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The Sustainable Food Places Award

Guidance & Application Form

Section 1: Guidance

The Sustainable Food Places Award is designed to recognise and celebrate the success of those places taking a joined-up, holistic approach to food and that have achieved significant positive change across six key food issues. The Award is open to any place that has an established cross-sector food partnership in place, is a member of the Sustainable Food Places Network and is implementing an action plan on healthy and sustainable food. This document covers our standard award. We run slightly different awards for counties and greater cities. We therefore encourage all applicants to get in touch before starting to complete an award application. It is also worth checking out the awards section of the Sustainable Food Places website. If you are interested in applying please email [tandrews@soilassociation.org](mailto:tandrews@soilassociation.org)

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below and are the focus of this document. The gold award involves a different benchmark and application process to bronze and silver, details of which can be provided on request. You must achieve a bronze award before applying for silver and a silver award before applying for gold.

Award decisions are made annually by a national panel of experts. To help places navigate the award process, applications are facilitated by Sustainable Food Places staff. This normally involves an initial discussion, reviewing and providing feedback on draft applications and attending a meeting of the local food partnership. The award panel’s decision is final, but feedback is given on both successful and unsuccessful applications.

Places achieving an award can use an award badge that recognises their achievement in their communications and marketing materials. Each award is given for a three-year period. If the award holder has not made an application for a higher award or successfully renewed their existing level award by the end of that period, they will be expected to stop referring to themselves as awards winners in all communications and promotional activity.

One condition of receiving the award is that all successful applicants agree to their application being made available to other members of the Sustainable Food Places Network on our web site. We also expect applicants to provide short case studies on selected areas of their work that other members of the Network can learn from. We will help you to identify the most suitable case studies during the final stages of the application process.

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So, while a bronze award may be given based primarily on evidence of overall food-related activity and achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building progressively year on year. While an award is attributed to a place and recognises any and all food-related activity in that place, there must be clear evidence that the local food partnership and its members have helped to instigate, drive and/or connect a good proportion of that activity, particularly for the silver and gold awards.

Section 2: Application Form

**Name of food partnership applying: Calderdale Food Network**

**Name of person leading application: Áine Douglas**

**Award being applied for: bronze**

# Key Issue 1

# Taking a strategic and collaborative approach to good food governance and action

We believe that to transform a place’s food culture and food system requires a joined-up strategic approach and committed long-term collaboration between individuals and organisations across every sector and at every level, from community grassroots and third sector organisations to businesses and council leaders. Key to achieving this are: a strong cross-sector food partnership and an inspiring and ambitious food vision backed by a clear strategy and action plan. At bronze we would expect to see a cross-sector partnership in place; a 12-month action plan covering all key food issues; and some recognition of healthy and sustainable food in local policies, strategies and plans. At silver, we would expect your partnership to be robust, embedded and sustainable; a 3-year strategy and action plan that is endorsed and supported by the local authority; and for local policies, strategies and plans to be actively and effectively promoting healthy and sustainable food.

**What success might look like:**

1A) Establish a broad, representative and dynamic local food partnership- this could include but is not limited to the following:

* Establish a local cross-sector food partnership involving public and third sector, business and community representatives that meets regularly and is committed to working together across all key food issues (mandatory at bronze).
* The partnership has clear terms of reference and operates in an open, transparent and democratic way. Members represent a wide range of sectors and communities including those with lived experience of food issues as well as organisations and institutions (mandatory at bronze).
* Key institutions, including the local authority and other strategic bodies recognise and endorse the local food partnership and actively support its efforts through policy, strategy and planning and by providing funding and/or other support (mandatory at silver).
* Establish working groups linked to the core food partnership to enable those with specific interests, skills and remits to lead on and work together to more effectively tackle key food issues, supporting them and others to be effective ambassadors for the partnership’s work.

1B) Develop, deliver and monitor a food strategy/action plan- this could include but is not limited to the following:

* Your food partnership develops, publishes and regularly reviews a food strategy and/or action plan (mandatory 12 months at bronze and minimum 3 years at silver) that covers all key food issues and is based on an open consultation with a wide range of stakeholders.
* The food strategy/action plan is being delivered, with the food partnership helping to coalesce and coordinate action as well as measuring progress in terms of both activity and outcomes (mandatory at bronze and silver).
* Develop and promote a food charter, manifesto or equivalent that encapsulates the food vision, principles and ambitions for your place and get individuals and organisations to commit to action that will help to achieve those ambitions.
* Develop and promote an identity (brand/logo/strapline) for your initiative and use this as an umbrella to connect and promote all the inspiring work on healthy and sustainable food happening in your place.

