



Photo courtesy of Moulsecomb Forest Garden

SPADE TO SPOON:

Making the Connections

*A Food Strategy and Action Plan
for Brighton and Hove
Summer 2006*





Photo courtesy of Food Matters

Why a food strategy for Brighton and Hove?

How we produce and consume our food, and its relationship to our health and our environment, is increasingly under the spotlight. Obesity, particularly in children, and diet related disease such as diabetes and heart disease, are on the increase. Modern intensive agriculture and its dependence on chemical inputs is resulting in environmental hazards such as water pollution and soil erosion, and is contributing to climate change. An increasingly global food supply chain has disconnected communities from how and where their food is produced, potentially limiting choice and increasing vulnerability to food crises.

The food system of a city can offer enormous opportunities for creating employment, raising income levels and increasing economic prosperity, and thus improve the well being of the entire community. By exploring ways of re-localising food production and supply closer to the community it serves, economic benefit can be harnessed for the good of all residents.

Reconnecting urban consumers with local farmers can result in a deeper understanding of the value of food and its relationship to health and the environment.

What is happening in Brighton and Hove?

Although Brighton and Hove sits in the affluent South East and has a growing economy, it nevertheless suffers from pockets of deprivation resulting in a 'health divide' between rich and poor. In order to address this, a Healthy City Partnership has been established, committed to promoting Brighton and Hove as a 'Healthy City', of which access to affordable wholesome food for all residents is a key component. The Brighton and Hove City Teaching Primary Care Trust and the city council are committed to addressing the wider determinants of health, such as the environment and the economy, and have helped establish the Brighton and Hove Food Partnership in order to begin to address how the food system of the city can be improved.

Spade to Spoon is aimed at all those working in food related areas – whether this be the health sector, the city council, the community and voluntary sectors, or the production, retail and catering sectors. In the spirit of other strategies and plans within the city, it has been developed in the belief that by working in partnership across the community we can better address the problems we face. The Brighton and Hove Food Partnership has been established to create an active network of interested organisations, businesses and residents in order to carry out and oversee this work.

The policy context

Public policy is increasingly recognising the links between food, health, environment and economic prosperity. Government departments and regional offices are looking to incorporate, where appropriate, actions into their working strategies which support the aim of a more sustainable food system better able to deliver optimal health.

The Department of Health's White Paper '*Choosing Health: making healthy choices easier*', (Nov 04), outlines the Government's

commitment to tackling the causes of ill-health and reducing inequalities, representing a shift in emphasis towards health promotion and prevention. The role of diet forms an integral part of this, as well as recognising the importance of working in partnership at a local level. The White Paper was followed by '*Choosing a Better Diet: an action plan for food and health*'. At a regional level '*Farming and Food: Our Healthy Future*' outlines regional activity, and a South East Food and Health Action Plan is in development.

Locally, a variety of strategies and plans exist addressing a wide range of issues. *Spade to Spoon* attempts to identify actions already taking place in the context of other work across the city, and highlight their connection to the food system. Of particular relevance are the Community Strategy, produced by the Local Strategic Partnership, of which a priority is 'a healthier city', and the Sustainability Strategy, which identifies as a key objective 'improving everyone's access to basic elements of life such as good quality, local food'. *Spade to Spoon* is endorsed by the council to deliver this key sustainability objective.

Spade to Spoon: Making the connections has been developed by the Brighton and Hove Food Partnership (BHFP) with funding provided by Brighton and Hove City Teaching Primary Care Trust (PCT), and the support of the Brighton & Hove City Council. It presents a real opportunity to develop a 'joined-up' framework for seeking solutions to the problems created by our current food system. In doing so it attempts to engage the whole community across a diverse range of sectors in a challenging and innovative way.

Brighton and Hove City 
Teaching Primary Care Trust



www.brightonhovecitypct.nhs.uk



Brighton & Hove

www.brighton-hove.gov.uk



www.bhfood.org.uk

We would like to thank everyone who has contributed to the development of the strategy, particularly those who contributed to the various consultation periods.



