SFP Bronze and Silver Awards Application Form 2024

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 sfpawards@soilassociation.org to discuss the process.**

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

- SFP Awards: Guidance for applicants: SFP Awards - Guidance for applicants 2024.
- SFP Awards: Activity and Impact: SFP Awards - Activity and Impact 2024

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*:
Tameside Food Partnership
Name and contact details of person/people leading on this application*:
Victoria Hamlett, Public Health Programme Manager (TMBC) victoria.hamlett@tameside.gov.uk **and Tameside Food Steering Group: Welfare Rights Poverty Prevention Manager (TMBC), Regeneration Officer for Development and Investment (TMBC), ChiitChaat (Food Business), Markets and Business Development Manager (TMBC) Tameside Hospital Sustainability Manager (Tameside General Hospital/Tameside Integrated Care Foundation Trust), and Head of Waste Services (TMBC)**
Geographic region which this award will represent*:
Tameside in Greater Manchester, North West
Award you are applying for*:
Bronze/Silver Sustainable Food Places Award

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:

Tameside is made up of 9 towns, Ashton-under-Lyne, Audenshaw, Denton, Droylsden, Dukinfield, Hyde, Longdendale, Mossley and Stalybridge and has a population of 231,063.

Tameside is a deprived borough, and whilst there are some pockets of areas in Tameside where deprivation is lower, we recognise many residents have complex lives and as a system we must work together, through a place-based approach to enable residents to thrive, in the environment that they live and work in.

In Tameside we recognise systems create change, not single organisations working independently. A whole system approach can add value by providing the opportunity to engage stakeholders across the wider system to develop a shared vision and be stronger

together. We will support ‘community power’ and ‘social movement’ and work at neighbourhood level to ask what is needed for Tameside.

The Tameside Food Partnership (TFP) has been well-established for nearly a decade and became a Sustainable Food Places (SFP) network member in 2019. Becoming a SFP member ensured that the TFP aligned to the SFP key themes and provided clear and strategic direction to improve the local food system in Tameside.

The Tameside Food Partnership and Tameside Food Steering Group held a period of consultation and engagement from December 2023 – March 2024 under the Tameside Healthy Places Consultation. This consultation engaged with residents, partners and stakeholders from across the borough to better understand how a local plan could be developed that takes a truly place-based approach.

The Tameside Good Food Plan (TGFP) was developed and achieved approval at Tameside’s Health and Wellbeing Board and by the Healthy Places Subgroup in May 2024. The Tameside Good Food Plan is owned and driven by the Tameside Food Partnership and is led by the Tameside Food Steering Group. It has alignment and strategic buy in from Tameside’s Health and Wellbeing Board and the Healthy Places Subgroup, meaning system leaders actively work within the Tameside Good Food Plan to improve the local food system through their organisation or sector.

Through buy-in across all sectors in Tameside we are building momentum and using the Tameside Good Food Plan as a vehicle to drive forward buy-in for change to improve our local food system.

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

ANSWER:

The Tameside Food Partnership has active members who all contribute to actions across each of the six strategic objectives (SFP themes). The Tameside Food Partnership is made up of public, private and voluntary sector members. Members all contribute to at least one strategic objective and hold at least one action to demonstrate their commitment to this work. Ensuring we have representation across all sectors in Tameside, promote equity, diversity and inclusion.

Tameside’s Inequalities Reference Group aims to reduce inequalities in Tameside by providing a broad forum to consider everyone’s responsibilities under the Equality Act 2010 and the Public Sector Duty Act. As part of the development of the Tameside Healthy Places Strategic Framework, which is the overarching framework that the Tameside Good Food Plan belongs within, an Equality Impact Assessment (EIA) was completed to ensure the consultation and development of the Tameside Good Food Plan considered equality, diversity and inclusion and ensured positive impact (and reduced or had no negative impact for protected characteristics and priority groups). When looking at the protected characteristic groups affected by this strategy, a number of issues have been taken into consideration when priority and action setting and it should be noted that the impact of this strategy on protected characteristic groups are overwhelmingly positive and aim to tackle the inequalities these groups face.

The Healthy Places Consultation that informed the development of the Tameside Good Food Plan consulted and engaged with over 1,000 people across Tameside, from residents, colleagues, services, organisations and businesses.

The Tameside Food Partnership held four dedicated Tameside Food Partnership meetings, as well as focused 121 meetings with TFP members such as Housing Associations, Foodbanks etc. which focused on consultation and discussion on key themes and topics as well as development sessions to work collectively to develop the Tameside Good Food Plan, through a partnership approach. These sessions with the Tameside Food Partnership were held both online and in person with email communications requested and received, to provide people with many opportunities to feed into the development of the Tameside Good Food Plan.

SECTION 2: Local food activity and impact

Please read SFP Awards: Guidance for applicants: SFP Awards - Guidance for applicants 2024 **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 – The Tameside Good Food Plan (2024 – 2028)
2. **How are you evidencing this action plan?**
    - Attachment as a Word, PDF – Yes: App4-Tameside-Healthy-Places-Strategic-Framework-for-Action-2024-2028-FOOD.pdf
    - Link to an only document? No:
        - Tameside Good Food Plan: App4-Tameside-Healthy-Places-Strategic-Framework-for-Action-2024-2028-FOOD.pdf
        - Tameside Healthy Places Strategic Framework: Tameside-Healthy-Places-Strategic-Framework-for-Action-2024-2028-ADDITIONAL.pdf
        - The Tameside Good Food Plan received sign off from the Tameside Healthy Places Subgroup and Tameside Health and Wellbeing Board in May 2024.
    - If a link place here as well under Key Issue 1
    - Action Plan link: App4-Tameside-Healthy-Places-Strategic-Framework-for-Action-2024-2028-FOOD.pdf
3. **Has the action plan less than 6 months to run?**

- No – it runs up until 2028 and then a revised and refreshed version will replace it, following a phase of consultation and engagement with partners.
- If less than 6 months to run what is happening after the action plan expires? (100 words)

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

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

Cross Sector Partnership:

The Tameside Food Partnership (TFP) has been a local cross-sector partnership made up of partners from across different sectors, services and organisations in Tameside, for over a decade, with SFP membership for over half a decade. As a partnership our vision is to work in partnership with public, private and voluntary sectors and communities in Tameside to create a food environment, system and culture that promotes health, stimulates the local economy, benefits communities and reduces environmental impact. The Tameside Food Steering Group (TFSG) provides the overarching drive, direction and leadership on behalf of the Tameside Food Partnership.

Our aspiration is that all providers of food maximise the provision of healthy and nutritious unprocessed food such as wholegrains, vegetables and fruit and minimise food high in fat, sugar and salt; all residents have access to affordable healthy food and have the skills and confidence to cook from scratch; no-one goes hungry; food and packaging waste is minimised; and the impact on health and the environment is a primary factor in all food enterprises within the Borough.

The Tameside Good Food Plan (TGFP) formalises all of the commitments and actions that partners are working towards and contributing to, to improve the local food system. The TFP is diverse and inclusive with a range of partners from across the public (local authority departments, education, and NHS etc.), as well as private (local businesses, IKEA and smaller independent businesses etc.) and voluntary organisations (OperationFarm, Action Together, FareShare etc.). The diagram below provides a snapshot the representation within the Tameside Food Partnership, being a cross-sector partnership who represent their organisation as well as communities with lived experience of food issues:

The Tameside Food Partnership has key documentation such as a Terms of Reference (word document/PDF), Code of Conduct (word document/PDF), Membership Request Form and Tameside Good Food Charter.

The Tameside Food Partnership meets at least quarterly, with additional meetings/ 'Development Sessions' based on a specific need/activity. Coordinating the partnership in this way demonstrates commitment to a minimum number of meetings for networking, information sharing and working together to unblock system issues partners may be coming up against, whilst celebrating successes.