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| **Key Issue 1: Taking a strategic and collaborative approach to good food governance and action** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel. |
| 1. **Establish a broad, representative and dynamic local food partnership** |
| Calderdale has long been an innovator around local food – whether this be the trailblazing approach​ of ​Incredible Edible, born in Todmorden, or the Council and Clinical Commissioning Group’s commitment to funding programmes that embed a whole system approach to food.  Calderdale Food Network (CFN) was formed in July 2017, in response to feedback from the Calderdale Food Workshop - a collaborative event hosted by Food for Life and attended by 60 representatives from 41 organisations, which identified that a coordinated, locally led partnership approach was key to establishing a sustainable food culture and vital to improving lives and addressing inequalities.  The first 12 months saw the recruitment of members (currently 150) and the establishment of regular meetings and consultations with local groups and organisations. An action plan was agreed and established as a framework for progress and CFN became a member of Sustainable Food Places.  Funding was secured from SFP and Public Health Calderdale to recruit a coordinator in September 2018. The network is hosted by Voluntary Action Calderdale (VAC).  The steering group, which meets monthly has representation from public, private, third and community sectors actively involved with shaping a healthy and sustainable food system.  Current Members:   * Gaynor Scholefield, Calderdale Metropolitan Borough Council (CMBC) * Pat Akerman, VSI Allance & VAC * Chandra Pankhania, Food For Life Programme, The Soil Association * Catherine Howard, Locala -Public Health Early Years Service * Janette Cockroft, Calderdale & Huddersfield NHS Foundation Trust (CHFT) * Val Rigg, CHFT * Alan Creedon, Calder Valley Veg Collective * Sarah Waddington, Halifax Opportunities Trust (HOT) * Áine Douglas, CFN   Meetings are hosted by members, where possible, to enable hosts to share their work, develop partnerships and create supportive links with the Network.  CFN benefits from a strong working relationship with community groups, policy makers and stakeholders across the region, which facilitates an integrated approach to establishing sustainable, equitable food system. Members, drawn from public, private and third sector organisations bring their experiences, skills and expertise to lead and engage in working groups, to achieve specific outcomes and tackle key issues. Current focus groups include *Community Growing, Green Social Prescribing, Climate Action, Food Poverty and School Food.*  Calderdale Food Network Terms of Reference lays out the vison for the region and the framework in which to deliver its aims and objectives. and are reviewed regularly to ensure they remain fit for purpose. The most recent review was January 2021.  Terms of Reference - Appendix 1  Key institutions, including the local authority endorse and support the work of the network, through engagement in planning and policy consultations and funding provision and healthy sustainable food is referenced widely. |
| 1. **Develop, deliver and monitor a food strategy/action plan** |
| The CFN Action Plan was drafted using research and discussion, initiated at the Calderdale Food Workshop and developed during a series of workshops, with a cross-sector range of participants, between September 2017 and July 2018. It is a working document used to reflect the priorities of the region in relation to food and to inform planning and strategy. It is responsive to consultation with a wide range of stakeholders, regarding long and short-term actions and used to measure progress and outcomes as well as coordinate activity. It is currently under review with the new draft document due for completion in April 2021, incorporating the 2019 year-end review and the current Covid19 challenges.  CFN ACTION PLAN - Appendix 2  Reflecting the key principles of the action plan, the [Calderdale Food Charter](https://www.halifaxcourier.co.uk/news/people/calderdale-food-charter-launches-and-encourages-people-to-work-towards-better-food-system-3154619) launched in May 2019, with a further roll-out in Spring 2021. It sets out our vision for the future of good food in Calderdale and acts as a ‘call-to-action’ with clear signposting to achievable actions to empower Calderdale citizens to play an active role in establishing a sustainable food system. With already over 60 signatures from a wide range of cross-sector organisations, it is acting as a dynamic tool, facilitating communication and connections across the region and encouraging an integrated approach to a food strategy framework and a local economic blueprint for food. Local authority signatories include the Chief Executive of CMBC, the Director of Public Health Calderdale and the Mayor of Calderdale alongside the Chair of Calderdale CCG and the CEO of Calderdale Foundation for the Community (CFFC).  Some of the business pledges include:   * Provide further opportunities to grow food with our local communities within local spaces in our children’s centres. * Share knowledge with our families in our communities through social media, newsletter, websites, healthy cooking   sessions and though groups /nursery.   * Support the establishment of more local growing * Teach people how to cook and eat seasonal produce * The Head Cook to lead cooking lessons with the children using ingredients from our school garden * Shop more locally each week for our food bank   The Calderdale Food Charter is linked closely to CMBC’s Climate Action Response and CMBC Vision 2024 and referenced in regional policies, strategies and initiatives along with eligibility criteria for food related grants through Calderdale Foundation for the Community.    In order to create a high-profile identity for CFN as an umbrella organisation in Calderdale, representing the values, needs and identity of the region, a clearly defined brand, vision and logo were created, reflecting its close working relationship with CMBC, its membership of SFP, and its place-based approach. Launched, along with the charter and our social media platforms at the Calderdale Food Gathering in 2019, it is circulated and used widely across all of our communications platforms, resources, events and press releases. CFN have produced a visual document to illustrate the role of the network in the overall regional food landscape. CFN Infographic – Appendix 3  Text  Description automatically generated Diagram  Description automatically generated |

# Key Issue 2

# Building public awareness, active food citizenship and a local good food movement

We believe that to drive a shift towards healthier and more sustainable food requires high public awareness of food issues and widespread participation in food-related activity, by both individuals and institutions, as part of a growing movement of active food citizenship. Key to achieving this are: communications and events that can inspire people about the role, importance and joy of good food; practical engagement opportunities such as growing, cooking and sharing food in every community; and a facilitated network through which food actors of every kind can connect and collaborate on-line and in person as part of a local good food movement. At bronze, we would expect to see a range of public events and engagement opportunities and the beginnings of a local food network. At silver, we would expect to see widespread public participation in food-related activity and a dynamic and connected local good food movement involving people from all walks of life.

**What success could look like:**

2A) Inspire and engage the public about good food- this could include but is not limited to the following:

* Raise public awareness of food, health and sustainability issues through a variety of communication channels, ideally including a regular newsletter, websites, social media, magazines, film shows and radio and press pieces.
* Provide a wide range of free opportunities for people to learn about, share and enjoy healthy and sustainable food - e.g. through talks, challenges and competitions, demonstrations, intercultural and intergenerational events, food festivals and town meals.
* Ensure opportunities to actively participate in community food initiatives are promoted to people from all social and cultural backgrounds through print, broadcast and on-line media and/or via open days, food trails and volunteering programmes.
* Develop a public facing umbrella-campaign to encourage individuals and organisations to take (and register) direct action in support of healthy and sustainable food, for example through the development of an on-line platform such as Bristol’s Going for Gold or FoodWise Leeds.

2B) Foster food citizenship and a local good food movement- this could include but is not limited to the following:

* Establish a network for community food activists that provides on-line and face to face opportunities to share inspiration, ideas and resources and to work together on a range of food initiatives (mandatory at silver).
* Ensure communities can access and take control of green, brownfield and unused building spaces that can be used for food social enterprises and community food projects, for example by mapping available assets or offering special lease options.
* Support local community food initiatives through a small grants programme and access to tools and resources, as well as through advice and training on project planning, raising money and working with volunteers.
* Increase participation in food growing and related activities through increased allotment provision, the incorporation of growing sites into new and existing developments, the development of edible landscapes and through initiatives such as Incredible Edible and The Big Dig.

