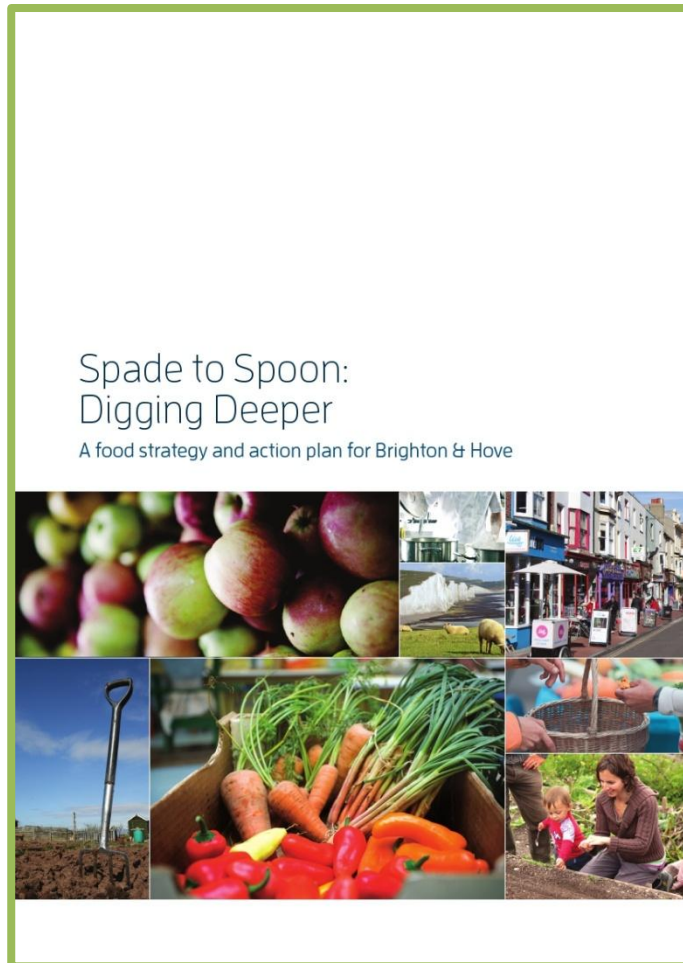


Brighton & Hove Food Partnership



- Non-profit organisation
- 3,750 members
- 100 community food-growing projects
- Deliver community based programmes: cookery, healthy weight, food waste reduction, growing and composting
- Food poverty
- Lobby at strategic level

Food Strategy for Brighton & Hove



- Sets out how the city works towards a healthier more sustainable food system
- Key partners include:
 - city council, public health, the universities, local businesses, community & voluntary sector
- Esmee Fairbairn funding secured

The mind map illustrates the diverse sectors and specific organizations that caterers and meal providers in Brighton & Hove serve. The central node is 'Caterers / meal providers in Brighton & Hove'. Major sectors include:

- Education & early years:** Includes 'Primary Schools (64) & special schools', 'Secondary Schools (10), Academies (2) & Colleges (4)', 'Universities' (with 'Uni of Sussex' and 'Uni of Brighton' as sub-nodes), and 'Pre-school childcare'.
- Hospitality industry:** Includes 'Hotels', 'Restaurants', and 'Cafes'.
- Workplaces:** A dedicated sector for corporate catering.
- Hospitals & social care:** Includes 'Sussex Partnership NHS Foundation Trust', 'Nuffield Hospitals', and 'Brighton Sussex & University Hospitals'.
- Venues:** Includes 'Leisure centres & swimming pools', 'Intermediate care service', 'Community Meals', 'BHCC care homes', and 'AMEX community stadium'.
- Community & Local Services:** Includes 'Community cafes', 'Brighton Dome', 'Outdoor events', 'Brighton Centre', 'Hove Centre', 'The View', 'City Park Cafes', 'Brighton Jubilee Library', 'Kings House Canteen / Staff Civic Centre / Brighton Town Hall', and 'Hove & Brighton Museums & Pavilion'.
- Other:** 'BHCC catering contracts' and 'BHCC nurseries' are also shown as key nodes.

