SFP Bronze and Silver Awards Application Form 2025

This form is for completing an SFP Bronze or Silver Award application. **If you are considering applying for a Gold Award, please contact the SFP team at info@sustainablefoodplaces.org to discuss the process.**

And impact

Before starting your application, please fully read this form as well as the following documents:

- SFP Awards: Guidance for applicants
- SFP Awards: Activity and Impact: SFP Awards - Activity and Impact.docx

Please do not alter the formatting of this form or redesign it and only return as a Word document not a PDF. This is essential for you application to pass the initial eligibility check.

SECTION 1: Information about your partnership and your place

Please complete the following (*= mandatory):

Name of your partnership*:
SUSTAINABLE FOOD CORNWALL (SFC)
Name and contact details of person/people leading on this application*:
Matthew Thomson (matthew@sustainablefoodcornwall.org.uk) Mary Rose Surfleet (maryrose@sustainablefoodcornwall.org.uk)
Geographic region which this award will represent*:
Cornwall
Award you are applying for*:
Silver

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

This is to help the panel understand the context in which you are working. *You may include (but not limited to): Population and demographic information, location/geography & economic and social challenges.*

ANSWER:

Cornwall is one of the largest unitary authorities in England, with a population of just over 572,000. **Characterised by a rural landscape, over 70% of Cornwall's land is used for farming**. It also has one of the lowest population densities in the country, in the lowest fifth of local authorities. **This combination of sparse population and widespread geography results in distinct and often unconnected communities**.

Cornwall also faces significant social challenges. The local **economy is low-wage and seasonal**, with average earnings at just 80% of the UK average. Rural isolation results in **high transport costs** and limited access to food outlets, particularly for low-income households. **Housing** is also a major issue. Cornwall has more second homes than anywhere else in the UK, pushing up property prices and increasing homelessness. As of March 2025, over 900 families were in emergency accommodation—often without cooking facilities—costing the council more than £10 million annually. Food insecurity is a pressing issue, affecting around one in four people in Cornwall. For the most deprived households, meeting government dietary guidelines would require spending 75% of disposable income on food.

Transportation across Cornwall is limited by a lack of effective infrastructure. Public transport is underdeveloped, and road connections are primarily linear, making cross-county travel time-consuming and challenging. For example, a journey from Bude in the northeast to St Buryan in the southwest takes at least two and a half hours under normal conditions—and potentially much longer during the busy tourist season. Such a journey by bus or train would be unthinkable. **This geographic and infrastructural fragmentation poses practical challenges to building a cohesive, county-wide sustainable food movement**.

The lack of functional links and interactions between places is also a barrier to the creation of critical *economic* mass, as well as logistical collaboration. This is exacerbated by Cornwall's peninsular location: the only neighbouring county with which to develop efficiencies is Devon. In the food sector, this translates to high distribution costs. A notable example is that it can be cheaper to send cauliflowers grown near Helston to a distribution centre in Bristol and then back again, rather than deliver them directly to local supermarkets.

Agriculture and food production are central to Cornwall's economy. **The agri-food sector accounts for 18% of the region's Gross Value Added** (GVA), 24% of its businesses, and 27% of employment. The county is home to nearly 2,000 farms and over 4,000 holdings, with a workforce of almost 11,800. Much of the land (72%) is grassland, and 60% of farms focus on livestock. **Fishing** is another key sector, contributing £174 million annually and representing a quarter of the UK's total catch. Many Cornish fisheries are considered highly sustainable.

How have you considered equity, diversity and inclusion in the structure and work of your partnership (not scored)*: ? Advisory word limit: 300 words

ANSWER:

We work to fulfil the ambitions set out in Cornwall's Equality Diversity and Inclusion Strategy 2022 – 2026 and Sustainable Food Places' REDI for Change, with particular focus on tackling health inequalities and amplifying the voices of people in the food system with experience of poverty, hunger, mental ill health or neurodivergence.

By foregrounding Cornish language in our communications (Boes Brav Rag Onen Hag Oll) we champion Cornish identity reinforcing Cornish national minority status.

- Our partnership follows sociocratic and holocratic principles enabling people from diverse communities, backgrounds and organisations to participate effectively and have their voices heard meaningfully (see Issue 1A)
- The memberships of our steering and working groups are predominantly female and around 10% identify as neuro atypical. We make every effort to find the right way for people to participate in our work, taking account of their specific needs and experiences. We hold reflective learning reviews if these efforts are unsuccessful.
- SFC's vision is 'for everyone in Cornwall and the Isles of Scilly to have access to healthy and affordable food' and our motto 'Good Food for One and All' reflects our

commitment to equality, diversity and inclusion in practice. We ensure the venues and catering we use for our events are accessible to all.

- We participated in Cornwall's first International Food Festival and are helping organise the next one on 29th November bringing together 16 nationalities to celebrate their diversity through food. We engage with Cornwall's refugee support networks to promote sustainable food activities
- Younger people are under-represented on our steering and working groups, although significant numbers have engaged with our events and our Charter. Our youngest director and steering group member co-led the framing of our equality and diversity plan. Since she graduated and left Cornwall, we have been engaging with younger growers informally and are recruiting more youth voices through our education work. Youth Council representatives are now members of our Food in Education working group and we are engaging with local Young Farmers Clubs.
- We have more work to do to understand how our partnership is performing and our governance & strategy working group is currently reviewing our EDI performance. We have already identified that we must:
    - Work harder to enable and support people to share their lived experience of food insecurity and participate actively in our steering and working groups.
    - Build on and amplify the excellent work of SFC members like Kehelland and CHAOS Farm in foregrounding the voices and strengths of people with profound disabilities in participating actively in the partnership
    - Find more effective ways to sustain the participation of farmers, fishers and their families in our work. While Farm Cornwall helped set SFC up, and we have exhibited with them at the Royal Cornwall Show, most of our engagement with farmers themselves has been event-focused. Over 10% of participants in our 2024 summit were from these backgrounds.

SECTION 2: Local food activity and impact

Please read SFP Awards: Guidance for applicants before completing this section.

Please describe the activity and impact of local food work delivered in your place within the last three years against the relevant key issues (1-6) and action areas (A and B) below.

We advise that you keep answers to within 600 words for each action area (i.e. for each A and B under the key issues). Whilst you won't be penalised for going over this limit, this will help the panel focus on your main achievements. For sections C, 250 words is the mandatory limit.

For Bronze and Silver awards, there are mandatory actions for some key issues. These are laid out in *SFP Awards - Activity and Impact:* SFP Awards - Activity and Impact.docx. This document also provides a broad benchmark for each award, rationale for SFP's inclusion of each key issue, and example actions for each action area.

Only submit additional documents for food action plans and strategies related to Key Issue 1 mandatory criteria. All other additional documents will not be assessed. You may add links to online documents but always check the links and permissions as we will not be requesting changes from you after submission.

Key Issue 1 Mandatory Criteria Checklist

NB failure to provide Key Issue 1, Action area B mandatory criteria will result in rejection at the eligibility stage.

- Bronze applications require a one year action plan
- Silver applications require a three year action plan

1. **Have you submitted a current food action plan or food strategy with an action plan?**
    - Yes, shared in submission email attachment as well as a time-limited SharePoint link in email (expires 30.11.2025)
2. **How are you evidencing this action plan?**
    - Excel shared in submission email attachment as well as a time-limited SharePoint link in email (expires 30.11.2025)
3. **Has the action plan less than 6 months to run?**
    - No

Key Issue 1: Strategic & collaborative approach to good food governance action

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

ESTABLISHMENT & DEVELOPMENT OF THE PARTNERSHIP AND ITS WORKING GROUPS

With the support of an SFP development grant received through the Hive Cornwall charity, an informal team produced the 'Towards a Sustainable Food Cornwall' report and used it to engage a broad array of local food system stakeholders. With support from Cornwall's Director of Public Health, that outline strategy framed an initial action plan developed in 2022 by a diverse steering group convened from across the public, voluntary and agri-food sectors. As it formalised, the partnership joined the Sustainable Food Places network in summer 2022 and incorporated in spring 2023 as Cornwall Food Partnership CIC, trading as Sustainable Food Cornwall (SFC). A Partnership Coordinator was employed (0.8FTE) and a new governance structure and Terms of Reference, designed along sociocratic and holocratic principles, was ratified and implemented. In this structure:

- Any organisation or individual that signs the Cornwall & Isles of Scilly Food Charter, launched in September 2023, becomes part of our partnership and Cornwall's good food movement. Any partner / good food movement member may join, or suggest, a new working group. Current SFC working groups are:
    - Community Growing Network
    - Food in Education
    - Public Procurement & Market Share
    - Strategy & Governance
    - Communications and Engagement

- We work to tackle food insecurity through the Cornwall Food Access Alliance (CFAA) which our founders established during Covid to coordinate food aid. Several SFC partners work within the CFAA, and the SFC Partnership Coordinator actively contributes to CFAA advocacy, participating in quarterly CFAA meetings.

- Climate and nature-friendly food production is a cross-cutting theme which underpins all our working groups, most impactfully through Community Growing, and we host a WhatsApp group connecting growers within our Joining the Dots for Nature programme (see Issue 4A).

- The steering group ensures general oversight and communication across the partnership and between working groups. The transition from an interim group was completed through 2023, following the first Cornwall Food Systems Summit and the development of new communications channels.

- The directors of the infrastructure company, Cornwall Food Partnership CIC, are core members of SFC's steering group, alongside 8-10 private, voluntary and public sector representatives. All steering group members are a member of at least one working group to ensure active engagement and participation

- The steering group meets monthly in a mix of online and in-person meetings. Minutes are circulated after each meeting.

CROSS-SECTOR REPRESENTATION AND INCLUSION

Our steering and working groups include members from a diverse range of backgrounds and organisations including:

- Cornwall Council Public Health
- University of Exeter
- CSA Network (Community Supported Agriculture)
- Former Cornwall and Isles of Scilly (CIoS) Local Enterprise Partnership (LEP), now hosted by the Cornwall Council Economic Development service
- Newquay Orchard
- Cornwall Wildlife Trust Farm Advisory Team
- Bosavern Community Farm
- CIoS Leadership Board
- CIoS Local Nature Partnership
- Cornwall National Landscape
- Gleaning Cornwall
- Origin Coffee
- Farm Cornwall
- Chefs in Schools
- Cornwall Youth Council
- Volunteer Cornwall
- Cornish Food Box Company
- Cornwall Food and Farming Group
- NHS primary and secondary care practitioners
- Cornwall Food Access Alliance
- Cornwall Climate Action Network
- Growing Links
- Fentenfenna Farm
- Community Roots
- Camel CSA
- Goonown Growers

The groups also include individuals working as consultants in the food sector, for example an economic botanist, chartered waste manager and a food strategy advisor.

RECOGNITION AND SUPPORT OF THE PARTNERSHIP BY STRATEGIC BODIES

The SFC partnership is formally recognised and actively supported by Cornwall Council, the Cornwall and Isles of Scilly Leadership Board and the Cornwall and Isles of Scilly Nature Partnership. In practice this means:

- Cornwall Council Public Health funds our Partnership Coordinator, and 2 Development roles working in health and education. A Cornwall Council Public Health practitioner is a core member of the SFC steering group, which reviews and approves all our strategic documentation
- The Cornwall National Landscape's Farming in Protected Landscapes programme funds SFC to host a Community Growing Development Worker who runs a small grants scheme for community growers called Joining The Dots for Nature (Issue 4A)
- Sustainable Food Cornwall is a workstream leader for Sustainable Land Food and Seas within Cornwall Council's main strategy document The Cornwall Plan 2020 - 2050
- Cornwall and Isles of Scilly Integrated Commissioning Board is funding WellFed, the health creation collaborative seeded by SFC in 2024
- The Diocesan Director of Education and Cornwall Education Partnership are working with SFC to promote our Food in Schools in Cornwall Transformation Strategy (FISICTS) as part of our Food & Education Programme (see Issue 3B)
- The University of Exeter's support for SFC has led to a number of publications and collaborative projects in relation to community growing, food in schools and local market development
- SFC is recognised as a formal stakeholder of the new industry Food Board (see Issue 4), currently funded by the Cornwall and Isles of Scilly Economic Forum to support the economic development of Cornwall's agri-food sector

EXAMPLES OF THE PARTNERSHIP WORKING

- WellFed was seeded in a series of workshops hosted by the University of Exeter and SFC in summer 2024. For 6 months our Partnership Coordinator then focused on developing WellFed as a new collaborative connecting GPs with community growers to prescribe fresh food and growing activities. We helped secure funding for WellFed as a new commissioned programme hosted by Volunteer Cornwall working for the Cornwall and Isles of Scilly Integrated Care Partnership. Our former

partnership coordinator represents Volunteer Cornwall and WellFed on our Steering Group, and SFA has 3 representatives on the WellFed steering group.