TFP meetings have been in place for many years now, however to present a time limited demonstration of meetings, over the last year, the Tameside Food Partnership has met on the following dates, for the following topics:

1. January 2024 (Tameside Good Food Plan consultation event)
2. April 2024 (Tameside Good Food Plan Development Session & Development of TFP Governance Documentation)
3. July 2024 (Tameside Good Food Plan Launch, Governance Documentation & TFP Member Spotlight Sessions)
4. November 2024 (Rethinking Food Waste)
5. March 2025 (Promoting Community Food Knowledge and Skills)
6. June 2025 (Tameside Good Food Plan – One Year On)
7. September 2025 (Food Poverty and Insecurity Focus, SFP Application Review and Commissioning the TFP into the Community)

The Tameside Food Steering Group (TFSG) have held meetings many years now, however to present a time limited demonstration of meetings, over the last year, the TFSG have met more regularly over the last year and a half and have met on the following dates:

1. March 2024 (appointment of the TFSG Chair, Governance and Accountability to the Healthy Places Subgroup and Health and Wellbeing Board, agreement of the Tameside Good Food Charter and re-agreement of the TOR for TFP)
2. July 2024 (Healthy Places update and sign off of the Tameside Good Food Plan on 20th June 2024 at Health and Wellbeing Board, review of Tameside Good Food Charter draft, reviewing Tameside Good Food Plan's priority actions for Year 1, final planning for TFP July Tameside Good Food Plan Launch Event)
3. September 2024 (TFP November Food Waste Planning and TFP Member Contributions and Review of the Tameside Good Food Charter Meeting)
4. October 2024 (Review of Tameside Good Food Plan ready for TFP contributions at November event, Tameside Good Food Plan Q2 Action Plan Update, final plans for TFP November Food Waste event, suggestions for Q1 TFP event theme, TFSG membership review and SFP application discussion)
5. November 2024 (Final review and touch point for TFSG ahead of TFP Food Waste Event)
6. February 2025 (Launch of Code of Conduct, TOR and Membership Request, TFP member mapping, TFSG lead mapping and potential additional leads for greater representation and buy-in, SFP Award, Promotion of Community Fridges offer to TFP members, Promotion of WRAP campaign in March 2025)
7. April 2025 (TFSG Lead updates, activity to increase system buy-in to the TFP, TFSG lead mapping and update on additional leads, SFP Award)
8. July 2025 (Commissioning the TFP out into the community for wider ownership and buy-in across the system, TFP September Event Planning, Kitchen Call Out Scheme Update)
9. September 2025 (Focus on food poverty, Sustainable Food Places Application with Member Contributions and update on Tameside Food Partnership Commission into the voluntary sector)

The TFP has a membership model for members to attend meetings and receive email updates, however some meetings are open to people who are not on the TFP membership. This provides an opportunity to engage with non-members, introduce the work and encourage additional buy-in and membership. The most recent example of this was the "Rethinking Food Waste" event. The TFP promoted this event through various channels such as Employment and Skills networks, business networks, Action Together networks and Tameside Food Partnerships

members onward promotion. We had attendance from non-TFP members such as care homes, nurseries, IKEA, local temple leaders, additional staff from multiple social housing providers (in addition to existing social housing providers already on the TFP membership).

The Tameside Food Partnership has a Terms of Reference and Code of Conduct. These were developed by the Tameside Food Steering Group and the Tameside Food Partnership. Both of these need to be agreed to by all members and new members coming onboard to the TFP, which demonstrates commitment and action to the TFP's vision and goals. All members represent their service, organisation, businesses and for many also the residents they work to represent. Public Health is the lead for the Tameside Food Partnership and arranges and organises all TFP meetings/events, with agreement from the Tameside Food Steering Group. importantly TFP meeting themes and topics are informed and influenced largely by the Tameside Food Partnership members.

The Tameside Food Partnership is robust, embedded and sustainable in various ways, it has a Tameside Food Steering Group made up of members from across all sectors, who lead and drive forward the Tameside Food Partnership through the Tameside Good Food Plan. This is further amplified by the Tameside Good Food Plan's action plans, these are commitments from members of the TFP who commit to actions, whether that is as part of their day-to-day work or in addition, to improve the local food system for Tameside.

Various members of the TFP demonstrate how they support and endorse the Tameside Food Partnership and Tameside Good Food Plan through the promotion of the Tameside Good Food Charter to encourage and recruit new members into the partnership, funding and support to various projects and schemes that sit within actions of the Tameside Good Food Plan. Examples are: annual budget commitment to Healthy Start, promotion and activity for the Refill Scheme, supporting voluntary organisations such as Cracking Good Food's Kitchen Call Out Scheme, housing associations delivery of cooking sessions to residents, local small independent businesses delivering food support to those in crisis and food poverty, partners commissioning services such as HomeStart to support new mums to breastfeed, partners working towards Baby Welcome Schemes, Welfare Rights delivering a suite of programmes to deliver financial support and maximise income to vulnerable residents and Planning Policy Departments working with Public Health to develop plans to reduce and restrict unhealthy food outlets through a Hot Food Takeaway policy.

It is important to note that the Tameside Food Partnership, as detailed in Key Issue 2: Area B is led by Public Health at present however, it is current going through a tender process to move the TFP into the community via the voluntary sector. The tender is in process, and the awarded provider will look to co-lead the TFP and TFSG alongside Public Health from January 2026. This further

demonstrates how we ensure the TFP is a broad, representative, and dynamic local food partnership and reaches into communities to further embed the work, represent and build ownership from communities and people across Tameside.

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

A current 3-year strategy and/or action plan cover all issues that is endorsed and supported by the local authority

The Tameside Good Food Plan was developed through a comprehensive consultation process that reached out to and engaged with over 1,000 people and stakeholders across Tameside. Public, professional/voluntary and strategic consultation and engagement opportunities were carried out to ensure there was a diverse representation from people across Tameside. In addition to the public and stakeholder consultation, you can see the specific TFP and TFSG meetings held over the last year to demonstrate involvement and support to develop the Tameside Good Food Plan, by the Tameside Food Partnership, in Key Issue 1, Area A. The Tameside Food Steering Group ensured underrepresented and priority groups were engaged with throughout to allow for true engagement and representation.

The Tameside Good Food Plan and its Action Plans demonstrate TFP members commitment to actions and delivery through the activity detailed within the actions and 'partnership delivery mechanism'.

The Tameside Good Food Plan was approved and adopted by the Healthy Places Subgroup and Tameside Health and Wellbeing Board in June 2024. The metaphorical 'home' for the Tameside Food Partnership and its Tameside Good Food Plan, sits with and is currently led by Tameside Public Health, through its alignment to the Healthy Places Subgroup and Health and Wellbeing Board. The Healthy Places Subgroup and Health and Wellbeing Board is made up of partners from across the public and voluntary sector, further demonstrating endorsement and support from the local authority and other public organisations. The aim of the TFP is to embed the partnership and its plan into the heart of communities, groups, services and organisations alike to work towards improving the local food system using a whole-systems and place-based approach.

The Tameside Good Food Plan is the 'strategic document' that demonstrates its accountability and alignment for strategic buy-in. Within the Tameside Good Food Plan are Action Plans for each of the six strategic objectives (influenced by Sustainable Food Places themes), these action plans document and demonstrate all of the collective action by the Tameside Food Partnership to work towards improving the local food system through that objective. The Tameside Good Food Plan and its Action Plans is a four-year strategic action plan, taking a whole systems and place-based approach. The Action Plans clearly demonstrate the

partnership delivery mechanism to deliver and drive each action forward, as well as demonstrating where actions align to more than one objective.

The Tameside Good Food Plan has priority goals which are long term goals, it also has actions that are currently being delivered on, or ones which are short, medium and long term. The Tameside Food Partnership takes a pragmatic approach to improving the local food system and we recognise we are a sum of our parts and meaningful change does not happen overnight.

To evidence the Tameside Good Food Plan's Action Plans are being coordinated, delivered and reviewed, TFSG and TFP members provide update reviews each quarter which allows us to coordinate actions and measure progress, activity and outcomes. Using the quarterly updates from the Tameside Food Partnership members, Public Health report to the Healthy Places Subgroup on a quarterly and annual basis which demonstrates the successes and barriers within the Tameside Good Food Plan and further reports on an annual basis to the Health and Wellbeing Board. For any consultation/engagement Tameside Food Partnership deliver with stakeholders, we ensure the engagement/feedback loop is closed by providing updates on consulted topics with residents and stakeholders through the "You Said, We Did" consultation platform.

The Tameside Good Food Charter has been developed by the Tameside Food Partnership which details the vision and objectives of TFP, why and how to get involved. People can decide whether they wish to request to become a member of the TFP by completing the Tameside Food Partnership Membership Request Form which is where they would detail their commitments to action against one or more of the six strategic objectives. The Tameside Good Food Plan incorporates the branding and logo of the Tameside Food Partnership, which further promotes its identity across Tameside.

Evidence that policies, strategies, and plans are effectively promoting healthy and sustainable food

The Tameside Food Partnership and Tameside Good Food Plan actively contributes to the following strategies, partnerships and plans:

- Tameside Healthy Places Strategic Framework
- Tameside Infant Feeding Management Group
- Tameside Healthy Start Collective
- Tameside Healthy Weight Partnership
- Tameside Climate and Environmental Strategy
- Tameside Building Resilience
- Tameside Poverty Strategy Action Plan

Through the Tameside Food Partnership, actions are held that align or contribute to the strategies and plans detailed above, or representation is held on each to ensure promotion of healthy and sustainable food is considered.

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

Tameside has a number of challenges for both residents and the services and organisations working to support residents, however we recognise that despite adversity, lack of budget and resource, our commitment to improving the local food system remains strong and ethically and morally it is the right thing to do.

Key Issue 2: To make the supply and consumption of affordable healthy and sustainable food the norm.

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

The Tameside Food Partnership has nearly a decade's worth of activity of working towards making the supply and consumption of adorably health and sustainable food the norm.

We recognise that certain communities and populations in Tameside are less likely to eat fruit and veg and due to the environment and conditions they live within, consumption of healthy and affordable food can be a challenge.

