SFP Bronze Application Form 2026:

SECTION 1: Information about your partnership and your place

Please complete the following (*= mandatory):

Name of your partnership*:
Camden Food Partnership
Name and contact details of person/people leading on this application*:
Rose Alexander, rose.alexander@camden.gov.uk Ali Alsaraf, ali.alsaraf@camden.gov.uk
Geographic region which this award will represent*:
Camden, London
Award you are applying for*:
Bronze award

Please provide us with background information about your place (not scored)*: Advisory word limit: 400 words

ANSWER:

Camden is a central London borough with an incredibly rich social and cultural history. Covering almost 22 square kilometres, it is home to major transport hubs, internationally renowned cultural institutions, universities and 24,000 businesses as well as an exceptional community and voluntary sector of over 1,200 organisations.

Around 217,000 residents live in Camden, and its diversity of people is its greatest strength, with communities from a wide range of ethnic, cultural and socioeconomic backgrounds. This results in strong community networks, vibrant high streets and diverse culture, including of course, a world-class food scene.

Despite its positive outputs, Camden experiences entrenched inequalities. The borough contains areas of considerable wealth and opportunity alongside communities facing poverty, food insecurity and poor health outcomes. The Index of Multiple Deprivation 2025 shows that Camden is more deprived than around two-thirds of local authorities in England. Low income, crime and the quality of living environments remain key challenges, while housing affordability, overcrowding and the rising cost of living continue to place pressure on many residents.

The borough's food system reflects these wider inequalities. Residents benefit from access to an amazing range of food businesses, markets, community growing spaces and voluntary sector food initiatives, but access to healthy, affordable and culturally appropriate food is not experienced equally across the borough. Food insecurity remains a challenge for too many households. Camden's dedicated Food Mission is that by 2030 everyone will eat well, every day, with access to nutritious, affordable, sustainable food. Food plays an essential role in improving health, strengthening community connections, creating economic opportunities and supporting climate action.

Camden has a strong tradition of partnership working and community action. Through the Camden Food Partnership; businesses, anchor institutions, public sector and community organisations, with residents are working together to create a food system that supports good health, reduces inequality, strengthens the local economy and contributes to tackling the climate crisis. This collaborative approach provides a strong foundation for delivering long-term change and improving outcomes for residents across the borough.

Key Issue 1 Mandatory Criteria Checklist

1. **Have you submitted a current food action plan or food strategy with an action plan?**
   Yes

2. **How are you evidencing this action plan?** (delete as appropriate)
   - Attachment as an Excel document

3. **Has the action plan less than 6 months to run?**
   - No

Key Issue 1: Taking a strategic and collaborative approach to good food governance and action

Action area A: Establish a broad, representative, and dynamic local food partnership

Camden has established a broad, representative and dynamic cross-sector partnership that brings together public, voluntary and community sector organisations, businesses, residents, community partners and key institutions to work collaboratively to co-design a fairer food system. Through funding community-led initiatives, promoting access to culturally appropriate food and addressing the root causes of food insecurity, Camden continuously considers new ways to involve residents, to ensure they are actively involved in shaping food policy and action across the borough.

Built around food justice, equity and inclusion, the Partnership takes a 'money first' approach to tackling poverty. Camden Food Partnerships' (CFP) values combine social justice, health and environmental sustainability and CFP is committed to supporting residents' participation in the local food economy through employment, skills and enterprise.

CFP's steering group includes Coop Supermarket, UCL, Lifeafterhummus, FEAST with Us, Cooperation Town, Dark Matter Labs, Camden Giving, Brecknock Primary School, Young Camden Foundation, Kentish Town Vegbox and Camden Officers. The partnership meets every two months through steering group meetings, holds regular partnership events and ongoing communications, creating opportunities for engagement, shared learning and collective action. The partnership operates with a clear Terms of Reference and is committed to open, transparent and democratic governance. Participation reflects a wide range of food-related interests, sectors and communities, including organisations supporting people with lived experience of food insecurity, ensuring that diverse voices inform decision-making. Through the partnership, three Catalyst partners are funded annually to ensure partner/resident leadership, inclusion and local infrastructure building.

Camden Council has a Food Mission and has committed to the development of the Partnership with funding and dedicated Food Partnership and Food Growing Officer roles. To strengthen delivery across the food system, the partnership has established a range of thematic and neighbourhood-based working groups, enabling organisations and residents with specific expertise, interests and local knowledge to take a lead on priority food issues. These include food action groups in Kentish Town and Kings Cross, as well as the Camden Food Growing Network.

The Partnership is committed to anti-racism and continual improvement. Equity, diversity and inclusion are embedded within the structure and operation of the partnership. The Partnership actively works to remove barriers to participation, to ensure that no individual or group feels marginalised or discriminated against, and to celebrate the rich cultural diversity of the borough. Resident-led food projects reflect an effort to remove barriers so more people can be involved and to support grassroots activism and initiatives. Through ongoing monitoring and review, the partnership will continue to strengthen representation and ensure that local food action is informed by, and responsive to, the needs and experiences of all communities across Camden.

