**Name of food partnership applying:** Good Food Leicestershire

**Name of person leading application:** Gavin Fletcher

**Award being applied for:** Bronze

**About Good Food Leicestershire**

Good Food Leicestershire started in late 2017 as an event organised by Public Health and involving Leicestershire County Council departments, District and Borough representatives and some business/community representation. The event explored the key issues of Sustainable Food Places (SFP) within Leicestershire and asked participants to commit to working towards a more sustainable food system.

In early 2018, a Coordinator was appointed through the Public Health budget to develop a partnership and a programme of activity towards a more sustainable food system, linking into the SFP network. Good Food Leicestershire has developed into a county-wide network of 70 organisations including businesses, community groups and district and borough Councils plus representatives across Leicestershire County Council itself. The scale of interaction is very broad and the set up of Good Food Leicestershire has changed over the 4 years we have been operating. Our current model aims to bridge the need for focus alongside developing an understanding of what a Good Food Movement looks like across Leicestershire. We have been members of SFP since May 2019.

Leicestershire is located in the East Midlands and is an Upper Tier local authority with seven lower tier Districts and Boroughs, and a unitary authority in the middle (Leicester City – a separate Upper Tier local authority). Good Food Leicestershire therefore covers the area of the District and Borough Councils but not Leicester City. The population of Leicestershire is approximately 698,268 (ONS at 2018) made up of –

* Blaby – 100421
* Charnwood – 182643
* Harborough – 92499
* Hinckley and Bosworth – 112423
* Melton – 51,100
* North West Leicestershire – 102126
* Oadby and Wigston – 57056.

Each District/Borough has a main town, and Charnwood is home to the most significant urban population in the county due to Loughborough University, however the county also has huge areas of rurality and subsequently large areas of farming (82% of the land is farmed – from the recent ‘[LLEP High Level Natural Capital Assessment’](https://llep.org.uk/our-economy/natural-capital-strategic-assessment/)).

There are known areas of deprivation located in the urban areas of the county, however there are also pockets of deprivation less mapped and masked by statistics.

The table below details the seven districts/borough areas showing where areas are involved in particular projects/activity (grey indicates positive involvement) –