Vision

Spade to Spoon: making the connections is built around the vision and aims of the Brighton and Hove Food Partnership. The Partnership works across the community to strengthen the growth and development of a localised food system which promotes social equity, economic prosperity, environmental sustainability, global fairtrade and the health and well-being of *all* residents.

It aims to develop an integrated, cross-sectoral approach to food policy, which links initiatives within public health, environmental sustainability, community development, education, agriculture, cultural and economic development, waste management, urban planning/land use and tourism.

Aims and objectives

1 Support educational initiatives across all sectors of the community to **raise awareness** of the production of food and its role in supporting health, the economy and the environment

- increase understanding of food and its relationship to good health
- increase awareness of how food is produced
- increase understanding of different food production systems and their impact on health and the environment
- make available and/or produce materials and initiatives to support these objectives

2 Provide **networking opportunities** and exchange of information, support and advice for individuals and organisations working on food initiatives, in order to build skills and capacity, and to encourage linkage between diverse sectors

- develop the Food Partnership into a focus for advice and support for all sectors of the food community
- encourage sharing, exchange and linked working across diverse sectors
- increase employment opportunities through building capacity and skills within different sectors of the local food system

3 Lobby Governmental agencies at local, regional and national levels, **run local campaigns** within the city and influence policy and planning decisions, in order to further the aims of the Partnership

- raise awareness amongst policy makers, of the inter-dependence of food, the economy, health and the environment
- ensure local plans and other strategies include relevant food work in the city and particularly the food strategy and action plan

4 **Increase access** for *all* residents within the city to nutritious, safe, affordable food in culturally and socially acceptable ways

- reduce childhood obesity and the number of residents across the city suffering from diet-related disease
- encourage an increase in consumption of fresh food, in particular locally grown fruit and vegetables
- encourage improvement in the number of and access to local fresh food outlets
- provide opportunities for residents to become involved in growing and producing food
- support measures that ensure foods are clearly and helpfully labelled

5 Promote food production systems which conserve and enhance the **environment**

- increase the availability of food produced from environmentally sustainable methods, particularly from local/regional sources
- reduce the use of chemicals in food produced in allotments, gardens and public spaces
- encourage farms owned by the city council and in the local area to adopt environmentally sustainable practices
- provide information on the effects of different food production systems on the environment

6 Encourage the development of a vibrant **local food economy**, expand local food production and create opportunities for city residents to access locally produced food

- Increase opportunities for purchasing and consuming locally produced food
- raise the profile of local Sussex food to visitors across the city
- recognise the contribution of the local food system to economic prosperity
- support local producers and food processors both within the city and across the region

7 Introduce **procurement** policies within public institutions such as schools and hospitals which favour the use of locally produced and healthy food, and which strive to support environmental sustainability, animal welfare and fairtrade

- increase the use of locally produced food in public institutions across the city
- increase the amount of freshly prepared food used in public institutions across the city
- encourage the consumption of healthier food in public institutions across the city
- encourage purchasing policies which favour environmental sustainability, animal welfare and fairtrade

8 Reduce, re-use and recycle **waste** generated by the food system and compost organic waste to improve soil fertility

- reduce packaging and waste created by the food system and increase recycling rates
- increase the amount of composting of waste from businesses etc.
- encourage household and community composting
- make compost ideally locally produced available to improve soil fertility in public parks, and private residences

9 Provide a **policy forum** to initiate research, publications and activities that encourage the exchange of ideas both within the city and beyond and to inform, and be kept informed, of emerging trends in local and global food policy

- provide an evidence base for work on food issues within the city
- develop innovative and creative solutions to problems created by the current food system
- share best practice with similar projects around the country and internationally

10 Be **accountable to and rooted in** the participation of all sectors of the community, give voice to those not normally heard. Reflect the social diversity of the city, and to celebrate the part food plays in the community and culture of the city



Photo courtesy of B&H Food Partnership



Photo courtesy of Whitehawk Community Food Project

Key principles of a sustainable and localised food system

An integrated, cross-sectoral approach

Partnerships across diverse sectors are acknowledged to be an effective way of working and can achieve more than organisations working in isolation. This is especially relevant when looking at the food system of a city, because a diverse range of players, from business through to the voluntary sector, are working on issues related to food.