Action area B: Develop, deliver, and monitor a food strategy/action plan

The 2025 – 2031 Action Plan provides a seven-year roadmap to build an independent, resident-led Camden Food Partnership that coordinates funding, partnerships, policy influence and community action to deliver Camden's Food Mission and transform the local food system. By 2031, the Partnership aims to become a fully independent, multi-sector food Partnership, with diverse funding sources, strong resident participation, established governance, evidence of impact, and the ability to influence local and national food systems policy.

The 2026 Camden Food Partnership Plan focused on strengthening borough-wide food partnerships, delivering practical projects to reduce food insecurity and improve healthy eating, growing community food action and advance sustainable food and procurement practices. 2026 placed a greater emphasis on representation, justice and inclusion across all key issues and applied the FAIR Food framework to the Partnership.

The 2027 Camden Food Partnership Action Plan proposes a shift towards partner-led delivery, focusing on strengthening the capacity and resilience of local organisations, developing neighbourhood-based food action, securing the Partnership's long-term sustainability and governance, supporting food system infrastructure and healthy food businesses, and embedding collective leadership, learning and accountability across Camden's food movement.

2027 Camden Food Partnership Vision:

- **Food as infrastructure**
  Position food as critical social infrastructure alongside housing, health, care and climate resilience.
  Map and strengthen community food assets, kitchens, growing spaces, food hubs and distribution networks.
  Support neighbourhood-based food ecosystems that build local resilience.

- **Community power and neighbourhood action**
  Shift more activity towards neighbourhood-led partnerships.
  Enable residents and local organisations to identify priorities and lead delivery.
  Expand *We Make Camden* participation approaches through food projects.

- **Working towards independence**
  Test alternative governance arrangements.
  Increase partner ownership of delivery and decision-making.
  Develop long-term sustainable funding and leadership arrangements.

As detailed in the Action Plan, 2027 will see the Food Partnership develop through governance reviews, food system asset mapping and a funding and investment roadmap. The Partnership will enable community power including through Kentish Town, Kings Cross & Kilburn neighbourhood action groups and Camden's Food Growing Network. The steering group will be critical to the development of the partnership and Catalyst partners will be infrastructure-builders, sharing their learning to support other organisations across the borough. Projects brokered by the partnership like the Hub and installing kitchens in care homes will bring the food mission values to life, creating a fairer system for all.

Camden and Islington Food Hub plans: we identified a meanwhile rent-free space in Kentish Town, previously a meatpacking factory and engaged 46+ partners to understand need, capacity and raise the ambition beyond food redistribution. Camden and Islington Councils have allocated budget, *depending on Operator suitability* (process October 2026). In 2027, our plans for a Food Hub will include collective purchasing of organic food with on-site partner Wholegood and through Better Shed and Better Food Traders UK, combining the output of multiple small producers into a single offer. This will make it easier for organisations to source local and sustainable produce, opening access to better nutrition while building a fairer food chain for producers and consumers alike.

A social charter will be implemented with mandatory criteria (advice, support, wraparound services) for beneficiary organisations providing food. By linking the Hub offer to food projects that treat residents with dignity and address the causes of poverty, not just its symptoms, we aim to create a model of food provision that goes beyond meeting immediate need to building lasting resilience. We are proactively sharing our learnings and helping build a movement with Dark Matter Labs and other Hub organisers across the country.

Camden Food Partnership is values-driven, with principles co-designed by the steering group including:

- Equity and inclusion are central to everything that we do. Food justice means the right to access healthy and sustainable food and the importance of a 'money-first' approach to tackle poverty.
- Embedding all three themes of social justice, health, and environmental sustainability where we intervene.
- Championing Camden residents' participation in the local food economy including accessing employment, developing skills and supporting small businesses.
- Collaborating with wider borough and city initiatives including health, youth, economic inclusion, climate and food growing.

C: Other information: Other activities and context

Camden Council's Good Life framework was co-produced with residents. Our ambition is that we want everyone in Camden to live a good life. Good Life Reporting contributes to the annual State of the Borough report.

There is also a focused State of the Missions; in 2026, the mission's learning highlighted a shift from delivering individual projects towards strengthening the conditions that enable long-term systems change. This includes building shared purpose, trust and collaboration across partners; distributing leadership and agency across communities and organisations; and developing the capacity of the local food system to learn and adapt over time.

Appendix 1: 2027 Action Plan
Appendix 2: 2025 – 2031 Action Plan
Appendix 3: 2026 Action Plan

Key Issue 2: Building public awareness, active food citizenship and a local good food movement

Action area A: Inspire and engage the public about good food

Camden is committed to building a strong public movement around healthy, sustainable and affordable food by raising awareness, supporting community participation and creating opportunities for residents to take action. The Camden Food Partnership plays a central role in this work, using a dedicated website, regular newsletters (267 receive this), WhatsApp groups and partner communications to share information, promote events and highlight opportunities.

Across the borough, community organisations host workshops, cooking sessions, food-growing activities, talks, celebrations and events that bring people together around food; including the British Library's annual Food Season (now in its 7th year), sustainability sessions at Calthorpe Community Garden, and Eat Club, which engages young residents in cooking.

These activities build skills, promote healthier eating habits and strengthen connections. Opportunities are actively promoted to people from all social, cultural and economic backgrounds, helping to improve inclusion. Every two months there is an *Equalities and Community Strength network* meeting, gathering local groups together and showcasing partners with the 'golden thread' of food woven into all events. A specific food session in 2025 had 50+ attendees discussing healthy eating & choice.