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Project | Local area | Local Authority (LA) led  Community (Comm) led  Private (Pr) led (including farmer/grower) | Blaby | Charnwood | Harborough | Hinckley and Bosworth | Melton | North West Leicester-shire | Oadby and Wigston | Leicester-shire |
| Food for Life (schools and gold school food) | | LA |  |  |  |  |  |  |  |  |
| Food Poverty | | LA and Comm |  |  |  |  |  |  |  |  |
| External Steering Group | | LA, Comm and Pr |  |  |  |  |  |  |  |  |
| Venner (plant forward cooking boxes) | | LA and Pr |  |  |  |  |  |  |  |  |
| Food and Farming | | Pr |  |  |  |  |  |  |  |  |
| Market Towns Group | | LA |  |  |  |  |  |  |  |  |
| Community Kitchens/Cooking | | Comm |  |  |  |  |  |  |  |  |
| Community Fridge | | LA |  |  |  |  |  |  |  |  |
| Community Pantry | | Comm |  |  |  |  |  |  |  |  |
| Veg Power campaign | | LA |  |  |  |  |  |  |  |  |
| Love Food Hate Waste | | LA |  |  |  |  |  |  |  |  |
| Food for the Planet campaign | | LA |  |  |  |  |  |  |  |  |
| Community Growing | | Comm |  |  |  |  |  |  |  |  |
| Farmers Markets | | LA and Pr |  |  |  |  |  |  |  |  |
| Fair trade | | LA and Comm |  |  |  |  |  |  |  |  |
| Climate Emergency Declaration | | LA |  |  |  |  |  |  |  |  |
| Food Waste collection | | LA |  |  |  |  |  |  |  |  |
| Charnwood Landscape Partnership | | Comm, LA and Pr |  |  |  |  |  |  |  |  |
| Environmental Footprint of Food consultancy | | LA and Pr |  |  |  |  |  |  |  |  |
| Leicestershire Food Summit | | LA and Comm |  |  |  |  |  |  |  |  |
| Leicestershire Beans project | | Comm and Pr |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **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** | ***Points*** |
| * *Establish a local cross-sector food partnership*   Good Food Leicestershire (GFL) has developed a model that works for it’s many partners. When GFL became a member there were two locality partnerships (Melton and Harborough), a Leicestershire County Council (LCC) group and a network of active partners feeding into the Coordinator and the locality groups. This has evolved into three main groups –  Objectives for the two steering groups are set out in the [Good Food Leicestershire Charter](https://resources.leicestershire.gov.uk/good-food-leicestershire/our-good-food-charter) and [Leicestershire Food Plan](https://resources.leicestershire.gov.uk/good-food-leicestershire/good-food-news-and-events). The Steering Groups develop activity and steer the Food Plan; by feeding in information and learning and by challenging strategy and policy. The Management Group responds to the steering groups and challenges set, and directs Council resources committed to Good Food Leicestershire.  The External Steering Group is a large group covering all aspects of the Food System. It is further broken down into 3 sub-groups covering Social, Environment and Economic. All groups meet roughly quarterly, with more specific working groups focussing on projects meeting as needed.  The current structure has been in place since December 2020 – however Covid19 has had an impact on convening the External groups – activity within these groups is described further through this application form.   * *The partnership has clear terms of reference (ToR) and operates in an open, transparent and democratic way.*   ToR are in place for the LCC Steering Group to tie departments into supporting delivery. However, the Management Group and External Steering Group are committed through the Food Plan delivery and so ToR are not currently deemed necessary to ensure delivery, this will be kept under review as groups mature and activity develops further.  E.g. the Social Sub-Group :– food poverty community groups feed into LCC funded Food Poverty mapping and coordination work. A small cross sector working group manages the work, LCC departments feed in information, and the management group will use the information and recommendations to understand how to influence LCC/partner policy and strategy to support those in Food Poverty. As recommendations are taken forward this group will formalise and ToR are likely to be needed.   * *Key institutions endorse the local food partnership. Working groups are established*   Broad engagement across organisations enables GFL to develop and build upon sustainable food activity –  The Management Group is chaired by the Deputy Director of the Environment Department of LCC.  The Leicestershire County Council Steering Group is chaired by the Sustainable Food Partnership Coordinator (sitting in Public Health).  The External Steering Group is coordinated between the Coordinator and an external partner.  The Social Sub-Group is managed by the Food Poverty Officer (sitting in Public Health) and an external partner.  The Environment Sub-Group is convened by the Allerton Project (a 320 Ha demonstration farm researching the effects of different farming methods on wildlife and the environment).  The Economy Sub-Group is convened by the Food and Drink Forum (FDF - an industry-led, not-for-profit trade body driving positive change within the food and drink industry) and this function is common to both the Leicestershire and Leicester Food Plans. This recognises that the key economic organisations operate at a sub-regional level (e.g. the Leicester and Leicestershire Enterprise Partnership - LLEP).  Funding is largely provided by LCC Public Health Department –   * On-going funding for the Sustainable Food Partnership Coordinator * Budget for developing/seeding food activity * Match funding (alongside SFP funds) for the Sustainable Food Partnership Officer for 2 years * Funding through a Covid grant for a Food Poverty Officer for 18 months.   Alongside this, Leicestershire Partnership NHS Trust has provided funding for the Healthy Mums project; the FDF have provided match funding towards developing a more sustainable Food and Drink Sector; and various organisations provide in-kind support to GFL (e.g. The Trussell Trust and the Allerton Project). |
| 1. **Develop, deliver and monitor a food strategy/action plan** |  |
| * *Your food partnership develops, publishes and regularly reviews a food strategy. The food strategy is delivered with the food partnership and progress managed.*   The Good Food Leicestershire Charter (the aims of Good Food Leicestershire) and Plan (how we will deliver on the aims) have been developed across the partnership through the structure described above. They are published on the [Good Food Leicestershire website](https://resources.leicestershire.gov.uk/good-food-leicestershire) with the Food Plan running from 2020-2025. [The Food Plan](https://resources.leicestershire.gov.uk/good-food-leicestershire/good-food-news-and-events) sets out how the partnership will work towards the aims of Good Food Leicestershire – these aims cover all the key food issues and have been developed through broad and ongoing consultation with partners. However the way in which we deliver on the Food Plan enables the greatest involvement. Rather than having a prescriptive and detailed action plan, we have broad agreement on the headline objectives. Projects are then developed through sub-groups or working groups with reporting feeding into the structure described in section A above. The Annual Food Summit is where this comes together to demonstrate the work of the partnership and explore this within the context of the ‘whole food system’.  All of the above enables partners to focus their expertise whilst being recognised as part of the whole food system. Equally, everyone can see where they are contributing and understand their stake in delivery. Progress is captured in meetings within the structure mentioned in A above, as well as within individual projects.   * *Develop and promote a food charter and identity*   As mentioned above – Good Food Leicestershire has [a charter](https://resources.leicestershire.gov.uk/good-food-leicestershire/our-good-food-charter) which sets out the partnership’s aims. This vision serves to gain commitment to the Food Plan and bring new partners into Good Food Leicestershire. The charter is clear and simple and includes a logo that is used by partners to demonstrate they are working towards the aims of the charter.    Both the charter and the logo are used for publicising projects and to demonstrate commitment, with examples below –  Sustain case study focussed on [Leicestershire’s farming workshops](https://www.sustainweb.org/blogs/oct21-leicestershire-opening-the-food-dialogue/)  Sustain case study focussed on [school food](https://www.sustainweb.org/blogs/oct21-leicestershire-caterers-serve-up-planet-friendly-school-meals/)  [Food for Life video](https://www.youtube.com/watch?v=zuDiYBTpZ6Q) exploring local vegetable production |
| ***Total*** |  |