Social equity

Brighton and Hove is in many respects a divided city, with inequalities in wealth, health and employment. Evidence shows that low-income families are more likely to suffer from food poverty: the inability to acquire or consume an adequate quality or sufficient quantity of food in socially acceptable ways. The Food Partnership acknowledges that access to a basic healthy diet should be a human right for all. It aims to work towards a situation where everyone, regardless of income, has access to sufficient affordable, safe and nutritious food.

The Food Partnership aims to be accountable to and rooted in the participation of *all* sectors of the community, give voice to those not normally heard, to reflect the social diversity of the city, and to celebrate the part food plays in the community and culture of the city.

Economic prosperity

Particular elements of the food supply chain, for example farmers markets or artisan food producers, can contribute to economic prosperity by keeping money circulating within the community. Brighton and Hove has a vibrant café, restaurant and hotel sector generating employment and economic growth – using local produce is attractive to both tourists and residents.

Every £10 spent on a vegetable box scheme generates approximately £24 for the local economy compared to only £14 when spent in a supermarket.

Local food projects can serve to build skills, generate income and increase employment. With the right support they can become self-sustaining social enterprises or small businesses.

Environmental sustainability

Much of the current food system is fuelled by an inefficient use of energy and an excessive use of water. This results in excessive CO₂ emissions, soil erosion, pollution, and contributes to climate change and unnecessary amounts of waste going to landfill. Developing local food systems can help to address these issues through shortening supply chains. Sourcing food locally can reduce the food miles travelled by a Sunday lunch from 24,000 miles (if bought at a supermarket) to approximately 376 miles when bought at a farmers market.

An ecological footprint has been undertaken for the city looking at transport, waste, energy and resource use. If everyone in the world live as we do in Brighton & Hove, we would need three planets. The way we produce, transport, package, cook and dispose of food constitutes our greatest impact on the environment.

The food system contributes up to 22% of the UK's carbon emissions.

Global fairtrade

Brighton and Hove has been awarded Fairtrade City status, and is committed to ensuring that farmers and producers receive a fair price for the quality goods they produce. The city council endeavours to provide fairly traded tea and coffee throughout its offices, and the city-wide campaign works to ensure that fairtrade products are available in cafes and catering establishments across the city. Although 'fairtrade' is considered to be a developing country issue, it applies equally to farmers and producers here in the UK - the Food Partnership is committed to ensuring that farmers and producers receive a fair price for their produce

both at home and globally, and will work to promote fair trading practices throughout the food supply chain.

Health and well-being of all residents

The links between food, health and well-being are widely acknowledged, and public policy increasingly supports the promotion of healthy eating patterns in order to combat the on-set of the major killer diseases such as coronary heart disease cancer and diabetes. A healthy population not only reduces the incidence of disease and premature death, but is also a more productive workforce and better able to contribute to the general good of the community. The Food Partnership works to ensure that healthy food is available in our schools, hospitals and catering outlets.

- **56% of Brighton and Hove residents do not eat the recommended five portions of fruit and vegetables a day**
- **42% of the city's population are either overweight or obese**

Director of Public Health's Annual Report 2004



Photo courtesy of B&H Food Partnership



ACTION The following action plan is a summary of a longer document which can be seen at www.bhfood.org.uk

1 Support educational initiatives across all sectors of the community to raise awareness of the production of food and its role in supporting health, the economy and the environment

