

**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

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.

**Scoring system**

Details on the scoring system for the awards are provided below. The award aims to recognise what has been achieved (i.e. the impact) rather than how it has

been achieved, though we obviously want to recognise and celebrate pioneering and particularly effective and large-scale action. Therefore, rather than being

completely prescriptive and requiring specific action to be undertaken for a specified number of points, the awards are structured to be flexible and to cater to

a wide range of potential actions under each of the six key issues.

Under each of the six key issues detailed in this document you will find a brief explanation of why we believe that issue is important and what overall level of

achievement is needed to achieve bronze and silver. Each key issue is then divided into two action areas (A and B), with a series of bullet points detailing a

range of actions that could be undertaken to help to drive effective change in that area. A small number of bulleted actions are mandatory for achieving an

award, but the remainder are simply a collation of actions we know have commonly been undertaken - and to positive effect - across the Network.

For each key issue there are a total of 16 points available, 8 for each of the two action areas (A and B). The awards panel will allocate points based on their

overall sense of action and achievement under each action area, not on the individual bullet points (except where these are mandatory).

***For bronze you must score at least 36 points, and at silver at least 72 points, out of the 96 total points available across the six key issues.***

As circumstances, challenges and opportunities differ between places, we have introduced a degree of flexibility into the scoring system through which

applicants’ strengths in some areas can offset weaknesses in others. We do, however, require a minimum amount of action under each key issue and each

action area (A and B) to ensure awards winners are taking a whole food system approach:

*●* ***For bronze you must score a minimum of 4 points under each key issue and a minimum of 2 points under each action area (A and B).***

***● For silver you must score a minimum of 8 points under each key issue and a minimum of 4 points under each action area (A and B).***

***The remainder of the points needed to reach the total bronze or silver point requirements must be made up from additional activity and***

***achievement under other key issues. This flexible scoring approach is Illustrated in the tables on the next page.***

Due to the huge breadth and depth of potentially relevant action as well as the need to consider the scale and circumstances of the place applying before

being able to decide how many points are merited, we cannot provide precise guidance on how may points you will score for a particular action. For all levels

of the award, however, there is a facilitated and iterative application process through which we give feedback to applicants on how many points the action and

outcomes they intend to cite are likely to score. This iterative process ensures applicants do not waste lots of time on producing a very detailed final

application when it may be evident early on that they are unlikely to achieve the number of points required.

***It is also worth noting that while the format of the awards has recently changed, the overall benchmark of achievement needed for each level of the***

***award has not and we therefore highly recommend that prospective applicants review the applications of successful previous award applicants on***

***our website to get a clear sense of both the level of achievement required and the type of content to include.***

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**Section 2: Application Form**