|  |  |
| --- | --- |
| **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** | ***Points*** |
| * *Raise public awareness of food, health and sustainability issues*   Good Food News is our regular newsletter for partners and those interested in the work of the partnership. We have 246 people on the mailing list representing local authorities, food businesses and community partners. [Good Food News can be found here](https://resources.leicestershire.gov.uk/good-food-leicestershire/good-food-news-and-events).  In March 2022 we launched the [Good Food Leicestershire Facebook](https://www.facebook.com/goodfoodleics/) page to support local growers, tackle food waste and promote sustainability. Adding to Good Food News articles, it also shares the messages of affiliated organisations such as Sustainable Food Places, WRAP (the Waste and Resources Action Programme), Veg Power and local partners. It also contains details of local farm shops and sustainable farmers and farming courses/schemes. We also have the [Good Food Leicestershire website](https://resources.leicestershire.gov.uk/good-food-leicestershire). Press releases and case studies are [published locally](https://www.leicestershire.gov.uk/news/council-backs-campaign-to-encourage-children-to-eat-more-veg).  Our [partners](https://www.harboroughmail.co.uk/education/primary-schools-in-harborough-and-across-leicestershire-sign-up-to-encourage-children-to-eat-more-vegetables-3568233) amplify our [messages,](https://www.churchlangton.leics.sch.uk/healthy-lunchboxes/) news and stories.   * *Provide a wide range of free opportunities for people to learn about, share and enjoy healthy and sustainable food*   Working with our partners, there are many opportunities to be involved with healthy sustainable food across Leicestershire –  Melton Mowbray holds a number of themed [food festivals](https://www.meltonfestivals.co.uk/) each year, which increasingly feature local and sustainable messages. The annual Pie Awards had a vegan pie [crowned Supreme Champion in 2019](https://www.meltontimes.co.uk/lifestyle/food-and-drink/vegan-pie-crowned-supreme-champion-first-time-british-pie-awards-80578) and two years later the vegan category attracted the most entries.  Loughborough University created the [Fruit Routes project](https://www.lboro.ac.uk/services/sustainability/campaigns/fruit-routes/) – a wandering orchard across its campus. Each year it holds events based on the orchard to encourage community engagement with the project and the harvest.  Leicestershire County Council commission Food for Life (FfL). FfL recently held a Gold celebration event at Arnesby Primary School, which included pumpkin carving and a talk from [Leicester’s Gelato Village exploring their Leicestershire milk supply](https://www.gelatovillage.co.uk/news/vine-farm/).   * *Ensure opportunities are promoted to people from all social and cultural backgrounds*   Fearon Hall, in Loughborough is a community centre which hosts a number of culturally diverse food events including [Charnwood Chai](https://www.facebook.com/CharnwoodChai/) and [Equality Action](https://www.equalityaction.org.uk/).  [Mistry Kitchen](https://www.mistrykitchen.com/) is a small food business based at the Eco Village in Market Harborough. Varsha, who runs Mistry Kitchen, cooks Indian inspired meals for people to take home and uses local and seasonal vegetables in her menu and runs cooking classes.  Alongside this, food poverty work has highlighted the need to support the different cultural needs of food bank and community pantry users. The working groups involved are now sourcing information for food banks and other schemes to ensure that different diets and religious needs are met. Links have been made with suppliers of specific food items so that supply is affordable and accessible to partners.   * *Develop a public facing umbrella-campaigns*   Good Food Leicestershire has committed to two umbrella campaigns – Veg Power and Food for the Planet.   1. Veg Power – Leicestershire has engaged with this campaign for the third year running. 2022 sees us supporting 119 schools in Leicestershire to take part with over 30,891 children taking resources home, with Leicestershire Traded Services (LTS) working with a number of these schools in more depth. We have also worked with Veg Power to evaluate the Veg Power programme – the report from 2021 is attached. 2. Food for the Planet – Working across Public Health and Environment Teams, Leicestershire has committed to the Food for the Planet campaign and linked it to the [corporate signing of the Courtauld 2030 commitment](https://www.lesswaste.org.uk/2021/08/11/courtauld-2030-what-are-supermarkets-food-manufacturers-and-others-in-the-food-industry-doing-to-prevent-food-waste-and-reduce-the-environmental-impact-of-the-food-we-consume/) – halving the carbon footprint of the food system by 2030. Our work in this area is covered in more detail under Key Issue 6. |
| 1. **Foster food citizenship and a local good food movement** |  |
| * *Establish a network for community food activists*   Good Food Leicestershire is a broad network of partners taking positive action towards a more sustainable food system. Partners come together dynamically depending on relationships, projects, meetings and forums – some of this is focussed around particular ideas and themes which aim to inspire, share, celebrate and include. Due to the breadth of geography and issues, it is hard to schedule full partnership ‘meetings’ – there have been two so far – one virtual and one held as the [first Leicestershire Food Summit](https://www.leicestershire.gov.uk/news/county-council-holds-its-first-food-summit#:~:text=Leicestershire%20Food%20Summit.-,The%20first%20Leicestershire%20Food%20Summit%20has%20taken%20place%20at%20Stanford,food%20banks%20and%20poverty%20groups.) on 6th April 2022. This event saw over 80 people representing over 40 organisations across business, farming, community and Local Authority partners supporting our approach and discussing different elements of the food system and priorities for action. The Leicestershire network comes together through the Facebook page as well.  An example of partnership networking - the Eco Village is a collaborative retail, community and education space. Whilst it was originally designed to be a vibrant food and retail offer with an environmental consciousness (zero waste shop, plant forward food, creative markets etc), it has quickly aligned with other community interests. Through linkages brought about by Good Food Leicestershire it is now setting up a Community Pantry in partnership with the Jubilee Food Bank.  *Ensure communities can access and take control of green, brownfield and unused building spaces*  There are numerous community growing projects all taking different approaches to land use and working with different lease options. The newest is a Community Growing space on land attached to Harborough Leisure Centre. The project is being funded by the Harborough Primary Care Network (PCN) and so aims to link fruit/veg growing with health and exercise referrals. Other schemes include community gardens in the grounds of a care home, on a small farm, raised community beds and a small orchard at Longfield Academy in Melton and Stanford Hall and Whetstone Community Supported Agriculture (CSA) schemes. Through engaging with the Food for the Planet campaign we are exploring the ability to use the County Farms in LCC ownership to support new entrants to farming and social enterprises.  *Support local community food initiatives*  There are multiple support opportunities for local community food initiatives –   * The Food Plan funding has been used across all SFP themes. * LCC runs Shire Grants and Environmental Grants initiatives. * Exploring co-benefits of funded programmes – this is being trialled with funding used to support Community Kitchens. The funding was aligned to the environment agenda, this trial will look at the health co-benefits of the programme. * LCC’s new Food Poverty Officer is creating a proposal for supporting Food Banks and other food poverty initiatives in order to enhance the food network. * Voluntary Action Leicestershire is a third sector organisation offering support for voluntary groups including tools and resources and volunteer management and recruitment.   *Increase participation in food growing and related activities*  Food growing activity is very broad, with allotments spread throughout the county and administered across numerous local authorities (including Parish and District) and other organisations. Community gardens located in various settings, school gardens growing with children and parents and CSA projects. There is often cross over between different settings. All of this activity is supportive and includes participatory activities.   * Measham Community Garden is working with TCV to bring people to the garden to learn about growing through Social Prescriptions. * Waterloo Community Garden hold regular events for families and local residents to understand more about growing. * Community Harvest Whetstone (Leicestershire’s longest running CSA) hold regular community growing days.   Alongside this, LCC’s Health in All Policies programme is exploring how planning can be better used to support health outcomes (including community growing). |
| ***Total*** |  |