ACTION	WHO IS RESPONSIBLE	TARGET
Employ a food development worker to work across the city	<ul style="list-style-type: none"> Primary Care Trust (PCT) Brighton and Hove Food Partnership (BHFP) 	Summer 2005 ACHIEVED
Employ a school food worker to work on food in schools	<ul style="list-style-type: none"> Primary Care Trust (PCT) Brighton and Hove Food Partnership (BHFP) 	Summer 2005 ACHIEVED
Develop a Healthy Schools Partnership to promote healthy eating agenda in schools across the city	<ul style="list-style-type: none"> BHCC Healthy Schools Team School Food Worker School Food Action group (SFAG) 	Beginning of 2006 ACHIEVED
Encourage schools to adopt a whole school approach to food: <ul style="list-style-type: none"> all schools to develop a food policy deliver materials, advice/training to schools 	<ul style="list-style-type: none"> BHCC Healthy Schools Team School Food Worker School Food Action Group 	<ul style="list-style-type: none"> Half of all LA schools to achieve silver accreditation with Healthy Schools by 2006 All LA schools to achieve Silver accreditation by 2007
Explore the feasibility of a project linking school meal menu with curricular activities in order to increase awareness of food production and sustainability issues	<ul style="list-style-type: none"> BHCC Client Contracts School Meals Contractor School Food Worker 	Pilot in one primary school in year 2006-7
Increase awareness of food safety and food hygiene in the city for commercial and community caterers through delivery of food hygiene courses	<ul style="list-style-type: none"> BHCC Food Safety Team 	Eight courses to be run including two in languages other than English (Bengali and Cantonese) 2005-2006-2007
Promote healthy eating within adult social care settings <ul style="list-style-type: none"> employ health advisor or dietician to deliver healthy eating messages 	<ul style="list-style-type: none"> BHCC Adult Social Care BHCC Residential and Day Services for Older people 	Deliver quarterly sessions at City Day Centres' and sheltered housing schemes from summer 2005 onwards
Explore feasibility of reintroducing the Heartbeat award scheme, and the potential of linking with a breast feeding friendly award	<ul style="list-style-type: none"> BHCC Food Safety Team 	Hold one meeting with all relevant partners by the end of 2005 ACHIEVED

2 Provide networking opportunities and the exchange of information, support and advice for individuals and organisations working on food initiatives across the city in order to build skills and capacity, and to encourage linkage between diverse sectors

ACTION	WHO IS RESPONSIBLE	TARGET
Raise the profile, and identify and secure funding for the Food Partnership	<ul style="list-style-type: none"> BHFP 	On-going
Support small, medium and large organisations working on food issues with availability of grant funding	<ul style="list-style-type: none"> BHCC Voluntary Sector and External Funding Unit 	Ensure reasonable representation from food projects to grants programme
Promote vocational qualifications related to catering, healthy eating and market gardening for 14-19 year olds	<ul style="list-style-type: none"> BHCC Secondary Schools Team BHFP Food Development Worker 	<ul style="list-style-type: none"> Complete a feasibility study on developing catering and Horticulture NVQ in two schools by end of 2006 Develop sufficient courses to meet local skills needs by 2008
Aim to provide the opportunity for all health professionals to undertake basic training on nutrition, and how to give advice to clients in order to make necessary dietary changes	<ul style="list-style-type: none"> PCT NHS Community Dieticians, Health Visitors etc GPs 	Health Promotion delivering behavioural change training in several areas, including food
Develop a website providing local and national information on healthy eating and general food information	<ul style="list-style-type: none"> BHFP 	Summer 2006 ACHIEVED
Make links with active living task force, provide reciprocal links on websites, develop joint initiatives when opportunities arise	<ul style="list-style-type: none"> Active Living Task Force BHFP 	On going
Support the improvement of community based training facilities and extend the provision of cookery and gardening projects offering training to adult learners	<ul style="list-style-type: none"> BHCC Learning Partnership BHFP 	Continue the capital learning fund project into 2005-6 and 2006-7
Explore the feasibility of developing a dedicated community kitchen for use across the community	<ul style="list-style-type: none"> BHFP PCT Health Promotion 	Meeting to be held 2006 and working group established ACHIEVED