**Name of food partnership applying:** Lincolnshire Food Partnership

**Name of person leading application:** Laura Stratford

**Award being applied for:** bronze

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**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.  |
| **A) Establish a broad, representative and dynamic local food partnership**  | ***Points*** |
| The LFP was formed in late 2016 and by 2017 had developed a written [constitution](https://docs.google.com/document/d/1TBwLO-BIW15wX5rSXAWB-MfXcXHccNToJFiHAXki34Q/edit), and Mission and Aims (our charter) to which individuals, organisations and business pledge, to become LFP Partners. We have over 60. LFP went County-wide in summer 2020 because of the increasing importance of work with the Lincolnshire Coop, the County Council and the County Local Economic Partnership (GLEP). It is one of the first County-level FPs. Our Board is constructed to embrace County-level collaboration with all sectors and all food aspects. Professor Nigel Curry (former Chair of Good Food East Midlands, with a research career embracing local food systems) Co-chaired the Board until 2021, with Caroline Kenyon (City Lib Dem candidate and Director of the Food Awards Company). There is now a rolling Chair arrangement. Other Board Members are Mark Finn, Chief Retail Officer of the Lincolnshire Coop, and Alan Robson, County Agricultural Chaplain (who leads the food hub working group). Alan Wilson, Chair of the Lincoln Community Larder, Abdul Nasir Siddiqui, lead Dawah at the Lincoln Mosque and Simon Hoare, CEO of the Lincoln Food Bank are Board leads for the food poverty working group. Jason O’Rourke, Head Teacher at Washingborough Academy (the UK’s leading ‘food school’) leads the food education working group. He won the Caroline Walker Trust Food Hero of the Year award in 2020 for his work. Martin Walmsley represents both Lincoln City Council and West Lindsey District Council’s poverty portfolios. Sarah Chaudhary, Lincolnshire County Council, is the bridge to County health policies. To extend our influence into County institutions and strategies Board Members have membership ‘outwards’ to the County Health and Well-being Board Healthy Weight Group (2 members) with active involvement in developing the County Health and Well-being Strategy. We have one Board member on the Greater Lincolnshire LEP ESIF Committee, developing strategy for the Shared Prosperity Fund and liaising with the County Agriculture/Food lead over Community Supported Agriculture (CSA). One Board member is a Director of the Lincolnshire YMCA with an interest in homelessness and food poverty. We also are members of the Lincoln Climate Commission leading on implementation of the food aspects of the Zero Carbon Lincoln Strategy. We have worked with the City of Lincoln Council to make the Mayoral Dinner a LOAF meal (local, organic, animal friendly, Fairtrade) and have active links with Vegan in Lincoln and Vegan Outreach, Lincoln. We have close ties with Grimsby Community Energy with whom we have developed the Feeding Tariff food project (Issue 5), and one is a member of the NHS/PHE Midlands Sustainability Network. We have an active relationship, too, with County faith groups with explicit food poverty portfolios: the Diocese Network, Groundlevel and the Active Faith Network. Our interactive food banks map and carefully researched and constructed growing map along with our register of partners demonstrate engagement across all 9 county areas. |

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| **B) Develop, deliver and monitor a food strategy/action plan** |
| The LFP emerged from a strategic assessment of Lincoln’s food economy. The resultant Lincoln Food Strategy, funded (£43,342) over 12 months by the University of Lincoln, called for its establishment to implement the Strategy. The Strategy was launched publicly, with presentations of endorsement from the Lincoln City MP (who opened the launch), the City Mayor (who gave the keynote) and the Leader of Lincoln City Council (who closed the launch). The Strategy reviews the state of local food in Lincoln, pinpoints issues that were identified as a result of wide consultation, assesses extant innovation and sets out proposals for action in five areas: changing cultural attitudes to food; developing the food infrastructure (including food hubs, food poverty and dynamic procurement); means of accessing resources; tackling food waste, and renewable energy in the food chain. Since formally welcoming North & North East Lincolnshire representatives to the board we are focussed on improving the strategy to suit the needs of Greater Lincolnshire. We held a full board ‘Strategy Shaping’ afternoon in March 2022. The 8 key aims of the LFP were reviewed and discussed, the first 6 of these aims being a duplication of the SFP’s aims. New partners invited to join the LFP are asked to review our aims and identify certain aims that their organisation addresses in particular. Collaborators are introduced to the mission statement of the partnership in an introductory meeting. Monitoring of the strategy takes place in a variety of ways. Progress is reported at the quarterly Board meetings and these are reviewed by the Board. Minutes are recorded. Adjustments are made to short- and long-term targets in relation to both what has worked well and what has not, but also against the changing strategic context (for example the publication of Part I of the National Food Strategy) and opportunism (as long as these do not imply mission drift). We hold the strategy as a guidance document rather than a binding blueprint. Summaries of activity are logged by all working on projects both for accountability to the Board but also to funders. It is recognised, however, that much of the success of the LFP is achieved through informal contacts and building relationships rather than outputs or outcomes. There is an annual meeting that reviews progress during the year with all stakeholders and the public. Part of this meeting involves a discussion session on the future direction of the LFP. In respect of other cognate strategies and partnerships, we have made extensive commentary on the 2020 National Food Strategy at consultation stage and have been the lead author of Lincolnshire Social Economy Strategy. We successfully inserted four food goals in Lincoln City’s Corporate Social Responsibility policy and shaped the food and health elements of the County health and well-being strategy, successfully changing its name from the Obesity Strategy to the Healthy Weight Strategy. The LFP has a strong County identity through its logo and strapline. The logo is widely recognised and used across social media platforms and press.  |
| ***Total***  |  |