|  |  |
| --- | --- |
| **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** | ***Points*** |
| * *Establish a multi-agency partnership involving key organisations.* * *Train professional and front line staff in food poverty issues*   Prior to Covid, LCC’s work to tackle food poverty consisted of   * Supporting vulnerable people through county council [Shire grants](https://www.leicestershirecommunities.org.uk/grants/shire-community-grant.html) * Hardship and crisis support including food provided via partner agencies * Sub-regional Financial Inclusion Working Group * [First Contact Plus](https://firstcontactplus.org.uk/), a collaboration across frontline services acting as a central point of contact for referring residents * A Barnardo’s led, successful funding bid for the precursor to the national Holiday Activity and Food scheme. The [impact report](https://www.active-together.org/uploads/impact-report.pdf) for this programme showed over 2000 free school meals eligible children accessed sessions. * Community fridges at 4 Children and Family Wellbeing centres   When the pandemic hit, Leicestershire County Council and all the District and Borough Councils established seven Emergency Food Hubs across the county. LTS supported schools to deliver food, the Children and Family Wellbeing Centres delivered 1800 food parcels to families, and many community groups set up and supported. LCC supported many community organisations with Household Support Grants providing crisis support to 5783 households.  Mid-2021 funding was agreed for an LCC Food Poverty Officer who has recruited a multi-agency partnership to -   * Map current Emergency Food provision, additional services, and gaps in provision/knowledge * Support collaboration, peer support/networking and learning * Understand training and signposting needed * Co-create of a proposal for a coordinated approach to alleviating food poverty * Consult on proposals * Capture lived experience   The groups (District and Borough Group, Internal LCC working group, Good Food Leicestershire Social subgroup, a broader food bank group and an overall steering group including external representation) have all met and the mapping exercise is largely complete. See map [here](https://www.google.com/maps/d/viewer?mid=1UNSvPhsCVXazBFh5JkmTRLSQa6q8OAq2&ll=52.6845178206685%2C-1.0605383500000087&z=9) and below.    Alongside work at a Leicestershire level, Charnwood Borough, Hinckley and Bosworth Borough, North West Leicestershire District and Oadby and Wigston Borough Council all have strong local networks with well understood and established partners.  The Food Poverty Officer also liaises with Leicester City Council, who are a member of Feeding Britain and Food Power, in order to support wider work.   * *Ensure high quality social food provision for people who might otherwise go hungry or suffer malnutrition and promote the living wage*   There are a number of ways that partners are engaged with high quality social food provision;   * Families are supported to access Healthy Start vouchers through our Children and Family Wellbeing centres and partners are working to identify increasing access to fruit and veg through the vouchers. * Young Mums refers mums who are overweight or obese to a programme where they will receive four ‘Plant Forward’ meal boxes with ingredients and recipes for a week’s-worth of family meals. * Two [Community Pantries](https://ne-np.facebook.com/charnwoodbc/videos/3182265068676636/) have established (a third is setting up) as an alternative to food banks and offering a more sustainable (but still supportive) provision. * Good Food Leicestershire partners are adopting the ‘Food Ladder’ approach (see diagram below). This enables locations to work towards a more supportive and holistic model and offering for their residents –      * LCC Children and Family Wellbeing Centres link families to food banks, and Community Fridges operate in four of the seven Centres. [The Wigston Magna](https://www.facebook.com/people/Wigston-Magna-Community-Fridge/100057571204251/?epa=SEARCH_BOX) centre also runs a successful Wellbeing Café which is due to be rolled out across the other centres. * A Holiday Activity and Food programme has been running in Leicestershire for the past 3 years – and now that funding has been approved for the next 3 years, LCC is convening a working group to improve the food across the scheme. * The newly adopted Healthy Weight Strategy takes a whole systems approach to healthy weight and includes proposals to designate Leicestershire as a Living Wage County. |
| 1. **Promote healthy eating** |  |