Photo courtesy of B&H Food Partnership

3 Lobby governmental agencies at local, regional and national levels, run local campaigns within the city and influence policy and planning decisions, in order to further the aims of the partnership

ACTION	WHO IS RESPONSIBLE	TARGET
Continue to support the Fairtrade campaign and ensure that the availability of fair trade produce is increased	<ul style="list-style-type: none"> BHCC – Sustainability Team Fairtrade Campaign BHFP 	On-going
Ensure that local transport plans include clear policies on public transport, positioning of bus stops, appropriate timetabling etc. to facilitate access to food outlets	<ul style="list-style-type: none"> BHCC Sustainable Transport 	On-going
Facilitate the city's community strategy, tourism strategy and economic development strategy to recognise the links between quality of life, food and food production and the quality of the local natural environment	<ul style="list-style-type: none"> BHFP 	Input when relevant consultation periods come up
Support nationwide campaign for better food labelling	<ul style="list-style-type: none"> BHFP 	On-going
Support nationwide campaign to ban the advertising of certain unhealthy foods to children	<ul style="list-style-type: none"> BHFP 	On-going
Support campaign to increase access to free school meals	<ul style="list-style-type: none"> BHFP 	On-going
Lobby Government to put domestic science back on the school curriculum	<ul style="list-style-type: none"> BHFP 	On-going
Respond to Government and local consultations within the remit of the Food Partnership and encourage other organisations, including BHCC to do the same	<ul style="list-style-type: none"> BHFP 	As appropriate

4 Increase Access for all residents within the city to nutritious, safe, affordable food in culturally and socially acceptable ways

ACTION	WHO IS RESPONSIBLE	TARGET
Increase the number of dieticians working in the community, particularly to work in settings currently under supported	<ul style="list-style-type: none"> PCT 	One more community dietician by end 2006
Aim to increase the uptake of breastfeeding	<ul style="list-style-type: none"> Breastfeeding Co-ordinator Food Development Worker Health Visitors 	On-going
Aim to support existing community food initiatives and increase number of new projects e.g. co-ops, community cafes, cookery clubs, lunch clubs	<ul style="list-style-type: none"> BHFP Food Development Worker Fresh Ideas Worker 	2004 – 2007 yearly grants programme
Aim to increase the number of Food Interest Groups in neighbourhoods in the city	<ul style="list-style-type: none"> PCT Food Development Worker 	Three more FIG groups in priority areas by end 2006
Aim to increase number of peer-led cookery clubs across the city, and to seek funding to maintain post of cookery in the community worker (to work across the city)	<ul style="list-style-type: none"> PCT Cookery in the Community Worker 	Acquire funding to extend cookery in the community post from March 2006 ACHIEVED
Aim to increase the number of healthy tuck shops, breakfast clubs, after school clubs and other healthy eating initiatives	<ul style="list-style-type: none"> School Food Action Group School Food Worker BHCC Healthy Schools Team 	Audit to be undertaken and target determined
Work with schools to replace existing vending machines supplying unhealthy options with more healthy alternatives	<ul style="list-style-type: none"> BHCC Healthy Schools Team School Food Worker BHCC Schools Catering Officer 	By 2008
Improve delivery and quality of school meals across the city	<ul style="list-style-type: none"> BHCC Schools Catering Officer Catering Contractor School Food Worker 	On-going – new menus to be implemented Autumn 2005 ACHIEVED
Monitor and improve the nutritional standards of meals provided to Adult Social Care (ASC) service users	<ul style="list-style-type: none"> BHCC ASC Residential and Day Services for older people 	On-going
Improve the uptake of allotments in order to encourage more residents to consume fresh local produce and benefit from active lifestyles, particularly with black and minority ethnic groups and people with limited mobility	<ul style="list-style-type: none"> BHCC Allotments Service BHCC Parks and Public Amenities Food Development Worker BHFP 	<ul style="list-style-type: none"> ensure all available allotment plots are fully let by end of 2007 send information on allotments to all BME groups by end of 2006 identify two further sites for provision of improved access by end 2006
Ensure communities are well served by their local centres through monitoring the vitality and viability of local shopping centres	<ul style="list-style-type: none"> BHCC Planning Strategy and Projects 	Undertake annual local centre health check including record of fresh produce outlets