In August 2026, Food Mission Ambassador and CFP Steering member Dark Matter Labs hosted a Planetary dinner, to bring to life different food futures (regenerative, business as usual and collapse). Following this was a workshop with 45 Experts (*including from Oxford University, Soil Association, Birkbeck, Sustain*) Community Leaders and Food Entrepreneurs (*like Seeds of Wild*) to develop a shared understanding of Camden's food system by building a collective, evidence-informed picture of its strengths, vulnerabilities and future risks, including affordability and access, climate impacts, supply chains, public health, economic resilience and geopolitical pressures. The findings of this have informed the 2027 Action Plan.

Camden delivers a range of public health campaigns that promote healthy eating and support healthier food environments across the borough. A participatory approach with pupil involvement in shaping the school meals experience empowers young people to become advocates for healthy eating while supporting schools to make meaningful improvements to food provision. Council Officers work closely with the school catering company (serving 58 schools) to ensure that pupil engagement is built into the contract, and that changes are made promptly when pupils identify issues or potential improvements.

An example of a new service that was launched following pupil engagement is the free fruit and vegetable scheme at Camden secondary schools. Pupils identified hunger as an issue around the mid-morning break and requested healthy snacks. A scheme was launched in 10 secondary schools and 1 special school and offered to all pupils. Pupils provided positive feedback and said that it has allowed them to try new fruits and vegetables and enables them to concentrate in class before lunchtime.

Camden has also supported pupil advocacy on food, by launching the 'Food and Health Champions' programme. Pupils act as ambassadors on a specific health issue and come up with changes. In one school, pupils developed an initiative called ‘veggie vibes’ where they implemented ideas to increase access to vegetables across the school day. Following its success, this will be launched in further schools.

Awareness-raising is delivered through a range of accessible channels and digital platforms e.g. multiple communications translated to improve access, including Healthy Start vouchers in Somali and Bengali.

Together, community and local authority-led activities are helping to create an active and inclusive good food movement across the borough, where residents are informed, empowered and able to play a meaningful role in building a healthier, more sustainable and more equitable food system.

Action Area B: Foster food citizenship and a local good food movement

Camden has developed a strong and growing network of 300+ community food organisations, activists, residents and local leaders who work together to create change. The Camden Food Partnership provides a platform for collaboration through regular Sharing and Learning sessions, open meetings, networking opportunities and regular communications. Facilitating online as well as in-person activity, and ranging times, days and themes ensures better representation and broader engagement.

A key priority across the borough is ensuring that all communities can participate in and shape local food initiatives. Camden supports communities to access land, infrastructure and community assets.

Food-related festivals and events in Camden that celebrate a diverse food culture include:

- Camden Mela, celebrating South Asian heritage through music, arts, dance and food stalls.
- The Somers Town Festival includes food stalls alongside music and arts
- Camden Market: renowned for its international street food scene, they regularly host themed food events, pop-ups and seasonal celebrations featuring cuisines from around the world.

Community food action is supported through a range of funding opportunities; the We Make Camden Kit programme provides grants of up to £2k, while the CFP project funding supports larger-scale initiatives from £20k - £50k. In addition to financial support, organisations are connected to networks, resources, advice and training that help strengthen project planning, fundraising, volunteer recruitment and long-term sustainability. These programmes have enabled a wide range of community food initiatives to emerge and flourish across the borough.

An example of a funded CFP initiative was cross-sector partnership between a community organisation and major Landlord developer Landsec at the 02 Centre, Finchley Road. Carib Eats is a community-interest-company that brings people together through Caribbean culture, food and shared experiences, creating inclusive spaces for local engagement. They deliver weekly community canteens, events and workshops that support connection, wellbeing and skills development. May – July stats for the project include 306 total engagements, 201 Community Canteen visits and approximately 75% of attendees returning

regularly. The project delivered 385 meals and takeaways across 11 weekly Community Canteens, showing continued demand for affordable, culturally relevant food and community connection. 50% of participants identify as Black Caribbean and a further 30% from other Black communities.

Strong resident participation and shared decision-making are critical for the Food Partnership, demonstrated through The We Make Camden Kit, a partnership between Citizens, the Council, Camden Giving, and local businesses.

Camden Giving connects businesses and charities in Camden to overcome local inequality. As a participatory grant giving organisation, Camden Giving prioritise shifting power to residents. Inclusion is achieved with residents being trained and paid to make funding decisions, helping ensure that community knowledge and lived experience influence where local funding goes. This includes decisions about projects addressing food insecurity, community meals, food growing, healthy eating and the wider role food plays in community life. The funding also supports grassroots leadership, the grantees are not required to be registered organisations for the Kits (2k) or Growth Grants (5k). 65 of the 146 food initiatives were citizen-led applications, alongside schools, tenant and resident groups. This enables residents themselves to develop food-related responses to local needs, rather than food activity being delivered only through established organisations.

Since 2023, 433 applications have been funded through the programme, receiving £1,149,767.20 in total. Grantees include Food for Homeless, Spicy Laass and Meet and Grain. Around 146 (one third) of these involve food projects specifically but across the majority of Camden Giving's community funding, food is used to tackle isolation, support participation, celebrate culture, improve wellbeing, create welcoming community spaces and help children, young people and families take part in activities.