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| **Key Issue 2: Building public awareness, active food citizenship and a local good food movement** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel. |
| 1. **Inspire and engage the public about good food** |
| CFN communicates via email, newsletters, leaflets, websites and social media, shared by member organisations. Network information is on [Sustainable Food Places](https://www.sustainablefoodplaces.org/members/calderdale/) and CMBC websites*.* Facebook and Twitter enable direct engagement and networking. Events and campaigns are publicised in [regional](https://www.halifaxcourier.co.uk/news/environment/urban-gardeners-taking-over-calderdale-towns-unloved-spaces-grow-veg-2941619) press (cir. 6,080).  Calderdale food initiatives attract [national](https://www.theguardian.com/world/2018/may/09/incredible-edible-yorkshire-towns-food-growing-scheme-takes-root-worldwide) media coverage - and [Prince of Wales.](https://www.bbc.co.uk/news/uk-england-bradford-west-yorkshire-11237200)endorsement.  TV programmes include *The Saturday Kitchen, Mr.Bloom,* *Countryfile* and *Gardeners World* and films include *Chasing Tomorrow* and *Do We Need Another War.*  Regular events to learn, share and enjoy sustainable food take place across the region and are publicised in diverse community settings, including schools, health centres, libraries, community groups, markets, faith settings, foodbanks and local press, to engage people from all social and cultural backgrounds. These include:  [*Incredible Edible*](https://www.incredible-edible-todmorden.co.uk/projects) *Sunday Digs* and *Come Dine with Us -* growing and cooking skills on edible growing sites, including police stations, community centres, health centres, graveyards, canal sides, colleges, train stations, as well as local produce farms and markets (over 100 participants fortnightly).  *Incredible Edible Tours (60 tours -1,000 visitors annually)*  *The* [*Outback*](https://www.regen.org.uk/wellbeing/the-outback-garden/) *Weekly Family Growing Sessions – parents and children learn growing and harvesting skills (20 per week)*  *Incredible Health Centres* and [Trees for Wellbeing](https://treesforwellbeing.files.wordpress.com/2016/10/report-summary_forest-gardens-at-calderdale-royal-hospital-finding-a-baseline.pdf) (funded by Public Health Calderdale) - Growing sites were established on the grounds of Calderdale Hospital and 4 Health Centres, with weekly cooking and growing workshops at each site for staff, patients and visitors. (500 people- 50 sessions)  [*Research Partnerships for Community Food Innovation*](https://www.eventbrite.co.uk/e/community-food-innovation-network-mapping-methods-tickets-37651605967) (a collaboration with Durham University and N8 Agri-food).  Three seminars and workshops took place in 2017 and 2018, with a programme designed to identify collaborative opportunities to progress the regional sustainable food agenda (40-50 delegates per seminar)  [The National Food Sovereignty Gathering 2015](https://kindling.org.uk/news/full-report-food-sovereignty-gathering-hedben-bridge) was hosted in Hebden Bridge with workshops taking place across the region’s community growing and cooking schemes. (200 delegates).  *Todmorden Agricultural* Show – local producers and community groups from across the region offer cooking demonstrations, workshops, tasters, recipes and the annual primary schools ‘Veg People’ competition. (10,000 visitors)  *The Harvest Festival* (1000 visitors) and the *Todmorden Game and Country Fair* (5000 visitors) have a dedicated local food tent with smoothie bike and host demonstrations and talks from local and renowned foodies, including Hugh Fearnely Whittingstall.  Over 30 [*Big Lunches*](https://news.calderdale.gov.uk/eat-and-meet-at-the-big-lunch/) have taken place in communities across the region, with funding from Public Health Calderdale, since 2015 (500 people).  *Incredible Schools* (funded by local council) - Primary school children participated in growing and cooking workshops on-site and in school, over the Summer term, in 2016 and 2017. (1000 children – 7 schools)  A picture containing text  Description automatically generatedThe first *Calderdale Food Gathering* took place May 2019 - a collaboration between CFN, Halifax Borough Market and Calderdale Food Mixer - as a celebration of the initiatives, achievements and people making a positive difference in the area of food. This provided an opportunity for regional-wide networking and collaboration and a platform to launch the Calderdale Good Food Movement and the Calderdale Food Charter – a public facing umbrella campaign to foster and embed food citizenship in the region. |
| 1. **Foster food citizenship and a local good food movement** |
| [Incredible Edible](https://www.incredible-edible-todmorden.co.uk/home) was established in the Calderdale town of Todmorden, in 2007, as a community group in response to increasing global concerns over climate change, food sustainability, and community change. Since its emergence, the Incredible Edible movement has spread to hundreds of communities around the world. Today, there are 120 [Incredible Edible groups](https://www.incredibleedible.org.uk/) in the UK and over 700 worldwide. In UK, the success of these collective groups has directly influenced policies on both a local and national level.  Calderdale was one of the first areas to fund [Food for Life](https://www.foodforlife.org.uk/calderdale) – the Soil Association’s national programme to support schools, early years settings, care homes and hospitals to embrace a healthy food culture. With funding from the Council and Calderdale Clinical Commissioning Group, [the programme](https://news.calderdale.gov.uk/a-taste-of-success-for-healthy-eating-scheme/) has partnered with Calderdale in piloting campaigns and initiatives including the first local [Out to Lunch](https://www.foodforlife.org.uk/whats-happening/news/news-post/calderdale-out-to-lunch) campaign and the [Food for Life Better Care](https://www.foodforlife.org.uk/~/media/files/better%20care/evaluation/03-uwe-fflbc-calderdale-care-home-case-study.pdf) programme.  *The success of Food for Life in schools and the local funding has enabled the scheme to be extended to Calderdale Royal Hospital, care homes and early years settings, including nurseries. Calderdale and Huddersfield NHS Foundation Trust and the Council’s Public Health service have helped to improve the healthiness of food for hospital patients and have created a fruit and veg stall at the hospital.*  *Incredble Edible Todmorden began to plant vegetables on unused town spaces, which eventually led to a street being renamed Pollination Street and a Green Route Map.*  *Appendix 4 – Green Route Map*  Growing and cooking initiatives across the region are facilitated by small grants programmes, and training, volunteer opportunities with support available from a number of organisations (on-line and face-to-face), including:  [CFFC](https://cffc.co.uk/our-grants/)  [CMBC Small Grants Scheme](https://www.calderdale.gov.uk/v2/residents/community-and-living/grants/grants-voluntary-organisations/small-grants-scheme)  [VAC](https://www.cvac.org.uk/projects/)  [VSI Alliance](https://www.vsialliance.org.uk/)  [Incredible Edible](https://www.incredible-edible-todmorden.co.uk/resources) (Todmorden and Brighouse) – resources, seed-swaps, tool-kits, recipes,  CFN shares funding programmes, volunteer opportunities and training events by email and social media and supports local community food initiatives, through partnership activities and funding bids, eg; *Calderdale Food Mixer CFFC grant mentoring*; *Halifax Academy SFP Food Resilience Grant partnership*.  The Calderdale Food Gathering as a platform for face-to-face and on-line networking and collaboration, to create a regional food democracy - connecting citizen action with local policy. The food charter is key to establishing a sense of ownership and food citizenship.  The next Calderdale Food Gathering Event, scheduled for June 2021, will focus on the three themes of our Good Food Movement, providing signposts to actions and support, along with opportunities for new audiences and communities to get involved through campaigns, projects and other initiatives:   1. Peri—urban food production 2. Resilient, diverse, sustainable food economy 3. Healthy, affordable, sustainable food -accessible to all. |

# Key Issue 3

# Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

We believe good food is a right not a privilege and that everyone should be able to eat healthily every day, no matter who they are, what they do or where they live. Key to achieving this are: ensuring all those in danger of going hungry or suffering malnutrition are able to access nutritious food while working to address the underlying causes of food poverty; raising awareness of what constitutes a healthy diet and giving people the skills, resources and support needed to feed themselves well; and changing people’s food environment - from institutional settings to high streets - to ensure affordable healthy food is available and accessible to all. At bronze we would expect to see a wide range of initiatives that are working to make this a reality and are having a measurable impact on people’s lives. At silver, we would expect to see evidence that this is becoming a reality across most social groups, settings and neighbourhoods in your city, particularly amongst those groups most at risk.