- Through its Joining The Dots for Nature Programme (see Issue 4A), SFC is collaborating with the Landworkers Alliance and WellFed to co-deliver practical skillshares for growers on Community Growing and Health Creation (see Issue 3B).
- In 2024 SFC collaborated with the Food & Farming Countryside Commission (FFCC) to organise #TheFoodConversation event in Penzance which led to 3 Cornish residents joining the Citizens Advisory Council now informing DEFRA's Good Food Cycle strategy development
- SFC was a member and workstream leader of the Cornwall and Isles of Scilly Leadership Board's recent cost of living crisis strategic group, chaired by the Director of Public Health.
- The SFC partnership and/or directors have been instrumental in:
    - Establishing Fentenfenna Farm as a mid-Cornwall sustainable food hub and linking it into our Community Growing Network. (through the Hive Cornwall)
    - Helping extend Gleaning Cornwall's reach to become the largest gleaning network in the country (through Regenerative Food and Farming CIC) (See Issue 3A)

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

SUSTAINABLE FOOD CORNWALL ACTION PLAN AND STRATEGY

During Autumn-Winter 2024/2025, a five-year strategy (**attached to submission**) was developed with the SFC Steering Group to set out our ambition for the next five years. We also created a digestible one-page strategy summary (**attached to submission**) that is a proving an essential asset to give to partners and interested parties so that they can clearly see what our ambitions are, what we do and how we work to achieve our aims. This strategy was signed off in a Steering Group meeting on November 12 (2024), at which a Cornwall Council Public Health Practitioner was present.

SFC's Action Plan exists as a working shared document in a spreadsheet 'tracker' form (**attached to submission**) and is regularly reviewed and updated by working groups and the steering group. The Action Plan (and Strategy) are reviewed annually in an in-person steering group workshop – the last time the Action Plan was reviewed was Spring 2025 in an in-person Steering Group meeting. **A Cornwall Council Public Health Practitioner is a member of the steering group that reviewed and signed off both the Action Plan and the Strategy**.

CORNWALL AND ISLES OF SCILLY FOOD CHARTER

The Cornwall & Isles of Scilly Food Charter was co-created by our steering group over spring-summer 2023, informed by input from over 80 delegates to our first Good Food Summit. It built on the priorities identified during the 2021 engagement work and summarises the 'good food principles' underpinning our action plan.

The Charter was publicly launched in September 2023 and at the time of writing has 214 signatories. Initially we used it as a core engagement tool to drive food system change and as a gateway to our action plan. The Charter remains an excellent engagement tool at public events and is personally championed by several of Cornwall's senior leaders. Recent commitments made on charter sign-ups include:

- Chefs in Schools: "Chefs in Schools support the Charter by: Putting fresh, nutritious food on school plates and embedding food education into the school day. Sourcing from local producers where possible, and championing fair pay and training for school kitchen teams. Designing seasonal, plant-forward menus, reducing food waste and encouraging responsible procurement. Training kitchen teams to feel confident teaching children to cook and try new foods, and engaging families and communities in building a positive food culture"

- Local farmers: "Growing, selling, and advocating for local healthy seasonal food" and "To manage our land and produce sustainably to provide wholesome food directly to the local community. We will also maintain and enhance the many heritage and environmental features of Chypraze"

- A farmers' market: "To promote sustainable Cornish food through our twice weekly markets in Truro city centre"

- A festival organiser: "Porthleven Food Festival organisers are committed to supporting Sustainable Food Cornwall's Food Charter for several compelling reasons. Firstly, the Festival celebrates the rich food culture of Cornwall. By supporting the Food Charter, the festival underscores the importance of preserving and promoting local culinary traditions. This not only enriches the festival experience but also educates attendees about the cultural significance of sustainable and locally sourced food. Supporting the Food Charter also aligns with the festival's goal of sourcing locally and sustainably. The festival already prioritises local suppliers, with 95% of its vendors coming from within a 40-mile radius. This not only reduces the carbon footprint associated with transportation but also supports the local economy and promotes Cornish agriculture and artisan producers. Overall, the Festival's support for the Food Charter reflects its dedication to environmental stewardship, local community support, and the promotion of sustainable food systems"

THE SUSTAINABLE FOOD CORNWALL BRAND AND IDENTITY

SFC's motto is '**Good Food for One and All**', 'Boes brav rag onen hag oll' in Kernewek (Cornish) – building on the Cornish motto of 'One and All' (Onen hag Oll). Our logo is in the Cornish colours of black and gold and a play on the traditional heraldic coat of arms. A slice of award-winning Cornish Gouda replaces the shield and illustrations of Cornish produce feature prominently. The aim is to firmly anchor the partnership's place-based approach at the heart of Cornwall's protected identity and to create a distinctive brand. Our annual food summits have consolidated our brand and identity as a loadbearing voice in Cornwall to discuss the issues around our food system.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

Sustainable Food Cornwall works closely with, and is represented on, a range of key strategic bodies including:

- Review group for The Cornwall Plan 2020 - 2050 (see Issue 3)
- Cornwall Food Access Alliance (see Issue 3A)
- NHS Sustainable Food Group (see Issue 3B)
- Cornwall and Isles of Scilly's Food Board (see Issue 4)
- Cornwall & Isles of Scilly Local Nature Partnership (see Issue 6A)
- Cornwall & Isles of Scilly Climate Commission (see Issue 6A)

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

NB at Silver *we require evidence that your food partnership has catalysed, influenced or delivered activity. That the food partnership has created additionality. At Silver simply mapping activity is not sufficient. The 'value added' of the partnership must be demonstrated.*

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

SUSTAINABLE FOOD CORNWALL AWARENESS-RAISING AND COMMS

SFC's 12-month communication and engagement strategy (viewable in SharePoint link sent in submission email) sets out our approach to building the good food movement in Cornwall. It was last reviewed in summer 2025 and focuses on newsletter subscriptions, social media and events.

We use social media to share information about local and national issues, campaigns and projects to promote opportunities for learning and involvement:

- Our Facebook following has grown from 8 in March 2023 to 557 in September 2025. While initially, we mainly focused on sharing and commenting on posts, particularly from community food groups, local food businesses, food and farmers' markets, and producers, as well as key local public and health sector posts, national campaigns and initiatives, we now share more project news of our own, as well as cultivating a tone of voice in opinion pieces that reflect our values and beliefs
- LinkedIn posts and shares are less frequent and are targeted primarily at business and public sector partners, highlighting significant local or national strategic and policy news. We have 412 LinkedIn followers
- The SFC Instagram account has 475 followers and the platform enables us to engage with a younger and different demographic, as well as being an excellent way of sharing local events with Cornish followers.

SFC also works to engage face-to-face with the public, producers and community organisations, for example:

- SFC conceived, co-created and is sponsoring a new sustainable food award category in the 2025 Cornwall Sustainability Awards – the Sustainable Food & Drink Award recognises businesses, producers or organisations within Cornwall that demonstrate outstanding commitment to sustainable practices. This includes everything from food sourcing and production to packaging, waste reduction, community engagement, and climate action

- SFC partnered with the Cornwall & Isles of Scilly Nature Partnership to create the award-winning Royal Cornwall Show Food and Farming Hub, designing the stand, building its kitchen, curating the programme and running events across the 3 days

- Direct conversations with producers and the public at Cornwall's 40+ farmers' and produce markets are leading to additional charter sign-ups and social media followers

- SFC hosts a resource library (and blog) on our website, so that access to everything from recipe cards to reports and presentations is public

- SFC has provided panellists at screenings of Cornwall Climate Care's Hungry For Change and Food for Thought films in cinemas and community venues and several steering group members feature in the films

- SFC was at the Cornwall Council's Schools Climate conference in June 2025 – from this we have been invited to participate in one Academy Trust's 'Sustain Working Party', which has evolved into a partnership with some of their schools on connecting schools with land to growers who need access to land.

- SFC attended the 2025 Porthleven Food Festival and engaged with the public via our SFC Super Carrot – which turns out to be an excellent icebreaker!

The SFC Carrot

OPPORTUNITIES FOR PEOPLE TO LEARN ABOUT, SHARE AND ENJOY HEALTHY AND SUSTAINABLE FOOD

SFC partners and the coordinator are involved in multiple stands and activities at the annual Royal Cornwall Show (120,000 visitors) and other events at the Royal Cornwall

Showground. The SFC stand in the Food and Farming Hub was the first time we have had our own base at the Show and was a platform to distribute 1,000 of our Food Charters. We volunteer every year as guides for the annual Farm and Country Days, which attract 1,500 primary school children for hands-on learning about farming, food production and countryside management highlighted in this video.

There are many smaller, grassroots food fairs and feasts bringing people together and strengthening their local communities across Cornwall, and SFC has supported several of these through our Community Growing Network and Joining the Dots for Nature funding, for example:

- Bosavern Community Farm host annual spring and harvest open days on the farm, with stalls, information on growing, conservation &volunteering, demos, tool sharpening, talks, crafts, games and food.
- Goonown Growers host an evening celebrating soil, farming, and community action with the film Six Inches of Soil, and an autumn gathering community open day.
- Growing Links' street food project and community garden site near Penzance host 'The Big Weed' – a day of weeding, tidying and planting alongside a community lunch, as well as hosting free courses (e.g. organic horticulture)
- Seasonal Orchard Fayres and a Wassail at Newquay Community Orchard, also BIG Ramadan Cook-up, using sustainable produce grown at the Orchard and CHAOS farm.

SFC advises and supports programmers and curators at visitor attractions in promoting sustainable food and food production to the public, e.g. the Eden Project (>0.5m visitors a year) which hosts Anglia Ruskin's MSc in Sustainability (on which our director has taught), geothermal greenhouses and plant nursery training people in regenerative horticulture and producing food for on-site restaurants.

Frequent and regular community lunches are hosted by community food groups across Cornwall:

- Cornwall Neighbourhoods for Change (CN4C) in Redruth and St Austell offers healthy lunch clubs, as well as cooking and fruit/veg growing courses
- Whole Again Communities in Penzance offers free nutritious meals at its weekly lunch clubs
- Truro Nourish Hub offers lunches and the opportunity to learn to cook low-cost, healthy meals in the community kitchen at Truro Cathedral

- STAK St Austell, community kitchen offers support, advice and guidance for vulnerable, needy and homeless people in St Austell

Cornwall Climate Care have made two food related documentaries which have been screened at 73 events to approximately 2,974 people. Collectively, they have been watched over 7,000 times on YouTube:

- Food For Thought: Presented by organic beef farmer Lisa Guy, this film looks at the undeniable impacts of modern animal agriculture as well as some of the incredible Cornish initiatives underway to mitigate them – and the role that regenerative farming could play in combating climate change while producing nutritious food.

- Hungry For Change: Hungry for Change is presented by a forager who takes us on a fascinating and inspiring journey to meet people in Cornwall working on ways for us to 'do food better' as the climate changes – from the gleaners picking 'waste' crops in our fields to projects growing food in unusual places, and a microbiologist keen to get us all eating low-carbon insects.

Details of the impact of these films and the work of Climate Cornwall Care is set out in Issue 6A.

OPPORTUNITIES FOR VOLUNTEERING AND TO DEVELOP FOOD SKILLS

SFC's community growing network of 50+ community growing schemes / spaces form the backbone of community-based volunteering alongside food skills and training opportunities. Their locations are displayed on SFC's Good Food Map. They range from small food growing groups with a handful of volunteers to large social enterprises such as Newquay Orchard. All provide formal and informal skills development as well as learning and training opportunities. Many offer volunteers the chance to be involved in preparing and sharing food and selling and marketing it. SFC supports these projects by connecting them with each other, raising funding for their projects and through sustained advocacy and promotion.

Community growing projects' contribution and impact to Cornwall's good food movement were the focus of SFC's 2023 Community Growing in Cornwall Report, commissioned by the Cornwall and Isles of Scilly Leadership Board and co-authored with the University of Exeter. SFC PR'd the publication of this report to attract unprecedented media coverage of community growing in Cornwall. Building on this report, SFC's Joining the Dots for Nature Programme (see Issue 4A) has created tens of opportunities for volunteering and training at community growing sites:

- Habitat enhancements were carried out by staff and volunteers, and by the public at a variety of events. This enabled knowledge sharing about wildlife and biodiversity and our importance of protecting it. As well as the practical elements

of erecting nest boxes, sowing wildflower meadows, and creating vermicompost systems. Community Roots made a wormery with a student group that volunteered at their site and seeded wildflower areas during a community event. CHAOS farm also sowed wildflowers supplied by SFC with their daycare visitors and Camel CSA got their regular volunteer team involved in creating their small wildlife pond.

- SFC commissioned Soil Symbiosis to provide soil health supported-learning activities on 15 sites, showing participants how to use a microscope to judge soil health, involving 50 people so far this year

- SFC has partnered with Growing Real Food for Nutrition CIC to bring a dozen new sites into the BRIX citizen science project which is training volunteers to use refractometers to test nutritional quality of food they've grown (see Issue 4A)

- SFC produced a Volunteer handbook for community growing to guide volunteering sessions, community events, and ways to engage others in work on the farm.