C: Other information: Other activities and context

Through the We Make Camden mission, Camden is committed to equity, diversity, inclusion and belonging, ensuring that residents and communities shape decisions and that opportunities, resources and outcomes are shared more fairly across the borough.

Camden Food Partnership's Racial Justice Statement sets out the partnership's commitment to being actively anti-racist and inclusive. It recognises that racial inequalities continue to affect people's experiences of food insecurity, health, employment and participation in decision-making, and commits to ensuring that communities most affected by inequality help shape Camden's food system. The statement is underpinned by principles of representation, inclusion and accountability, with a focus on valuing lived experience, sharing power with residents and grassroots organisations, creating safe and welcoming spaces, and ensuring diverse voices are reflected in leadership and decision-making. The partnership also commits to inclusive communications, equitable partnership working and procurement, transparent reporting, annual review and continuous learning. We continue to monitor the demographic composition of the steering group and analyse representation across the Partnership to continuously improve inclusion. The overall aim of CFP is building a fairer food system where everyone feels respected, represented, belongs and has the opportunity to thrive.

Appendix 4: Racial Justice statement

Newsletter examples:

September CFP newsletter

August Camden Food Partnership newsletter

Camden Food Partnership July 2026

June Camden Food Partnership Newsletter

Camden Food Partnership May Newsletter

Camden Food Partnership March 2026

Camden Food Partnership February 2026

Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

Action area A: Tackle food poverty

The Camden Food Partnership provides a strong multi-organisational approach to tackling food poverty, diet-related ill health and barriers to accessing affordable, nutritious food. Recognising the importance of tackling poverty at its root, Camden is a Living Wage Borough and actively promotes fair pay through its commitment to the Real Living Wage. Alongside this, welfare advice, financial inclusion and income maximisation services help residents access the financial support.

The Financial Wellbeing Training project, funded by CFP, supports residents to build financial resilience through early intervention, financial capability training and access to trusted advice. Working through community and food settings, it aims to reduce financial hardship and dependence on crisis support by improving access to debt, benefits and budgeting advice, strengthening referral pathways and connecting more residents to employment, training and volunteering opportunities. It is delivered with Citizens Advice Camden and Advice network partners.

Camden has developed a network of more than 40 food organisations and 12 advice providers that support residents experiencing financial hardship. This network is strengthened through initiatives including the Household Support Fund and Cost of Living Crisis Fund, which help organisations increase their financial sustainability while providing residents with access to welfare advice, income maximisation support and food assistance where needed.

There are 50 Warm Welcome Spaces and multiple Cool Spaces across the borough, supporting residents by offering safe and welcoming places to access free or affordable food, social activities and advice services during periods of financial difficulty. These include libraries, community organisations, children's centres and family hubs. CFP also coordinates the Find Food website as a resource.

A key principle of Camden's approach is ensuring that food support is delivered with dignity. Through CFP's development of community food infrastructure, partners are encouraged to provide high-quality, nutritious food in ways that respect choice, cultural preferences and individual circumstances. Food hubs, community kitchens and local food projects are increasingly focused on creating welcoming environments that reduce stigma and empower

residents.

Food insecurity forces too many families to choose between heating and eating, and too many support models treat them as passive recipients rather than active agents. CFP actively supports a different approach: member-led food co-ops where neighbours pool resources to buy food in bulk, saving up to 40% on weekly costs. Each co-op is entirely member-owned and run, improving equity throughout the food chain with direct purchases from farms and wholesalers and free surplus food stretching resources further. This model builds more than savings. It restores dignity, strengthens community ties, cuts food waste, and is fully scalable. The CFP Catalyst partner for food access is Cooperation Town, a movement of community food co-ops, self-organising on streets and estates across the country. 16 are organised by Camden residents through a hub in Gospel Oak (with multiple services and projects including a laundrette and menopause cafe). In Camden, Cooperation Town distributes nearly 100 tonnes of surplus food annually, helping residents save an estimated 30-40% on food costs through community food co-operatives. Members typically contribute around £5 per week and receive food worth £35-£50, demonstrating the potential of community-led approaches to improving food affordability and reducing food waste.

Camden prioritises access to healthy food through a range of preventative and targeted programmes. Residents are supported through the Healthy Start scheme, with a dedicated Public Health lead coordinating promotion and uptake activity across health services, schools, libraries, family hubs and community organisations. Camden also supports access to healthy food through initiatives such as Rose Vouchers, free school meals, school breakfast provision, holiday food programmes and community meal services.

The Partnership also supports targeted work with communities who face additional barriers to good food. As a Borough of Sanctuary, Camden works closely with refugee and asylum-seeker support organisations, including Hopscotch, Families4Peace and Fitzrovia Community Centre, to provide culturally appropriate food activities, cooking programmes and opportunities to access familiar foods. In addition, Camden has undertaken a needs assessment to better understand and respond to the nutritional needs of older residents, helping shape future support and services. Together, these initiatives demonstrate Camden's commitment to ensuring all residents can access affordable, healthy and culturally appropriate food while reducing health inequalities across the borough.