**What success could look like:**

3A) Tackle food poverty- this could include but is not limited to the following:

* Establish a multi-agency partnership involving key organisations as well as people with lived experience, to identify and tackle the full range of issues that contribute to food poverty in a joined-up strategic way, ideally as part of the Food Power, End Hunger UK or Feeding Britain initiatives.
* Ensure high quality social food provision for people who might otherwise go hungry or suffer malnutrition, for example through the Healthy Start voucher scheme; Rose Vouchers; free school meals; breakfast, after school and holiday meal provision; lunch clubs and meals on wheels.
* Promote fair wages through local authority adoption of the real Living Wage for its own staff and for contractors and via campaigns to raise other employers’ awareness and adoption of the Living Wage and the benefits this brings.
* Train health professionals, welfare advisers, housing and voluntary organisations in food poverty issues so they can effectively direct those experiencing food poverty to welfare support and local hardship funds, as well as to emergency food aid at times of crisis.

3B) Promote healthy eating- this could include but is not limited to the following:

* Run healthy eating and drinking campaigns including Sugar Smart, Veg Cities, Change4Life, Baby Friendly and the 50 Fountains Challenge; and give preferential treatment to healthy food ads, for example by offering them free advertising space, while restricting junk food ads.
* Provide and promote a wide range of healthy eating and healthy weight support services and initiatives, including diet and nutrition advice and support, cooking skills training, exercise and social prescribing programmes.
* Promote the adoption of holistic healthy food culture transformation programmes - such as those developed by Food for Life - in a range of settings such as nurseries, schools, colleges, hospitals, care homes and workplaces.
* Map access to healthy food against transportation routes, income, health data, proximity to schools etc. and work to prevent the proliferation of unhealthy food outlets as well as to ensure people can access affordable healthy food/drink near to where they live, work and play\*.

\* *This could include working with caterers (cafes, takeaways and restaurants) and retailers (supermarkets, local convenience stores, markets, food coops) to increase the availability, affordability, variety, quality and display of fruit and vegetables, particularly in deprived areas; introducing or reinstating public drinking fountains; and/or including access to affordable healthy food in your Local Plan, Supplementary Planning Documents or other planning policy.*

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| **Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel. |
| 1. **Tackle food poverty** |
| Calderdale is a member of the West Yorkshire Food Poverty Network which includes representatives from 6 areas; Kirklees, Wakefield, Bradford, Keighley, Calderdale and Leeds. In 2019 it became the 12th pilot region of [*Feeding Britain*](https://feedingbritain.org/wp-content/uploads/2020/11/West-Yorkshire-Healthy-Holidays-Report.pdf).  Calderdale is represented by the Calderdale Food Poverty Forum, established in November 2019 to identify and tackle local food poverty issues, through a strategic integrated approach, with 66 members from the public, private and voluntary sectors including; CFN, CMBC, VSI Alliance, HOT, CFFC, IET, Food Banks, Community Kitchens, Debt Support Groups, FFLP, FareShare, Womens Centre, St Augustine’s, Halifax Academy.  CMBC website hosts a dedicated [Food Support Page](https://www.calderdale.gov.uk/v2/residents/community-and-living/tackling-poverty-calderdale/food-support) and a new Food Poverty Coordinator role has been funded by Public Health Calderdale.  In June 2020 7,538 children received free school meals, *an increase of 19% from 2019.*  The Healthy Futures team provide support to schools to increase uptake, supported by the FFLP and School Cooks’ Network, through bespoke menus, themed events and participation in the awards programme. for the family to source goods locally.  £55,000 has been provided by the [*Never Hungry Again* fund](https://www.calderdale.gov.uk/v2/residents/community-and-living/tackling-poverty-calderdale/food-support/never-hungry-again), to help support families during the current Easter holiday.  The Healthy Start Vouchers and vitamin coupons scheme is promoted by children’s centres, schools, health visitors, and midwives, with an average take-up of 70%. CFN, Halifax Academy and Pennine Cropshare are currently running a pilot project, with 30 families, where vouchers are exchanged for fresh veg boxes, using the school as a drop-off and pick-up location.  Access to emergency food provision is provided by 120 volunteers, through 17 centres with weekly figures averaging 500 parcels and 500 meals. Both figures rose to 1000 during May 2020.  CFN is working with the Food Poverty Forum School Cooks Network to improve access to nutritional food in emergency response settings such as foodbanks, using the Sugar Smart campaign and a buddy training scheme, which links emergency food providers with their local school cooks.  In April 2020, CFFC provided £20,000, Community Resilience Funding, to support 4 different initiatives in Calderdale, providing food parcels to support vulnerable children and families. (2580 beneficiaries).  In 2016, CMBC launched the *Holiday* [*Kitchen*](https://www.youtube.com/watch?v=0dqWwCB0xho) pilot scheme, helping to prepare meals for more than 125 children and adults during the summer holiday which was replicated in 2017, with similar numbers.  A free [toolkit](https://www.calderdale.gov.uk/v2/residents/community-and-living/tackling-poverty-calderdale#food) was made available in 2019 to support and encourage organisations across the borough to set up their own Holiday Kitchen provision, which due to Covid19, was replaced in summer 2020 by hot and cold meals and food parcels, distributed through schools, community centres and foodbanks to over 1000 adults and children.  [*Calderdale Healthy Holidays programme*](https://www.calderdale.gov.uk/v2/residents/community-and-living/tackling-poverty-calderdale/healthy-holidays) *2021 is supported by a dedicated programmes coordinator.*  CMBC is the first West Yorkshire council to become an accredited Living Wage employer. Posts are advertised with this rate, plus the additional Living Wage Foundation supplement, which is significantly higher than the National Living Wage and applies to everyone working at the council - permanent employees and third-party contractors and suppliers (approximately 400 workers). The council uses its buying power through public procurement to encourage take-up of the Living Wage by its suppliers and more generally in the private sector which enables CFN and other organisations to reference it as standard and promote the principles throughout the region. |
| **B) Promote Healthy Eating** |
| Healthy active lifestyles are well-promoted and delivered by many partners across Calderdale and underpinned by the Healthy Weight Declaration which references regional campaigns and initiatives, including [Sugar Smart](https://www.sugarsmartuk.org/), [FoodActive](https://foodactive.org.uk/), [Active Calderdale](https://active.calderdale.gov.uk/), and the Calderdale Food Charter,  Appendix 5 - Healthy Weight Declaration  [Sugar Smart Calderdale Campaign](https://www.sustainweb.org/news/feb18_sugar_smart_calderdale_launch/)  Phase 1 which took place between February 2017-June 2018 saw 51 action pledges and key outcomes in the following areas.  The campaign led to a lasting increase in awareness of sugar consumption and commitment to incorporate pledges into long-term planning and strategies amongst participants.  Phase 2, which launched in February 2021 has seen 80% of previous participants renewing and increasing their actions, and two new objectives:  -to incorporate the SS principles into the Food resilience project  -to rebrand the Cute Fruit award as Smart Smile so that it is linked with healthy snacking and the SS actions.  Appendix 6 -Case Study  Appendix 7 -Evaluation  [Out to Lunch Calderdale Campaign](https://www.foodforlife.org.uk/calderdale) brought healthy changes to family dining settings and increase awareness of the need for healthy children’s menus.  [Active Calderdale](https://active.calderdale.gov.uk/blog/reflecting-last-six-months-active-calderdale-march-2021-progress-report) works closely with regional nutritional and healthy eating initiatives to provide support for weight loss and healthier lifestyles.  [The Food For Life Programme](https://news.calderdale.gov.uk/a-taste-of-success-for-healthy-eating-scheme/) is funded by Calderdale Council and supported by CCG to work with schools. Over the past 8 years the programme has supported hospitals, nurseries, care settings, changes to vending and high street campaigns, making the council a finalist in the Public Health Improvement category of The MJ Achievement Awards 2018. Appendix 8 – FFL A Story of Connections  [Calderdale Better Living Service](https://www.calderdale.gov.uk/v2/residents/health-and-social-care/bls) offers guidance in nutrition, physical activities and healthy lifestyle, meeting specific health criteria across the borough, with links to [Calderdale Sport](https://www.calderdale.gov.uk/v2/sports-and-fitness); [One You](https://www.nhs.uk/better-health/get-active/#ztCOmQv7kGw8GZlF.97); [Change4Life](https://www.nhs.uk/change4life)  Public Health & Early Years Service deliver breastfeeding support and oral health outreach to EY settings.  Regular programmes of cooking workshops, using affordable healthy ingredients are delivered to individuals and families on low incomes and in financial difficulty, by community food groups and support settings including, Incredible Edible, The Outback, St Augustine’s Centre, Community Place. |