Photo courtesy of Brilliant Futures

5 Promote food production systems which conserve and enhance the environment

ACTION	WHO IS RESPONSIBLE	TARGET
Produce and provide information on different methods of food production and their impact on the environment	<ul style="list-style-type: none"> BHFP 	End 2006, available through website
Develop a pilot with a council tenanted farm to raise environmental standards and facilitate engagement in local food system	<ul style="list-style-type: none"> BHCC Countryside Management Team Farm Policy Group 	<ul style="list-style-type: none"> Identify farm by 2006 Undertake assessment and develop business plan by spring 2007 Implement plan and encourage other farmers to use model
Develop a farm policy which implements the 'Downland Vision' for the sustainable future of farmland owned by the city council	<ul style="list-style-type: none"> BHCC Countryside Management Team Farm Policy Group 	<ul style="list-style-type: none"> Hold at least two meeting a year between farmers, councillors, officers and relevant bodies Develop a draft farm policy by 2007
Through the allotment service promote systems of growing food which enhance and protect wildlife and the environment	<ul style="list-style-type: none"> BHCC Allotment Service Brighton and Hove Organic Gardeners Group (BHOGG) 	<ul style="list-style-type: none"> Include BHOGG leaflet in every new tenant's pack Link BHOGG and BHCC websites by end 2006

6 Encourage the development of a vibrant local food economy, expand local food production and create opportunities for city residents to access locally produced food

ACTION	WHO IS RESPONSIBLE	TARGET
Explore opportunities to work with catering outlets across the city to increase use of local and regional produce	<ul style="list-style-type: none"> BHFP Restaurants Association Action in Rural Sussex BHCC Environmental Health and Licensing 	<ul style="list-style-type: none"> First article in Spring 2006 in food and safety newsletter Distribute Sussex Food Finder to catering outlets <p>ACHIEVED</p>
Develop a 'local fish plan' to promote and support local fishing industry	<ul style="list-style-type: none"> BHFP Restaurants Association 	Spring 2007
Develop, produce and promote seasonal menus using fresh local produce called the 'Royal Pavilion Signature Dishes' at Queen Adelaide tea rooms, Royal Pavilion	<ul style="list-style-type: none"> BHCC Royal Pavilion BHCC Libraries and Museums Service 	<ul style="list-style-type: none"> Produce summer menu (launched April 2005) Produce winter menu by November 2005 <p>ACHIEVED</p>
Promote use of local and regional food in catering outlets across the city through promotion in Environmental Health Team's food and safety newsletter	<ul style="list-style-type: none"> BHFP BHCC Environmental Health and Licensing 	First article to be included by end 2006
Develop a council facilitated Farmers Market for the city	<ul style="list-style-type: none"> BHFP – Farmers Market Action Group BHCC Sustainability Team 	By summer 2005 ACHIEVED
Run local produce markets/farmers markets in school grounds and other community venues	<ul style="list-style-type: none"> BHFP 	Two in differing locations across the City in autumn 2005/spring 2006 ACHIEVED
Increase outlets for local food by encouraging take up of stalls by local producers in Open Market, Marshalls Road	<ul style="list-style-type: none"> BHFP BHCC Clients Contracts 	<ul style="list-style-type: none"> Increase number of stalls selling local produce year on year One more by end of 2006 and two by 2007
Brighton & Hove tenant farmers to supply lamb to the branded scheme 'Sussex Downs Lamb' being piloted by Sussex Downs Conservation Board	<ul style="list-style-type: none"> BHCC Countryside Management Team BHCC Farm Policy Steering Group Sussex Downs Conservation Group 	<ul style="list-style-type: none"> At least one farmer to commit to engaging with the scheme by the end of 2005. At least one farmer inputting stock into scheme by the end of 2006
Undertake feasibility study of mobile delivery service of locally produced fresh produce to increase access in poorly serviced areas	<ul style="list-style-type: none"> BHFP 	Autumn 2006
Explore ways of supporting and increasing commercial horticulture opportunities within the city	<ul style="list-style-type: none"> BHFP 	<ul style="list-style-type: none"> Hold seminar to understand the needs of growers in winter 2006
Develop a matchmaking service between community projects and allotment holders utilising surplus produce	<ul style="list-style-type: none"> BHFP BHCC Allotments Service Allotments Federation 	Summer 2005/2006/2007 ACHIEVED