Action Area B: Promote healthy eating

Camden Food Partnership takes a comprehensive approach to promoting healthy eating and reducing diet-related ill health through public awareness campaigns, healthy food environments, community programmes and targeted support for residents.

In early years, the borough promotes healthy starts through a commitment to nutrition;

- In Summer 2026, Camden's Baby Feeding Team were awarded UNICEF Baby Friendly Gold, 21 venues signed up to the Camden Breastfeeding Friendly Scheme. Camden also gives pregnancy grants.
- Families can access free infant formular milk via the *Crisis Infant Feeding Pathway* and are supported to wean their babies with the Starting Solids course, attended by 758 families April 2025 -March 2026.

Camden's Slow Cooker Project supports 40+ families living in temporary accommodation by providing them with the equipment and knowledge to increase their ability to eat healthily.

Camden have commissioned Bags of Taste, supporting 60 residents by increasing their confidence in budgeting and cooking.

Supported financially by CFP in 2025-6, Rhyl Primary School's Kitchen Classroom have strong representation of marginalised communities including those with lived experience of food insecurity and people living in temporary accommodation without cooking facilities. Since launching in 2021, they have provided more than 2,485 hours of inspirational free food education.

The Camden 'Whole School Approach to Food' and Healthy Schools programme supports schools to make achievements in child health and wellbeing. 71% of Camden schools are engaged in this programme. Camden's autumn/winter menu for primary schools achieved the bronze ProVeg school plate award for increasing beans/lentils/pulses in dishes.

Camden prioritises healthy eating across the whole school day:

- Camden invested £300,000 in partnership with Magic Breakfast: to expand access to free breakfasts, supporting 25 schools, feeding 2,089 pupils daily. Schools are supported with education around healthy eating, e.g. a series of life skills workshops for pupils to understand cooking skills, food hygiene and safety at a local SEND school.
- Free fruit and vegetables in secondary schools at breaktime: the 2024/2025 Health Related Behaviours Questionnaire showed that of the secondary school pupils that filled out the survey, only 27% ate the recommended portion of five or more fruits or vegetables a day. Free food in 10 schools is one way Camden are tackling this.
- Families for Life (FFL) universal healthy behaviour programmes have been running virtually and in-person via schools and early years settings. Results from the 4-week cooking programmes for families of children aged 2-11 showed that 55% of the children who took part increased their fruit consumption and 43% increased vegetable consumption following the programme.
- Cooking and food education is a compulsory part of the national curriculum up to Key Stage 3, yet many Camden schools struggle to deliver it due to limited space, equipment, and staff confidence. To address this gap, the council provided practical cooking sessions for staff in one primary school to increase reach and offered £200 grants to nine primary schools for basic cooking equipment.

CFP's healthy eating Catalyst partner is FEAST With Us, a charity which aims to improve the nutrition, well-being and health of people at risk of food insecurity. FEAST brings together nutrition and cooking expertise, VCS partners, volunteers and surplus food to provide community-based nutritious meals and healthy eating on a budget education programmes across Camden, VCS partners include Fitzrovia Community Centre, Mind in Camden, Queens Crescent Community Association, Conway House Hostel and Single Homeless Project. From 2023 -2026, FEAST has continued to grow its impact across Camden and London. Total meals increased from 27,056 in 2023 to 28,710 in 2024, with 27,788 meals served in 2025, including 14,242 community meals and 13,529 delivered meals. The Healthy Eating on a Budget programme expanded significantly, growing from 21 sessions and 31 participants in 2023 to 103 sessions reaching 89 participants in 2025.

C: Other information: Other activities and context:

In 2025 the Felix Project redistributed 556,358kg of food to Camden community organisations:

- 1,324,663 meals provided
- 19,904 residents reached
- £2.2million value of food distributed
- 52% fruit and vegetables
- 150,217kg CO_2 emissions avoided

Camden is using food redistribution as a route to improving the health and wellbeing outcomes of thousands of residents. Of the 32 CFP partners redistributing surplus food, 33% are signposting, providing residents with information about relevant organisations or services and leaving them to make contact themselves. A further 19.4% are referring clients, actively introducing them to an organisation better placed to support their needs. Over 41% go further still, with trained staff delivering on-site support directly.

The UCL foodbank Study June 26, led by CFP steering member Professor Nathan Davies found that food bank users in Camden experience high levels of food insecurity, with many households regularly worrying about food running out, skipping meals and struggling to afford a balanced diet. Dietary quality was significantly lower than the UK average, with lower consumption of fruit, vegetables and protein-rich foods. The study also found that around 50% of food bank users were at high risk of malnutrition, highlighting the link between financial hardship, poor diet quality and health inequalities.

Raise Camden is Camden Council's multi-agency programme to tackle health inequalities in children by fighting poverty, discrimination, and housing issues. Co-chaired by Professor Sir Michael Marmot and the Council's Leader, it uses independent evidence and tests innovative approaches in three areas: 1. child poverty and family support, 2. estates and temporary accommodation, and 3. whole-family mental health.