The TFP takes a universal and targeted approach in delivering various programmes of work and projects which aim to inspire and engage the public, communities and organisations about good food. One way to engage with residents from various communities and backgrounds, is through the Tameside Food Partnerships Communications and Campaigns Plan which is driven out through the Tameside Food Partnership and members communications channels. Meaning we can try to reach as many people through various opportunities via members communications channels. This plan features 'Always On' and 'Time Limited' communications such as information online or in print that supports residents to eat well, as well as 'always on'/ 'time limited' activity where workshops or sessions are delivered on a regular basis.

Without the Tameside Food Partnership, this communications and campaigns plan would solely be delivered by the council, compared to all Tameside Food

Partnership members all supporting, disseminating and promoting the various communications and campaigns across Tameside.

Examples of **'Always On'** communications/campaigns and activity are:

- Healthy Start
    - Online information webpage and embedded within the GROW Tameside website
    - Regular social media content
    - Leaflets and posters at various services and locations across Tameside such as foodbanks, food pantries, antenatal clinics and health visiting clinics – all of which have membership on the Tameside Food Partnership, thus demonstrating the impact the Tameside Food Partnership as a collective achieves
    - Advertisements of Healthy Start Champions: Training and Information Sessions for professionals and volunteers
    - Healthy Start promotional displays across all Family Hubs, Tameside Maternity Unit, Health visiting and Tameside Birth Registration Office.
- Children's Nutrition Team
    - Online information on the various support the CNT service offers:
    - Leaflets and posters at various services and locations across Tameside
    - Training and information sessions available to professionals and volunteers who work with children in Tameside to learn about healthy and sustainable food develop their understanding and knowledge on healthy eating. In addition to Cook4Life courses for families to learn basic nutrition and cook from scratch.
- Healthy eating webpages – there are various webpages hosted on the TMBC Public Health webpage that support residents to eat well, these include nutritionally balanced, healthy and low-cost recipes, meal planners, food top tips etc.
- Tameside Foodbank and Food Pantry online resource – to support and signpost people to access local food provisions. Public Health coordinates and manages this resource on behalf of all food support provisions across Tameside:
- Tameside Refill Scheme: All Tameside Refill Stations are listed for residents to be aware of and build into travel.
- GROW in Tameside: the social media page for GROW in Tameside has over 8,500 followers and regularly promotes weaning and breastfeeding messages as well as promotion Healthy Start and oral health.
- #BreastfeedingVictory is a social media page that celebrate and normalises breastfeeding that features local Tameside parents that have shared their stories

- Let's Talk About Starting Solids! This course is offered to all new families from the 6 – 8 health visiting appointment. Four sessions run per month across all four of Tameside's Family Hubs and around 300 families attend these sessions per year. The sessions are led by the Tameside Infant Feeding Team and Community Nursery Nurses. Additional support is provided to families through a home visit, if additional support and guidance is requested by families. Weekly Well Baby Clinics are delivered by Tameside Health Visiting where up to 150 children attend with their families across all clinics per week, where starting solids advice is given, with the additional offer of support via digital and phone if needed.

Examples of '**Targeted' time-limited** campaigns/communications and activity are:

- Healthy Start: over the years we have ran different targeted campaigns to promote Healthy Start to Tameside families through:
    - Paid for targeted online advertisements
    - Paid for sponsored advertisements on social media
    - Out of Home targeted advertising in areas of deprivation such as through internal and external bus adverts on buses that travel routes in deprived areas, railing banners close by supermarkets and local markets and at Family Hubs and Tameside Hospital Maternity Units
    - Helping Hands Roadshow where Healthy Start leaflets, posters and pull up banners were toured across Tameside to engage with residents
    - We have also delivered awareness stalls to promote healthy eating through promotion of the Healthy Start scheme such as Baby Fairs, Housing Association information events and Cost-of-Living events.

Healthy Start Railing Banner Promotion in Areas of Deprivation:

Ashton Primary Care Centre, Ashton Queens Road, Denton Shopping Centre & Denton High Street to the Precinct, Market Street Hyde.

Healthy Start Promotion at Public Event such as: Tameside Baby Fair 2023 and Family Hubs Family Fun Day 2025

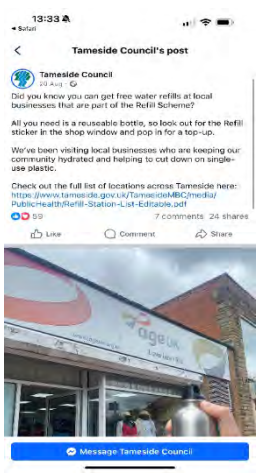
- Food Waste Action Week (WRAP) 2024 “Choose What You’ll Use”– bringing people together to save time and money by making food we already have go further
- Food Waste Action Week (WRAP) 2025 – “….” Promoting Tameside’s local businesses and green grocers to encourage residents to buy loose and buy local (This activity also aligns to objective 6 in).
- Salt Awareness Week (Action on Salt) 2024: “Shining a spotlight on salt”
- Salt Awareness Week (Action on Salt) 2025: “6 ways to 6 grams” (a range of community outreach stalls and social media promotion supported this campaign)

- Nutrition and Hydration Week 2025
- Refill Scheme 2019: this was the first year of Tameside becoming a locality to support the Refill Scheme. A range of activity took place to promote and launch the scheme, from days of action between the Environmental Health and Public Health Team to engage with businesses and premises to sign up to become a Refill Station, to press releases and local communications. Staff were also offered to take up the incentive of a reusable water bottle to encourage them to Refill and reduce single-use plastic bottle waste. These bottles are still used by many TMBC members of staff.
- World Environmental Day 2024

- Refill Scheme 2025: in 2025 the Tameside Food Partnership held a month of action to promote the Refill Scheme to businesses and residents. More information can be found in Key Activity 6.

- National Refill Day 2025: Local promotion of the Refill Scheme for National Refill Day

- Targeted Refill Scheme promotion 2025: to encourage more businesses to sign up and increase awareness and engagement with residents through providing sustainable water bottles to encourage participation.



Having a mix of always on and time limited communications, campaigns and activity means that for food-related messages are consistently delivered to

Tameside residents, as well as targeted communications on certain projects and campaigns to amplify the reach to particular groups.

Tameside Hospital Restaurant:

Tameside Hospital implemented a pilot from January 2025 where till-point baskets had the unhealthy food and snacks replaced with healthier snacks and fruit and veg items. This pilot was successfully delivered and has now been formally rolled out as standard practice. Fruit sales have increased with just under 5,000 fruit sales within the restaurant since January 2025 and the feedback from staff on this roll out is that is has been well received. More information and demonstrating impact can be found in Key Issue 5: Area A.

Demonstrating and Evidencing Impact:

Children's Nutrition Team (CNT):

The impact of the Children's Nutrition Tem (CNT) can be seen through the following outcomes:

Number of professionals/volunteers trained (2024 to date): **320+**

Number of families on JUMPs programme (2024 to date): **55**

Number of meals cooked by families on CNT Cook4Life (2024 to date): **139**
The Cook4Life courses inspire families to learn basic nutrition and cook from scratch to support good nutrition following on from the course to support healthy weight and healthy eating.

All schools/settings awarded with the CNT Bronze, Silver, Gold or Oral Health Award can be found here: Food4Life in schools Award- Food4Life - Tameside MBC

Tameside Foodbanks and Food Pantries online resource:

The two online resources are frequently accessed by both residents and professionals to get food support to those who need it. These online resources had 4,183 webpage visits in the last year alone.

Refill Scheme:

Tameside currently has just under 30 Refill Stations across the borough. Tameside Markets have committed to reallocating an existing Refill Station from the old Market site, to be located in the Food and Beverage Section within Ashton Market Hall, part of the wider plans of the redevelopment of Ashton Market through TMBC's Levelling Up Funding (See Key Issue 4: Area A for more information).

Healthy Start:

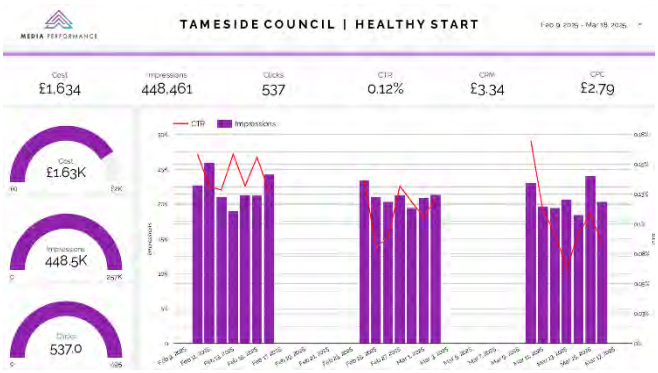
The impact of the TFP's targeted work on Healthy Start across Tameside can be seen through various ways.

An example of this is through working with various services, groups and community leaders to train them to become Healthy Start Champions and actively promote the scheme through their work. Since 2022, over 406 professionals and volunteers have been trained in Healthy Start.

Having a named Healthy Start Lead, that sits within the Public Health team, offers an opportunity for investment, time and resource to promote and drive the Healthy Start programme, and to explore and work to embed Healthy Start across the system within Tameside. Healthy Start sitting within Public Health further offers the opportunity for Healthy Start to be embedded within commissioning activity, for example Healthy Start promotion and activity is a KPI and monitored outcome within the HomeStart Breastfeeding Peer Support Service that Public Health Commissions, amongst other commissions such as the 0 – 19 Healthy Child Programme which sits within the Tameside Integrated Care Foundation Trust at Tameside Hospital and Community Services.