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**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.  |
| **A) Inspire and engage the public about good food**  | ***Points*** |
| Recognising the importance of the high public awareness of food issues, we have dynamic website, Facebook (1164 followers), Instagram (1099 followers) and Twitter (677 followers) accounts, which are maintained regularly. We actively engage our followers in food citizenship values and promote good food outlets across the county. The LFP Blog provides more in-depth assessments of topical food issues, including seed sovereignty, composting, trade and National news; the blog features local community growing projects to raise awareness and encourage people to get involved; and a series on allotments to encourage people to apply for an allotment and try growing their own. A regular Newsletter has a 400-person mailing list, and the LFP has had feature articles in *Lincolnshire Life,* a monthly column in the local newspaper, the Lincoln Independent, multiple interviews on BBC Radio Lincolnshire – and two members featured on *Country File* in 2020. We also run Annual Meetings, have sponsored the Lincoln ‘Countryside Show in the City’, and give regular talks and presentations, for example: Lincolnshire Voluntary Sector Forum, 2020 Lincolnshire Cooperative Development Association, AGM 2020 Lincolnshire Royal Society of the Arts, 2020 Hull Food Partnership event, 2018 Lincolnshire Annual Credit Union Conference, 2018 Regional SFC conference, Sheffield, 2018. Lincoln Chamber of Commerce Food waste webinar, March 2022 We were instrumental in highlighting Lincolnshire food at the High Sheriff’s **Harvest Supper** 2021, including local food in Boston, including Maud Foster Mill, a Real Bread bakery, an allotment association and Centrepoint Outreach food support to people who are homeless. We promoted The Great Big Green Week events across Lincolnshire, including food. LFP co-ordinators engaged members of the public in conversations about what sustainable food choices might look like in the county by providing food samples and recipe cards using sustainable British grown pulses. Washingborough Academy (which has its own food tv channel) has been a key player in Lincolnshire Food Partnership since 2016, developing and disseminating food education across other schools in the County and nationally, including through TastEd, UN FAO masterclass and supporting film, creating  |

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| sustainable food education resources through the Learn4Earth project, and connecting schools with farms through the three year Erasmus Demeter project. The school is highly effective in sharing and disseminating their work through a lively Twitter feed, events and local and National media, such as this recent Radio Lincolnshire feature. In the South of the county, our Food Partners All Good Market in Stamford share a regular blog/newsletter highlighting sustainable food issues, and Turners of Bytham hosted a 2021 Walk in the Wheat event to highlight issues in sustainable farming. A new sustainable food festival for Lincolnshire Grow, Gather, Graze which will be held in August 2022 promoting locally grown and produced food and engaging the public in sustainable food practices. |
| **B) Foster food citizenship and a local good food movement** |  |
| Lincolnshire Food Conversations FB forum’s 61 members discuss sustainable food systems and food activism. Lincolnsire Vegans/Veggies FB groups discuss and promote plant based opportunities across the county. A county-wide Incredible Edible Whastapp group (28 members) generated two new community gardens in 2021 - Dunston Community Garden and Incredible Edible South Ormsby. Lincoln Food Strategy mapped all of the actual and potential growing areas of the City. Lincoln City Allotment holders are introduced to LFP at the point of entry through a flyer in the city council’s welcome pack and are encouraged to join food citizenship and donate surplus produce to food poverty organisations. In 2020, we mapped and supported the networking of community growing opportunities across Lincolnshire, including 38 Schools & nurseries that are members of the Soil Associations Food for Life scheme Gosberton House Academy St Faith’s Infants school (Lincoln), Gunthorpe Primary school (near Peterborough) Wyberton Primary Academy (near Boston). 10 Care Farm Projects including Sage Gardener and the EcoSerenity Project. 35 Community Gardens including Low Fulney Family Allotments run by the Early Help Team, farm-based Donington-on-Bain community garden run for and by local residents, and Lincoln university’s student food growing opportunities. The map is publicly accessible on our website. Lincolnshire Social Prescribers network use the in their work. It has also been shared with health representatives of the City & County Councils. We hosted a series of online Incredible Edible events, and provide a webpage of information and resources for community growing groups. East Lindsey is establishing 10 new community orchards, volunteer workshops on pruning and maintenance, Lincolnshire Organic Gardeners Organisation organise events including pruning workshops, talks, visits, seed swaps and a monthly stall on Lincoln Farmers Market. We are in discussion with the Riseholme Campus of the University of Lincoln to use a field as a growing centre for LFP. |