| * *Run healthy eating and drinking campaigns*   Leicestershire schools have participated in the [Veg Power](https://vegpower.org.uk/) campaign for the past 3 years – in 2022 119 schools took part and 30,891 pupils receiving Eat Them To Defeat Them packs. In 2021 Veg Powers Leicestershire impact report showed –   * 68% of parents and 65% of kids ‘really enjoyed’ the activity packs. * 62% of children ate more veg (compared to a national average of 21%) and 62% of parents reported that their child was eating a greater variety of vegetables. * 93% of schools, 96% of parents and 90% of kids wanted to take part in 2022. * *Provide and promote a wide range of healthy eating and healthy weight support services and initiatives*   The new [Leicestershire Healthy Weight Strategy](https://www.leicestershire.gov.uk/sites/default/files/field/pdf/2020/11/2/Draft-Healthy-Weight-Strategy-for-Leicestershire-2021-2026.pdf) is a whole systems partnership approach to obesity -   * UNICEF Baby Friendly Initiative: Stage 3 standards achieved: for Health Visiting Services, University Hospitals of Leicester Maternity Services and Baby Friendly University Programme at De Montfort University. * FfL Award – 47% of schools in Leicestershire participating. * [Leicestershire Healthy Schools](https://www.leicestershirehealthyschools.org.uk/) Programme – Over 90% of schools engaged. * [Leicestershire Healthy Tots](https://www.leicestershirehealthytots.org.uk/) Programme relaunched recently. * [Active Together - Wellbeing at Work](https://www.active-together.org/wellbeingatwork) - Supporting improvements to workplace health and wellbeing. * [Leicestershire Weight Management Service](https://www.leicestershirewms.co.uk/). * Inviting parents and grandparents to join pupils for school meals. * Parental support provided through education programmes such as PEASS (Portion size, e numbers and additives, sugar and salt) * Community projects such as the [Plant Based Cookery classes](https://www.mrc.uk.net/whats-on/green-2-lean/) based at Marlene Reid Centre in Coalville. * Wider Community Cooking programmes and courses through the Weight Management Service and [Leicestershire Adult Learning Service](https://lals.abscloud.co.uk/PSWebEnrolment/webenrolment.aspx?page=~/webcontrols/coursedisplay.ascx&CourseInformationID=2652) * *Promote the adoption of holistic healthy food culture transformation programmes*   Leicestershire has one of the largest and longest running FfL programmes. It involves developing whole school approaches to food, provision of great school food, and instigating wider community action towards more sustainable food. One of the cornerstones of the FfL programme is school meal provision locally and a focus on driving uptake of school meals.  A recent FfL impact report demonstrated the value of long-term large-scale food system programmes showing –   * It has supported 71,500 children over the 8/9 years it’s been running across primary (170 enrolled), secondary (25 enrolled) and SEN (5 enrolled) schools. * It works across the whole of Leicestershire with between 17 and 52 schools enrolled in each District/Borough (see map).      * 47% of the 363 primary schools in Leicestershire are enrolled, with 78 Bronze awards, 18 Silver and 2 Gold awarded. * 123 schools growing food. * 107 schools linking with farms. * 49 schools engaging in growing/cooking activities at home. * Leicestershire Traded Services (LTS - LCC’s trading arm supplying school meals) hold Gold ’FfL Served Here’ accreditation.   LCC and FfL work closely together to use the significant community traction generated in schools to spill out into the wider community. The FfL team ran a successful project bringing care home residents and school children together around food. [‘Better Care’](https://www.foodforlife.org.uk/~/media/files/better%20care/evaluation/04-uwe-fflbc-leics-care-homes.pdf) demonstrated that students and residents ate more (and better!) and students and residents helped each other with meal times (e.g. Residents acted as pseudo grandparents and helped with use of cutlery). More than that though, was the social aspect of dining – the interaction brought about more of a family dining experience, and follow-on projects developed including Grandparent Gardening week. [FfL created a number of videos](https://www.youtube.com/user/FFLPFoodTube/videos) from the Better Care project.  *Map access to healthy food*  LCC has gathered basic information that maps data across income, health and access to affordable/healthy food. This is being used by working groups in both the Healthy Weight Strategy and the Health in All Policies areas of work. |
| ***Total*** |  |