Another example would be the people engaged with, and conversations had through Healthy Start promotion at events and forums such as Tameside Baby Fairs and all Family Hubs Days held over summer 2025.

A further example of this is through the paid for targeted social media advertisements of Healthy Start. This image demonstrates the reach that the targeted advertisement had for the duration it was running. Within just over a one-month period the Healthy Start advertisement had 537 clicks and interactions with the advert, as well as having 448,500 views/impressions.



Despite lack of uptake data available from NHSBA, Public Health and the TFP commit to continuing to prioritise Healthy Start through resource and funding, as it is morally and ethically the right thing to do.

When Healthy Start uptake data was available at national and borough level, the uptake was analysed on a monthly basis to benchmark against the national average and Greater Manchester neighbours. Furthermore, when ward level data was available, this informed our approach to deliver targeted promotion within those areas with lower uptake and to target professionals, volunteers and services who work with residents in those areas.

The system-wide impact of having a Healthy Start lead with responsibility, investment, time and resource is clear and whilst at the moment the national NHSBA Healthy Start uptake data is not available, we are able to measure impact in other ways such as numbers of people trained, number of engagement activities taken place, attendance at events etc. and our commitment to Healthy Start is clear, to work towards increasing uptake through various means, in the absence of uptake data.

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

Over the years there has been various activities enable food citizenship and good food movement.

Food Waste Awareness Week:

The Waste Management Service, TMBC is a strong member of the Tameside Food Steering Group and the Tameside Food Partnership. In March 2025 the service held a range of activities and sessions in public spaces to raise awareness of Food Waste, in line with Food Wase Awareness Week.



Denton Food for Mood: Primary Care Network:

Hosted in Denton, Food is Mood is a project that was delivered to a group of older gentlemen to bring them together to eat, socialise, and feel good about themselves. Attendees of the course cooked spaghetti Bolognese, chicken thighs alongside other meals.

Demonstrating and Evidencing Impact:

Some feedback from this project is detailed: “I encouraged my neighbour to come along as he is a widower, and we come together in a taxi”, “I’ve started to cook more at home now, as I feel more confident and willing to try what he has shown us”, “we’ve made friendships and meet up outside of the session”, “I’m meeting others who have lost their partners and it helps to know I am not alone”, “I’m glad I took the first step to join when it was suggested by my GP”, “I’ve learnt quite a lot, it has been great and I’ve been looking forward to it”.

These sessions are not just about sharing food but belonging to a group with shared experiences and how getting together gave them a purpose and reason to leave the house.

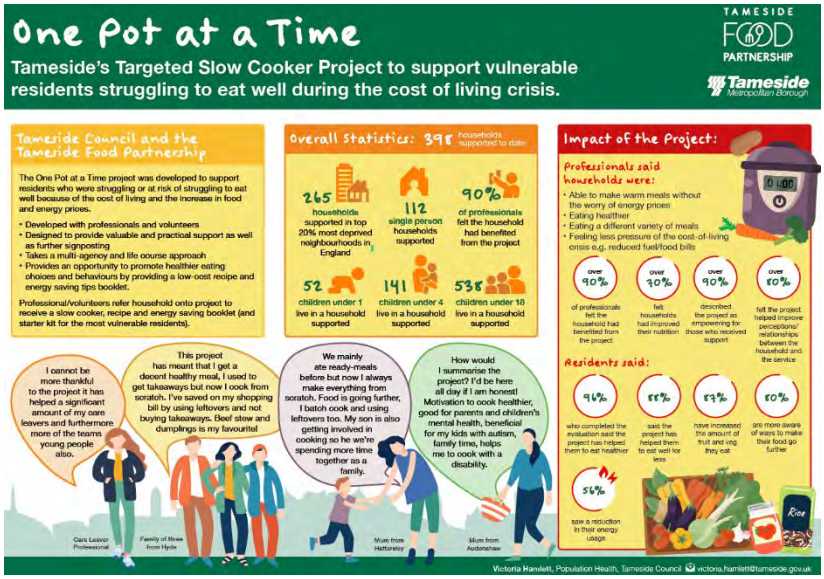
More information on this project can be found here.

Tameside One Pot at A Time Project:

The slow cooker project was developed in December 2022 as a response to the cost-of-living crisis. Public Health initiated and continue to lead this project which works with public, voluntary and private sector services, groups and organisations to provide low cost and low energy-use slow cookers to households across Tameside. The project is still in delivery today, with many low-income households benefitting from being provided with a slow cooker, reduced energy use and also healthier eating through consuming more vegetables and making their meals go further. Further information on this project can be found in Key Issue 2 Area B: Promote Healthy Eating. The One Pot At a Time booklet can be found here.

Demonstrating and Evidencing Impact:

Public Health was asked to present at an annual conference for Food Active, to demonstrate the outcomes and impact of the One Pot at a Time project in 2024. A snapshot of the impact up to 2024, of the project at the time can be seen in the poster exhibition created below. This project also featured in the Food Active blog. More detailed information, outcomes and impact from this project can be found in Key Issue 3 Area B: Promote Healthy Eating.



<u>Tameside Community Food Skills Project, Phase 1, Phase 2 (2024 – 2025) and Phase 3 (2025 – 2026):</u>

Since 2024, the Tameside Food Partnership through the Tameside Food Steering Groups Leads: 1, 2, 3 and 5 have commissioned and delivered the Tameside Community Food Skills Project phase 1, 2 and 3. This project has been about enabling communities, groups and services to support residents in Tameside to eat well for less.

Community groups, services, and organisations are able to request cooking demonstration sessions by a community cook who is a small, independent, local business (and member of the TFP). This project provides slow cookers and cooking demonstration sessions to residents who would benefit from increasing their food knowledge and skills and/or are at risk of or currently experiencing food poverty/food insecurity. This project further targets priority groups in Tameside such as care leavers, single/isolated individuals, people with poor mental health and young families to develop their food knowledge and skills.

Demonstrating and Evidencing Impact:

Over 240 slow cookers and air fryers have been distributed since the project began in September 2024, with an anticipated 140 more by March 2026.

Over 40 ‘cooking from scratch’ demonstration sessions have been delivered to groups, community groups, services, organisations and settings e.g., New Life Church, HomeStart, Care Leavers, Parents and Children from Greenfield Academy, Ashton Pioneer Homes, Mencap Society, Millbrook Primary School, Tameside College, and the Princes Trust, with 50 cooking sessions to be delivered between September 2025 – March 2026.

This commission works to procuring seasonable vegetables and ingredients from local businesses, where possible further increasing opportunities to make the supply and consumption of affordable healthy and sustainable food the norm.

Evaluation found there was an increase in cooking confidence and food knowledge from attending a cooking demonstration session. Further feedback is below:

- “I enjoyed creating a new dish I haven’t had prior to today”, “I enjoyed a different cooking method, I’ve never used a slow cooker before”, The cooking demonstration was amazing, I enjoyed the onion demonstration”, “I enjoyed the session as I cooked and had a laugh”, “The Bhaji’s where really tasty and a great way of not throwing stuff away”, “I learnt how to chop and cook onions without crying”, “ enjoyed learning how to chop peppers”

Children’s Nutrition Team Cook4Life Course:

As detailed in Key Issue 2: Area A, **139** meals have been made by families accessing CNT’s Cook4Life courses which inspire families to learn basic nutrition and cook from scratch to support good nutrition following on from the course to support healthy weight and healthy eating. Families accessing this course have been referred into the CNT for support around weight management and healthy eating.

Kids Cookery Club at Ashton Market:

Kids Cooking Club is held once a month between March and December and is a free event. The events are aimed at children aged 2 – 12 with responsible adults. All ingredients and foods are sourced from the local markets which further supports reducing the impact on the environment as well as providing fresher and more locally sourced ingredients. Through the project children learn important life skills and families are encouraged to make food from scratch. Recipe cards are handed out alongside nutritional advice. An image of the Kids Cookery Club can be found on the Ashton Market webpage.

Refill Scheme:

Information on Tameside's work on the Refill Scheme can be found in Key Issue 2: Area A, and Key Issues 5 and 6.

Breastfeeding Victories and Baby Friendly Spaces

HomeStart run the Baby Welcome Scheme. The 'Baby Welcome' on the Grow website has a map and listing of venues as well as the details of the scheme. Information about the scheme and the venues is shared by the peer support team directly with the breastfeeding families. In addition to these targeted conversations there is some social media promotion for general awareness raising.

Demonstrating and Evidencing Impact:

There are 49 venues signed up to the Baby Welcome Scheme. Venues receiving awards are given window stickers and certificates to display and are promoted via social media accounts. This further promotes a good food movement of normalising breastfeeding. In addition to the Baby Welcome scheme, the Breastfeeding Peer Support Service coordinates breastfeeding support groups that run each week across Tameside.