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| Worked with the Lincoln City Council reviewing their allotment strategy in 2018. We also provide support for growing projects: we have written three successful funding bids for Liquorice Park (Lincoln). LFP connected North Lincoln Horticultural Association and Mint Lane Cafe, encouraging allotment holders to donate surplus produce. NLHS share advice and experience with new allotment holders at their allotment-based seed shop and community wildlife area. Lincolnshire Allotment Cooks lively social media group (3068 Instagram) share seasonal recipe ideas and slot on *Radio Lincolnshire* (weekly audience of 86,000 Dec 2021) where Jayne Hickling encourages people to grow their own food organically and host, Melvyn Prior promotes allotment growing on his show. We feature allotment holders on our blog, including a vegan and a wildlife friendly allotment. Promote the role of allotments “Building Back Better,” and supporting better mental health. Green Futures and Green Synergy deliver community gardening sessions, and GS are supporting schools with growing. We have worked with the Lincolnshire Co-op to support sustainable food projects through their Community Champions. South Kesteven’s Farmer and Scientist siblings host FEAST (*Farming. Education. Arts. Sustainability. Tabled.*), gathering people over locally sourced food to discuss sustainable farming, environment and culture. |
| ***Total***  |  |

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**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.  |
| **A) Tackle food poverty**  | ***Points*** |
| The multi agency partnership tackling food poverty is evidenced through our [food partners register](https://lincolnshirefoodpartnership.org/who-we-are/food-partners/) and our food banks map. Partners working collaboratively across the county to reduce food poverty and it’s effects on our county's residents. The Feeding Tariff project has been developed to address the problem of securing on-going revenue costs by forming a partnership with Community Assets Plus, Green Futures and Grimsby Community Energy, raising funds for solar panels. This income provides revenue funds for food projects over 20 years. LFP, The Lincolnshire Co-op and Fareshare have worked collaboratively to bring a FareShare hub into the county supplying foodbanks and social food projects. We have co-promoted volunteer and paid roles at the hub. In October 2021 LFP, Acts Trust, Fareshare Midlands and the Message Trust collaborated on opening Lincolnshire’s first membership supermarket. The Grocery facilitates a step away from reliance on donated foods and stocks a good range of fresh produce, chilled and frozen foods. We have worked with the Food in Schools Sustainability Advisor at Lincolnshire council since April 2021 to assist in recruiting providers, sourcing food and delivering a successful HAF program for Lincolnshire. 69 clubs provided healthy food and activities to over 1200 children in the Easter 2022 holidays. We promote HAF on our website and social media and visited clubs to assist in the assessment of effective delivery. LFP assembled a delivery team for the disbursement of the County’s Defra Covid 19 Emergency Assistance Funding, of £391,000. Bishop Grosseteste University has partnered us in effective allocation of funds to 63 projects across the county over 2 years. A representation of the types of projects funded can be seen in this graph. We worked collaboratively with Lincolnshire Community and Voluntary Service and the Lincolnshire Community Foundation eg the delivery of 2,000 frozen airline meals and 1,000 ambient Christmas dinners from Parsley Box to 15 foodbanks with the help of Eudaimonia for logistics. LFP mapped half term food offers in the holidays in Lincoln, and worked with Churches and foodbanks to offer FiSH (Food in School Holidays) vouchers to families. We continue to work with Lincolnshire Co-op community team for example sharing local knowledge, publicising their reverse Advent Calendar collection for foodbanks.LFP helped set up *Mint Lane Café* in 2017 as a community café (strap: Friendship Through Food) housed in a community building with 10 mental health groups. Open to all, it uses local ‘waste food’ to produce healthy two course hot meals for those that can afford £2.50, or through a ‘pay it forward’ scheme for those who cannot. The cafe distributes food to the homeless and runs cookery courses for food confidence. It won the ‘Caring Kitchen of the Year’ award in 2020, and has been Starbucks Community Cafe. LFP worked with Lincoln City Council to include an element of Food Responsibility in *The Lincoln Social Responsibility Charter* a guide for employers including social responsibility activities that benefit the employee like fair pay (the living wage) and promotion of healthy living.  |