|  |  |
| --- | --- |
| **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** | ***Points*** |
| Key agencies working to support the local economy (the LLEP and the FDF) work across both city and county – as such we work in partnership with the Leicester Food Plan on this aspect. Whilst this application doesn’t cover activity in Leicester City – it is well recognised that City and County food production, consumption and retail support economic development and tourism across the whole area.   * *Retail, tourism, planning and economic development strategies actively support healthy and sustainable food businesses and a circular food economy.*   Both Leicester City Council and LCC are part of the FDF’s Strategy Board alongside the LLEP and the three local universities – sustainability is a key strand of this board.  The LLEP has released its new [Economic Growth Strategy](https://llep.org.uk/economic-growth-strategies/economic-growth-strategy/) with 4 pillars :– Productive, Innovative, Inclusive and Sustainable. Health and wellbeing feature within the Productive Pillar, supporting the Food and Drink sector to transition towards greater sustainability features within the Innovative Pillar. The net zero circular economy is the headline aim for the Sustainable Pillar with actions to ‘Map out zero carbon and circular economy business opportunities’ and provide ‘Enterprise support and advice to develop zero carbon and sustainable supply chains.’ Agriculture and natural capital both feature within the document.  The LCC Economic Growth Team visited the Eco Village in Market Harborough to learn how a business which is focussed on Environmental principles, collaboration and community can provide a thriving retail, learning and development space.     * *Protect and/or re-establish vital sustainable food infrastructure*   Melton Mowbray is one of the few towns left in the UK with a cattle market still operating in the town. This is vital infrastructure for local food and trading. Melton Borough Council is working with partners and Melton Mowbray Market to ensure this vital infrastructure remains viable and relevant through adding new local businesses (e.g. the [Round Corner Brewery](https://roundcornerbrewing.com/), [Brentingby Gin](https://brentingbygin.co.uk/) and a planned new [smokehouse](https://feastandthefurious.co.uk/)). Melton Mowbray Market plans to develop the site for events infrastructure, food and drinks production units and business support and tourism related activities through its’ new destination [The Stockyard](http://stkyard.co.uk/).   * *Support sustainable food entrepreneurs and enterprises*   The area had 2 LEADER and EAFRD funding programmes with food and drink processing as a priority funding farmers to diversify e.g. [Fernleys Ice Cream](https://www.meltontimes.co.uk/news/politics/farm-business-near-melton-flourishes-new-ice-cream-and-cafe-ventures-2049551), a diversified dairy farm.  Both EAFRD and LEADER grant schemes are now closed as of 2020/21.  As of April 2021, £2.55m EAFRD had been secured supporting 12 rural businesses.   * *Work to improve the diversity of the retail offer*   A positive impact of the pandemic was the change in people’s shopping habits to ‘shop local’ with local produce increasing in shops, and greater [interest in farmshops](https://www.leicestermercury.co.uk/whats-on/whats-on-news/brilliant-leicestershire-farm-shops-open-4705058).  Support is delivered across numerous partners –   * The LLEP has recently recruited 100 businesses (including 7 food businesses and one farm) to trial a digital platform called [Zellar](https://zellar.com/) to help them work towards net zero. * The LLEP has run Agriculture (with a regenerative focus) and Food and Drink peer networks. * The FDF provides diagnostic support for businesses, including help with reducing their environmental impact. * The FDF ran a successful [webinar series](https://www.foodanddrinkforum.co.uk/events/how-being-environmentally-sustainable-can-secure-tenders-to-supply-leicester/) helping food and drink businesses with sustainable packaging, healthier recipes and local supply. * University of Leicester and Loughborough University both offer business support. E.g. University of Leicester [supported an egg business](https://www2.le.ac.uk/news/blog/2012/november/egg-cellent-egg-shell-recycling-project-wins-award) with its excessive egg shell waste by creating packaging from the waste.   Our partnership with Leicester City Council and the FDF is working with five Food and Drink firms to work through a framework such as the Food and Drink Federation ‘Achieving Net Zero’ handbook. Participants will be supported through the process and produce a net zero action plan. |
| 1. **Promote healthy, sustainable and independent food businesses to consumers** |  |
| Harborough and Melton have a particular focus on local produce. However, the new Charnwood Forest Landscape Partnership was granted National Lottery Heritage Funding in July 2020, one of the 18 projects is ‘Charnwood foods and products’: mapping, celebrating and supporting the creation and management of the Edible Forest, including community orchards. The project will deliver 3 sustainable food projects focussing on food waste, food production and food heritage, and will support producers to develop and market new local heritage products. The area that this project will cover includes Northwest Leicestershire District, Charnwood Borough and Hinckley and Bosworth Borough.   * *Enable consumers to find local producers and promote greater consumer spending in local independent and sustainable food businesses*   Harborough has two thriving markets and independent high streets in both Lutterworth and Market Harborough. Market Harborough business collaboration is supported by -   * [Sustainable Harborough Community](https://www.sustainableharboroughcommunity.co.uk/hgd)’s directory of local sustainable businesses * [EdibLE16](https://store.edible16.org.uk/) - a click and deliver Food Hub which sells produce from in and around Market Harborough to customers in the same area. * [The Eco Village](https://eco-village.co.uk/) is a collaborative retail space with community and sustainable ethics at the core – the Eco Village supports numerous businesses all buying and celebrating local produce. All of these entities have brought about numerous collaborations and local visibility e.g. The Eco Village sells Stanford Hall vegetables and has supported the haricot bean harvest using the event space on site. * *Promote local good food businesses to the public*   Melton Mowbray has the title of the Rural Capital of Food and alongside the events already mentioned in Key Issue 2, it has a thriving market in the town centre. This is partly the Cattle Market (one of the last remaining town centre cattle markets) which is a large tourism draw. The market is being revitalised as a rural food skills hub and a number of businesses operate from the space and collaborate including a new charcuterie and brewery. This will be expanded to provide experience based activities and teach skills for future entrants to the food economy.  Close to the cattle market is the Brooksby Melton College – Rural Catering Centre (RCC). The RCC is incorporating greater sustainable food learning into its courses in recognition that businesses are increasingly looking for knowledge and skills in this area. In 2021 the college began a new and innovative farm to fork module where trainee chefs worked alongside Brooksby’s agricultural college to understand how the rearing of an animal can impact the quality of the product they use in the kitchen. Through involving students in agriculture as well as butchery and cooking, the messages surrounding shorter supply chains, sustainable food production and provenance are much stronger.   * *Provide local producers with increased opportunities to promote and sell their produce directly*   A number of market towns responded to the recent Covid downturn by putting on food events, including the ‘Feast Hinckley’ event.  Melton Mowbray’s strapline is Rural Capital of Food and Drink and a number of [food related events](https://www.meltonfestivals.co.uk/) are held each year, including Cheese Fest, Choc Fest, British Pie Awards and the [East Midlands Food Festival](https://www.facebook.com/EastMidlandsFoodAndDrinkFestival) (rated by the New York Times as ‘one of the world’s 5 most interesting food festivals’ in 2018).  There are 7 farmers markets across Leicestershire: Lutterworth, Market Harborough, Hinckley, Market Bosworth, Burbage, Loughborough and Melton Mowbray.  There are 4 Business Improvement Districts in Leicestershire –  Ashby BID, Melton BID, Hinckley BID and Loughborough BID. All four champion local businesses and hold events through the year to publicise local food and drink. |
| ***Total*** |  |