Specific catering and service providers are noted along the connections, including 'Pabulum', 'Peyton & Byrne', 'Kudos Know How', 'Eden Food Services', 'Wicks / Sodexo', and 'in-house' services.

Where to begin?

- Contacts database
 - Size of org
 - Caterer vs in-house
- Face to face meetings – build relationships
- Benchmark data:
 - No. of meals served
 - Sustainability criteria
 - Suppliers



Good Food Procurement Group

City-wide

- University of Brighton
- University of Sussex
- Sussex Partnership NHS Foundation Trust
- Community Meals (BHCC)
- School Meals Service (BHCC)
- Brighton Centre (BHCC)

Sharing & learning

- Networking
- MSC certification: **Eden Food Services; Brighton University**
- Tour of local suppliers – Sussex Partnership Trust case study

Case study for GFPG: Sussex Partnership NHS Foundation Trust

- 85% fresh produce is local (800k patient meals)
- Fruit & veg bill ↓20%
- Meat ↓10%
- Less used cuts, cooked longer – higher welfare at competitive price
- Local fish
- Local economy – market gardener ↑ £ by 30%



Opportunities

- Being an independent Food Partnership –ability to pull different orgs together
- Green Council Administration
- One Planet Living SAP
- Commitment to develop Minimum Buying Standards and a Food Charter
- Food Partnership to deliver work
- New BHCC Corporate Procurement Manager

Developing Minimum Buying Standards

- Met with new Corporate Procurement Manager
- Agreement to develop Minimum Buying Standards for all catering contracts
- “win over hearts & minds of budget holders”



Lobbied to include MBS within strategic docs

- ✓ One Planet Living SAP
- ✓ Corporate Procurement Strategy
- ✓ Sustainable Communities Strategy
- ✓ B&H Food Strategy progress review



Lessons learnt from elsewhere

“Include both health and sustainability specifications within the standards”



“Procurement involvement - get the standards written into contracts”



“Get buy-in from the contract managers”



“Go with standards that already exist”

Workshop

- 1:1 meetings prior to workshop
- All BHCC Contract Managers
- All current contracted caterers
- BHCC staff
 - Procurement
 - Sustainability
 - Adult Social Care
 - Public Health
 - Outdoor events



MBS: options for Brighton & Hove



Outcome

- Unanimous support for **Food for Life Bronze Standards** as a minimum
- Never come together as a group – all saw benefit in future meetings



Primary school meals contract

- 7000 meals / day
- 64 schools
- Eden Foodservice
- Awarded Bronze FFL Catering Mark



Royal Pavilion, The Dome & Museums



- Restaurants, cafes, bars
- 300 events: weddings
→ corporate dinners, up to 1800
- 69% sourced locally
- All food made on site
- Peyton & Byrne
- Could go in at Silver FFL

Brighton Centre

- Conferences, events, exhibitions, meetings, festivals and concerts
- 250,000 tickets / year
- 20 major conventions
- Kudos
- Could go in at Silver FFL



Community Meals (Meals on Wheels)



- 300 hot meals a day
- Declining service
- Tillery Valley in Wales
- **Wouldn't meet Bronze FFL standards (not freshly prepared on site or local hub)**

Intermediate Care homes



- 4 resource centres
- Short-term care following discharge from hospital
- Silver Healthy Choice Award (B&H scheme)
- In-house
- No centralised menu
- Interested in buying group
- **Audit cost - prohibitive**

BHCC staff catering



- 3000 employees across multiple sites
- Vending machines are problematic
- Green Administration

Outdoor events



Other BHCC meal providers

- Care homes
- Nurseries
- City park cafes
- Children centre cafes
- Libraries
- Leisure centres
- Swimming pools