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| **B) Promote healthy eating** |  |
| We have promoted Veg Advocates (Peas Please) and our Food Partners, Veg Out, are Veg Advocates in Lincolnshire; we have also promoted Eating Healthier on a Budget, Veg Cities, Food Citizenship, and a range of local ‘healthy food’ initiatives, for example, we ran a ‘pop-up’ fruit stall in the summer of 2019 for areas of Lincoln with a perceived deficit of fresh food. Visit Lincoln has identified 20 places where anyone can refill their waterbottle promoting the refill app for access to refill points across the county and the UK. Along with identifying 13 businesses offering rewards for using your own coffee cup in Lincoln and surrounding area. 2 of our partners Abbey Access Centre & Veg Out Lincoln have collaborated to deliver a series of healthy eating cooking courses in Lincoln. Also offering veg boxes to attendees to take home. We support Boston Centrepoint Outreach, Lincoln College and Riseholme College in the promotion of healthy food choices and basic food education. We are now working with Lincolnshire Social Prescribing Service and Mint Lane Cafe’s kitchen to deliver a series of basic healthy cooking courses aimed at target groups with specific needs. Our Partner GoGro is providing courses in basic cookery skills for Lincolnshire residents funded by the GLEP’s Employment and Skills ESF Grant Programme. We have worked with the County Council to implement their Healthier Options initiative (13 Awards distributed to businesses to date), and with the County Council’s Food in Schools Team, which primarily addresses healthy eating in schools. The Food in Schools Team have worked with over 50 schools to achieve Food for Life accreditation as well introducing schools to the Sugarsmart program. Our support for school growing projects supports children’s interest in fruit and vegetables, and TastEd actively develops children’s palettes to enjoy a greater variety of foods. Our Food Partners, Green Futures, link horticultural work with healthy eating and weight management. We promote the Lincolnshire Co-op Community Champions scheme; the Co-op supports 190+ school breakfast clubs, offers free fruit to junior members during school holidays and a free 12 week healthy weight programme. North East Lincolnshire have been helping food banks and other voluntary groups to set up cookery lessons, promoting affordable healthy cooking through a Slow Cooker Project. 375 slow cookers were distributed with 18 recipe cards. An allotment initiative #communitygrowingNEL with 1991 followers on Twitter is active on a *Preventing Long Term Conditions* working group which is made up of representatives from CCG, HealthWatch, Leisure Services, and relevant voluntary organisations. |
| ***Total***  |  |

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**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** |

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| 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.  |
| **A) Put good food enterprise at the heart of local economic development**  | ***Points*** |
| Lincolnshire’s GLEP’s economic strategy has the agri-food sector at its core: “Our ambition is for Greater Lincolnshire to deliver sustainable, healthy food from land and sea by championing supply chain efficiency, the delivery of a Net Zero food chain and food which is naturally healthy.” LEP Revival Plan The GLEP is marketing Lincolnshire as The UK Food Valley - “The UK Food Valley will double its contribution to the economy between 2010-30 through an ambitious programme of investment in productive capacity, skills and knowledge to drive an increase in high value added sales to UK and export markets.” The GLEP is working with the South Lincolnshire Food Enterprise Zone (FEZ) to develop a hub: “The multi-use space will provide small and medium-sized business tenants with support services, networking, meeting & events space and catering; within the South Lincolnshire Food Enterprise Zone. There will also be workshops and offices, specifically designed for small or start-up businesses within agri-tech, to establish themselves with access to the best support and expertise. It will offer specialised, collaborative environments and flexible, cost-effective property solutions; enabling food industry participants to exchange knowledge, boost productivity and grow.” We have a good relationship with the LEP who are working with us in the development of community orchards, and Worldwide Fruit is investing in 35 Hectares of commercial apple orchards in Lincolnshire, to be underplanted by wildflowers. Lincolnshire has successful CSA, Ropsley Market Garden near to Grantham and a second Middle World Farms just outside Lincoln started in 2022. Old Wood Organic a community no dig organic market garden supply salads to Stokes Cafes whilst collecting and utilising their used coffee grounds for composting. Training for sustainable food entrepreneurs is delivered through a starter kitchen (at Mint Lane Cafe) available for start-ups to hire at affordable rates, and is currently being hired by Earthlincs climate emergency centre promoting plant based eating as well as a repair cafe. Lincs Table delivers ambient food products from artisanal producers to small shops and food services in Lincolnshire, prioritising Lincolnshire products. The Lincolnshire Co-op stocks a good range of products from local good producers. Our work in assembling a Shared Prosperity Fund pipeline bid with the Greater Lincolnshire LEP to develop Lincoln as a ‘food city in a food county’ through the ‘Nourishing Lincoln’ project to the value of £774,000 was judged to be the strongest bid in the pipeline applications. Although not yet realised, this has laid the groundwork for partnership work in Lincoln. Lincoln BIG runs Foody Friday markets promoting fresh local food (since October 2018) and the monthly Farmers’ Market in Lincoln. 9 Farmers Markets across Lincolnshire prioritise local producers, including True Loaf Bakery (from flour milled in Kirton Lindsey); Cotehill Cheese and award winning Redhill organic pork. |