|  |  |
| --- | --- |
| **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** | ***Points*** |
| * *The Council develops and formally adopts a Sustainable Food Procurement policy*   Whilst there is no signed formal Sustainable Food Procurement policy, there is core high level commitment demonstrated through continued commission of FfL, through policy and practice with LTS procurement being fully aligned with FfL, and with Gold FfL Served Here accreditation central to its service. It is recognised that a more holistic policy approach can enable further work on this agenda – see the draft [Leicestershire 2045 Net-Zero Strategy](https://www.leicestershire.gov.uk/news/new-blueprint-for-a-greener-leicestershire). This is being discussed at the next Internal Steering Group meeting.  This work has also identified ongoing structural problems in the broader food system – families cannot easily replicate FfL or LTS food in their home due to –   * Lack of kitchen equipment – Children and Family Wellbeing Centres are offering basic kitchen equipment for families in partnership with community groups. * Lack of cooking/preparation skills – [Venner](https://www.vennernutrition.uk/#start) provides an online platform for families to access extra information to help. * Lack of affordable access to fresh produce – Partners in Charnwood and North West Leicestershire have developed a Community Pantry/‘Your Store’.   The lessons learnt from this work are now steering policy through the Healthy Weight Strategy, Health in All Policies work, the Children and Young People Partnership and the work of the new Food Poverty Officer.   * *Individual public sector bodies adopt healthy and sustainable food policies* * Brooksby Melton College have sustainable food core to their operation bringing food from their farm to the plates of their Rural Catering College and their restaurant. * In the People and Planet University League 2021 [De Montfort University](https://peopleandplanet.org/university-league/2021/u184/de-montfort-university#section7) was recognised for its’ [sustainable food policy](https://www.dmu.ac.uk/documents/about-dmu-documents/dmu-estate/environmental/sustainable-food-policy.pdf) and for one of the campus [catering operations having received a Bronze FfL](https://www.dmu.ac.uk/about-dmu/news/2019/november/national-recognition-for-dmu%27s-sustainable-riverside-caf%C3%A9.aspx) served here accreditation. * FfL operates across the whole of Leicestershire making strong links with Districts and Boroughs as well as local producers and farmers, and therefore encourages other organisations to adopt good food policy. * Leicestershire County Council are linking with Leicester City Council to support University Hospitals Leicester (UHL) with sustainable heathy food procurement through the Greener NHS work and through links with the UHL Commercial Manager. * *Public sector organisations and large private caterers achieve recognised healthy, sustainable and ethical food accreditation*   LTS has the Gold FfL Served Here award for school food – serving 35,000 plates of good food every day. LTS has developed its service to deliver sustainable high quality meals and engage schools and children in the food offer. This includes using social media to engage, competitions to involve students (such as the [Young Master Chef competition](https://www.leicestershiretradedservices.org.uk/Services/3134)), tasting sessions for parents and a profit share model to encourage schools to help drive uptake.   * *Restaurants and other small-scale catering outlets improve their food offering*   Alongside the FfL programme partners have trialled a plant based nutrition box – containing a week’s food for a family. Trials have seen 25 families receive Venner Nutrition Boxes and are supported to incorporate their favourite parts into their weekly food routines. The feedback from these trials has been overwhelmingly positive. This was trialled from a food poverty basis (working with our Children and Family Wellbeing Centres), however Venner is now being rolled out to [expectant/ new mums](https://www.leicestershire.gov.uk/news/healthy-diet-help-at-hand-for-new-mums-and-pregnant-women-as-part-of-food-box-scheme) from a health perspective looking at the impact on over 150 families. |
| 1. **Improving connections and collaboration across the local supply chain** |  |
| * *Establish a local cross-sector sustainable food procurement group*   The Environmental sub group of the External steering group is developing activities focused on ‘Leicestershire Sustainable Farming and Food Chain.’ This work is a collaboration across Leicestershire County Council, The Allerton Project and the NFU. The work has convened a number of workshops across the local agricultural college, the Young Farmers’ Society, local farmers, the Leicestershire and Rutland Wildlife Trust, Stanford Hall CSA and a representative from the [Leicestershire Rural Partnership](http://www.oakleaves.org.uk/). The workshops have identified a number of key actions that the group is progressing; [information on the work is here](https://www.allertontrust.org.uk/leicestershire-sustainable-food-and-farming/).  The three main areas of focus for this group are –   1. Training and development focused on sustainable farming methods with an aim to move towards regenerative agriculture (more on this under Key Issue 6) 2. Raising the profile of good quality local agriculture 3. Localising food supply chains (see next bullet point)   The second focus area is bringing partners together to showcase local producers. This is partly to demonstrate the effort being made by local producers to make great products and the need to support them by influencing decision makers and organisations. It is also to initiate specific conversations to link producers and buyers. Alongside this developmental work, Brooksby celebrates the links between producers and consumers through their [Farm to Fork Rural Catering Centre](https://www.smbcollegegroup.ac.uk/open-to-the-public/rural-catering-centre) which, alongside teaching about the connection between quality food and quality agriculture, also uses local ingredients in its restaurant.   * *Enable small scale local producers and other sustainable food businesses to better access large scale procurement markets*   The third focus area is led by a working group of the Leicestershire County Council internal steering group working on localising supply into LTS for provision of school meals. LTS is the trading arm of Leicestershire County Council and provides over 35,000 school meals a day. Details of LTS’s commitment to FfL is mentioned in 5A above – the internal group is building on these commitments.  LTS and Good Food Leicestershire are working on options for procuring more locally, and are working with local meat producers to demonstrate the wider environmental benefits of local relationships with local regenerative farmers. The trial is working with Grazers of Ashby Parva and Northfields Farm. This will enable us to understand the product pricing and the menu changes needed to enable greater supply, and then to measure the carbon savings and biodiversity benefits associated with the change in supplier. Once these are better understood the group will be looking at how best to scale this work, and we will be using this work to inform LTS and LCC ethics around procurement. FfL is an integral part of this trial and is helping all parties to understand assurance and compliance and scale. LTS has already made arrangements with small local suppliers :– through linking with Stanford Hall CSA, LTS were able to supply 3 schools local to the CSA with vegetables from the CSA itself, with children from the schools attending the CSA to engage in the growing and harvesting.     * *Work with procurement and supply stakeholders over a larger geographic region.*   Through our work with LTS there is a commitment to work towards greater localisation.  A workshop was held with NFU, ESPO (Eastern Shires Purchasing Organisation), Soil Association, FfL, LTS and Leicestershire County Council’s economic growth manager to explore how to localise our school meals. This identified work developed in Bath and North East Somerset working within a Dynamic Procurement System, and partners committed to investigating further in order to bring forward a scheme in Leicestershire. This work has led to the trial mentioned above. |
| ***Total*** |  |