Key Issue 4

# Creating a vibrant, prosperous and diverse sustainable food economy

We believe that to make good food a defining characteristic of where you live depends, ultimately, on ensuring healthy and sustainable food businesses - from producers and processors to retailers and caterers - are mainstreamed as part of a revitalised local food economy. Putting good food entrepreneurs and enterprises at the heart of local economic development and promoting them to consumers not only ensures that buying healthy and sustainable food becomes the easy choice but also creates jobs, businesses and prosperity while regenerating high streets and city centres. At bronze, we would expect to see evidence that the local authority and other key bodies recognise the role and importance of sustainable food enterprises and are actively working to support their development and success. At silver, we would expect such enterprises to have become a significant part of your local food economy and to be positively reshaping the high street and wider food environment.

**What success could look like:**

4A) Put good food enterprise at the heart of local economic development- this could include but is not limited to the following:

* Retail, tourism, planning and economic development strategies, policies and services actively support the development and long-term success of healthy and sustainable food businesses and a circular food economy.
* Protect and/or re-establish vital sustainable food infrastructure to support shorter and value-based supply chains, such as local processing and wholesale businesses, city centre and other food markets, food hubs and distribution networks.
* Support sustainable food entrepreneurs and enterprises by providing vocational training, business planning advice, grants and financial advice, and access to land and premises through special loan and lease options and business rates reductions and holidays.
* Work to improve the diversity of the retail offer by supporting more independent retail and market stalls and more value-based retail, such as Better Food Traders and the Pantry model.

4B) Promote healthy, sustainable and independent food businesses to consumers - this could include but is not limited to the following:

* Enable consumers to find local producers, shops, markets, cafes and restaurants selling healthy and sustainable food via a well-promoted, easy to use on-line directory of local good food businesses.
* Promote local good food businesses to the public using a range of communication tools, including media features and promotions, ‘restaurant weeks’, food awards and other marketing, branding and business recognition schemes.
* Promote greater consumer spending in local independent and sustainable food businesses through the introduction of local currency and loyalty schemes and via promotional campaigns.
* Provide local producers with increased opportunities to promote and sell their produce direct to consumers through on-line platforms and the creation of new regular or permanent markets, box schemes, meet-the-producer events and other initiatives.