Appendix 5: Food Charter
Appendix 6: Camden Enhanced School Food Standards checklist

Key Issue 4: Creating a vibrant, prosperous, and diverse sustainable food economy

Action area A: Put good food enterprise at the heart of local economic development

Inclusive Growth is identified as a key priority: "*Camden refuses to accept inequality as the price of success. Economic growth has public value and must create opportunities, tackle inequality and enable collective flourishing. Inclusive growth means ensuring that the prosperity generated in our borough benefits all residents, with higher living standards, fairer access to opportunities and a stronger voice for communities in shaping change.*"

Camden supports innovation including through the Community Wealth Fund and Future Camden Fund, where funded organisations include ReUser (circular economy in hospitality), Cook for Good and Mobile Food Hub.

Camden's Market Strategy actively supports the development of healthy and sustainable food businesses by positioning markets as affordable spaces for entrepreneurs to start and grow businesses and embedding street trading within wider council policymaking on inclusive growth, public health and sustainability. The strategy commits to supporting the circular economy through reduced waste, reuse of materials, lower-carbon market operations, and infrastructure improvements, while providing tailored support, mentoring and skills development for traders. It also recognises markets as an important mechanism for tackling food insecurity, improving access to fresh, healthy and sustainable food, and strengthening local food resilience. In Camden social enterprise projects include Our Little Markets, KERB+, Rebel Business School and School of Social Entrepreneurs.

The Camden Climate Alliance (CCA) supports 200+ businesses by providing free training, networking, practical advice and access to funding that help businesses reduce costs, improve sustainability and strengthen their long-term viability. The CCA also provides support on carbon footprinting, sustainability planning, climate resilience, B Corp certification and environmental communications, helping enterprises build capacity and develop more sustainable business models.

The Camden Climate Fund offers funding for carbon reduction projects; e.g. Calthorpe received £4,000 to upgrade its composting facilities and deliver waste management and food-growing workshops. Think & Do's Energy Savers Club received £5,989 to deliver energy-saving advice, helping households reduce energy use, cut bills and lower emissions.

Camden's Local Plan supports a more diverse retail offer while promoting an inclusive local economy. The Plan seeks to support local businesses, independent retailers and affordable workspace, helping to ensure that Camden's high streets remain accessible to a wide range of enterprises rather than being dominated by larger chains. This planning framework supports entrepreneurship and a broader range of community-focused food options.

Camden's Evening and Night-Time Strategy recognises music and hospitality venues, pubs and community spaces as vital contributors to the borough's economy, heritage and cultural, social capital. The protection of The Black Cap LGBTQ+ pub is as an example of how Council policies can help safeguard venues as community assets.

Grant programmes support businesses operating for a more inclusive and resilient hospitality sector, successful projects include:

- outdoor campfire evenings at Calthorpe with healthy free food at their youth festival
- HVH Arts festival local food traders providing free food for children and young people as well as low-cost options for all
- NW5 Play Project sessions provided food for families to take home
- summer gaming and pizza evening at JW3.

Honest Grind Coffee is a radical employability programme in Camden that combines sustainable coffee production with paid training for young people with experience of the criminal justice system, creating pathways into work while reinvesting profits into local social impact. They have an incredible 0% reoffending rate.

Action Area B: Promote healthy, sustainable, and independent food businesses to consumers

Camden promotes healthy, sustainable and independent food businesses through a range of local initiatives that help residents discover and support good food providers. Love Camden campaigns and Euston Town BID events, festivals and 'shop local' promotions celebrate independent businesses and encourage residents and visitors to buy from local food retailers, cafés, restaurants and markets. Examples include Camden Inspire and the Drummond St promotion.

The Sustainable Restaurant Association works across Camden, to provide consumers with information on restaurants' sustainability credentials and helps businesses improve and showcase their environmental and social impact. They also supported the Camden Challenge Prize.

Camden Business Improvement Districts, including the Camden Town, Euston Town, Fitzrovia and Hatton Garden, regularly promote local food businesses through campaigns, local guides, events, seasonal festivals and shop local initiatives, helping increase visibility and customer footfall for independent traders. Examples include Fitzrovia Food & Drink Trail and Leather Lane Summer series.

Major place-based Landlords such as King's Cross group and British Land (Regent's Place) also showcase local food and beverage businesses through pop ups, destination marketing, monthly occupier deals and newsletters, public events and digital channels.

Kentish Town Vegbox, a not-for-profit co-operative established in 2012, supplies seasonal organic fruit and vegetables from small-scale UK farms through a network of collection points across Camden and Islington. The scheme supports local and regional producers, offers discounts for low-income households and reinvests any surplus into community food projects.

The Good Food Box in South Kilburn provides affordable weekly fruit and veg boxes using a sliding-scale pricing model to ensure nutritious food is accessible to all residents. The initiative sources produce directly from farmers, supports fair returns for growers and prioritises culturally appropriate foods, strengthening both local food access and sustainable supply chains.

These schemes demonstrate how veg box programmes, community-supported agriculture and direct-to-consumer models can promote healthy and sustainable food while creating reliable markets for producers. They also provide opportunities for residents to engage more directly with where their food comes from, supporting shorter supply chains and local food economies.

Key Issue 5: Transforming catering and procurement and revitalising local and sustainable food supply chains

Action area A: Change policy and practice to put good food on people's plates

Camden is using procurement, catering and food policy as key levers to improve health, reduce environmental impacts and ensure that food served across public settings reflects the needs of its diverse communities. The council has developed Camden Food Buying Standards, which set Minimum nutrition standards and establish expectations for healthy, sustainable and ethical food procurement across council-controlled catering services.