SFC has supported a range of local volunteering and experiential learning opportunities:

- Whole Again Communities in Penzance and Liskeard & Looe Foodbank (LLFB) have pioneered online cookalongs to teach cooking skills and to offer in-person cooking classes and clubs, supported by recipe bags. LLFB has developed pictorial-based recipe cards to address low literacy levels which have proved a barrier to people's participation. These recipe cards and resources are shared with other groups in the WellFed Cornwall network and resources hub facilitated by Volunteer Cornwall and SFC (see Issue 3B.)

- Food Troops CIC, a community garden, kitchen and larder / fridge in the heart of Redruth – one of the most deprived areas of Cornwall. Staff and volunteers work closely with Grassroots Garden CSA to offer weekly gardening clubs for all ages and regular cookery clubs and community lunches. They host a programme of one-off cookery workshops and in 2024 collaborated with Smart Savings CIC to run a free course over several weeks covering all aspects of eating on a budget.

- Cornwall Neighbourhoods for Change (CN4C) is a community development organisation that runs On the Plot free fruit and veg growing courses on its allotment sites in St Austell and Camborne. CN4C also offers free Cook Well, Eat Well sessions, when participants learn to cook and prepare a meal to eat together

- CHAOS at Eden is based at Eden Project's regenerative market garden and is in partnership with CHAOS Group, delivering work-based learning for neurodiverse adults and adults with physical and emotional impairments

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

NETWORKING OPPORTUNITIES THROUGH SUSTAINABLE FOOD CORNWALL

Cornwall is a large rural peninsula (see Section 1). SFC has found that community food groups, food activists and food leaders, who often work separately at considerable geographical distance, particularly value the opportunity to come together in person to network and share ideas and inspiration. The SFC Resource Library has emerged as the authoritative knowledge base of Cornwall's food system and reflects the plural voices and multiple activities within the partnership. (We are working to improve its indexing!)

We held our first Food System Summit near Bodmin in May 2023, with the theme of 'Good Food for One and All'. Over 80 people attended this oversubscribed event and feedback was excellent. Face-to-face networking was one of the most highly valued aspects, and the words 'inspiration', 'motivation', 'networking' and 'learning' were most cited in feedback. Some of the presentations from the summit can be found on the Resources page of our website.

In December 2024 we held our second summit, which sold out in just a couple of days with over 110 attendees. A mentimeter evaluation of the event generated the following graphic where 'inspiring' and 'engaging' received numerous mentions:

At the Summits we successfully solidified and expanded a diverse and knowledgeable food community and business support network. We strengthened relationships with colleagues across Cornwall who came together to support each other, the wider community, and the goals of our Partnership. This collaboration was visible to the public, and there were sector representatives there spanning health, education, training, farming, fishing, business and economy, community growing, climate change, housing, environment, emergency food access and academia amongst others. We shared a lunch of on-farm produce around long tables, bringing alive the importance of food as a fundamental pillar of our culture and the benefits of a unified, system-wide approach.

The key progression between the 2023 and 2024 summits was the feeling that we had managed to engage and attract more farmers, fishers and growers into the room,

testament to the effort put in by SFC over the year to be seen as a loadbearing voice within Cornish food production circles. Feedback from one Cornish farmer: "The second and third sessions were marvellous. Really inspirational. Even though I'd heard and read a lot of it before. And the first session after lunch was also very good – particularly the work of farmers' markets. I also agreed with the brave lady sitting a couple of rows in front of me who said that she wanted to produce food for as high a price as possible. In other words, the best quality food rather than look to meet lower, more affordable standards. Which is why we're an organic farm. Back again to a good income for all, informed consumer choice, and a strong food culture".

In our evaluation form for the 2024 summit, in response to a question about any new/useful connections made, answers included: "Cornwall council educational department", "Loads!!! At least 5 new contacts", "Great to have lots of public health staff at the event", "Mostly people I have been aware of already but have had time to talk to more today plus seeing other connections and acting on those" and "Lots! Too many to write down brilliant opportunity to connect". These examples go a long way to demonstrate the value added of SFC by being able to hold an event where many different people from different sectors can come together in a way that is not often possible in a large and fragmented Sustainable Food Place.

INNOVATION IN THE WILD & WELLFED

In spring 2024 SFC gathered 26 food leaders and activists from across the food system for an Innovation in the Wild gathering funded through the University of Exeter's Evolve Futures project. New ideas and collaborations emerged, most notably the formation of the WellFed Cornwall Network (see Issue 3B) which went on to constitute itself in April 2024. The initial gathering was the first step to leveraging the funding from Public Health and Cornwall's Integrated Care System to run a test and learn programme with a full evaluation report. Facilitated by Volunteer Cornwall and SFC, it is working to embed and develop community food projects into local health commissioning as a health creation asset. The new network brings together a rapidly growing number of community food projects, health professionals (medics, social prescribers, health and wellbeing coaches and dietitians), and supporting organisations including universities and the public health team. WellFed is developing a resources hub hosted in the SFC resource library starting with recipe cards developed in the Food for Change programme that was a precursor to the formal SFC partnership, by health coaches in individual primary care networks, and by food banks running cookery classes, are being pooled and made available to all.

COMMUNITY GROWING NETWORKING OPPORTUNITIES

As mentioned above, the nature of Cornwall as a rural and fragmented region means that opportunities to connect in person are rare. This is exacerbated by how time-poor producers and growers are. Through the SFC Community Growing Report's priority

identification exercise and SFC's Joining the Dots for Nature Programme, opportunities to collaborate and network have grown.

This autumn, SFC is facilitating and hosting nine sessions for growers (see Issue 4A), their volunteers and community members to develop skills and network in a learning environment. While these skills sessions are not purely networking opportunities, SFC is proud to be catalysing and creating opportunities for networking by hosting skills sessions as part of our Joining the Dots for Nature Programme. These sessions would not be happening if it were not for SFC funding.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

SFC welcomes people who reach out to us organically, wanting to get involved and we have run a couple of interesting mini-projects this way. For example, an architecture student who reached us through our socials is now looking at how community growers within our network are managing water on their sites, gathering data around water volume/usage. We are now drafting a couple of case studies that we could use to help other growers think about how they might play a role in safeguarding water in Cornwall in the future.

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

NB at Silver *we require evidence that your food partnership has catalysed, influenced or delivered activity. That the food partnership has created additionality. At Silver simply mapping activity is not sufficient. The 'value added' of the partnership must be demonstrated.*

Action area A: Tackle food poverty

SFC & CORNWALL FOOD ACCESS ALLIANCE

Before it incorporated, as an informal partnership SFC was a founding member of the Cornwall Food Access Alliance (CFAA), another unincorporated association set up to facilitate collaboration between the many food banks, social food groups, and relevant statutory agencies involved in food aid in Cornwall. SFC framed its original vision and objectives to end food poverty in Cornwall.

The CFAA continues to be the multi-agency vehicle for cooperation between organisations working to tackle and end food poverty. Its 68 members include food banks, larders, pantries and community food organisations as well as Cornwall Council, Citizens Advice, Feeding Britain, Transformation Cornwall and local housing associations. CFAA's vision is for a 'Cornwall where no-one goes hungry' and its remit is to share knowledge, identify solutions and work together to reduce the need for emergency food provision. It serves as the locus for SFC's work in this space, effectively functioning as a partnership working group focused on tackling food poverty and increasing access to healthy affordable food.

As part of building a good food movement SFC is working to support people in Cornwall who provide emergency food support. This year SFC connected the CFAA with the Alliance for Dignified Food Support to run a training session exploring the psychological and ethical challenges faced by staff and volunteers in community food support organisations, given our status as an essential yet unofficial part of the UK welfare system.

CORNWALL COUNCIL SUPPORT WITH ACCESS TO FOOD

SFC secured a commitment in the Cornwall Plan to end reliance on foodbanks by 2030 and influenced Cornwall to practice a cash-first approach to support access to essentials for most vulnerable people. This has led to the automation of Household Support Fund (HSF) payments and Free School Meal registration, which will put almost £900,000 a year back into family budgets and bring nearly £2 million in additional Pupil Premium funding into Cornwall's schools.

We influenced Active Cornwall to ensure its Time2Move programme would provide eligible children with a free nutritious meal as part of its holiday activity programmes.

A Help with Food map is live on Cornwall Council's website to signpost people to emergency food support, and the SFC steering group has helped develop community maps which are more readily updated.

FOOD BANKS AND OTHERS DELIVERING PRACTICAL HELP WITH ACCESS TO FOOD

The pandemic saw a surge in the number of organisations providing food assistance in Cornwall – from less than 20 in 2019 to 180 in 2021. As the SFC partnership developed it worked with Cornwall Council and the CFAA to develop shared infrastructure to support this network. We secured over £600k investment through the Hive Cornwall (the charity used to set up SFC) for 4 vehicles and the construction of a sustainable food hub at Fentenfenna Farm. This enabled CHAOS to collect and redistribute hundreds of tonnes of wholesale surplus through the partnership network to feed thousands of people directly and enabling the expansion of community larders.

In the 12 months from April 2024 to March 2025, over 35,000 emergency food parcels were distributed by Trussell Trust foodbanks alone in Cornwall. More than 12,000 of these were for households with children under 16. These figures do not include many other community larders, fridges, pantries and other groups, some of which are sizeable operations.

The main VCSE food-access initiatives which SFC has helped include:

- Camborne, Pool, Redruth Foodbank (Transformation CPR) currently has more than 50 volunteers helping to distribute food to 540 families every week. Throughout 2024, 134,320 meals, £10,755 in crisis funding, 349 Christmas boxes and 2,000 Christmas presents were provided. Transformation CPR has also broke ground by launching Cornwall's first ever food-bank led canning venture – reducing food purchasing costs and providing nutrient and protein rich food for their service users other food providers in Cornwall – this initiative was catalysed by SFC's own priority needs assessment.

- Gleaning Cornwall has rescued over 360 tonnes of veg and some fruit, equating to a saving of 857 tonnes of CO2e. It has distributed over £656,000-worth of fresh, nutritious gleaned food to local food charities and claims to be the largest such group in Europe. Gleaning Cornwall are currently offering 2-5 products each week to 50 - 80 recipient organisations, including food banks, community larders and community kitchens, two of which are faith organisations, 11 are Trussell Trust food banks, 11 are community ladders, 4 community fridges and 34 other organisations plus around 30 organisations who receive our produce indirectly, and they estimate they are feeding 12,000 - 23,000 people in need each week. SFC has helped grow Gleaning Cornwall with governance, funding and network development support.

- Fentenfenna aggregates wholesale surplus food and redistributes it to CFAA members, and is about to launch its Wasted Apple range, produced and bottled on

site and turning surplus fresh apples into cider and apple juice to prolong shelf life and generate income to support the hub. It is also reusing hessian sacks from a Cornish coffee importer to redistribute slightly out-of-date coffee to community organisations to offer to their volunteers and deliver chaff (coffee husks high in nitrogen) to local growers to integrate with compost.

- Liskeard & Looe Foodbank supported 4,390 people in 2024, in predominantly rural farming and coastal communities. Many of its food bank users are themselves low-paid food producers whose fluctuating seasonal income works to their disadvantage within the benefits system and leaves them very vulnerable. To top up food donations, the foodbank buys in food from suppliers that pay their producers and workers fairly and are currently working (supported by SFC) to identify suppliers of local agroecological and ethically produced food for seasonal food bags.

LONGER-TERM, STRATEGIC PRIORITIES FOR TACKLING FOOD POVERTY

At a strategic level, tackling food insecurity (beyond meeting immediate emergency needs) is identified as a priority in Cornwall and Isles of Scilly Leadership Board's vision document: The Cornwall Plan 2020-2050.

A multi-agency Cost of Living Crisis Strategic Group, chaired by the Director of Public Health and bringing together Cornwall Council, Citizens Advice, Department of Work and Pensions, SFC, the CFAA and others, was set up to report on and monitor progress against the priorities identified by a Civic Lantern exercise. SFC led the workstream on access to food and community growing.

At the same time, SFC established a community growing working group was to collate intelligence and scope practical priorities leading to SFC's publication of the Community Growing in Cornwall Report the recommendations of which were endorsed by the Cornwall & Isles of Scilly Leadership Board, so that the Cornwall Plan 2020-2050 was refreshed to adopt a new commitment that: "Everyone in Cornwall is able to access a community growing scheme, helping to ensure no-one in Cornwall is reliant on food banks." This will be measured using SFC's map of community growing schemes in the Good Food Map.

INCOME AS THE ANSWER TO FOOD INSECURITY: THE REAL LIVING WAGE

In 2023, Cornwall Independent Poverty Forum, Truro Food Bank and the CFAA started a campaign for Cornwall to be the first in the UK to be recognised as a Real Living Wage Place by the Real Living Wage Foundation. With the active support of SFC along with the Chamber of Commerce, Federation of Small Businesses and many individual businesses the campaign led to Cornwall being formally recognised as a "Living Wage Place" in February 2025. In July 2025 Cornwall was also recognised nationally for its commitment to fair pay, winning two prestigious accolades at the Living Wage Foundation Champion Awards. The Cornwall Living Wage Place (LWP) campaign was awarded 'Campaign of the Year', while Cornwall

Council's Good Growth Programme and Truro Foodbank were named joint winners of the 'Local Champions' award.