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| **Key Issue 4: Creating a vibrant, prosperous and diverse sustainable food economy** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel. |
| 1. **Put good food enterprise at the heart of local economic development** |
| Calderdale has a vibrant independent food business community, recognised and supported by the council and other key organisations for the fundamental role it plays in the establishment of a sustainable economy.  The 2017 evaluation into the work of *Incredible Edible Todmorden* [*Propagating Success*](https://susfoodnorthwestorguk.files.wordpress.com/2017/09/susfoodnw-iet-evaluation-summary-report.pdf)demonstrates the social, economic and environmental impacts as well as its role in supporting a diverse, prosperous economy.  Key findings include:   * SROI analysis showed a Net Social Return (2016) of £878,609, set against inputs totalling £159,512 – and concluded that for every £1 invested, largely through volunteer time and small financial contributions, £5.51 was returned to the Todmorden community. * 75% was attributable to the uplift in demand for local food * 9.4% was attributable to the increase in visitors to the region. * a ‘Brand’ for Business and Tourism * supported local producers and to have extended its influence through signs displayed at market and other retail outlets. Its wider impact was evidenced by the increased amount of locally sourced food on menus and invitations for IET personnel to speak across the UK and internationally. * attracting international ‘vegetable tourism’, with knock-on effects for the economy through business start-up and property prices. * Incredible Edible Todmorden ‘Brand’ as a Significant Income Generator for Local Businesses. * a catalyst for the spin-offs Incredible AquaGarden and Incredible Farm. As social enterprises, both have focused on business development while keeping a community focus.   In 2015 Calderdale became the first Council to adopt a community anchor policy, recognising the vital role that key local organisations play in keeping their local neighbourhood economically resilient as well as cohesive.  HOT was one of 3 local community anchor organisations which took part in the Locality – [*Keep it Local*](https://locality.org.uk/keep-it-local-principles/commit-to-your-community-and-proactively-support-local-organisations/) national pilot programme.  Calderdale is also one of 20 Place Based Social Action pilots, nationally – which supports the development of community enterprise and involvement.  Recognition and commitment to the above are evident in [Calderdale’s Inclusive Economy Strategy](https://www.calderdale.gov.uk/v2/sites/default/files/inclusive-economy-strategy-v3.pdf)  South Pennines LEADER funding supports small businesses in rural communities, including:  [Incredible Edible](https://www.southpenninesleader.co.uk/legacy/incredible-edible/)  [Why Local Food Matters](https://www.southpenninesleader.co.uk/legacy/why-local-food-matters/)  [Heptonstall Allotments](https://www.southpenninesleader.co.uk/legacy/heptonstall-allotments/)  CMBC [business support page](https://www.calderdale.gov.uk/v2/coronavirus/businesses/support) links to financial, training and mentoring schemes including:  [the Leap programme](https://idea-community.mn.co/)  [the Princes Trust business support](https://www.princes-trust.org.uk/help-for-young-people/support-starting-business)  [Mi Ventures Service](https://calderdale.miventures.co.uk/register/calderdale)  [AD:Venture](https://ad-venture.org.uk/)  [University Business College Halifax](https://www.leedsbeckett.ac.uk/ubc/about-us/locations/university-business-centre-halifax/) supports local businesses to enhance the enterprise and innovation capacity within our region’s workforce.  [Business Growth Calderdale](http://www.businessgrowthcalderdale.co.uk/about/) works with businesses to help remove barriers to growth and also working to identify and address skills gaps in the Borough.  [The Voluntary Sector Infrastructure Alliance](https://www.calderdale.gov.uk/v2/residents/community-and-living/grants/external-funding) (VSI Alliance, funded by Calderdale CCG and CMBC, to support and strengthen Calderdale’s VCSE sector by providing support, training and advice services.  CFN has joined forces with local business leaders and enterprise schemes, including LEP, See Ahead and Ad:Venture to establish a local Business Mentoring Programme to support local producers and food businesses to address challenges and become more sustainable.  [LEP – Flood Recovery Fund](https://www.the-lep.com/all-news-and-blogs/lep-creates-2-million-recovery-fund-for-flood-hit-businesses-in-calderdale/) https://www.the-lep.com/all-news-and-blogs/lep-creates-2-million-recovery-fund-for-flood-hit-businesses-in-calderdale/  CMBC is actively investing in its 5 regular open markets and 2 indoor market halls, including [Halifax Borough Market](https://www.calderdalenextchapter.co.uk/projects/halifax-borough-market). |
| 1. **Promote healthy, sustainable and independent food businesses to consumers** |
| [Calderdale Tourist](https://www.visitcalderdale.com/catalogsearch/result/?q=food) information centres and online sites provide an accessible directory of local good food businesses.  [Totally Locally](https://totallylocally.org/) was born in Sowerby Bridge in 2010, with the aim of creating a sustainable local business economy and a spirit of cooperation. There is now a network of Totally Locally Towns across the world, sharing ideas, working together and making a difference to their independent businesses.  Calderdale towns include Brighouse, Elland, Halifax, Hebden Bridge, Todmorden and Sowerby Bridge.  Initiatives adopted in Calderdaleinclude[*FIVER FEST*](https://totallylocally.org/fiver-fest/) **and the Totally Locally loyalty card.**  [HEBDEN BRIDGE](https://hebdenbridge.totallylocally.shop/)is their pilot town for ‘Local Independent Towns Online’ project to establish town-based websites that bring together their independent businesses, in one place. Customers can buy products from multiple local shops and pay with one easy payment at checkout, then choose click & collect or delivery options.  The Food Assembly was established in Calderdale to enable small producers to bring local produce to market with minimum time investment and to enable consumers to access sustainable local food directly from the producer. A total of 150 customers and 40 producers assembled weekly in Halifax, Todmorden and Hebden Bridge. The Food Assembly exited the UK the [Open Food Network](https://www.openfoodnetwork.org.uk/) was established as a new platform and the initiative was rebranded as [Calderdale food Mixer](https://www.theeggfactory.co/currentevents/2019/3/28/calderdale-food-mixer-hebden-bridge-launch).  [Shopappy](https://shopappy.com/todmorden/) was established in Todmorden in 2020 providing market traders and local businesses with single point online platform.  [Cargodale](https://www.cargodale.co.uk/) provide a eco-friendly delivery service in Todmorden and Hebden Bridge.  There are over 10 veg box schemes in the region, including [Pennine Cropshare](https://penninecropshare.co.uk/) who have established weekly collection points in a range of community hubs across the region, including the Golden Lion pub which is also the home of Freegan Boxes in Todmorden.  Great Rock Coop at [Staups Lee Farm](https://www.yorkshirepost.co.uk/news/environment/producers-join-forces-launch-farm-shop-1861906) was established as a not-for-profit co-op, in 2013. 25 producer-members decide what is for sale and how much it will cost and 80 % of the takings go straight back to the producers. An on-line shopping platform was established in 2020.  [Café @ The Track](http://cafeatthetrack.co.uk/) was established in 2019 and is led by award-winning chef Tony Mulgrew, Catering Manager at Ravenscliffe High School,  supported by pupils young people with special educational needs, serving locally sourced produce. Students work alongside trained chefs in the kitchen, as well as attending to front of house duties. Under the guidance of trained job coaches, they work towards relevant hospitality and catering qualifications putting them in good stead to move into paid employment in the catering industry, including in the café itself.  Calderdale has a vibrant food celebration calendar, with regular events, themes and initiatives enabling the promotion of local sustainable food, including  [Halifax Food and Drink Festival](https://calderdalelowervalley.com/2019/06/19/halifax-food-and-drink-festival-saturday-29-and-sunday-30-june-2019/)  [Food for Life award ceremonies](https://www.foodforlife.org.uk/whats-happening/schools/news-and-blogs/ffl-blog-0000/Calderdale-awards)  [Todmorden Harvest Festival](https://www.hebdenbridgetimes.co.uk/news/column-join-fun-incredible-edible-harvest-festival-2132059) |

# Key Issue 5

# Transforming catering and procurement and revitalizing local and sustainable food supply chains

We believe that catering and procurement provide a uniquely powerful lever for promoting good food. By transforming catering across a wide range of settings - including nurseries, schools, colleges, hospitals, care homes, workplace canteens and smaller scale catering outlets - it is possible not only to improve the eating habits of many thousands of people but also to create the large scale demand for healthy, sustainable and local food needed to underpin a fundamental shift in the food production and supply system. At bronze we would expect to see examples of sustainable food procurement policy and accredited practice in a range of institutions. At silver we would expect to see healthy and sustainable food catering becoming the norm across a full range of institutions, supported by strong local authority leadership as well as significant changes to how the procurement supply chain operates, so that it is more accessible to local, sustainable, independent and smaller scale producers and other food businesses.

**What success could look like:**

5A) Change policy and practice to put good food on people’s plates - this could include but is not limited to the following:

* The Council develops and formally adopts a Sustainable Food Procurement policy and strategy that promotes healthy and planet friendly diets and incorporates specific commitments to source sustainable, local and ethical products.
* Individual public sector bodies adopt healthy and sustainable food policies, including nutrition standards; healthy catering and vending; ‘tap water only; local, organic and other climate/nature friendly produce; responsibly caught/farmed fish; less but better meat and ethical standards such as Fairtrade.
* Public sector organisations and large private caterers achieve recognised healthy, sustainable and ethical food accreditation, such as Food for Life Served Here, Marine Stewardship Council and Compassion in World Farming awards.
* Restaurants and other small-scale catering outlets improve their food offering as part of national accreditation schemes such as Food for Life Served Here and the Sustainable Restaurants Association or through local schemes such as the Healthy Catering Commitment and Bristol Eating Better.

5B) Improving connections and collaboration across the local supply chain- this could include but is not limited to the following:

* Establish a local cross-sector sustainable food procurement group or equivalent forum to bring together procurement officers, caterers, suppliers and other decision-makers to drive, track and promote better catering and procurement policy and practice.
* Enable procurement officers and catering businesses to source more of their ingredients from local and sustainable producers and processors, for example via local supplier directories and through meet the supplier events.
* Enable small scale local producers and other sustainable food businesses to better access large scale procurement markets, for example through the introduction of dynamic food procurement and facilitated cooperative supply initiatives.
* Work with procurement and supply stakeholders over a larger geographic region to develop a more strategic approach, including taking advantage of opportunities for greater aggregation and integration of local producers.