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| **B) Promote healthy, sustainable and independent food businesses to consumers** |  |
| Visit Lincoln (30,589 followers) runs Taste Lincolnshire an organisation promoting local food business through online listings accessed by online visitors (FB, Twitter & Instagram 2,157 2067 1879) and Good Taste Lincolnshire Magazine with an annual distribution of 60,000 it includes features and local recipes. Christmas fair showcasing Lincolnshire food businesses such as Seven District’s coffee, Robin rose Bakes and Lincoln Red Cattle Society. 2021’s show hosted 134 exhibitors and was attended by 8500 visitors. The Lincolnshire Chamber of Commerce with over 500 members runs Lincolnshire Food & Drink, a membership organisation with 18 members run by the Chamber of Commerce, and promotes Lincolnshire food businesses through an awards scheme and marketing, and listing in Good Taste magazine. Many of our food partners are local retailers, with whom we broker a range of collective food actions for example signing up to the Food for the Planet pledge. They are listed as food partners on our website. We regularly profile and feature local food enterprises (retail and production) in our newsletter (readership ), blogs and social media, for example our Christmas gift guide promotes local good food businesses, on our website and via social media.  The Lincolnshire Co-op with 280,000 members is active in promoting products through their Love Lincolnshire campaign, and features local food producers in their quarterly magazine. LFP Coordinators meet quarterly with Lincs Coop Community Engagement team and collaborate throughout the year co promoting community projects such as Co-op Community Champions awards. Lincoln BIG is behind a LoyalFree app for Lincoln. App users can save money when they shop local. *Lincoln Indie Takeaways* was an online resource for the pandemic, introducing 37 local independent food businesses that were forced to abandon their usual service who found new ways to serve good local food to our community through the pandemic. We highlight on social media those that are making it easier and more attractive to eat healthily and sustainably. We also promote the work of other food-related businesses (including CICs and Co-ops) such as The Ecoserenity project that helps connect people, especially children, to where their food comes from, and the Seed Co-op, that champions seed sovereignty. Lincolnshire Chamber of Commerce & LFP are collaborating on a public engagement campaign calling for nominations of sustainable food businesses. This will be launched in Summer 2022. A panel of judges from diverse food based backgrounds and from across the county will announce the winners in early Autumn 2022. |
| ***Total***  |  |