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

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

Dedicated NHS Healthy Start Programme for Tameside:

Public Health demonstrate commitment to Healthy Start and supporting low-income families to access the Healthy Start scheme by having a dedicated lead for Healthy Start. The dedicated lead ensures system-wide training is available to professionals and volunteers to increase awareness amongst professionals, coordinates the paid for distribution and promotion of the scheme across community and public settings and works with services and organisations to embed Healthy Start within services more effectively.

In addition to all of the examples provided in Key Issue 2: Area A on Healthy Start, more examples of demonstrating impact on tackling food poverty and food insecurity are:

- Utilising the annual Healthy Start budget to create a localised campaign video with local residents who have used the Healthy Start Scheme, as well as key professionals to promote the scheme such as midwives and health visitors.
- Public Health are working with the maternity and health visiting service to further embed Healthy Start questions within key contact/appointments that families interact with the service, in addition to
- TMBC Family Hubs and Health Visiting Clinics all offer free Healthy Start vitamins to Healthy Start families, as well as vitamins for non-Healthy Start families at a very low cost (85p and £2) in addition to further incentivising Healthy Start families to utilise the vitamins offer through providing free toothbrushes, toothpastes and books for all under 4's receiving the Healthy Start scheme.
- The Tameside Food Partnership through Public Health has also worked with Markets across Tameside to ensure they are aware of the Healthy Start scheme to allow residents the opportunity to buy their fruit, veg and milk from their stalls.

Tameside was successful in their bid for research to take place on Healthy Start through NIHR. Phase 1 research was delivered in 2022 and focussed on Hattersley which has been identified as a food desert. Phase 2 ran between July – September 2025 which focused on engagement with residents who had experience of the NHS Healthy Start Scheme. Working with NIHR, Public Health, Children's Services – Early Help and other partners such as Action Together (VCFSE), Tameside Early Years Providers such as nurseries (Private Sector) and many more. Across the two phases of research 41 residents and 25 professionals/volunteers have participated to provide their views on how to improve the NHS Healthy Start Scheme which will be provided to DHSC and NHSBA.

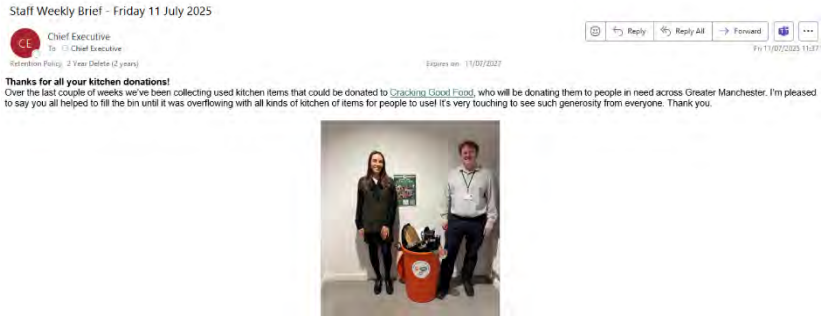
Demonstrating and Evidencing Impact:

The value of the Tameside Food Partnership and Public Health's commitment to promotion of the NHS Healthy Start scheme is clear through data (when available), funding and resource. At the time when uptake data was available for Healthy Start (on the paper voucher scheme), Tameside's uptake was notably increasing and increased by over 10% in just over a 12-month period. Whilst we recognise there are issues with Healthy Start uptake data at a national level and whilst we cannot monitor uptake or use intelligence to demonstrate what areas to target promotion, Public Health still commits to funding Healthy Start promotional activity

per year and delivery of the local Healthy Start programme to support low-income residents to access fruit, veg and milk.

Working in Partnership with Cracking Good Food: Kitchen Call Out Scheme:

The Tameside Food Partnership, through a TMBC staff campaign supported Cracking Good Food's Kitchen Call Out Scheme in 2025. A collection bin was placed at the council head office and staff were encouraged to donate their pre-loved kitchen items. This campaign ran for three weeks, and the bin was completely filled with kitchen equipment that will be re-distributed through community groups and residents who would benefit from it. The Tameside Food Partnership will look to continue supporting this scheme over the coming years and if it continues to run, as a food partnership, members will be encouraged to host their own collection bins to maximise donations and impact.


Staff Weekly Brief - Friday 11 July 2025

Chief Executive

Reply | Reply All | Forward

Thanks for all your kitchen donations!

Over the last couple of weeks we've been collecting used kitchen items that could be donated to Cracking Good Food, who will be donating them to people in need across Greater Manchester. I'm pleased to say you all helped to fill the bin until it was overflowing with all kinds of kitchen of items for people to use! It's very touching to see such generosity from everyone. Thank you.

Tameside's The Bread and Butter Thing (TBBT) Offer:

The Bread and Butter Thing (TBBT) operates six community food hubs across Tameside, supporting approximately 5,600 local residents. Hubs are embedded in the heart of communities – in church halls, schools, and community centres – ensuring that access is local, dignified, and free from stigma.

TBBT unlocks surplus food at every stage of the supply chain, working with farmers, manufacturers, retailers, and distributors to rescue nutritious food that would otherwise be wasted.

The TBBT model addresses both sides of food insecurity:

- Affordability – offering low-cost, nutritious food that stretches budgets.
- Access – bringing food directly into "food deserts" where healthy options are limited.

This preventative approach keeps families from tipping into crisis, reduces reliance on emergency food banks, and ensures that good food feeds people rather than going to waste.

Demonstrating and Evidencing Impact:

In Tameside, this redistribution translates into real, weekly impact. Collectively, the six hubs support around 300 people each week, redistributing 4.3 tonnes of surplus food – equivalent to 10,200 meals diverted from waste to plates. Members typically save £25 a week on their household food bills, improving their financial resilience while accessing healthier diets.

Food clubs like TBBT's are more than a food source – they're catalysts for community resilience. In Tameside, hubs foster volunteering, friendships, and social connection. By working with local partners, hubs also act as gateways to wider wraparound support – from debt and energy advice to digital training – helping to tackle the root causes of poverty and reduce reliance on crisis interventions.

Online/Printed Healthy Eating and Food Support:

Tameside has a range of literature and materials to support people in Tameside to eat well, and for less. TMBC Public Health has information on healthy food and drink, information on local health improvement services and support, recipes, shopping lists, top tips etc., healthy eating for children.

Additional targeted food support for people in food poverty and food insecurity, in addition to the above are the Helping Hands online resource, foodbanks and food pantries, and the Tameside MART.

The Tameside MART (Money Advice Referral Tool) is a paper and online tool that supports conversations with residents experiencing financial difficulties and is an aid to support a conversation to link residents into wider local support and advice services to deal with the root causes of financial problem.

Demonstrating and Evidencing Impact:

The number of times the foodbank/pantry webpages have been accessed is detailed in Key Issue 2: Area A. and specific to the Tameside MART, since launching the tool in September 2025, the paper version of the Tameside MART has been used 106 times by organisations and services such as; businesses, council, foodbank/pantries, housing associations, NHS, schools and the voluntary sector. The online Tameside MART has been used 80 times (45 by organisations supporting residents and 35 by residents using to access support themselves)

GM Emergency Food Card Scheme

Since COVID, Tameside Food Partnership has delivered the GM Mayoral Emergency Food Card Scheme through Public Health and the Welfare Rights Service. The scheme offers a 'cash first' and more compassionate and culturally appropriate approach, to supporting families in food poverty and food insecurity in Tameside. The scheme works with professionals and volunteers across Tameside to enable them to issue 'emergency food cards' which are essentially gift vouchers

for supermarkets via the Huggg platform. Professionals and volunteers who are on the ground, supporting families are therefore able to request an emergency food card from Tameside's Welfare Rights Service to support families. This scheme has benefitted families widely and also has a specific focus on supporting young people leaving the care system, or in services like the youth justice system who may experience complex situations, and the offer of the food card can support them to purchase food for themselves, through a dignified 'cash first-type' approach.

Demonstrating and Evidencing Impact:

This work has been delivered through Public Health and Welfare Rights since 2021 and has been accessed by professionals and volunteers to support families they work with. Since 2023 to date, over £13,000 of financial support has been delivered on over 700 occasions to vulnerable households. The main benefits cited from the evaluation were households' ability to purchase food, follow up with foodbank vouchers issues, benefits advice and debt advice provided.

Action Area B: Promote healthy eating

Tameside One Pot at A Time Project:

As detailed in Key Issue 2: Area B, the slow cooker project has now been in delivery since December 2022 as a response to the cost-of-living crisis. Public Health engaged with professionals and volunteers to understand what issues residents they supported were having in relation to their ability to eat well. There was an overwhelming response for slow cookers to bridge the gap for residents struggling to eat well, with many reporting that some residents were choosing between heating and eating, some reported they had eaten cold sandwiches for the winter months as they could not afford to make hot meals and put the heating on.

Public Health funded the procurement of over 600 slow cookers and over 400 starter kits (which enabled people living in temporary accommodation or accommodation without cooking utensils, herbs and spices to be able to better utilise the slow cooker they were provided with). The One Pot At A Time Recipe Book and Energy Saving Tips booklet was developed in Partnership with the Children's Nutrition Team Tameside, and this was available in digital form and provided to each recipient who received a slow cooker.