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| **Key Issue 5: Transforming catering and procurement and revitalizing local and sustainable food supply chains** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel. |
| 1. **Change policy and practice to put good food on people’s plates** |
| The partnership approach adopted by CFN and CMBC enables the nurturing of good food standards, strategies and policies across the borough. A key influence in this has been the Food For Life programme which continues to drive positive change, working across the region with schools, early years, care homes and Calderdale Royal hospital. Appendix 9 - FFL Infographic  To date, 80 out of 100 Calderdale schools have engaged in the Food for Life programme. So far 21 schools have achieved a bronze award, 5 have received a silver award and 3 have achieved gold.  I have factored the whole school element of FFL above and the food culture transformation elements n other settings below into the score in section 3B.  In addition to the schools awards the [*Food for Life Served Here*](https://laca.co.uk/news/calderdale-school-receives-silver-food-life-accreditation-despite-flooding) has been adopted widely and enabled strong partnership approaches towards improving quality across a range of settings, with the following standards achieved:  SILVER: ISS Catering at Calderdale Royal Hospital, Riverside Junior School  BRONZE: Calderdale Specialist Day Service (3 sites), Summerfield House  Food for Life Early Years has been embraced by the following settings:  Children Centres run by Halifax Opportunities Trust (Todmorden, Jubilee Centre, Siddal, New Road)  Children Centres run by North Halifax Partnership Trust (Innovations, Wellhome, Creations) Working towards – Ash Green, Elland, Kevin Pearce  Cherry Tree Nursery  Triangle Nursery  EY Membership – Hipperholme, The Ark  Building on the foundation of Food for Life in local schools, Calderdale and Huddersfield NHS Foundation Trust (CHFT) became a pilot site for the [Food for Life Hospital Leaders programme.](https://www.foodforlife.org.uk/catering/food-for-life-served-here/hospitals/hospital-case-studies/iss-healthcare-calderdale-royal-hospital)  CRH has achieved a silver *Food For Life Served Here* award for their restaurants and has introduced a fresh fruit stall in the foyer  FFL Calderdale is promoting FF SH to Early Years Settings and care settings to ensure good food s readily available to the youngest and oldest in the community – intergenerational project – Better Care – Summerfield House <https://www.youtube.com/watch?v=pi5ihBf-AjM>  The CHFT Food for Life pilot supported the development of a framework for good food for hospital trusts with the council playing a key role in the process. Calderdale pioneered the voluntary CQUIN (Commissioning for Quality and Innovation national goal) and due to its whole setting approach to good food, the pilot works has had an impact on patient, staff and visitor food, on the leadership agenda and on strengthened partnership working. ISS, who provide the catering service upgraded their FFL Served Here award, bringing an increase in organic and locally sourced ingredients, an increase in healthy options and an increased emphasis on healthy product placement.  CMBC partnered with FFL on a co-design *healthier vending* project, as part of the *Whole System Approach FFL Calderdale* commission, 2016-2018, where  Calderdale Council took a Healthier vending Trail in one local leisure centre, leading to a new contract for vending  Calderdale Royal Hospital has introduced healthy vending machines and is working consistently across the franchises, within the hospital, to ensure the promotion of healthier choices  Appendix 10 -Food For Life Healthy Vending Guidance  Appendix 11 - Vending Co-Design Appendix  The Local Authority Declaration on Healthy Weight includes a commitment to work with businesses on the Eat Smart Award and the offer of water filling by businesses. |
| 1. **Improving connections and collaboration across the local supply chain** |
| The increased awareness of the benefits of healthier food procurement are leading to local suppliers and caterers re-evaluating their offer to meet with higher standards and support positive change for their clients.  [Fresh Fields](https://freshfieldsfoods.co.uk/certifications.html), in Sowerby Bridge, a major supplier to school kitchen across the borough, became a Red Tractor licensee holder, on the back of the number of schools asking for Red Tractor certified meat products.  They also cater for the care homes and Calderdale Council day care centres that hold the FFL Served Here. The initiative also encouraged a switch to Free Range Eggs as the demand went up.  [Total Foods](https://www.totalfoodservice.co.uk/) in Huddersfield have a FFL compliant order form that has MSC tuna, frozen fish and other products like fair trade cocoa, that can support schools to achieve their award easily.  Calderdale was a pilot for the FFL Better Care programme which saw [Summerfield House](https://www.halifaxcourier.co.uk/news/food-award-served-summerfield-house-183668) achieve a bronze FFL Served Here award .  Appendix 12 - Case Study of the work with Summerfield House Case Study - Appendix  [Suma](https://www.suma.coop/wp-content/uploads/2019/04/Catering-MAY-JUNE-19.pdf) is a wholefood collective founded in 1977, deliver over 7000 vegetarian, natural, responsibly sourced products to businesses and communities in the UK and internationally, including delis, wholefood shops, restaurants, cafes and caterers, across the region. |

**Key Issue 6**

**Tackling the climate and nature emergency through sustainable food & farming and an end to** **food waste**

We believe that tackling the climate and nature emergency is the single greatest challenge of our time and will require a radical shift in our food and farming system towards agroecological production, sustainable diets and an end to food waste. By changing what we, as individuals and institutions, choose to eat, we can transform what, how and where food is produced and thus help to minimise any negative impacts on climate and biodiversity. At the same time, by tackling the tragedy of food waste, we can balance the need to feed a growing global population while remaining within planetary boundaries. At bronze, we would expect to see significant action on promoting and supporting sustainable food production and consumption, improving resource efficiency throughout the food chain and tackling food and food-related waste. At silver, we would expect to see an effective strategic and systemic response to the negative climate and nature impacts of the local food system.

**What success could look like:**

6A) Promote sustainable food production and consumption and resource efficiency- this could include but is not limited to the following:

* Declare a climate and nature emergency and work with public sector institutions, businesses and citizens to deliver a joint strategy to drastically reduce the climate and nature impact of your local food system, as outlined in the ‘Every Mouthful Counts’ Declaration and Guide.
* Develop and deliver a land use and management strategy that protects, enhances and makes available all Grade 1 and 2 urban and peri-urban land for both community growing and commercial sustainable agriculture.
* Provide farmers, growers and land managers with training, advice and support on how to adopt agroecological production and management techniques and food businesses with support to improve resource efficiency and sustainability across all aspects of their business.
* Deliver city-wide campaigns to promote a mainstream shift to sustainable food - including fresh, unprocessed, seasonal, local, organic, less and better meat and dairy, high animal welfare, Fairtrade, Sustainable Fish Cities and the Real Bread Campaign.