Action Area B: Promote healthy eating

SUSTAINABLE FOOD CORNWALL'S FOOD AND EDUCATION PROGRAMME

Fixing food in schools in Cornwall was identified by SFC's original steering group as a paramount priority in 2022 and our Education working group has been the most active ever since. Cornwall is the most heavily academised education authority in the country, requiring creative approaches to influencing change, working through the Cornwall Education Partnership (CEP) leadership body. SFC is partnering with TastEd to promote food diversity in schools and has connected TastEd with the CEP. A joint event in October will be hosted by chef Anna Jones and galvanise commitments from academy trust leaders for our Food in Schools In Cornwall Transformation Strategy (FISICTS) (see below).

Over the last 18 months, the SFC partnership has worked with Cornwall Council's Public Health team to co-design a new Food and Education programme, delivery of which has just commenced with the appointment of a Food and Education Development Worker. Her work programme follows the FISICTS that emerged from SFC's Knowledge Exchange Fellowship (KEF) at the University of Exeter in 2023-24. During her Fellowship Dr Fatma Sabet completed her PhD investigation of the sustainability of school food, and the FISICTS was shaped by it. Our new programme will deliver the following outcomes:

- Enthusiasm and desire within the school food system in Cornwall to pursue positive change in line with the SFC Food Charter
- Improved nutritional intake, making new, local, foods available in schools in Cornwall
- Reduction in Carbon emissions from waste food reduction
- School meal provision reflects nutritional, ecological, economic educational and social values - challenging misconceptions that children prefer UPF products
- Challenge misconceptions that children prefer UPF products
- Generation of knowledge and evidence to inform national and local policy
- Embedded an evolving systems leadership approach to Food in Schools

Through this initiative, SFC is:

- Establishing a Community of Practice to create opportunities for knowledge-sharing and collaboration between schools, farmers, community growers, food educators and sustainable food businesses, where stakeholders can offer support and

resources to help develop new ideas and approaches and celebrate and share the positive ways schools are already promoting good food.

- Building a memorandum of understanding between organisations that share our goals, inviting them to sign Sustainable Food Cornwall's Food Charter, showing commitment to healthier and more sustainable food for every child.
- Encouraging and supporting schools to use a systems thinking approach around food in schools in order to ensure meaningful, lasting change.
- Pairing every primary school in Cornwall with at least one grower or farmer

By connecting young people with food, nutrition and sustainability, SFC is not only supporting their health and learning now but also helping Cornwall build a resilient, sustainable local economy for the future. SFC has already published a short 'Good Food, Better Learning' report, highlighting the links between nutritious food and learning outcomes.

SUSTAINABLE FOOD CORNWALL'S FOOD & HEALTH PROGRAMME

Over the last 6 months, SFC has worked with Cornwall Public Health to co-design a new Food for Health programme, delivery of which has just commenced with the following objectives:

- Promote diets that prioritise plant-based proteins and a 'less and better' approach to animal-based foods
- Stimulate demand for sustainable food including British and local vegetables, pulses and fruits through public procurement, for example, implement DEFRA's Balanced Scorecard across public health sector catering and procurement and support the specification of the School Fruit and Veg Scheme to support sustainability
- Commission food programmes that support sustainable food systems
- Promote and support community-based agriculture schemes

SFC will do this by:

- Identifying communities at higher risk of diet related ill health and take a strength-based approach to design and delivery of interventions that reduce the causes of diet related ill health
- Working with Cornwall's food industry to improve workforce health
- Identifying the barriers that create food deserts and work with system partners and residents to design interventions to overcome or remove these barriers

- Working with Health Trusts to implement UK Govt. Public Sector procurement policy that requires 50% of procured food to be from local sources
- Working with Stakeholders to create a Cornwall food resilience action plan for the Local resilience Forum

These activities will complement and coordinate with the work of Healthy Cornwall, WellFed and Community Health & Wellbeing Workers and will be delivered in collaboration with partner organisations within and/or working in support of the SFC Partnership.

WELLFED PROGRAMME

The WellFed programme is one of the most significant examples of SFC's causal effect in generating activity. Born out of a gathering called 'Innovation in the Wild' (See Issue 2B), which was organised by SFC and funded by the University of Exeter's Evolve Futures project, WellFed has gathered significant momentum and is now a partner of SFC in its own right.

The WellFed programme is a practical pilot and research programme partnering local sustainable food growers, community groups and enterprises with people at risk of or with early-stage type 2 diabetes, through their GP surgery or NHS healthcare service. The programme was initially run by the SFC coordinator two days a week. This requirement has grown as the programme grew, and there is now a full time WellFed coordination role hosted by Volunteer Cornwall.

The aim is to test and evaluate the impacts of providing participants with a weekly (free) box of locally, agroecologically grown vegetables for 12 weeks. WellFed participants receive locally and agroecologically grown veg bags, supplied by community growing organisations and local organic / agroecological market gardens and farms. By partnering participants with community growing sites and local food groups and enterprises, the aim is not only to create more connection between people and where their food comes from, but also to build community and local food system resilience and to stimulate investment in the local economy. It is hoped that the social return on investment calculation which is part of the WellFed evaluation will help demonstrate the value of procuring local agroecological food, and stimulating greater connection with the local food system, to the healthcare system.

The WellFed programme is based on an initial pilot partnership between Narrowcliff Surgery (Watergate Primary Care Network) and Newquay Community Orchard. This ran from 2023-24 and was funded by Cornwall Council Public Health and supported by the climate resilience team at Volunteer Cornwall. While participant numbers were small, results suggested a positive outcome for veg box recipients in terms of weight loss and a reduction in HbA1C (a diabetes marker), potentially reducing the future need for medication. There was also some evidence of greater engagement with, and personal agency around, good food.

Subsequent pilots in the Coastal Primary Care Network (PCN), in collaboration with Goonown Growers and Community Roots, showed similar promise. From the second half of 2025, a new phase of WellFed pilots, funded by Cornwall Council Public Health and the NHS, is being rolled out in new areas across Cornwall. The new pilots are offering more comprehensive support to participants to use the food they are prescribed and to engage with community growing sites / community food groups. It is hoped this will help them benefit from greater community connection and opportunities to raise physical activity levels.

The new programme of pilots is underpinned by a comprehensive data collection framework, designed and overseen by researchers from the Universities of Bath and Cardiff in conjunction with the WellFed team. Ethics approval and data sharing agreements are in place. The monitoring and evaluation framework draws on expertise from food prescription programmes elsewhere in the UK. The aim is to not only to capture the impacts of the WellFed approach – and hopefully to make the case for commissioning social and food prescription for health creation - but also to learn more about the barriers, what works and how best to ensure the conditions for success.

One participant in particular captured the essence of WellFed's achievements: "*Hi, I'm the bloke who made a flippant response when you asked how often I ate vegetables. I said every four weeks. I took home the box of veg you kindly gave me and reflected on it over the afternoon and decided I needed to change my attitude to healthy eating. I prepared a salad meal for my wife and myself. On Saturday I stocked up with a variety of vegetables and will be eating more healthily in the future, all thanks to you.*"

You can hear from a participant about his own experience in one of the early WellFed trials in this video: https://www.youtube.com/watch?v=LxHnXC6EKiQ

Two members of the SFC steering group are on the WellFed Steering Group, alongside members of CIoS Integrated Care Board and Integrated Care Areas, clinicians from primary and secondary care, health coaches and growers, to ensure we can continue to support this pioneering initiative going forward.

SUSTAINABLE FOOD CORNWALL & GROWING REAL FOOD FOR NUTRITION – FOOD NUTRITION TESTING

Seven community growing sites are now participating in Brix data gathering as part of their membership with Growing Real Food for Nutrition (Grffn). SFC is contributing to this citizen science initiative in Cornwall, which is designed to explore food quality and nutrition of fruit and vegetables. The project empowers local growers to test the nutrient density of their fruit and vegetables using simple handheld tools, making it possible to quickly and easily assess the overall quality of food being grown on site, and has been delivered as part of SFC's Joining the Dots for Nature Programme (see Issue 6A).

Brix Testing Kit

SFC has funded seven Brix kits through this project. These kits are currently in use at participating sites but are designed to be shared more widely between groups and at public events, to extend access to the tools and build community understanding around food quality and sustainable growing. The kit has also been demonstrated by SFC at the Royal Cornwall Show and at a local primary school to Year 3 children.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

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

NB at Silver *we require evidence that your food partnership has catalysed, influenced or delivered activity. That the food partnership has created additionality. At Silver simply mapping activity is not sufficient. The 'value added' of the partnership must be demonstrated.*

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

STRATEGIC AND STRUCTURAL SUPPORT FOR A GOOD FOOD ECONOMY

During 2024 SFC worked with the Organic Research Centre to secure funding (from Farming In Protected Landscapes) to explore infrastructural collaboration in Cornwall (this project was called Joining to Dots but should not be confused with SFC's current Joining the Dots for Nature Programme described elsewhere). Working closely with 15-20 community growing and retail enterprises the project team sought practical opportunities to consolidate transport and storage facilities and purchasing processes. The project created a new shared grading shed, savings (through aggregated purchasing) for 6 food box retailers buying in stock from Riverford and Organic North, several spin-off collaborations between individual growers and retailers and scoped potential extensions to Tamar Grow Local's famous Good Food Loop. This project also put the new Fentenfenna hub firmly on the network map and seeded SFC's Joining the Dots for Nature project supporting community growing enterprises. You can read a full impact report here.

SFC effectively formed through collaborations between the key members of the Local Enterprise Partnership (LEP) Rural special interest group and the founding members of the CFAA. The LEP Rural Group commissioned influential research through the University of Exeter scoping growth opportunities in farm shops, social care, small boat fisheries etc. While the LEP has been superseded by the Economic Forum, SFC has remained closely involved in shaping the economic development of Cornwall's food sector. We influenced the decision to allocate over £600k to the Raise the Bar programme to develop a strategic agrifood cluster, comprising an industry food board and a programme of business support interventions led by Great Cornish, an active member of the SFC partnership. SFC supported Great Cornish in securing this funding and is named as its principal delivery partner as well as a stakeholder in its economic development strategy Cornwall and Isles of Scilly Agrifood Strategy and Action Plan 2025-2035.

This strategy was informed by an independently authored farming, fisheries and food insights report and framed by SFC's Food Charter. It sets out a clear ambition to make the region the UK's number one green and fair food economy. The strategy brings together insight from producers, manufacturers, retailers, growers, fishers, farmers and more – recognising the strength and innovation already present in Cornwall and the Isles of Scilly and setting out how we can build on this to meet the challenges ahead. From improving skills and education to strengthening supply chains, boosting productivity and reducing

environmental impact, the strategy highlights how Cornwall can lead the way in regenerative, high-quality food and drink. It recognises the connections between other sectors such as tourism, renewable energies, health & education– and the need to work across these areas to build something robust for future generations.

Around 75 businesses, organisations and individuals (including SFC directors, partners and the coordinator) were interviewed or attended workshops to inform findings and recommendations. The report identifies five key focus areas:

- High welfare / low carbon livestock farming becoming the UK's most sustainable grazed livestock sector
- Increasing production of sustainable fish and seafood, capitalising on Cornwall's highly sustainable small boat fleet
- Growing and diversifying the fresh produce and horticulture sector (including by making the most of low carbon technology)
- Using food and drink to add value to tourism and extend the season
- Increasing added-value food and drink processing to target new markets – generating a further £4-£5 in processing, marketing and logistics for every £1 of GVA in agriculture or fishing

Cornwall Council has recently agreed to take part in Sustain's Good Food Local benchmarking platform. This demonstrates a commitment by Cornwall Council to supporting a more healthy and sustainable food system, so Cornish residents can access affordable, healthy and climate and nature friendly food. Through this they will be able to track and drive meaningful action in their area while learning from others nationwide to help build healthy, sustainable communities.

PRACTICAL SUPPORT FOR SUSTAINABLE FOOD PRODUCERS

To further the recommendations for the Community Growing Report, SFC secured funding to deliver a project called Joining The Dots for Nature at the beginning of 2025. It's funded by Farming in Protected Landscapes (FiPL) and aims to enhance soil health and natural habitats across community growing spaces in or near the Cornwall National Landscape (formerly known as the AONB). The funding has now been extended for another year to include more growers, and SFC has coordinated habitat surveys, soil sampling and designed habitat improvement interventions, developed integrated pest management plans. As part of the project, SFC is also participating in a Grffn citizen science trial (see Issue 3B). This will allow growers to test their own vegetables for nutrient value and see instant results.