|  |  |
| --- | --- |
| **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** | ***Points*** |
| * *Declare a climate and nature emergency*   [LCC declared a climate and nature emergency in May 2019](https://www.leicestershire.gov.uk/environment-and-planning/conservation-and-sustainability/net-zero-leicestershire), Leicestershire’s Net Zero Strategy and Action Plan will go to consultation May to July 2022, supported by [Leicestershire’s 2045 Net Zero Roadmap study](https://www.leicestershire.gov.uk/sites/default/files/field/pdf/2022/4/19/Leicestershire-Net-Zero-Carbon-Roadmap.pdf). Actions to decarbonise food consumption within the plan include local food procurement, reducing food waste and increasing plant-based consumption. LCC has also developed an action plan for its own operational emissions, which includes quantifying its wider scope 3 emissions to address supply chain carbon emissions, including food procurement.  LCC has recently been provisionally appointed the responsible authority for developing and overseeing the implementation of a Local Nature Recovery (LNR) Strategy (LNRS) and establishment of a LNR Partnership. The LNRS will cover Leicestershire, Leicester City and Rutland.  All District and Borough Councils have committed to net zero by 2030. The LLEP has also committed to supporting the climate emergency declarations made locally.  Leicestershire County Council is also a signatory of [Courtauld 2030](https://wrap.org.uk/taking-action/food-drink/initiatives/courtauld-commitment) – working towards a 50% reduction in CO2 emissions from the food system and food waste.  Alongside the County Council climate plans, Good Food Leicestershire is working with key agencies to ensure that food forms part of partners’ plans –   * The Greener NHS work includes input from the Wider Determinants of Health workstream * The LLEP’s new Economic Growth Strategy includes agriculture within its Sustainability Pillar. * All three local universities have declared a climate emergency and are developing action plans including detailed food discussions as part of the FDF’s Strategy Board. * Good Food Leicestershire is completing a piece of work with a Masters student at the University of Nottingham looking at the shared ethics in food system actors and the links with market shaping. * *Develop and deliver a land use and management strategy.*   *and provide farmers, growers and land managers with agroecological training, advice and support*  In the recent [Natural Capital Strategic Assessment](https://llep.org.uk/our-economy/natural-capital-strategic-assessment/) (completed in partnership between the Leicestershire and Rutland Wildlife Trust, Leicestershire County Council and the LLEP) it was found the farmed landscape covers 81.3% of our habitats (made up of ‘Arable & Horticulture’ and ‘Improved Grassland’).  Leicestershire County Council retains ownership of 80 ‘County Farms’ and the seven District/Borough councils have small land holdings.  Leicestershire County Council is in a process to understand how best to reflect the Climate Emergency Declaration and commitments towards improving biodiversity across its land holdings.  Work towards training and development focused on regenerative/sustainable farming (introduced in 5B) builds on expertise in The Allerton Project and Brooksby Agriculture College. The Allerton Project has a long research history of climate and farming, with one current area of research exploring carbon sequestered in hedgerows. Using the training centre and farming contacts the Allerton Project is starting a demonstration programme to support local farms to take up more sustainable forms of agriculture. Brooksby is also reflecting sustainable farming practices in its agriculture courses with a new [Regenerative Agriculture project](https://www.smbcollegegroup.ac.uk/news-events/news/brooksby-campus-land-based-students-complete-fieldwork-for-regenerative-agriculture-project) featuring in its Land Based Industries department.   * *Deliver city-wide campaigns to promote a mainstream shift to sustainable food*   Across Leicestershire there are a number of campaigns at a District/Borough level and at a community level.  Hinckley and Bosworth, Melton and Charnwood are all Fairtrade Boroughs and Market Harborough is a Fairtrade Town. Harborough District Council has also made a [Plastics Pledge](https://www.harborough.gov.uk/homepage/102/plastics_pledge).  Loughborough University’s [catering subsidiary](https://www.welcometoimago.com/news/2018/1/imago-venues-puts-local-suppliers-at-heart-of-food-and-beverage-offering/) holds the Green Tourism Gold award – sustainability initiatives include –   * 20percentless – reducing single use plastic by 20% a year to zero by 2025 * Fairtrade products, Red Tractor meat and MSC approved fish * Local and seasonal produce   LCC’s in-school FfL programme demonstrates a broad promotion within schools and their communities towards fresh, seasonal food using greater organic ingredients with a higher plant content. |
| 1. **Reduce, redirect and recycle food, packaging and related waste** |  |
| * *Ensure the Food Waste Hierarchy is incorporated into and shapes an integrated city-wide food waste policy*   Leicestershire and all seven boroughs and districts work closely together on waste management and minimisation with a clear Waste Hierarchy as set out below:  “Leicestershire is pursuing a clear vision for sustainable waste management and resource use. Waste should first be prevented from arising, be reused, recycled or composted. Any residual waste that has not been reused, recycled or composted should be treated before disposal so that further value can be recovered and so that the impact of final disposal is minimised. Through the collaborative efforts of the Partnership, a majority of Leicestershire’s waste will be recycled by 2017, growth in waste production will be in decline and local communities will be taking responsibility for the waste they produce.”  This work is delivered through the [Less Waste](https://www.lesswaste.org.uk/) partnership. This includes running the ‘[Master Composters’](https://www.gardenorganic.org.uk/leicestershire-master-composters) programme (delivered through a partnership with Love Food Hate Waste and Garden Organic) and the [Environmental Action Volunteers](https://www.lesswaste.org.uk/community-engagement/volunteering/#:~:text=Environment%20Action%20Volunteers%20(EAVs%20for,Environment%20and%20Waste%20Initiatives%20teams.) (EAVs) scheme – fostering positive behaviour change in communities. EAVs carry out a number of roles: from supporting events promoting composting and reduction of household food waste, through to supporting community fridges. EAVs are complemented with resources and reduced prices for compost bins.   * *Establish a food waste collection scheme*   [North West Leicestershire](https://www.nwleics.gov.uk/pages/recycling_food_waste) is pioneering food waste collections locally: the scheme has seen a trial being rolled out to 6,000 households across the district, which has seen 300 tonnes of food waste sent to Anaerobic Digestion creating biogas and fertiliser – saving 225 tonnes of CO2. LCC is working with partners to understand how a broader food waste collection service can roll out as part of a Municipal Resources and Waste Strategy.   * *Raise public, business and institutional awareness of food waste*   Public awareness of food waste is enhanced through the Love Food Hate Waste campaign which is adopted within the Less Waste partnership across Leicestershire County Council and all seven Districts/Boroughs. Alongside this, the Children and Family Wellbeing Centres are developing Community Fridges in each District/Borough – this enables surplus food to be donated into the fridge where people are able to use what they can.  A key project developed through Love Food Hate Waste was the establishment of 3 [community kitchens](https://www.lesswaste.org.uk/community-engagement/leicestershire-community-kitchens-grant-funding-available/). These were developed in partnership with Hinckley and Bosworth using a ‘train the trainer’ model. Community volunteers were trained to offer cooking courses to members of their community. The core messages for the cooking classes were to make better use of shopping lists, and leftovers in order to reduce household food waste. The project showed that attendees typically managed to reduce their food waste by a third (by weight) and reduced their shopping bills by 10% or more. Both volunteers and attendees reported a range of personal benefits in skills and confidence, new friends, reduced isolation and dietary improvements.   * *Ensure the effective collection of consumable surplus food*   [FareShare](https://faresharemidlands.org.uk/) operate in Leicestershire and is a key strategic partner diverting surplus waste to local food banks, community fridges and community pantries. FareShare is also engaged in the County Holiday Activity and Food programme as we develop our new 3 year roll out. |
| ***Total*** |  |