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**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.  |
| **A) Change policy and practice to put good food on people’s plates**  | ***Points*** |
| Lincolnshire County Council’s procurement strategy for 2016-19 states that contracts “will work harder to support the people of the county through the delivery of additional social value” and includes detailed environmental standards to be proportionally considered when forming new contracts. North Lincolnshire Council became members of SFP in 2019 and pledge to “improve accessibility to healthy, affordable food and to transform food culture to one that improves health and wellbeing, environmental sustainability and the local economy.” Sajda Shah, Public Health Manager of North Lincolnshire Council is now an active member of the Lincolnshire Food Partnership as it has now become the Greater Lincolnshire Food Partnership. Lincoln City Council also adopted a new procurement strategy ‘Delivering Social Value through Procurement’ the strategy aims to “Promote and improve environmental sustainability – reduce wastage; use sustainable sources for materials; reduce energy consumption” as well as ensuring that when taking on new contracts officers must “Consider fair trade or equivalent as well ethically sourced/produced”. Lincoln City Council also published it’s procurement strategy in has adopted a Social Responsibility Charter that includes ● “Active Policies for Healthy Food” ● “Use services of local businesses/local products” ● “Promotion and/or use of Fairtrade products” As members of the Lincoln Climate Commission, we are contributing to the Lincoln Climate Action Plan, drawing on the Glasgow Declaration, Food for the Planet, and the Every Mouthful Counts toolkit.Food Partners, Washingborough Academy now has a permanent school chef and provides meals for six local schools; the food is largely grown at the school itself, which has converted a third of its playing fields to food production, with a dedicated gardener. 36 schools in Lincolnshire are signed up to the Soil Association Food for Life award scheme, which includes sustainable procurement as a core element, and Lincolnshire County Council has an active Food in Schools Team working principally around healthy food in schools. Research into Food Hubs is on-going, please see recent Food Research blog as an early output. Market gardens, including Sharpes, Middle World Farm and Old Wood Organic, sell directly to businesses and restaurants in Lincoln City.[Healthier Options](https://www.n-kesteven.gov.uk/residents/living-in-your-area/food-safety-and-hygiene/healthier-options-award/) is a collaboration between Lincolnshire County Council, Boston Borough Council, City of Lincoln Council, East Lindsey District Council, North Kesteven District Council, South Holland District Council, South Kesteven District Council, and West Lindsey District Council. The initiative's aim is to encourage local food outlets and restaurants to make simple swaps on their menus that are healthier and taste just as good. |

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| **B) Improving connections and collaboration across the local supply chain** |  |
| We are working with Anthony Davison at BigBarn (who were part of our successful sandpit presentation) to encourage local food consumption in the County. The work that we support across the county on community gardens, care farms and school food growing projects contributes towards encouraging people to grow their own, and increase Lincolnshire’s “urban domestic” food supply, and increase small scale production of food with near-zero food miles. We also encourage allotment holders and community projects to donate surplus to their local foodbank or social food project. New commercial orchards are planned for Lincolnshire, and we have introduced Paul Ward, Agriculture & Horticulture Advisor to Lincolnshire County Council, to community growing projects and schools, to share his knowledge and enthusiasm for heritage fruit with volunteers, allotment holders and children. We have established a dynamic procurement working group which most importantly includes Ideal Lincs. They already provide a food delivery service, helping businesses to “Love Local”, with an online shop for Lincolnshire produce and retail. Business Lincs are identifying further county growers who are keen to join the DP pilot. Other members of the DP group are Lincolnshire Chamber of Commerce and South Ormsby Estate. The estate itself is diversifying its portfolio to include sustainable legume and grain crops. The Lincolnshire Co-op has sustainability policies on procurement and supply chain. Every store stocks a range of local products sourced from Lincolnshire producers and manufacturers. The ‘Love Local’ range distribution is managed by Ideal Lincs who have developed an extremely effective logistics chain meaning no van ever travels empty. Ideal Lincs are collaborating on collecting surplus from county food processors 90% of which agreed to divert this surplus into the food poverty sector. Working with the Coop has given this project credibility, and there is an enthusiasm within the sector to help those in food poverty.We are working with [Stokes of Lincoln](https://stokescoffee.com/pages/cafes) on a pilot cafe. The menu is being developed to utilise Lincolnshire produce and products. Aspirationally this will be the first 100% regionally sourced food outlet in the City of Lincoln. |