Based on *Food for Life principles*, the standards promote healthier diets, increased consumption of sustainably sourced food, ethical purchasing practices and the provision of food that is culturally appropriate and relevant to Camden's diverse population. The standards also include commitments around Fairtrade products, sustainability and meeting cultural and religious dietary requirements.

Public sector organisations across Camden are embedding healthier food policies into their catering provision. Specialist Public Health, Early Years and School Food teams work closely with schools, nurseries and catering providers to ensure meals meet national nutrition standards and support healthy eating behaviours. Camden operates Healthy Schools and Healthy Early Years programmes, provides menu reviews and nutrition support, promotes water-only policies in educational settings and delivers training for catering and school staff.

The Council is also strengthening the sustainability of food served through its catering contracts. Camden school meals contract has enhanced requirements to increase plant-based and reduced-meat options, improve the promotion of sustainable menu choices and encourage healthier, lower-carbon diets. A collaborative working group involving catering providers, procurement officers, public health professionals and education teams regularly reviews food provision and identifies opportunities for continuous improvement, ensuring meals are healthy, affordable, culturally appropriate and environmentally sustainable. Camden supports recognised healthy food accreditation and improvement programmes across the borough. Through the Healthy Catering Commitment, the council works with restaurants, cafés and takeaway businesses to improve the nutritional quality of their food offer and make healthier options more accessible to residents. Dedicated support is also provided to businesses through the Heathy Catering Commitment Food Officer, providing practical advice including removing salt from tables, changing cooking oil used and grilled as well as fried options.

Camden uses planning and public health measures to help prevent the proliferation of unhealthy food outlets, including the use of health impact assessments for hot food takeaway applications and policies designed to support healthier food environments around schools and communities. Camden Council has implemented the High Fat, Salt and Sugar (HFSS) Advertising Policy, which restricts the promotion of unhealthy food and drink products across council-controlled advertising spaces.

The Food Partnership has a local supplier directory and regularly brokers opportunities for social enterprises like Luminary Bakery, Meet and Grain to cater council and corporate events.

Action Area B: Improving connections and collaboration across the local supply chain

CFP steering members Cooperation Town and Kentish Town Vegbox demonstrate how collective purchasing can help small producers reach larger markets. By aggregating demand from residents and sourcing produce from multiple local farms, they create reliable, larger-volume orders that individual producers could not secure alone. Their models show how cooperative purchasing, shared logistics and coordinated distribution can strengthen local supply chains and improve access to procurement opportunities for sustainable food businesses. Healthy Start vouchers can also be used at the Vegbox, to provide local organic food for free for those in need. Plans for a Food Hub in 2027 will include shared purchasing, potentially through Better Shed and Better Traders UK to combine the output of multiple small producers into a single offer, making it easier for Camden organisations to source locally and sustainably.

CFP want premium quality food for all. We brokered a partnership with an organic Wholesaler and youth organisations Summer 2026; through Wholegood's support of the Young Camden Foundation Holiday Activities and Food (HAF) programme, organic fruit was provided for free and at-cost price, helping community partners access high-quality food while reducing costs.

Seven HAF providers took part, receiving organic fruit through two distribution hubs and a network of satellite sites. The pilot cost approximately £540 and provided an average of £76 worth of fruit per organisation. While direct savings compared with the cheapest supermarket alternatives were modest at £30 across all seven sites, the pilot delivered significantly greater value through access to organic produce, reduced staff time spent shopping, more sustainable packaging and higher-quality food for children and families. Conservative estimates suggest that bulk purchasing organic produce could save participating organisations more than £1,500 over a four-week summer programme, with even greater potential if expanded borough-wide. The pilot demonstrated how partnership working and collective purchasing can help stretch limited budgets, improve food quality and support a more sustainable food system.

Key Issue 6: Tackling the climate and nature emergency through sustainable food & farming and an end to food waste

Action area A: Promote sustainable food production and consumption and resource efficiency

Through the delivery of the new Camden Climate Action Plan 2026-2030 and upcoming Joint Waste Strategy Delivery Plan (2027-28), Camden is taking a whole-systems approach to reducing environmental impact and promoting sustainable food production and consumption. This work aligns closely with the Food for the Planet agenda, recognising the interconnected challenges of climate change, biodiversity loss, food insecurity and public health.

Increasing participation in food growing is an important element of Camden's approach to food citizenship. The borough has increased access to growing spaces across estates, parks and other community assets, including through the Camden Food Growing Network, Global Generation and Veolia School Orchards . Food growing and composting is also being embedded into future planning policy, including through Policy SC5 within the draft Local

Plan, helping to ensure that new developments contribute to opportunities for community food growing and edible landscapes.

Through the Food Growing Officer, organisations are supported to manage growing spaces in ways that promote environmental sustainability, biodiversity enhancement and climate resilience. In the past two years, 3 new food growing spaces on Camden estates have been launched, 1 new project in Mill Lane Open Space and a new food growing space in Brecknock Primary School has been developed. The Roots programme provided funding to support 8 new projects, Elm Park community growing initiative has 'outsourced' council land management to a TRA. The expansion of food growing opportunities on estates and public land helps residents develop practical food growing skills while increasing access to green spaces.