Demonstrating and Evidencing Impact:

Evaluation from the project is detailed below from professionals and residents.

Resident feedback:

- 93% said since receiving the slow cooker they eat healthier meals, (fewer ready meals, fewer takeaways, more fruit and veg)
- 86% said they eat more fruit and veg
- 80% said they are more aware of ways to make their meals go further
- 53% said they have noticed a reduction in energy usage
- 86% said their slow cooker helps them to eat well for less
- 70% of recipients found the recipe booklet helpful
- 53% said they went on to find more recipes on different websites for their slow cooker
- 40% said they haven't accessed other recipes but have made meals without following recipes

Professional feedback:

Over 90% of professionals/volunteers felt the families/households they supported through this project have benefitted since receiving their slow cooker, the main benefits were; the ability to make food go further without worrying about energy bills, reduced pressure of the cost of living, eating healthier, eating a variety of meals, ability to feed household adequately, food goes further, the project has improved the relationship with me/the service trying to support them, the families have improved their nutrition since the project

- Over 90% said the project could be described as empowering for families and households
- Over 80% said the project has helped improve the relationship and perceptions of the service between the household and the professional/volunteer

Qualitative Professional feedback:

"Mother is now able to provide healthy fresh meals rather that only being able to use the microwave that was available to her".

"A client now batch cooks meals using recipes she would never have known about had she not got the slow cooker. She finds it much easier to plan meals for the week and there is always something available for her children to eat".

"The slow cooker has empowered the family to prepare meals. They have been placed in temporary accommodation, and it has enabled them to prepare meals where there is not enough space".

"The client was living at the time in a B&B after fleeing domestic abuse. For a few months she had been eating nothing other than sandwiches from a local shop with

very little nutritional value and also overly processed. Since she has been provided with the slow cookers she has been able to prepare healthily warm meals".

"The family were living off takeaways because they were in a homeless shelter. It helped by being able to make food themselves".

"A single mother of 3 children under five had limited knowledge of food prep and nutrition and relied on ready meals to feed the family. Having the slow cooker as enabled her to explore recipes and make food that she wouldn't have normally done. She is now becoming more adventurous with her cooking skills as her knowledge as grown".

"Mum said that her 1-year-old child really loves the food now and they are both grateful for this".

"Mum had very poor cooking skills, so I assisted in printing simple recipes. Mum has been able to create tasty meals that she did not think her child would eat, she has also included the child in preparing ingredients which she feels has also encouraged the child to try new foods".

The impact of this project is clear from the evaluation feedback, that not only are households on a low income now better equipped and empowered to be able to eat well for less, growing knowledge and confidence in cooking, but it also has wider benefits to children getting involved in food preparation and meals and making meals go further.

Tameside Community Food Skills Project, Phase 1, Phase 2 (2024 – 2025) and Phase 3 (2025 – 2026):

Information has been provided in detail in Area A above in relation to this project, however it is worth noting that this project aims to tackle food poverty as well as promote healthy eating. We know that more deprived communities are less likely to have a healthier diet and consume fewer fruit and vegetables, therefore this project works with vulnerable residents to support them to increase their cooking knowledge and skills, and cook with healthier ingredients, more seasonally, and increase the amount of veg in their meals. The project has provided over 240 slow cookers and over 40 cooking sessions to vulnerable households to date, with an additional 50 cooking sessions and 140 slow cookers expected to be delivered by March 2025. This project aims to support households in food poverty to eat healthy, at low cost.

Children's Nutrition Team:

The information on what the Children's Nutrition Team provide is in Key Issue 2: Area B. However, reiterating that evidence indicates that children from more deprived areas are more likely to have a higher BMI. The majority of families accessing CNT are often from low-income households. Due to the deprivation

levels across Tameside, the majority of schools/settings that have received an award on healthy eating by CNT are predominantly in areas of deprivation, over 320+ professionals/volunteers trained by CNT and over 55 families who have completed the JUMPs programme. This combined approach to support healthy eating through a number of opportunities will undoubtably have a positive impact on families on a low income to support them to eat healthily.

Online/Printed Healthy Eating and Food Support:

Please see links and detail in Key Issue 2 and 3: Area A, there are a range of literature and materials to support people in Tameside to eat well, and for less.

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

Tameside Local Plan – hot food takeaway policies

Tameside Public Health and the Planning Policy Department are working cross-organisationally to influence policy and decision making towards a healthier food environment through the local food offer. A Public Health and Planning Policy Working Group has been set up to understand the policy landscape, meet with other localities to understand how they operate to reduce and limit hot food takeaways. This has led to TMBC providing recommendations to refuse a number of planning applications for four hot food takeaways within the last 6 months.

Further to this, the Working Group were able to make the case to influence plans for consideration of the Local Plan to include a policy on hot food takeaways. This means Public Health and Planning Policy are in the process of developing a Planning Policy regarding hot food takeaways for the borough. This will start to change the tide in the food offer available locally. Public Health are taking a proactive approach to this and recognising where applications cannot be refused, there are still opportunities to be explored and offered to food businesses to increase the food and drink on offer to be healthier and more sustainable.

This work builds on listening to residents and stakeholders from the consultation carried out for the Tameside Good Food Plan, where one of the common themes was for the number of hot food takeaways to be reduced or restricted.

Demonstrating and Evidencing Impact:

Tameside currently has the third highest level of hot food takeaways in Greater Manchester and the 8th highest density in England. There is a known link between increased hot food takeaways in areas of deprivation, exposure to takeaway outlets and takeaway consumption with higher rates of overweight and obesity. An integrated approach between Public Health and Planning Policy through recent recommendations to refuse planning applications, as well as working on developing a hot food takeaway policy demonstrates the impact of working in a whole systems approach, to improve and transform the local food system through Planning Policy and Public Health to reduce the number of unhealthy fast-food outlets in Tameside.

Further demonstrating impact is the instigation and influence of putting this policy work on the agenda for Tameside and building momentum to allow it to be considered for policy making within the Local Plan through the Local Plan making process. Without the drive, commitment and coordination of Public Health and Planning Policy, this work would not be on the local agenda and plans would not be being put in place to develop the policy and take the work forward.

Ashton Market Re-Development:

One of Tameside's main markets is currently under re-development through commitment from the council and the Plans through: 2300561FUL - Outdoor Market Ashton Market Ground Market Place Ashton-under-Lyne.pdf via Levelling Up funding. This will allow for 10 fixed kiosks and 80 pop up traders with space for events and activities. A main aim of the redevelopment is to attract food and beverage traders with a focus on local and healthy produce. Through the application process the Markets team will ensure new business provide quality and healthy food options that support health and wellbeing.

Tameside Markets and Local Businesses:

A good food enterprise is a food related business that produces/distributes healthy, sustainable and affordable food. There are a number of businesses across Tameside that prioritise this, one example is Tameside Market greengrocers that promote they accept the Healthy Start Scheme card through Public Health funded advertising and promotion such as railing banners outside markets and Healthy Start materials in market stalls that sell Healthy Start foods to encourage Healthy Start families to purchase their items from the local business. A local bakery stall on Ashton Market further promotes healthy, sustainable and independent food to consumers by ensuring consumers know all of their bread is

or has low Salt, oil Free, nut Free, vegan and has no added sugar. This further links into Area B within this Key Issue demonstrating a small businesses commitment to providing healthier options to consumers.

Tameside Markets further support healthy eating initiatives through the Kids Cookery Club detailed in Key Issue 2: Area B, which teaches and develops cooking knowledge and skills for families with children aged 2+ using ingredients sourced locally from traders at the market. Tameside Markets also supports various campaigns such as Love Food Hate Waste through a resident chef who provides demonstrations on leftovers using quick and simple recipes.

Tameside Markets also work closely with Tameside College's bakery and restaurant departments who also host stalls within Tameside Markets to sell their produce, increase awareness and develop marketing opportunities with its students.

Baby Welcome Scheme:

As detailed in Key Issue 2, there are 49 venues (including food businesses) signed up to the Baby Welcome Scheme. Venues receiving awards are given window stickers and certificates to display and are promoted via social media accounts.

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

Stalybridge Street Fest:

Stalybridge's new food market has become a great success. This unique new food and drink market offers residents and visitors a chance to relax and enjoy entertainment in the historic and picturesque canal side surroundings of Stalybridge whilst enjoying the very best street food and drink. Stalybridge Street Fest launched in July 2021 as Stalybridge Foodie Friday, before being renamed Stalybridge Street Fest in August 2021 and is held on the 2nd Friday of every month between 5pm and 9pm in Armentieres Square Stalybridge.

These events celebrate different cuisines and drive Tameside forwards towards a good food movement locally.

Tameside Markets Array of Food Stalls:

Many of Tameside Markets stalls provide healthy and sustainable foods to Tameside residents and visitors, from cheese stalls, bakery's/pantry's, fish, seafood and poultry, butchers, greengrocers, a sushi stall, delicatessen, farmhouse deli, Filipino street food, Bombay kitchen and many more. A local bakery stall on Ashton Market further promotes healthy, sustainable and independent food to consumers by ensuring consumers know all of their bread is

or has low Salt, oil Free, nut Free, vegan and has no added sugar, demonstrating a small businesses commitment to providing healthier options to consumers.