The first phase of the Programme, coordinated and managed by SFC, delivered the following on 14 sites across Cornwall:

- Eight ecological, agroecological, carbon sequestration and soil microbiological appraisals, baselines and action plans above ground and in the soil
- Fourteen ecological equipment and winter-appropriate habitat interventions (nest boxes, insect hotels, sensors & recording equipment, landscaping, sowing, planting, hedging, gapping up etc.)
- Six bespoke volunteer recorder training sessions for 30 people
- Twelve 'Growing Food with Nature' community engagement events reaching minimum 600 people

SFC's Joining the Dots for Nature Programme is also delivering the following skill share sessions over the course of Autumn/Winter 2025/26:

- **A Syntropic Design Day**: for growers but also suitable for volunteers and community members. A community day aimed at implementing a syntropic agriculture design into a community growing site.
- **A Nature Recovery Session**: looking at how nature recovery can be integrated into horticulture. Experienced grower Amelia Lake will share how guiding principles have shaped their work at the Real Food Garden, and what's possible with—and without—public support.
- **A Starting up Session**: for growers/ people interested in starting up a market garden. Conor and Rose manage a 0.6-acre market garden within a 2-acre site at Aral Farm. Topics will include why they chose market gardening, tools and techniques they use, balancing part-time work with risk and reward, accessing finance to develop the site and why they believe cooperatives are the future of farming.
- **Financial Planning for Growers**: During a series of sessions Goonown Growers will focus on financial planning tailored specifically for community growers. These sessions will delve into the essential knowledge and skills needed to run a successful and sustainable growing business.
- **Community Growing and Health Creation**: This session will cover practical experience of working with your local GP and the WellFed Network, how community growers can initiate Health creation in their community. It will be led Growing Links and Volunteer Cornwall. They will share about relationships with GPs

and Social prescribers, how to initiate health creation in the local community, and the logistics of running programmes on a growing site.

- **Field Scale Agroecological Growing**: Experienced growers in agroecological field-scale food production will give a talk on upscaling growing on a market garden. They will cover converting uncultivated land, how to grow key crops, weed and pest management, types of machinery to use, and soil management and rotation techniques.

- **Bioblitz, Recording Biodiversity on your Site**: During a 24hr bioblitz at a community growing site, Budding Nature will set up a variety of ways to monitor and collect data on your growing site.

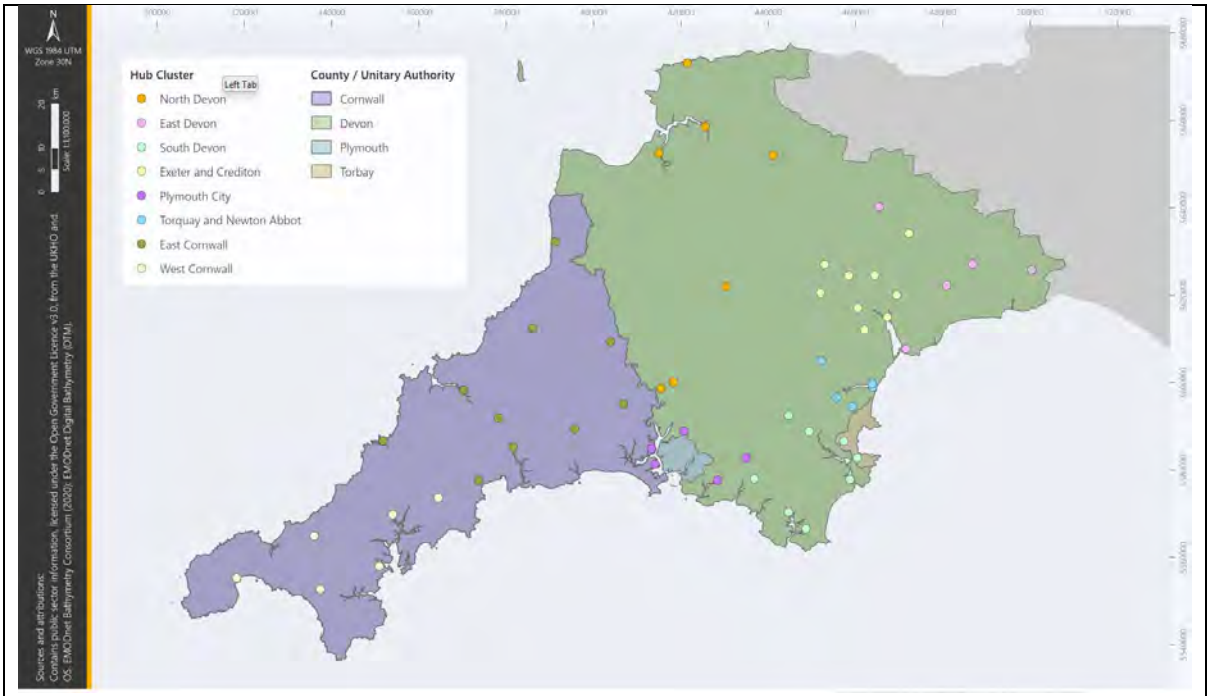
- **Train the Trainer**: Building confidence of other growers to deliver peer-to-peer sessions for those who want to develop and improve their teaching practice, to improve their reach for skill sharing and hosting events.

- **Soil health workshops**: These workshops will invite the community to learn about the basics and importance of soil health. How to input good food and nutrition into our soil to promote good microbiological and fungal health.

PENINSULA FOOD PARTNERSHIP AND PLAN

The Peninsula Food Partnership (see also Issues 5A and 5B) is the alliance of Sustainable Food Place partnerships in the South West. Collectively and individually, we work to boost the supply and demand for fresh, healthy, local, sustainable and affordable food across the South West. We were approached by the Local Food Plan partnership hosted by Sustain to propose the development of a bioregional food plan for the Peninsula because of our collaborative work over the last two years.

The plan proposes a six-fold increase in local small-scale horticulture and significant local increases in poultry and pig farming to model a peninsular food system capable of meeting over 80% of our regional food requirements locally, while still exporting our main commodity crops. The plan makes practical proposals about how to develop such a food system through a network of around 55 interdependent sustainable food hubs across the region.



Overview of potential hub Clusters across the South West Region

An SFC director presented an overview of the Peninsula Food Plan as part of the panel on the Local Food Growth Plan webinar in September 2025, and the plan will frame SFC's ongoing approach to developing the local food economy. This summer we worked with the University of Exeter Food Network to do a deep dive into Callington's local food economy to refine the model and scope priority steps for its implementation in place. (Callington is an important town on the Tamar at the political boundary of Cornwall and Devon).

We are finding the PFP is gaining real traction with the local food and drink business networks, the regional public health networks and our peers across the SFP network.

RAISING THE BAR

Cornwall Food and Drink/ Great Cornish launched Raising the Bar in February 2024 with SFC as a delivery partner. The programme has been designed to showcase excellence and generate long-term economic benefits for businesses, communities and the wider region. Examples of programme activities include:

- **Supporting business growth and development**
    - **Great Cornish Food Awards** (Feb 2025): These awards celebrated excellence across farming, fishing, food production and collaboration. Eight categories recognised trailblazers who reflect "Good Growth" principles. Winners received £1,000 grants and professional PR packages, boosting their market visibility. Bespoke films and photography were created and now promote

Cornish food and drink nationally and internationally. SFC sponsored and presented the Sustainability Award.

- **Scilly Comes to Cornwall & Isles of Scilly Business Visit**: These initiatives connected Isles of Scilly producers with Cornish buyers, retailers and wholesalers. The follow-up business development trip identified practical solutions to distribution, marketing and waste management challenges. Collaborations within the sector has already reduced costs for island distilleries and media coverage has grown their market reach.

- **Cornish Pasty Week** (Feb–Mar 2025): The revitalisation of this flagship event, boosting off-season tourism and reinforcing the economic importance of Cornwall's protected pasty industry, which supports over 2,000 local jobs. Engagement metrics surged (website visits up 13-fold; Facebook reach up from 4.4k in 2024 to 59.6k in 2025), while international participation (including an entrant from Tokyo) generated publicity. A complementary Community Fund raised nearly £15k for local schools, which focused on developing food skills for young people.

- **Great Cornish Seafood Weekend** (Oct 2024): Showcased sustainable Cornish seafood to 2,000 visitors, introduced lesser-known species to improve catch value, and developed new markets for businesses and chef demos/workshops improved consumer food skills and knowledge.

- **Delegated Grant Scheme**: To date, 30 agrifood businesses have benefitted from small grants (up to £5,000), enabling investment in innovation, efficiency and productivity including half a dozen members of SFC and Charter signatories. A new round of grants has recently opened and SFC is working to make sure its members benefit again.

- **Skills Development for Business Owners**: Tailored 1:1 mentoring, consultancy, and workshops (covering food labelling, employment law, digital transformation, photography, and social media) provided SMEs with practical tools to improve operations and competitiveness. Many participants have already applied their learning to expand markets and strengthen their businesses.

- **Produce to Plate & Export Development**: Events brought together growers and chefs to encourage local sourcing, develop new markets. These collaborations are already resulting in increased trade opportunities for growers.

- **Strategic Influence & Long-Term Planning**

- **CIoS Agrifood Strategy (2025–2035)**: Leading the development of the first regional agrifood strategy in 24 years, it sets a clear vision for a decade of sustainable growth, aligning with both the CIoS Good Growth Plan and national policy. Industry and stakeholder response has been overwhelmingly positive, with ongoing collaborations (e.g. with SFC, Cornwall Council Planning, Tech Cornwall, Oxford Innovation, Cornwall Manufacturers Group) ensuring it is embedded into broader economic development plans.

- **Inspiring the Future Workforce**

  - **The Great Cornish Food Academy**: In its first year, the Great Cornish Food Academy, based at the Great Cornish Food Store in Truro, has engaged over 3,000 students in fishing, farming and food skills, supported 70 local food and drink businesses, and delivered training to 130 sector workers. The Academy's mission is to showcase food, drink, farming and fishing as rewarding career choices, offering opportunities from primary pupils to adults considering career changes. Highlights include:

    - Skills days at Nancarrow Farm for school and college students.
    - A bakery visit for young people with learning disabilities through the Work Your Way programme, leading to work experience offers.
    - Careers events in collaboration with the Cornish Fish Producers' Association and Young Fishermen's Network.
    - The Building Better Business programme, providing mentoring, training and new market opportunities for SMEs.
    - Working with Truro and Penwith College, the creation of a new Level 3 Food Engineering Apprenticeship supports future workforce needs, strengthening the pipeline of skills vital to CIoS agrifood.

Looking ahead, the Academy plans to expand its programme, continue nurturing businesses and entrepreneurs, and strengthen the talent pipeline for the sector.

CORNISH FISHING

The True Value of Seafood Report published by the Cornish Fish Producers Organisation (CFPO) in January 2024 demonstrated that the Cornish fishing industry contributes £174m of GVA to the Cornish economy and employs 8,000 people. The report was commissioned to inform regional and national decision making and to help drive strategic investment. A visit to Cornwall in Summer 2025 by then Secretary of State for Environment, Food and Rural Affairs Steve Reed and Minister for Food Security and Rural Affairs Daniel Zeichner

built on this and included a detailed briefing on marine planning challenges and seafood's economic value to Cornwall, culminating in a roundtable meeting with CFPO members. The then Fisheries Minister Daniel Zeichner said "Visiting Newlyn again with the Environment Secretary, and hearing directly from fishermen, has been incredibly valuable in understanding the opportunities and challenges facing our fishing communities. The visit reinforces why we must continue to work in genuine partnership with the industry to promote British fish, manage spatial pressures and ensure we fish sustainably so the sector can thrive for generations to come". The Ministers supported the Cornish Fishing Strategy as well-prepared and "investment ready." CFPO was one of the founding members of the SFC partnership.

INDEPENDENT AND VALUE-BASED FOOD RETAIL

An SFC founding partner, Great Cornish Food Store is an independent food retailer and café that sells over 90% Cornish food and drink. Great Cornish Food Store employees sit on the SFC steering group and have been instrumental in its progress since its inception. In 2022 the Store became employee-owned. It sits alongside Truro's Waitrose store and is the first example in Britain of a major supermarket sharing its premises with a completely independent local food retailer. The store's position ensures excellent exposure and encourages new customers and those who wish to do all their food shopping in one place. It currently has over 200 producers and suppliers.

Behind the scenes, Great Cornish Food offers support and advice to smaller and start-up suppliers, particularly around marketing, pricing, labelling, distribution, and product quality. The team is providing significant support to develop the Cornish agri-food sector through its Raising the Bar project (see above).

The Cornish Food Box Company was started by two sisters from a Cornish farming background with the ambition of making it as easy as possible for people to buy sustainable Cornish food. Lucy Jones is a member of the SFC steering Group and is also Chair of the Cornwall Food and Farming Association. The Cornish Food Box delivers to customers throughout Cornwall (and further afield) a range of local grass-fed, free-range meat and poultry, sustainably caught fish and seafood, and fruit and veg, alongside a range of ethically sourced pantry staples. They work with over 250 local farmers and suppliers. Nearly all their range is from Cornwall, although they buy in a limited amount from ethical suppliers outside Cornwall (such as Riverford) to ensure customers can continue their 'main shop' with the company. Through its infrastructure collaboration project, SFC has helped Cornwall Food Box develop collaborations with community growers, and develop its own third-party logistics hub.

Places like the Liskeard Hive (which is a physical food hub) provide a place for local small scale food producers to showcase what they have to sell, where it can be purchased and

how, as well as a way for vendors to share ideas and life as a local producer. Part of their aim is to build a community around local food, growing opportunities, wellbeing and kindness. There are also 40+ farmers' and produce markets in Cornwall.