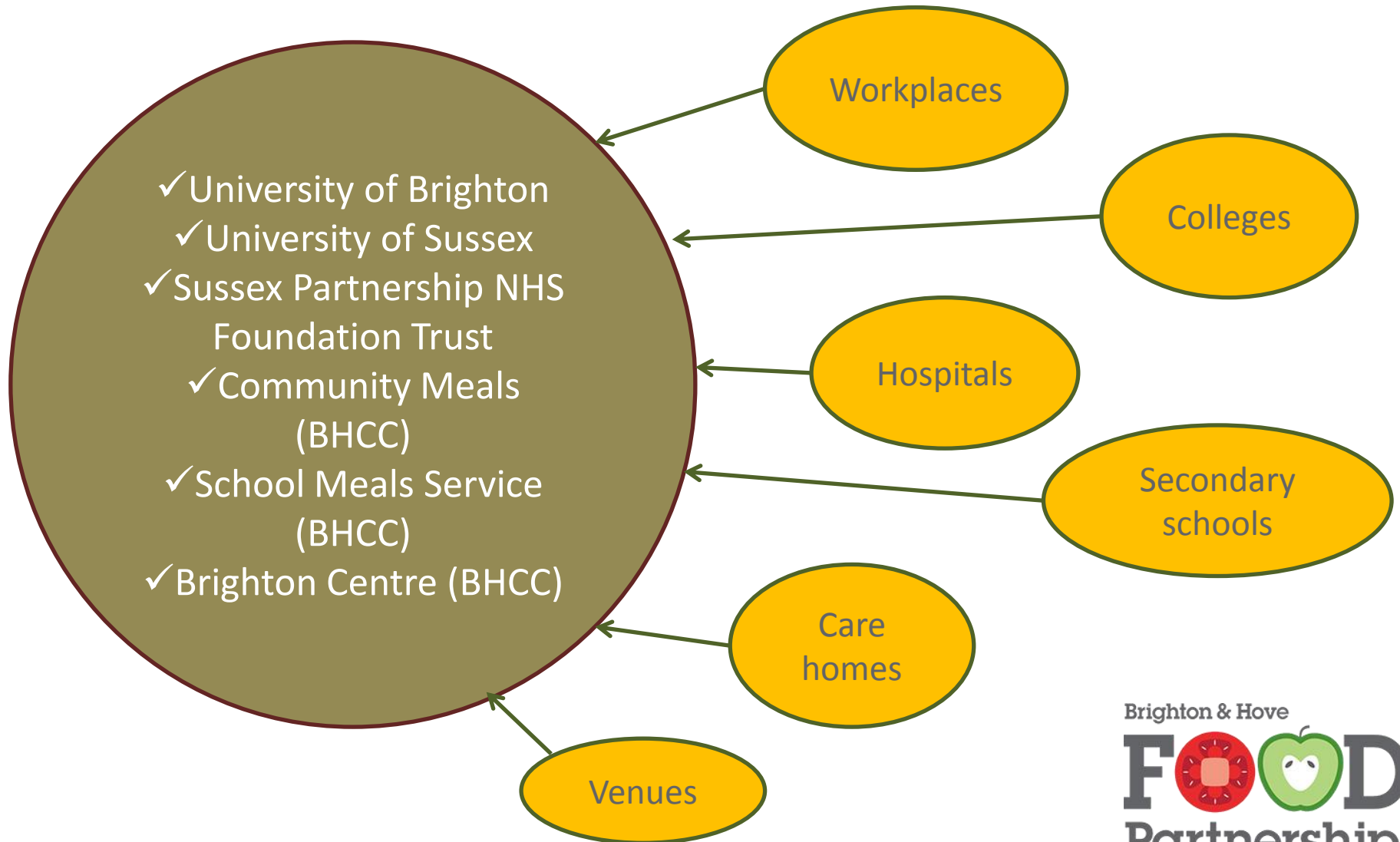


Potential barriers

- Cost of catering mark
- One size fits all
- Minimal health / food waste criteria at Bronze level
- Process of getting the MBS adopted – who is lead?
- Cross party support
- Measuring progress?



Future: grow the GFPG



Areas to explore

- Food charter, inc.
Minimum Buying Standards – role out city-wide
- Suppliers
- Sustainable Fish City
- Food buying groups / centralised menus
- New SPT kitchen facility
- Learn & share with others in the city & via SFC!