Promotion of Local Food Businesses:

Tameside promotes and celebrates local and independent food businesses in many ways.

- Stalybridge Street Fest is on the last Friday of every month ran with many independent food businesses offering a diverse food offer for people to try new foods. Images of the events and to provide an understanding of how well attended the events are by the public can be found here.
- Fridays on the Square was a suite of events ran in Ashton in 2023 that hosted a local food offer from local businesses, alongside creative activities, live local music and performers. Local, independent food businesses such as Lily's Vegetarian Indian Cuisine and Nat's Bombay Kitchen offered the opportunity for a diverse food offer.
- The Councils communications team has taken many opportunities to promote local food businesses to customers such as promotion of Market Traders like Strawberry Gardens fruit and veg stall, local butchers and fish mongers, local traders offering diverse cuisines such as Nat's Bombay Kitchen in Ashton Market and a local business that makes fruit smoothies.

- Promoting Refill Stations for people to refill their water bottles free of charge whilst on the go, supporting good hydration and footfall into businesses. A list of Refill Stations is available through the TMBC website. Tameside has just under 30 Refill Stations across the borough and more is being done currently to promote the Refill Stations, encourage people to Refill and encourage more businesses to sign up to become Refill Stations. For more information on Refill Tameside please see Key Issue 2: Area A.

Ashton Markets Website:

Ashton Market created a standalone website to promote the market and its traders. Providing a list of all traders and stalls, offering a virtual tour and booking facility helps to encourage visibility of Ashton Market and its traders.

Demonstrating and Evidencing Impact:

Whilst there are no concrete figures or data for some of the activity listed above, the impact can be expected through the success of local businesses trading, success of Stalybridge Street Fest growing in success and promotion and communications further promoting the local food and sustainable drink offer in Tameside.

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

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

Active Tameside Vending Machine and Café Food Review:

Improving the vending machine offer is detailed within the Tameside Good Food Plan as an action to take forward where possible and deliver against over the next five years. The food environment plays a key role in access and availability of healthier food and drink choices, and vending machines are a way for people to access convenient food and drinks that are often high in energy, fat, sugar and salt.

Public Health and local leisure provider, Active Tameside have taken the opportunity to explore ways to improve and increase the food offer across all Active Tameside sites, for the food and drink to be healthier and more sustainable. A two phased approach has been taken for this piece of work by ensuring all drinks provided in Active Tameside vending machines are food standards agency compliant and will be moving towards all snacks being FSA compliant by October 2025.

Further work is being explored with the Catering Manager of Active Tameside to review the food offer within the cafés with the food that is made on site, to ensure that the food meets the same FSA guidance and principles.

Demonstrating and Evidencing Impact:

This piece of work demonstrates the impact that working with local partners and catering suppliers can achieve to changing the narrative of the food offer within

vending machines predominantly being unhealthy and switching to healthier alternatives.

Tameside Hospital Restaurant:

Tameside Hospital implemented a pilot from January 2025 where till-point baskets had the unhealthy food and snacks replaced with healthier snacks and fruit and veg items. This pilot was successfully delivered and has now been formally rolled out as standard practice. Various fruits are available on sale for individual costs as well as promotional offers. The Restaurant are also working towards expanding the range on offer to include more seasonal items and are finalising the plans to introduce veg snack pots and updating the salad bar as part of the grab and go offer.

Demonstrating and Evidencing Impact:

Tameside Hospital Restaurant has seen an increase in sales since rolling out healthier fruit offer and promotions, with just under 5,000 fruit sales at the restaurant since January 2025, as well as having listened to feedback from staff indicating that this change to a healthier offer has been well received.

Tameside Community Food Skills Project:

This project and its outcomes have been detailed above in Key Issue 2&3. However, specific to procurement, having members of the TFSG commission this project has ensured the approach aligns to many of the TFP and Sustainable Food Places objectives. For example, within the Service Level Agreements (SLA) for the delivery of community cooking demonstration sessions, procurement of healthy and sustainable food/ingredients where possible has been identified as a priority.

Demonstrating and Evidencing Impact:

The chef is a local resident and business owner in Tameside, and over half of the ingredients procured through this project are purchased from local traders such as green grocers or local wholesalers.

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

The Tameside Food Partnership is made up of partners from across different sectors in Tameside and is often used as a vehicle to connect groups and organisations to support one another's projects and work.

Tameside Food Partnership and FareShare Community Membership Scheme:

Many members of the Tameside Food Partnership are connected to and work in partnership with FareShare's Community Food Membership scheme. The scheme

redirects surplus vegetables into community hubs, community groups, schools and other organisations across Tameside, to reduce food waste and also positively influence and change the supply chain across Tameside and Greater Manchester to allow for groups to benefit from redirected food that would have otherwise gone to waste. Additional information on FareShare with Tameside organisations can be found in Key Issue 6: Area A.

Demonstrating and Evidencing Impact:

Since January 2024 alone, Tameside organisations receiving redistributed food from FareSare has saved 156,533.87 tonnes of food from going to waste, which is the equivalent of 372,707.14 meals from going to waste. Additional information on the groups, settings and organisations across Tameside who are signed up to the FareShare Community Food Membership are detailed in the Key Issue 6 below.

Public Health Commissions to Consider Healthy and Sustainable Food Procurement:

Over the last year, Public Health have worked on ensuring commissions within the department have a focus on ensuring healthy and sustainable procurement are considered. Since 2024/25 Public Health has ensured the following commissions include healthy and sustainable procurement:

- Tameside Community Food Skills Project phase 1, 2 and 3 (2024/25/26)
- Tameside Community Stop Smoking Service – CGL
- Five social marketing projects with residents through the Tobacco Control programme
- Cancer Timely Presentation Community Engagement Projects
- Community Stop Smoking Service Commission (2025 – 2028)
- Tameside Food Partnership Commission into the Voluntary Sector (2025 – 2028)

Demonstrating and Evidencing Impact:

Ensuring that the Service Level Agreements contain a stipulation that any procurement of food or drinks as part of the commission, needs to be done so via local businesses and consider sustainability where possible helps to support local businesses and increase the spending power and benefit of spending of public monies to support the local economy.

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

Tameside Hospital Food:

Since April 2024 Tameside Hospital measure the amount of food waste produced by the hospital and uses the data in menu reviews to ensure the food is being eaten by patients. This reduces food waste and also helps to ensure patients are getting the nutrition they need.

Tameside Hospital has made changes to the menus offered to patients as well as through the hospital restaurant offer, to make dishes more sustainable. Changes to the menus include the replacement of beef with venison which is a more sustainable meat choice, and also provides more vegetarian and vegan options, including providing more meat-free dishes.

Demonstrating and Evidencing Impact:

Measuring food waste and reviewing menus helps to reduce food waste and also helps to ensure patients are getting the nutrition they need. This demonstrates commitment from a large organisation within the borough to not just improve the food offer and ensure good nutrition is maintained but also use the data to make changes to help reduce food waste. Changes to the menus such as those detailed above demonstrate working towards using more sustainable ingredients and foods within an organisation that provides food at such large scale.

Tameside Organisations and Groups Redirecting Food Waste through FareShare:

FareShare is a Greater Manchester organisation that saves good food from going to waste by redistributing food from UK food companies to thousands of charities and community groups. The Tameside Food Partnership has many members of which are a 'Community Food Member' through FareShare, meaning they have the opportunity to collect free surplus food from local supermarkets and restaurants through Fareshare. Tameside Community Food Members through FareShare belong to each of the different towns across Tameside, and also come from a range of different groups, settings (listed below).

- Emmaus Mossley Mossley
- Star Give a child a breakfast (Broadoak Community Centre) Ashton-under-Lyne

- Cedar Park Pantry Ashton-under-Lyne
- St Gabriel's Community Group Ashton-under-Lyne
- Beatrix House (Tameside Sports Trust) Dukinfield
- The Together Centre Dukinfield
- Tameside Meals SEVA Group
- Community Café Denton
- Dukinfield Pantry Dukinfield
- Change Grow Live Ashton-under-Lyne
- Ashton Central Grocers Ashton-under-Lyne
- St Anne's RC Primary Audenshaw
- Feedo Needo Droylsden
- Smallshaw-Hurst Children's Community (HAF) Ashton-under-Lyne
- Hyde Sunflower Children's Centre (Joining September 2025) Hyde

Demonstrating and Evidencing Impact:

Since January 2024 alone, Tameside organisations receiving redistributed food from FareShare has saved 156,533.87 tonnes of food from going to waste, which is the equivalent of 372,707.14 meals from going to waste.

Project Chickens! Building Peckingham Palace:

Parochial CE Primary School delivered a project through the GMCA Eco-Grants for Schools whereby they built a home for ex battery hens, including a large run and enrichment on a patch of unloved land at the front of the school. The money will also be used to set up their new home and cover worming, treatments etc.