CORNWALL COUNCIL FARMS ESTATE

SFC has been successful in calling for a review of the implementation of Cornwall's plaudit-winning Council Farms strategy which will run this winter. Among the largest in the country, Cornwall's Council Farms estate is just under 4,370.6 hectares (10,800 acres), made up of 87 holdings, dominated by dairy and stock farming. The Council farms strategy and business plan 2019-39 sets out four strategic priorities for council farms:

- Farming futures: council farms as a gateway into farming for new entrants, with measures to provide more and better opportunities, and support to start and progress
- Environmental growth: improving habitat and biodiversity, water management, soils and carbon sequestration in line with Cornwall Council's Environmental Growth Strategy, which is premised upon environmental net gain
- Sustainable estate: creating employment and sustaining dynamic rural businesses, encouraging opportunities to add value and to meet local market needs, adopting innovative practices and meeting high animal health and welfare standards
- Vibrant communities: in addition to creating good employment opportunities, increasing public understanding of food production, better public access to farms (including through CSAs on council farms), and delivery of health and wellbeing benefits to local communities

Fentenfenna is a council farm which was taken on by the current tenants in 2020 as a social enterprise and has been supported by SFC ever since. It is becoming a rural enterprise hub based on "circular economy principles, social values, and environmental enhancement". Its core enterprises include: Grown by Newquay Orchard, a 7-acre agroecological CSA; a social food hub redistributing food from Cornwall Gleaning Network and FareShare (described under Issue 3); a circular economy craft cider and juice making business using surplus apples from Cornish orchards; a sustainable mushroom-growing enterprise; and a plastic and pesticide-free native tree nursery that supplies the Forest for Cornwall programme. Farm start / incubator opportunities are being planned on an additional 30 acres. A much longer than standard tenancy was negotiated to ensure the level of investment and commitment needed for the venture.

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

HELPING CONSUMERS TO FIND GOOD FOOD

SFC regularly uses its Instagram, Facebook and blog posts to promote local purveyors of good food, often local but also more broadly on ways to access good food outside of the supermarket sphere (examples in our September 2025 social campaign here). SFC hosts the Good Food Map which focuses specifically on agroecological producers in Cornwall. This is also regularly updated and promoted via our social media channels.

Food From Cornwall – Your Comprehensive Guide to Cornish Food & Drink is published by our partners at Cornwall Food and Farming Group and provides a directory of direct producer to consumer (B2C) supply routes. The SFC link to the Food from Cornwall website has been the largest single source of click-throughs to the Food from Cornwall map this year.

The SFC website also links to the Cornwall Good Seafood Guide (more information under Issue 6A) provides a Where to buy directory and map and guides buyers to sustainable fishers selling direct as well as independent retailers and hospitality outlets selling sustainable Cornish seafood. The Seafood Cornwall website provides details of fishers selling direct to the public, local independent fishmongers, fish merchants, chefs and restaurants supplying Cornish fish - all searchable by postcode or on a map.

SUPPORTING DIRECT (B2C) SALES

#FishToYourDoor is a Seafood Cornwall initiative that was launched in 2020 as a response to the pandemic. Since then, it has matched over 3,000 seafood consumers with Cornish fishers and suppliers, using a merchant matchmaker tool based on their preferences and postcode. If customers live in Cornwall, this could be close by. Customers further afield are matched with a supplier who delivers nationally.

Better Food Traders has several members in Cornwall whom they promote and support with online training, around marketing for example. The BFT regional coordinator, based in Cornwall, is engaged with the SFC partnership.

As the SFC profile has risen, we find ourselves being asked to support micro-businesses and start-ups with advice on how to increase sales and/or income. For example, this year we have helped Falmouth Forest Garden think through its hospitality proposition, and to market its first feast; and helped agroforester Tom Kemp promote his direct sales to customers through WhatsApp groups. Our monthly newsletter is becoming a vehicle for promoting specific products in season and this is an area for further development.

Our Public Procurement & Market Share working group has this year started attending to the wider question of overall market share and how to increase it, shaping our strategy to promote sustainable food through the sustainability awards and the Great Cornish Food

Awards (see below). We are fundraising to develop the local food promotion campaign that we prototyped this summer at food festivals in Porthleven and St Ives.

PROMOTING LOCAL GOOD FOOD BUSINESSES TO THE PUBLIC

The Great Cornish Food Awards are designed to showcase food businesses and organisations that excel in eight award categories - farming for the future; fishing for the future; food for the future; raising the bar; growing people; making a mark; in it together; and winner of winners. SFC sponsored and awarded the Sustainability award at the 2025 awards. Great Cornish Food Store holds regular promotional tasting sessions and events and showcases new launches and seasonal produce to consumers in its regular blog.

SFC is sponsoring and presenting an award in the 2025 Cornwall Sustainability Awards – the Sustainable Food & Drink Award recognises businesses, producers or organisations within Cornwall that demonstrate outstanding commitment to sustainable practices. This includes everything from food sourcing and production to packaging, waste reduction, community engagement, and climate action

SFC steering group members have been engaging face-to face with stallholders at farmers' and produce markets across Cornwall to talk about our charter. We regularly share markets' posts on social media and recently published a news item on our website about the growing number of local markets - Farmers' and produce markets are booming in Cornwall.

SFC also shares updates and news pieces from independent Cornish food retailers and farm shops on our social media feeds, including Great Cornish Food Store, Cornish Food Box Company (both founding partners of SFC) and smaller businesses like Incredible Bulk Mobile Zero Waste Shop, Archie Browns, Sprout Health Foods, Cusgarne Organic Farm Shop and St Buryan Farm Shop.

Seafood Cornwall is a marketing and promotion initiative led by the Cornish Fish Producers Association (CFPO) and brings together fish producers and the other businesses that depend on Cornish fish and seafood (retailers, hospitality, tourism). It aims to connect people with healthy and sustainable Cornish seafood, developing and strengthening the local and domestic market.

Some of the most sustainable and locally abundant seafood species, which represent a great potential source of low carbon and healthy protein, are unloved by UK consumers and sold mainly abroad. Faced with additional trade barriers related to Brexit, a cross-supply-chain focus group is working to break down some of the cultural barriers adversely impacting these species' popularity, to increase domestic take-up. One example is the spider crab, rebranded as the Cornish King Crab and the subject of a major marketing

campaign by Seafood Cornwall and retail partners such as Great Cornish Food Store and Cornish Food Box Company.

Cornwall's many food festivals (see Issue 2A) play an important role in promoting Cornish food and drink. In 2023 visitor numbers reached 30,000 for Porthleven Food Festival and 40,000 for Falmouth Oyster festival.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

Issue 4B is an area where SFC recognises a need to mature. Promoting Cornish businesses across our media channels and sponsoring awards where we can has served as the locus for our work in this area so far. As resources strengthen, through our Procurement and Market Share Working Group we aim to drive this forward in 2026 with a carefully-considered Good Food Campaign that recognises the balance required between simply promoting good healthy food and tackling the systemic challenges that make good food so inaccessible to many in Cornwall.

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

NB at Silver *we require evidence that your food partnership has catalysed, influenced or delivered activity. That the food partnership has created additionality. At Silver simply mapping activity is not sufficient. The 'value added' of the partnership must be demonstrated.*

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

CORNWALL COUNCIL FOOD PROCUREMENT

In May 2023 Cornwall Council passed a motion in favour of local food procurement. The original proposal was designed to protect Cornwall's livestock farmers, against a backdrop of other local authorities adopting exclusively plant-based approaches. SFC was able to successfully lobby for amendments to the motion to: i) support procurement from low or zero carbon and nature-friendly farmers and producers – as opposed to just 'local' producers; ii) embed recognition that Cornwall's climate and nature aspirations can be achieved partly through food procurement (whether plant or animal based – depending on the nuances of how and where that food is produced in addition to what it is); and iii) include reference to 'growers' alongside 'farmers'.

SFC was specifically named in the amendments which included: a focus on seasonality; a commitment to investigate establishing a sustainable farming certification system in line with the Local Nature Recovery Strategy (LNRS); and a commitment to investigate and promote a sustainable food procurement policy.

Since then, we have worked to hold officers to account on implementation, working closely with members of Cornwall Council's audit committee. But despite our efforts, the motion has not yet translated into tangible policy or action.

Through SFC's Food for the Planet grant and project, a member of our procurement working group participated in an external review of Cornwall Council's Scope 3 emissions in 2024. The review was commissioned by the Carbon Neutral Cornwall team to feed into the development of a new sustainable procurement policy. However, food was not included in the main review due to the limited extent of food procurement by Cornwall Council (no procurement on behalf of schools, for example – see below). Despite this, we continue to engage with Cornwall Council's procurement and Carbon Neutral Cornwall teams, to underline in-principle potential and the importance of leading by example to achieve change elsewhere.

As a result of the Scope 3 engagement, SFC was invited to participate in Cornwall Council's annual Supplier Summit in March 2024 and was able to engage senior leaders directly in discussion of sustainable food procurement opportunities, and to push for a specific

framework to be developed for this within new policies. We feel that progress is frustratingly slow but continue to focus on relationship building with key decision makers, while simultaneously working to support the potential to supply at scale (see Issue 5B).

Cornwall Council has worked closely with the University of Exeter and SFC in support of the Knowledge Exchange Fellowship on sustainable school food (see Issue 5B). A barrier is Cornwall's high levels of school academisation: only 55 of its 273 state-funded schools are local authority maintained, and of those 55 all but eight are run through a Private Finance Initiative (PFI) contract. As a result, Cornwall Council's direct leverage over school food procurement is extremely limited.

As described in Issue 4A, Cornwall Council's commitment to Sustain's Good Food Local benchmarking platform shows further progress in supporting a more healthy and sustainable food system. Actions coming from that process should help to strengthen local and sustainable food supply chains.

CORNWALL NHS FOOD PROCUREMENT AND CATERING

In contrast with most hospital trusts, which buy in all patient meals, the Royal Cornwall Hospitals Trust (RCHT) has a dedicated food production unit. 'SusteNation' employs 30 people and undertakes all stages of patient meal production in-house – from menu planning to cooking and blast freezing. (See Issue 3B above.)

RCHT food procurement works through the NHS Supply Chain Framework, in line with wider NHS policy that seeks to ensure full traceability and best price. SusteNation has been keen to prioritise quality and local supply as far as possible and has worked with the (supportive) procurement team to find mechanisms within the framework that enable contracting with local suppliers. At present over 85% of produce used is sourced locally, and they are producing more than 175,000 meals a month. SusteNation has been nationally recognised as a leader in sustainable purchasing. From a total of 18 suppliers:

- Five are Cornish producers: St. Ewe Free Range Eggs (all eggs, including liquid); Rodda's for milk (the highest spend of any single product); Matthew Stevens Cornish Fish; Prima Bakeries (bread - and retail baked goods sold in hospital shops) and Callestick Farm ice cream
- A further six are Cornwall-based suppliers that source from further afield, as well as within Cornwall. For example, wholesalers WestCountry are used for fruit and vegetables and catering butcher Scorse Foods Ltd provides meat

Communication and engagement campaigns, such as posters displayed in hospital canteens and restaurants, aim to raise awareness of sustainable food sources among patients and staff. Some examples are below.

PENINSULA FOOD PARTNERSHIP

As well as amplifying our regional voice, the Peninsula Food Partnership (described further in Issue 4A and 5B), has helped SFC position itself in Cornwall as more of a strategic player with regional influence. This has helped us into practical conversations with regional food service businesses such as EM Foods, who want to collaborate with us in improving the quality and provenance of food in our social care system, and Educatering to do the same with food in schools.

The PFP has also encouraged Directors of Public Health across the region to catalyse a community of practice of public health food systems leadership which will be launched at a regional conference next month. While early days, the early signs are that the momentum within this initiative is likely to lead, via common benchmarking, to more of a rights based policy environment with respect to food in the years ahead.

SUSTAINABLE FOOD CORNWALL'S FOOD & EDUCATION PROGRAMME

SFC, with foundational research by and support from the University of Exeter, is being funded by Public Health to develop a transformation strategy for food education in Schools in Cornwall (see Issue 3B). This covers both food provision and food in the curriculum. The funding has allowed for the recruitment of a Food in Education Development Worker, and SFC has already made inroads to at least six schools and has started on the next phase of the workstream which will look at how schools can position themselves to make meaningful but manageable changes to their school food provision through changes in procurement and practice in schools.

SFC has also played a pivotal role in facilitating links between schools and national charities such as Chefs in Schools and TastEd, and Cornwall Climate Care. SFC is hosting a meeting in October 2025 prior to the Cornwall Association of Primary Heads (CAPH) conference with several of the potential programme participants to set out a roadmap for the food in schools transformation approach. SFC is also attending the CAPH conference itself (the

focus of which this year is 'Culture Ethos and Connection') in conjunction with TasteEd, demonstrating the level of traction SFC is now getting as a link-maker and driver of change.