Camden has 4 formal allotment sites with 208 plots in total. 27 growing spaces are managed by residents in housing estates, 18 community gardens, 5 growing spaces in Camden parks and 4 community-managed orchards.

Camden is strengthening the environmental requirements within agreements governing community food-growing spaces. New arrangements for food growing sites include expectations relating to biodiversity, sustainable land management and nature-positive practices. Training, peer learning and practical support are provided through community-led programmes, including permaculture approaches and food growing workshops, helping growers adopt agroecological principles and environmentally sustainable production methods.

Promoting sustainable consumption is a key element of Camden's wider climate and food agenda. Through the Camden Climate Action Alliance, the council works alongside businesses, anchor institutions and community organisations to encourage more sustainable food choices and reduce the environmental impact of food consumption. This includes raising awareness of climate-friendly diets, supporting behaviour change initiatives and embedding sustainability considerations within food policy, procurement and community engagement activities.

The Camden Climate Alliance's Business Climate Challenge (2022-2025) programme provided targeted support and energy audits to organisations across Camden, Brent and Westminster to help them reduce energy and operational costs and cut emissions. To date the programme has supported 6 Camden food businesses. The Council continues to support these businesses to implement recommended measures, including through available funding.

Camden also supports sustainable food infrastructure through organisations such as Kentish Town City Farm, which provides environmental education, food growing opportunities and community engagement activities that connect residents with sustainable food production. Investment through programmes such as *Roots to Neighbourhoods* has enabled community organisations to expand opportunities for local food growing while strengthening environmental stewardship and community participation. Camden are supporting the Farm with climate adaptation toolkits to share with the wider Partnership.

Planning and land management policies further support the development of a sustainable local food system. The emerging Camden Local Plan and wider council asset management and leasing arrangements recognise the value of community food-growing spaces and other

food-related assets. The council seeks to protect and enhance opportunities for food production where possible, while ensuring that food-growing projects contribute positively to biodiversity, climate adaptation and community wellbeing.

Action Area B: Reduce, redirect, and recycle food, packaging, and related waste

Through environmental services and sustainability programmes, the council encourages residents, businesses and organisations to reduce food waste at source before considering redistribution, recycling and recovery options. Borough-wide awareness campaigns delivered in partnership with the North London Waste Authority, including Love Food Hate Waste and Food's Not Rubbish, Bin Less Save More encourage people to make better use of food, reduce household waste and understand the environmental impacts of wasted food.

Camden supports partners like Reuser to transition away from single-use plastics to reusable cup systems. Iconic local venue the Roundhouse actively promotes zero-waste initiatives, water refill stations, and reusable systems across their bars.

Camden delivers comprehensive food waste collection services for households and businesses, ensuring food waste is diverted away from landfill and redirected for treatment through sustainable waste management processes. Food waste is collected separately and processed for composting and energy recovery, helping to reduce carbon emissions and contribute to a more circular economy.

Camden is working to make healthier and more sustainable choices easier for residents by increasing access to free drinking water through a network of publicly accessible drinking fountains and refill points across the borough. This supports efforts to reduce single-use plastic waste.

The Camden Food Partnership ensures good-quality surplus food is used effectively. Collaborating with food providers and redistribution partners, surplus food is redirected where appropriate to organisations providing food support for residents experiencing financial hardship. FEAST with Us' environmental impact through with surplus food rose from 12,390kg in 2023 to 45,783kg in 2025, preventing an estimated 114,457kg of CO_2 emissions.

Through the Kentish Town and Kings Cross Food Action groups we are scoping local food hubs, these will help strengthen coordination across the food system while supporting the partnership's broader ambition of reducing waste and improving access to nutritious food. Camden's ongoing food system mapping work will further strengthen understanding of food flows, community assets and opportunities to improve the redistribution and sustainable use of food across the borough. Already in the action groups, food and resources are already shared, live, local partnerships to reduce waste and increase collaboration.

The third CFP Catalyst partner is Lifeafterhummus Community Benefit Society, a black and minority ethnic-led non-profit society based in Somers Town, that tackles food poverty and intersections of health inequalities. It operates a circular economy model by redistributing tonnes of surplus food and pre-loved goods to vulnerable households and community hubs as well as running a community cafe at 5 Pancras Square.

Their Catalyst project establishes a two-year pilot designed to transform Camden's food system by creating a human-led, ultra-local infrastructure that captures perfectly edible surplus food from businesses and redirects it to residents experiencing food insecurity. Their

dedicated Food Systems Partnership Lead onboards local businesses to donate surplus food, connecting them with nearby VCS organisations, training both sides in safe and compliant food handling, and leveraging Environmental Health Officers to integrate food-waste messaging into routine inspections. See previous research.

The first ever Camden Challenge Prize aimed to spark new ideas and bring fresh perspectives to the food mission. The winner of the Camden Challenge Prize 2025 was Soil Systems. They will transform food waste into nutrient-rich soil pellets through a fast, odour-free fermentation process, creating a circular link between restaurants and local growers.
The runner-up is Limetrack. SMART wheelie bins that automatically and cost-effectively record valuable food-waste data. Limetrack will provide hospitality businesses with precise, actionable insights by integrating food-waste data with Electronic Point of Sale (EPOS) systems.