The project supports children's understanding and knowledge of where food comes from and the importance of reducing waste, understanding sustainability of food production and the value of it, as well as the process of farming and roles required to go from farm to fork. More information can be found here. This work builds on the schools existing allotment for food growing.

Tameside Food Partnership Reducing Food Wase Meetings:

Tameside Food Partnership consistently look for opportunities to promote sustainable food production and consumption for residents, connecting residents to food suppliers where possible and reducing food-related waste that reduces the impact on the planet.

The Tameside Food Partnership has held a range of events and activities since 2017 focussed on Food Waste. The Food Summit was held in 2018, Refill Month of Action in 2019 and 2023, the Rethinking Food Waste event in November 2024, Food Waste Awareness Week in 2024 and Refill Month of Action in 2025.

Focussing on the Rethinking Food Waste event (2024) in particular, there were over 30 delegates in attendance from a mixture of Tameside Food Partnership existing members, through to local businesses such as IKEA, local Care Homes, representatives from places of worship across Tameside and Tameside Hospital. Due to the networking and connections made at this event, this has been a catalyst for further work to reduce food waste amongst a priority population in Tameside, see below for more information.

Demonstrating and Evidencing Impact:

During this event, the Head of Waste Management at TMBC (Tameside Food Steering Group Objective 5 Lead), presented on the councils plans to increase participation of food waste amongst households across the borough who may struggle or face barriers to participating in recycling schemes. Through the connectivity at this event with Housing Associations being present alongside the Head of Waste, this facilitated TMBC's ability to consult with housing providers to hear their views from those who represent residents.

Following this event TMBC is working with Jigsaw Homes, a large social housing provider and Recycle for Greater Manchester to trial food waste collections from flats. Generally recycling for those in social housing such as flats can be a challenge for a variety of reasons, however TMBC is working hard with the social housing provider to overcome barriers that prevent residents engaging in composting of food waste. Flats have shared bin stores and residents will need to use specific bins for their leftover food.

Different methods of communication and door knocking on bin types are being trialled to see which are the most effective in enabling residents to separate their food waste. The new bins housing was installed in September 2025 and information provided to residents. This demonstrates the council working with and listening to residents in social housing to work towards removing barriers and obstacles residents may face, to enable them to participate in better recycling. TMBC Waste Services and Jigsaw Homes will monitor the use of the bins and

collect feedback from residents on how the scheme is working, before looking to roll out to other social housing providers.

Operation Farm: Community Cooking Toolkit, Abundance Toolkit, Farm Zine and Toolkit:

Operation Farm is a community food growing group which has been in operation for over a decade. Operation Farm received funding from the National Lottery Community Fund to develop a variety of toolkits:

- Community Growing- *49 distributed (hard and online copies*
- Sustainable Food Zine- *200 paper copies distributed to 32 Tameside and GM community groups - additional 39 downloads*
- Apple Pressing Toolkit - The Abundance Toolkit looks to help community groups to harvest and process waste fruit.- *20 copies distributed plus additional 96 downloads*
- Community Cooking Toolkit for Tameside that covers community events, food hygiene, surplus and food waste, recipes, working with diverse groups- *70 distributed online and hard copies*

Over the last year Operation Farm delivered a series of 5 session for members of local community growing groups around sustainable earth friendly growing techniques. New elements were installed in community gardens to support growing practices including bed worm composting, edible polycultures, planting fruit tree guilds and building a herb spiral. 43 people attended these sessions representing at least 10 Tameside community growing groups.

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

Tameside Meals SEVA Group:

Tameside Meals SEVA Group was founded in 2021 to address food insecurity while building long-term resilience and sustainability by reducing food waste, empowering volunteers and cutting down CO2 emissions. Tameside Food Steering group co-lead for Objectives 3 and 5, Kala Mandviwala is the Group Leader for the Tameside Meals SEVA Group.

The group staffed by dedicated volunteers and qualified cooks, provide nutritional meals one day a week from their kitchen in Hyde to 250 people in need, with an ambition to increase this offer to 3,500 meals to other vulnerable groups across Tameside. They also offer basic cooking sessions to families to enable lower cost, healthier and more balanced meals.

Hot meals are distributed at designated locations within Tameside to ensure that the elderly, homeless, low-income families, and refugees receive food regularly. For individuals unable to reach distribution points, the group coordinate with local services to deliver meals directly, ensuring inclusivity and access.

By working in partnership with Fareshare the group redistributes surplus food from the supply chain, maximising the number of meals delivered per pound invested in addition to reducing food waste.

Their volunteers are essential to the success of the group. By engaging with dedicated volunteers this not only supports improving mental health and employability skills, but the group are building a supportive community network where people from all walks of life come together for a common cause, gaining skills and forming friendships that combating social isolation.

Demonstrating and Evidencing Impact:

Since the project began in 2021, 33,280 people have been provided with a meal through the group, and an estimated 16.6 tonnes or food has been redistributed and repurposed to residents in need, which works towards reducing the impact of food poverty and reducing food waste and the environmental footprint of the food system. The Tameside Meals SEVA Group received the Quality in Action Award which is a recognised framework for the VCFSE sector organisations in Tameside to prove their impact.

Tameside's Young Eco-Warriors Refill Revolution:

Pupils at Milton St John's primary school have set up and ran their own Eco Refill Shop, as part of the Greater Manchester Pilot Scheme to teach pupils how to set up and operate a shop selling refills of household products.

Tameside Council Recycling Demonstrating Good Practice:

The council has an excellent recycling rate and is in the top 25% of Local Authorities with predominately urban, high deprivation populations. It provides a weekly mixed food and garden waste kerbside collection service for around 88% of households. In 2024, Tameside Waste Management Services (TMBC) collected over 16,500 tonnes of garden and food waste from households which was sent for

composting in the region. In Spring 2026 TMBC plan to expand our food waste collection service to all properties in the borough.

Demonstrating and Evidencing Impact:

By expanding TMBC's food waste collection service it will reduce the amount of waste going for disposal. Residents separating their food waste for composting is often a helpful visual reminder of the amount of food being wasted and can assist households in reducing waste.

Tameside Waste Management Services – Recycling of Food-related Waste:

From October 2024 residents have been able to put plastic pots, tubs and trays in their recycling bin. This type of packaging is used predominately for food and previously was sent for disposal rather than recycled.

Demonstrating and Evidencing Impact:

By working with councils across Greater Manchester, TMBC is able to bring forward the collection of plastic pots, tubs and trays by 18 months before the statutory deadline. Residents have welcomed the inclusion of a wider variety of materials that can be recycled. Information on how recycle material from waste collections across Tameside can be see here.

Tameside Hospital Reducing Food Waste:

All food waste generated within Tameside Hospital is collected and recycled into compost once collected by TMBC. Tameside Hospital weighs the amount of food waste, and this process allows the team to understand where food waste is coming from and target changes to the menus to reduce the amount of food waste produced. If excess food is produced in bulk and not used, it is frozen or reused on the next menu cycle, which again reduces food waste.

Demonstrating and Evidencing Impact:

During 2024/25, 104 tonnes of food waste has been recycled into compost. Composting is an example of turning waste into resources, utilising green waste to deliver a rich and organic compost product. The compost is used as a soil improver on agricultural and horticultural land, amongst other uses. Since the process of weighing food waste was introduced, it has helped to inform changes to the menus, to remove unpopular dishes. Ensuring the hospital has systems and processes in place to store unused food ready for the next menu cycle also reduces unnecessary food waste.

Tameside Markets Think Green

In 2018, Tameside Council launched the Think Green initiative to help reduce the amount of waste going to landfill. Markets have taken part in the five-year

programme where traders were more conscious and aware of recycling of their food, cardboard, glass and plastic waste. One market trader 'Tarps Filipino Fusions Street Food' provides customers with recyclable alternatives such as plant based and compostable cutlery and food packaging made of cardboard and paper packets.

Demonstrating and Evidencing Impact:

Through Tameside Markets Think Green initiative, in the five years in the lead up and when changes were being made, Ashton Market reduced its waste going for disposal by 67%. A Refill Station was also based in Ashton Market and Hyde Market to help residents, shoppers and local businesses from generating single use water bottle waste. Further to demonstrate impact and commitment to reducing waste, a Refill Station has been committed to the Markets Redevelopment Plans to be located within the Food and Beverage Section of Ashton Market Hall.

Tameside's The Bread and Butter Thing (TBBT) Offer:

Throughout this application, it is clear that there is cross over between actions and delivery between various different Key Issues and objectives. As detailed within Key Objective 3, The Bread and Butter Thing (TBBT) operates six community food hubs across Tameside, supporting approximately 5,600 local residents. TBBT unlocks surplus food at every stage of the supply chain, working with farmers, manufacturers, retailers, and distributors to rescue nutritious food that would otherwise be wasted.

Demonstrating and Evidencing Impact:

Redistribution through TBBT translates into real, weekly impact through the six hubs supporting around 300 people each week, redistributing 4.3 tonnes of surplus food – equivalent to 10,200 meals diverted from waste to plates. Members typically save £25 a week on their household food bills, improving their financial resilience while accessing healthier diets.

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