The partnership is working closely with the Cornwall Education Partnership (CEP) which aims to bring together representatives from all education providers to establish shared priorities to help support improvements across the county. It brings together a wide range of groups across the county - Cornwall Council, CAPH, CASH, CACE, Special Partnership Trust, One Cornwall, Diocese of Truro etc. There will be representatives from the CEP at the meeting and will also include High Sherriff of Cornwall, Geraint Richards and Lee Moscato (Education lead for the Dioceses).

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

STRATEGIC COLLABORATIONS

Inclusive collaboration is one of SFC's core values and we are determined to find ways of helping the smallest local food businesses benefit from the largest, and also to help the largest improve the sustainability of their practices. Local business St Ewe Eggs is the 2nd fastest growing business in the southwest; Riviera Produce is the biggest brassica grower in the country. SFC is helping them improve their local food system practice and to get support accessing, or developing, local procurement opportunities. We see these commercial collaborations as important to the future viability of SFC, and to the development of our smallest members.

Over the last two years we have developed practical and strategic partnerships with e.g. Growing Real Food for Nutrition (GRFFN), Food and Farming Countryside Commission (FFCC) and we want to champion and exemplify the Sustainable Food Place approach to collaboration, locally, nationally and internationally.

Within our own networks, the Joining the Dots (see Issue 4A) initiative funded by Defra's Farming in Protected Landscapes programme has been our most significant practical contribution to regional collaboration among local growers, creating shared infrastructure, logistics, trust and lines of communication that are opening up new purchasing and distribution partnerships. As we progress the project extension, as Joining the Dots for Nature, this collaboration is attracting recognition from both Defra and regional National Landscapes teams.

The Fentenfenna Food Hub, created through the Hive Cornwall as part of bringing the SFC partnership into being in 2022, is the most significant piece of local infrastructure that SFC itself has co-created, and is now an exemplar of 'stacked' rural enterprises on a council farm making meaningful and effective links between diverse players within local supply chains and linking to Tamar Grow Local's Good Food Loop.

PENINSULA FOOD PARTNERSHIP

This project has been described in Issue 4A and 5A, but to note here is that SFC framed and led the bid and the co-production of the peninsula food model that meets over 80% of peninsular food requirements locally while still enabling the continued export of our main commodity crops. This would depend on a network of around 55 sustainable food hubs across the region. As well as being an example of a high-level connective collaboration in its own right, the PFP is opening up other collaborative conversations in the region. SFC recently supported Food Exeter in renewing its SFP membership, supporting the trustees both in terms of process and in finding new partners.

GOOD FOOD SUMMITS

Almost 200 food enterprises have so far been represented in our first two Good Food Summits. These events have spawned some fruitful collaborations between growers and farmers working at different scales, between community growers and commercial horticulturalists in terms of exchanging skills and knowledge, connecting to new markets reducing waste and improving profit margins. SFC is becoming known for bridging sectoral gaps, holding shared resources and signposting to opportunities for partnership and collaboration.

PUBLIC PROCUREMENT & MARKET SHARE WORKING GROUP

The SFC working group on Public Procurement and Market Share has been one of the most dynamic in the partnership. Starting out as a Demand-focused network, managing a Food for Planet campaign grant to influence local public procurement in 2023-4, it has now evolved its focus beyond pure public procurement to take up the challenge of ratcheting up Supply. Its current priorities are therefore to:

- Identify opportunities for symbiosis in local supply chains, where byproducts of one enterprise can be used as an input for others
- Map existing opportunities to supply into public procurement
- Map producers' existing capacity to supply, and their willingness to do so
- Identify the support needed for producers to scale up, diversify and /or collaborate to maximise public procurement opportunities

SFC has produced a circular economy report, currently in draft for release this autumn on the heels of the Peninsula Food Plan.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

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

NB at Silver *we require evidence that your food partnership has catalysed, influenced or delivered activity. That the food partnership has created additionality. At Silver simply mapping activity is not sufficient. The 'value added' of the partnership must be demonstrated.*

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

STRATEGIC-LEVEL COMMITMENTS

Cornwall's anchor institutions have declared climate and nature emergencies:

- Cornwall Council declared a climate emergency in 2019 and an ecological emergency in 2022
- The University of Exeter (in Penryn) declared a climate and ecological emergency in 2019
- Royal Cornwall Hospitals Trust (RCHT) and Cornwall Primary Foundation Trust (CPFT) declared a climate and ecological emergency in 2020

Commitments to sustainable food and farming are embedded into key strategies and policies designed to deliver Cornwall's target of net zero by 2030 – ahead of the national target - and to tackle the climate and nature emergency.

- The Cornwall Plan 2020-2050 is owned by Cornwall and Isles of Scilly Leadership Board. 'Sustainable food, land and seas' is one of six transitions to deliver a greener and fairer Cornwall. SFC are part of the group which in 2023 reviewed and set detailed outcomes and measures for the plan, which were subsequently adopted and published. SFC is due to be part of another review in Autumn 2025. Key outcomes (measured annually) include:
    - Farming, food and drink processing, and land management in Cornwall is profitable through… promotion of sustainable local produce (measures include reduction of CO2 emissions from agriculture measured in Mt)
    - Community growing schemes are established across all communities in Cornwall (measured by numbers of active schemes; data held by SFC, who lead this workstream)
    - Farming, food and drink processing, and land management in Cornwall, are delivering demonstrable improvements in nature recovery (measured by % of land in positive management for environmental growth. Data held by Environmental Growth Strategy)

- Fishing in Cornwall is profitable through… promotion of sustainable local produce while also delivering demonstrable improvements in nature recovery (measured by % of fish landed in Cornish ports recommended as sustainable, with data held by Environmental Growth Strategy)

- Cornwall's Environmental Growth Strategy is premised on environmental net gain and sets out in detail how the Cornwall Plan transitions to 'sustainable food, land and seas', outlined above, are delivered. It is owned by the Cornwall & Isles of Scilly Local Nature Partnership (LNP). It contains commitments to:
  - Support local farmers and landowners to deliver nature recovery through the ELMS and provision of public money for public goods
  - A new Land Management Advice Service
  - Promote local producers (including small-scale)
  - Champion pollinator-friendly practices
  - Champion food and seed security
  - Encourage regenerative, low input and organic local production, good soil-management and agroforestry
  - Encourage land management techniques which support carbon sequestration

- Cornwall's Climate Emergency Development Plan Document (DPD) (2023) sets out how planning policy will support and prioritise low-carbon, regenerative agriculture and food production. It is modelled on the Wales One Planet DPD and embeds soil protection and regeneration as key in tackling climate change. Two policies in particular promote sustainable food production: AG1 - Rural Development and Diversification; and AL1 - Regenerative, Low-Impact Development

Cornwall Council launched its Nature Recovery Strategy in March 2025. This spatial strategy was co-created in partnership with the Cornwall and Isles of Scilly Local Nature Partnership, along with the Isles of Scilly National Landscape Partnership. Its ambition is to help nature flourish so that our air and water in cleaner, carbon sequestration potential is realised, we have a secure supply of food, and so that we support climate mitigation and adaptation efforts. The strategy has used a mapping methodology to come up with two regional zones - one where the aim is to protect and enhance the best of the existing nature we have, and the other where habitat and species restoration and/or creation could take place. The strategy does not propose removing productive land, and in terms of food production focuses on creation of fields, hedges and edges, healthy soils, orchards and pasture rich in

wildlife alongside quality food production, as well as a near continuous coastal wildbelt of nature-rich habitat and regenerative farming, wide enough to cope with a changing climate.

Whilst the statutory scope of the strategy ends at Cornwall's border with Devon, the strategy acknowledges that nature doesn't. The team have worked closely with colleagues in Devon to ensure the two strategies work together and that mapping and priorities are aligned where appropriate, with University of Exeter supporting both areas with their Nature Recovery Opportunity mapping. Priority needs relevant to Cornwall have been identified as including:

- Well-managed new and existing woodlands,
- Recognising and protecting the vital role scrub and heathland play in the Cornish landscape
- Cleaning up rivers and streams,
- Adoption of nature-friendly farming practices,
- Creating nature-rich grasslands for birds and pollinators.

Farming-focused resources and a dedicated farm liaison officer are in place to engage and support farmers and farm advisors.

SFC is closely connected to the Cornwall & Isles of Scilly Climate Commission, an independent strategic body created to provide scrutiny, advice and advocacy for the region's climate targets and progress. This will create additional opportunities to inform and influence Cornwall's strategic approach to a sustainable future.

SFC is sponsoring and presenting an award in the 2025 Cornwall Sustainability Awards – the Sustainable Food & Drink Award recognises businesses, producers or organisations within Cornwall that demonstrate outstanding commitment to sustainable practices. This includes everything from food sourcing and production to packaging, waste reduction, community engagement, and climate action.

PRACTICAL SUPPORT FOR MORE SUSTAINABLE FOOD PRODUCTION PRACTICES

Cornwall Council is supporting the development of the community growing sector (additional sites and support for existing projects) through the Climate Emergency Development Plan Document (DPD) (particularly sections AG1 and AL1) and The Cornwall Plan 2020-2050.

A 2023 refresh of The Cornwall Plan 2020-2050, in which SFC are involved as workstream leaders under 'Aim 2: Sustainable Land, Food and Seas', specifically embedded community growing as a strategic priority. One of the main plan's main targets ensures that everyone

in Cornwall is able to access a community growing scheme and is being measured using SFC's Good Food Map. (More information under Issue 3A).

SFC's 2023 Community Growing Report, published in partnership with the University of Exeter, identified a need for more support for the community growing sector to help it thrive. SFC's community growing working group is now focused on implementation of the report's recommendations and enabling delivery.

SUSTAINABLE FOOD CORNWALL'S JOINING THE DOTS FOR NATURE PROGRAMME

To further the recommendations for the Community Growing Report, SFC secured funding to deliver a project called Joining The Dots For Nature at the beginning of 2025. It's funded by Farming in Protected Landscapes (FiPL) and aims to enhance soil health and natural habitats across community growing spaces in or near the Cornwall National Landscape (formerly known as the AONB). The funding has now been extended for another year to include more growers, and SFC has coordinated habitat surveys, soil sampling and designed habitat improvement interventions, developed integrated pest management plans. As part of the project, SFC is also participating in a Grffn citizen science trial (see Issue 3B). This will allow growers to test their own vegetables for nutrient value and see instant results. The first phase of the project, coordinated and managed by SFC, delivered the following on 14 sites across Cornwall:

- Eight ecological, agroecological, carbon sequestration and soil microbiological appraisals, baselines and action plans above ground and in the soil
- Fourteen ecological equipment and winter-appropriate habitat interventions (nest boxes, insect hotels, sensors & recording equipment, landscaping, sowing, planting, hedging, gapping up etc.)
- Six bespoke volunteer recorder training sessions for 30 people
- Twelve 'Growing Food with Nature' community engagement events reaching minimum 600 people

The second funded phase of the project will build on the foundations of the first, again including soil and habitat surveys, biodiversity enhancements, and practical workshops. Additional elements this round include a focus on public engagement and skill-sharing events, CEVAS training, linking schools with local growing sites, and a short documentary exploring the role of community food growing in Cornwall's National Landscape. Training was one of the key areas of need identified in SFC's Community Growing Report so building this aspect into Joining the Dots for Nature has been critical.

Crucially, the new phase introduces a community research strand, which will be developed in collaboration with the University of Exeter, to explore how community food growing

contributes to wellbeing outcomes within protected landscapes. This research will connect with the WellFed research project (See Issue 2B).

OTHER SUPPORT FOR SUSTAINABLE FOOD PRODUCTION

FiPL programme managers have been part of the SFC partnership since its inception. A notable example of the ways FiPL has supported more sustainable farming and food production in the last three years is Cornhill Farm, which is pioneering an alternative approach to poultry feed. Like many farmers, they face rising costs and growing pressure to reduce his farm's environmental impact. Instead of relying on imported soya – a key contributor to global deforestation and high-carbon supply chains – the farm has teamed up with a neighbouring farmer to grow lupins as a sustainable, homegrown feed alternative. The strategy doesn't take land out of food production - instead the farmer grows lupins in a field that needed resting, improving both soil health and productivity. Lupins' deep root systems prevent soil erosion, enhance water retention, and support biodiversity. Additionally, they serve as a cover crop for his neighbour, helping both farms remain productive while reducing external inputs. Cornhill Farm's reliance on soya meal once accounted for 83% of its livestock-related emissions and 35% of its total carbon footprint. By cultivating 25 acres of lupins, Pete has managed to cut soya use by 50%, significantly reducing the farm's Scope 3 emissions – those generated by imported goods. According to calculations from the Farm Carbon Toolkit, this switch has led to a 159.84-tonne reduction in CO2 emissions. While fuel use per hectare has increased slightly due to field operations, the overall carbon footprint from livestock has dropped by 162.66 tonnes CO2. Furthermore, the below-ground sequestration effects of lupins have captured an additional 12.6 tonnes of CO2, reinforcing the role of regenerative farming in climate mitigation.