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| ***Total***  |  |

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**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.  |
| **A) Promote sustainable food production and consumption and resource efficiency**  | ***Points*** |
| Lincoln City Council has declared a Climate Emergency, and we are working with them and others to turn this into action through Lincoln Climate Commission and Climate Action Plan, which we are currently helping to draft. We supported Great Big Green Week events across the county including a veggie cooking event, and contributed freshly baked pulse-based snacks and recipe cards to stimulate conversations around sustainable diets, backed up with a blog post. The LEP Revival Plan aspires to “Provide leadership on the transition to Net Zero food through tackling emissions at every stage of the food chain” and the LEP’s Food Valley (Tagline: “Pioneering sustainability through innovation”; Goal: “Working towards net zero”) prioritises “a focus on low carbon food chains” and “naturally healthy food and the protein transition.” Washingborough Academy is enabling behavioural changes for children and their food preferences, consumption habits and lifestyles through education and training through the EU collaborative Learn4Earth project. We are in touch with several farms in Lincolnshire who are actively moving towards more regenerative methods. Doddington Hall’s Wilder Doddington project replaces intensive arable farming with restoration of habitats and biodiversity, sequestering carbon through silviculture - low intensity grazing of cows, pigs and wild deer. South Ormsby Estate is transitioning to organic and agroecological principles, including pasture for life rotational grazing as part of a biodiversity action plan George Sly is experimenting with agroforestry at his arable farm in Gedney, having planted a lane of walnut and hazelnut trees earlier this year Girsby Farm is an agricultural contractor geared towards regenerative systems, including zero or min till. Turner of Bytham is an organic farm, experimenting with ancient and YQ grain varieties and organic oat milk produced on site and sold in returnable glass bottles.The Seed Co-op sells organic seed and champions seed sovereignty Research at the University of Lincoln [LIAT](https://www.lincoln.ac.uk/liat/) develops carbon saving robotics and AI technologies, and includes work by Isobel Wright into agroforestry. Cope Seeds based in Sleaford develop varieties which encourage regenerative agriculture, low input, and organic systems and are the largest organic seeds producer and supplier in the UK The GLEP encouraged us to develop a Community Supported Agriculture (CSA) strategy for the County (including Care Farming) in anticipation of the 2021 Agriculture Act, as this may qualify as ‘public goods’ for funding under the new Farming Investment Fund. We have responded initially to this by developing relationships with existing Care Farms in Lincolnshire; at our well attended Care Farming online event earlier this year we established that there is a need for a  |

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| Care Farm network in Lincolnshire. We have met with the County NHS Clinical Commissioning Group to develop a strategic approach to Social Prescribing, too, using community food as the medium for support. This is also likely to provide on-going revenue streams for individual projects, as already happens at Green Synergy and Green Futures. We encourage and promote examples of sustainable farming methods, such as The Inkpot permaculture farm and Pasture for life and organic farms. |
| **B) Reduce, redirect and recycle food, packaging and related waste** |  |
| LFP seeks to use edible waste to tackle food poverty. We worked closely with the Lincolnshire Co-op to establish a Fareshare distribution hub in Lincoln this hub now in full operation receives and processes 23.6T surplus food to 30 charities across the county. We are continually active in connecting food surplus outlets and County processors. We worked with the County Council to develop food aspects of the Waste Strategy for Lincolnshire. One of the primary strategy aims is to ensure “Where we can't reduce waste or recycle it, we need to use it as a resource in itself – to create energy” Objective 3 of the strategy: “To consider the introduction of separate food waste collections where technically, environmentally and economically practicable” The strategy uses Article 4 of the revised EU Waste Framework Directive: a five-step hierarchy of waste management options. We are currently a member of the University’s ‘Food Waste Think Tank’. We were also shortlisted (in partnership with McCain Frozen Foods) in 2018 for a WRAP grant to develop a *Waste Not* food brand in rural Lincolnshire, with ‘off the farm’ waste. A trial has taken place in South Kesteven District Council for separate food waste collection. LCC will be developing and expanding this project across the county. 4733 householders invited to take part have collected over 84 tonnes of food waste for processing into soil conditioner for farmers and electricity. North Lincolnshire Council established a campaign encouraging householders to reduce food waste. Lincoln City Council encourages and promotes composting and other ways to repurpose waste in its Sustainability Toolkit.  |

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| Lincolnshire has 12 Plastic Free groups attracting large and active communities on Facebook: Plastic Free Lincoln, Sleaford, Boston, Horncastle, and Stamford. Fareshare Lincolnshire are now collecting from Bakkavor and Gousto in Lincolnshire. We have identified that plastic shelf ready trays can be returned to origin after use. These plastic consumables will now be used more than once up to the point where they become damaged. After this they enter a recycling stream. Wooden pallets offered for sale from the Fareshare hub to be used for allotment scale compost bins and repurposed into garden furniture. Lincolnshire has an increasing number of refill shops including Zero Waste Boston, All Good Market in Stamford, Spill the Beans in Louth and Cleethorpes,Lincoln Eco Pantry and Forage & Fill that work actively to reduce packaging; Affordable Foods in Gainsborough includes a refill option for certain products. Food waste from Lincoln based food banks and community cafes is returned to the FareShare hub for onward transport to Lincolnshire anaerobic digesters to produce energy. |
| ***Total***  |  |