6B) Reduce, redirect and recycle food, packaging and related waste- this could include but is not limited to the following:

* Ensure the Food Waste Hierarchy is incorporated into and shapes an integrated city-wide food waste policy and strategy that minimises food and packaging waste, eliminates food waste from landfill and ensures surplus food and food waste are diverted to the most appropriate purposes.
* Establish a food waste collection scheme for homes and businesses that redirects food and food-related waste for composting, energy recovery (AD) or animal feed (where permitted); and promote community composting through the provision of resources and sites for communities to use.
* Raise public, business and institutional awareness of food waste and encourage them to measure and reduce it via campaigns and events such as Love Food Hate Waste, Feeding the 5000, The Pig Idea, Disco Soup, No Loaf Lost, Your Business is Food and Guardians of Grub.
* Ensure the effective collection of consumable surplus food from all stages in the supply chain, from farms to retail, and redistribute it to organisations feeding people in need while working to raise the nutritional standards of the food aid being offered.

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| **Key Issue 6: Tackling the climate and nature emergency through sustainable food and farming and an end to food waste** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel. |
| 1. **Promote sustainable food production and consumption and resource efficiency** |
| [CMBC](https://www.calderdale.gov.uk/v2/council/our-vision/climate-emergency) declared a climate emergency in 2019, identifying food as one of four key themes within which to structure their response and incorporating CFN and the food charter into a joint strategy delivery to reduce the negative impact of our local food system.  CMBC is part of [West Yorkshire and Harrogate’s Health Care Partnership’s newly established Healthy Food Network](https://www.wyhpartnership.co.uk/our-priorities/unpaid-carers/working-carers-and-covid-19/healthy-eating-budget). Two successful bids have been made by Calderdale applicants, supported by Public Health Calderdale, for Social Prescribing funding and will be officially announced w/c 26th April. Projects will be evaluated from a health, climate change and social return on investment perspective.  Calder Veg Collective is leading on a current project to identify potential growing sites throughout the region, in public spaces, farms and gardens as part of our development of Calderdale as a peri-urban market garden and green social prescribing initiative. A major outcome of this work has been to secure a growing and educational site within Manor Heath Park, which includes the use of a large polytunnel.  In 2014, CMBC launched the [Community Growing Licence](https://www.calderdale.gov.uk/v2/sites/default/files/Community-Growing-Guidance.pdf) to create access to unused green and brownfield to used for community food projects, mapping available assets and offering special lease options.  The Council owns 36 allotment sites and over 700 plots (approx.1500 growers) and are proactive in encouraging sustainable food production. CFN are currently working CMBC to update mapping and accessibility, to develop further initiatives.  The development of food growing sites is supported in the current draft Calderdale Local Plan:  Policy IM7 – *Masterplanning of Housing Sites – amongst other things: reduce the need for car use and encourage sustainable modes of travel; accessible open space; facilitate opportunities for local/community led food production*.  Policy GN7 – *Allotments – safeguarding allotment site*  I have factored the above into the scoring for section 2B where it is more relevant.  The CMBC commissioned Emmissions Reduction Pathway includes recommendations for land use and biodiversity -to reduce red meat and dairy consumption by 32% leading to 24% reduction in sheep and cattle.    [CMBC Community Management of Assets Policy](https://www.calderdale.gov.uk/v2/residents/community-and-living/community-facilities-and-activities/community-management-assets) enables unused land and buildings to become centres for community projects, including Todmorden Learning Centre in April 2021.  As above.  Central to this centre’s vision is to provide the learning necessary to create jobs in the new green economy. It has successfully secured National Lottery funds to establish a Climate Challenge College (CCC) as faculty and will focus on providing skills in natural building, agro-ecology and renewable energy systems. It is the first of its kind in the country and has strong links with food and growing groups across Calderdale as well as edible growing on-site.  Calderdale Green New Deal, IET and Calderdale Trades Council, hosted [‘Building a Better Future for Calderdale’](https://todmorden-tc.gov.uk/wp-content/uploads/2021/01/GND-Calderdale-poster-v2-1.pdf) in February.  More than 25% of candidates in the forthcoming local elections have signed up to the Green New pledge  Pupils and staff from nine schools take part in the annual [Fairtrade Schools Conference](https://www.leeds.anglican.org/content/calderdales-first-fairtrade-schools-conference).  *Love Bread,* Brighouse and *Blue Sky* Bakers, Hebden Bridge are signed up to the [Real Bread Campaign](https://www.sustainweb.org/realbread/about_us/) |
| 1. **Reduce, redirect and recycle food, packaging and related waste** |
| CMBC Local Plan Waste Policy WA1 - *Planning for Sustainable Waste Management* *The Council will implement the waste hierarchy through the following policy:*  *a. Proposals for new or extended waste management facilities must support the waste hierarchy, with the order of priority as follows:*  *prevention; preparing for re-use; recycling; other recovery, including energy recovery; disposal.*  *b. Proposals will be expected to contribute to a continual reduction in the amount of biodegradable waste being disposed of in landfill sites.*  CMBC markets compost all butchers waste and are developing plans to collect other food wastes for composting. Council parks and gardens compost organic wastes, such as cuttings and leaves. This is then used as soil improver. Community composting is promoted through the provision of resources including food caddies and subsidised compost bins.  5000 tons of food waste is collected annually from 90,000 Calderdale households, weekly, and redirected to an [anaerobic digester plant](https://refood.co.uk/the-process/anaerobic-digestion/).  Calderdale Food Network members are very active in raising public awareness of food waste and promoting zero packaging and zero waste initiatives, including Valley Organics and Tod Almighty. Local veg box schemes promote the message of low food miles and packaging and markets and on-line platforms encourage consumers to re-use and bring their own containers and reusable bags.  [Freegan Box Scheme](https://trjfp.com/hubs/todmorden-freegan-boxes/) -Todmorden and Halifax  The Real Junk Food Project plays a strong role in the region, both in terms of supplying surplus food, via the Freegan Box Scheme and Pay As You Feel Cafes but also in terms of raising awareness around food value, food waste and food packaging  [The Incredible Fabulous Feast](https://www.thepiecehall.co.uk/article/a-celebration-of-kindness-community-and-the-fight-against-food-waste) took place at Piece Hall Halifax in 2018 and provided lunch, education and inspiration for 1500 people with intercepted food that otherwise would be sent to the landfill.  [Unwrapped](https://valleyorganics.coop/blog/2019/11/unwrapped-unwrapped) zero-waste shop was established in 2019 by Valley Organics, a thriving, ethical workers’ co-operative supplying organic fresh produce, groceries, household products and a veg box scheme.  [Tod Almighty](https://todalmighty.co.uk/about.php) was established in 2019, supplying local organic fruit and veg, wholefoods and household goods from Fairtrade suppliers using refill dispensers to reduce plastic use and encourage environmental sustainability.  [Suma](https://www.suma.coop/about/our-values/) aims to reduce food packaging and partners with Treesponsibility on their CO2mittment scheme and plants in the region of 5,300 trees each year to offset the carbon produced by their delivery trucks, which already constitutes a carbon sink capable of absorbing several thousand tonnes of CO2 over the next 50 years. |