Regenerative Food and Farming UK was started and is run by SFC founding partners and steering group members. The organisation supports a Facebook group for farmers "to help and inspire other farmers along their journey" and has over 3,000 members providing support and peer-to-peer learning about regenerative agriculture. It also carries out research and gives presentations around the links between soil, gut and planetary health and soil carbon capture.

Farm Net Zero (2021-26) aims to show how it's possible for all types of farming to contribute to achieving net zero. A network of 40+ demonstration and monitor farms – with very different conditions and systems – is being used to trial and share the impact of various management techniques. It is also promoting information sharing, peer-to-peer learning, and mentoring and community engagement. This video shows the achievements of five different Cornish farms on their journey towards net zero, while producing nutritious, quality food. Farm Net Zero contributed to SFC's 2024 food summit, as well as to the 2024

Oxford Real Farming Conference and the 2024 Cornwall Real Food and Farming Conference.

The Cornish Fish Producers Organisation (CFPO) was started by fishers and is a voice for the sector. It supports its members to fish in ways that are economically and environmentally sustainable. Examples of impact from the last three years include:

- CFPO and its members worked with scientists and using sustainable fishing practices to achieve Marine Stewardship Council (MSC) certification for the Cornish gill-net hake fishery, with hake now heralded as one of the UK's most sustainable species. Stock numbers have doubled from a state of early decline
- Securing funding from the UK Seafood Innovation Fund, alongside Seafood Cornwall, Ocean Fish, and Cornish chef and author James Strawbridge, to explore ways of increasing consumption of sustainably caught Cornish fish and shellfish. The project focused on two under-loved species, Cornish sole and Cornish king crab (spider crab) and identified ways to bring more sustainable, value-added products to the UK market
- In 2022, the association established a new voluntary minimum landing size for Cornish crawfish (spiny lobster). It is now pushing for this local and voluntary minimum landing size to become a national regulation to improve crawfish reproduction and recruitment (the ability of stocks to produce offspring). To help fishers with the new measure, CFPO and Fishy Filaments, an innovative organisation recycling fishing nets, have made gauges from recycled gillnets and issued them to fishers targeting crawfish.

Forest for Cornwall exists to encourage everyone to plant trees in Cornwall and supports many farmers and landholders with access to funding, consultancy expertise and site design. In 2023 it funded 25 hectares of agroforestry planting at Rosuick Organic Farm, a mixed arable, cattle and sheep farm on the Lizard peninsula. Alleys of fruit and nut crops, trees for shelter, new hedgerows and parkland trees for timber production were all established. Another recent example is Court Farm, home to Philleigh Way Woods on the Fal estuary. The owners have used EWCO funding to increase these historically important oak woodlands. The funding will also support the farm businesses and provide public access. Farmer James Martin says: 'Forest for Cornwall has been instrumental in helping us to manage the complex EWCO grant application process. It has enabled us to plant our 14 hectares of new woodland. This planting will provide public access to a very special area of the county. It will also create footfall for our proposed farm diversification projects. They have funded consultants to assist with the EWCO application. They have also provided support, guidance and separate funding for the creation of our own orchard. This will facilitate courses at our on-site cookery school'.

Cornwall Climate Care have made two food related documentaries which have been screened at 73 events to approximately 2,974 people. Collectively, they have been watched over 7,000 times on YouTube:

- Food For Thought: Presented by organic beef farmer Lisa Guy, this film looks at the undeniable impacts of modern animal agriculture as well as some of the incredible Cornish initiatives underway to mitigate them – and the role that regenerative farming could play in combating climate change while producing nutritious food.
- Hungry For Change: Hungry for Change is presented by a forager who takes us on a fascinating and inspiring journey to meet people in Cornwall working on ways for us to 'do food better' as the climate changes – from the gleaners picking 'waste' crops in our fields to projects growing food in unusual places, and a microbiologist keen to get us all eating low-carbon insects.

Film impact:

- Both films have been screened in locations as far as Scotland and North Wales
- Hungry For Change was an official selection film at the TVE Global Sustainability Film Awards at Bafta in 2025.
- Hungry For Change was shown at Cornwall Climate Care's climate banquet event at Boconnoc House in 2024 to 100 people (where all food was local and carbon neutral).
- Both films were shown at the Oxford Real Farming Conference.
- Both films have been used for winter screening events by the Cornwall Federation of Young Farmers.
- Food For Thought was screened to students who are new entrants to farming at Duchy College.
- Claire Wallerstein (Cornwall Climate Care's Charity Director) presented at WWF's Triple Challenge of Climate, Nature & Food, attended by local MP Anna Gerard.
- Clips from both films are used in Cornwall Climate Care's education programme.

SFC Director and Co-founder Matthew Thomson was on the panel for the Q&A at many of the launch events.

Hungry For Change was part of a wider research project by CCC's Net Zero Intern, Gypsie – looking at the impact that our films have on audiences. Overall, it was found that the films significantly influence attitudes and behaviour regarding climate change.

The film was screened specifically for university students at the University of Plymouth, chosen for its focus on practical, accessible, and affordable sustainable behaviours, such as subscribing to a weekly veg box, making it relevant for younger audiences. The study involved 50 participants, mostly female and aged 18 to 61 (average 28), with predominantly White ethnicity but some diversity, and a mix of students and working individuals. Many are already engaged with environmental issues to some extent, watching documentaries and thinking about climate change regularly. After watching the film, participants showed significant positive shifts in emotions, they felt less powerless and more hopeful, determined, inspired, and eager to learn more about climate change.

They also expressed stronger concern about specific environmental issues like industrial agriculture, air pollution, plastic pollution, and biodiversity loss, though their concern for climate change itself and future generations remained stable. Trust in the government as an information source declined, possibly reflecting increased scepticism about political responses.

Behavioural changes were moderate but encouraging - around 20-40% of participants reported increasing sustainable actions like reducing red meat and dairy consumption, using public transport and reducing home energy use. However, some behaviours, including recycling and political participation, showed little or mixed change. This may reflect the combination of a relatively young but diverse group still developing habits, and practical or motivational barriers. You can read the full report here.

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

STRATEGIC-LEVEL COMMITMENTS

Cornwall Council declared a climate emergency in 2019 and its Resources and Waste Strategy 2025-2045 derives from a Materials (Resources and Waste) Charter, developed by SFC founders under the Local Nature Partnership umbrella and premised on circular economy principles.

Cornwall Council has recently introduced a food waste collection and a move from weekly to fortnightly recycling and rubbish collections. **This has resulted in reducing the region's carbon emissions by approximately 18,000t CO2e (12% of Cornwall's total waste emissions).** The garden waste collection service is growing year on year and had 60,500 subscribers in 2024. Reuse, composting and recycling rates increased from approximately 30% to 44% in 2024/25 and the council forecasts this will increase to over 50% in 2025/26. Cornwall council have an ambition to reduce residual waste (rubbish) to no more than 437kg per person in 2027/2028 and then again to no more than 287kg per person in 2041/2042.

Food waste collected goes into an anaerobic digester where it is recycled into farm fertiliser that will grow more food, and energy to power communities. The SFC partnership is

currently liaising with Cornwall Council's environmental and waste policy team and with their encouragement pursuing partnership recommendations as far as possible through the SFC action plan.

CIRCULAR CORNWALL FOOD ECONOMIES

To support Cornwall Council in its waste ambitions, in 2023 SFC began to research the extent of food waste at all stages of production and consumption in Cornwall, and scoped some practical recommendations for ways to reduce it. Just under 50 Cornish food processors and manufacturers were contacted during the research. The contacts made during the research led to new collaborations between Furniss Biscuits, Rodda's Creamery, and Gleaning Cornwall, which now collects broken / short sell-by-date biscuits and butter and cream for redistribution through its community food partners.

Off the back of this, the SFC partnership is developing a 'Circular Food Report' (based on the 2023 work) as part of an awareness-raising campaign and as a tool for Cornwall Council to increase ambition around food waste targets, particularly on-farm waste. The partnership believes that there is potential for Cornwall to pioneer developments in reducing on-farm waste given the extent of agricultural production in the region.

AVOIDANCE OF WASTE – CONSUMABLE / USEABLE FOOD

As SFC was forming as a partnership, the same energy and network initiated two key initiatives focused on improving resource efficiency in the local food system: the Hive Cornwall and Gleaning Cornwall as a project of Regenerative Food and Farming CIC. SFC is on the boards of each of these and has been instrumental in each stage of their growth and development.

To date, the Gleaning Cornwall network has rescued over 360 tonnes of veg and some fruit, equating to a saving of 857 tonnes of CO2e. It has distributed over £656,000-worth of fresh, nutritious gleaned food to local food charities (see Issue 3A). Gleaning Cornwall carries out support and capacity-building work with other UK gleaning groups and works with more than 20 farms of all sizes. The largest is Riviera Produce, which farms more than 8,000 acres in Cornwall and produces the lion's share of the UK's cauliflowers. SFC helped Gleaning Cornwall into a gleaning relationship with them which has in turn helped them access the surplus crops of other large land managers. Gleaning Cornwall now delivers to 80 locations in Cornwall and Plymouth, 2 of which are faith organisations, 11 are Trussell Trust food banks, 11 are community ladders, 4 community fridges and 34 other organisations plus around 30 organisations who receive our produce indirectly, and they estimate they are feeding 12,000 people each week. SFC has helped the gleaning project establish itself as a new registered charity outside of the Regenerative Food & Farming CIC structure.

In 2023 Gleaning Cornwall was able to link some Cornish pig farmers with Riviera Produce to broker a supply of vegetable waste (leaves, stalks and parts not suitable for human

consumption) for animal feed. While this does not fatten animals it does supply variety and nutrition. Volunteer gleaners have planted Forest for Cornwall-funded shelter belts in gratitude to some farms that contribute to Gleaning Cornwall.

Other examples of partnership initiatives to reduce food waste include:

- St Ewe Free Range Eggs have partnered with FareShare South West to provide 5.37 tonnes of eggs that might otherwise have gone to waste. This amounted to nearly 90,000 eggs to 209 local charities across the region. Other partners who contribute to FareShare South West include Southern England Farms (SEF), Trewithen Dairy and the Cornwall Bakery.

- Wasted Apple was formed in response to large quantities of Cornish apples being unused / wasted each year. The organisation works with orchard owners to harvest and collect donated apples from Cornish orchards and turn them into cider or juice. Local volunteers get involved in all stages of the project and they (and orchard owners) receive a share of the product. Wasted Apple has moved its base to Fentenfenna Farm and is upscaling its operation. Its new production unit can produce up to 50,000 litres per year, and has full manual bottling and canning capability, enabling it to accept more apples. It also plans to incorporate produce grown at Fentenfenna Farm and expand the range. All funds raised from Wasted Apple supports the work delivered by Fentenfenna Farm CIC, including their charitable Food Hub, which distributes 200 tonnes of food to community organisations across Cornwall, helping 10's of thousands of people every year.

- Western Waste is a specialist fish and shellfish waste recycling company based on a farm business in west Cornwall. The bones they collect from Cornish fish processing facilities are currently crushed and put onto their own land, but they are investing in a better crusher to create finer material that can be sold locally as an alternative to lime.

AVOIDANCE OF WASTE - PACKAGING

Some town councils, including Camelford, Bude, St Ives and St Austell, have installed water refill stations in town centres. Cornwall Council awarded £67,000 to charity Our Only World to manufacture and install water bottle refill stations in locations including beaches, the coast path, car parks and outside public toilets. The 20 stations, manufactured from recycled marine plastic, were installed in 2022 and 2023 and their locations are shown on this map.

ReFILL Cornwall, part of the Refill network, has distributed thousands of refillable water bottles, provided by South West Water, to Cornish charities and community groups. It

provides ReFILL stickers to businesses – locatable via an app - that sign up to provide a refill service. Hundreds of businesses in Cornwall participate.

Some communities have started plastic free campaigns. Plastic Free Padstow has worked with the hospitality industry, encouraging business to participate in refill schemes and to sell water in cans or cartons rather than bottles, to avoid disposable cups, and to wrap take-away sandwiches in paper.

Until recently, Cornwall's hospitals used disposable food trays for patient meals. In the past three years, all hospitals in both Trusts have implemented food tray recycling systems and are working to push treatment of food trays further up the waste hierarchy. Cornwall's main hospital at Treliske has introduced bring-your-own-cup schemes with discounts on drinks in cafes and canteens. 10,350 disposable cups have been avoided / saved since July 2022. A new project initiated by a dietician in critical care is enabling thousands of previously incinerated enteral feed bottles (for IV feeding), and supplement feed bottles, to be collected separately and recycled into domestic milk bottles. This project is now live on five wards, with some 11-12 tonnes of plastic (an estimated 32 tonnes of carbon) projected to be saved annually. The NHS sustainable food group is working to roll out the scheme across Treliske and in Cornwall's other hospitals, as well as in community settings / patients' homes.

In Cornwall we are lucky to have one of the few Recycling Hubs for Tubex plastic tree guards. This is hosted for free by The Grower at St Agnes. The company were concerned about the potential for more plastic waste in the landscape as tree planting increases. The Grower have volunteered to take any make of PP and PE tree guards removed between May and September.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).