7 Introduce procurement policies within public institutions such as schools and hospitals which favour the use of locally produced healthy food, and which strive to support environmental sustainability, animal welfare and fairtrade

ACTION	WHO IS RESPONSIBLE	TARGET
Establish a working group to look at procurement issues	<ul style="list-style-type: none"> BHFP BHCC Procurement Officers & various agencies 	By end 2006
<p>Promote sustainable procurement of food within council contracts</p> <ul style="list-style-type: none"> update Procurement Code of Practice on Sustainability ensure that contract & procurement officers are aware of and adopt current guidance 	<ul style="list-style-type: none"> BHCC Procurement Team BHCC Clients Contracts 	<ul style="list-style-type: none"> Update Sustainability Code of Practice annually Deliver seminar on sustainable procurement of food by 2006 <p>ACHIEVED</p> <ul style="list-style-type: none"> Circulate new guidance as and when published Monitor contracts to ensure specifications are met
Undertake a review of 'meals in the community' contract to ensure vulnerable adults receive nutritious and sustainably produced meals	<ul style="list-style-type: none"> BHCC Adult Social Care Contracts BHCC Performance and Development 	<ul style="list-style-type: none"> Undertake review by end April 2006 Any recommendations to be implemented where possible <p>ACHIEVED</p>
Work with school meals contractor to increase the amount of local produce in the LEA school meals contract	<ul style="list-style-type: none"> BHCC Clients Contracts/School Catering Officer BHCC School meals Contractor A Taste of Sussex 	<ul style="list-style-type: none"> Contractor aiming to source as much food as possible from within UK <p>ACHIEVED</p> <ul style="list-style-type: none"> Facilitate meeting between a Taste of Sussex and schools contractor by end of 2006
Monitor city council's Staff & Civic Catering Contract to ensure delivery of specifications referring to nutrition, local sourcing, Fairtrade and waste minimisation.	<ul style="list-style-type: none"> BHCC Clients Contracts 	Quarterly review of contract
<p>Improve and maintain the nutritional quality of school meals delivered through the LEA school meals contract</p> <ul style="list-style-type: none"> reduce processed food increase food cooked on site increase use of fresh produce 	<ul style="list-style-type: none"> BHCC Clients Contracts BHCC Schools Catering Officer 	<ul style="list-style-type: none"> Termly analysis of new menu with nutritionist Reduce amount of processed food and increase amount of food cooked on site by 2005 <p>ACHIEVED</p>



8 Reduce, re-use and recycle waste generated by the food system, e.g. reduce packaging, compost organic waste to improve soil fertility

ACTION	WHO IS RESPONSIBLE	TARGET
Reduce the amount of non-biodegradable waste in the domestic waste stream arising from food consumption being disposed to landfill, through continued development and roll out of recycling services to residents	<ul style="list-style-type: none"> CityClean 	<ul style="list-style-type: none"> On-going – by end of Nov 2005 90,000 households to receive kerbside collections Oct 2005 begin roll out of recycling services to high and low rise flats
Promote waste minimisation, recycling and composting to city residents	<ul style="list-style-type: none"> CityClean BHCC Sustainability Team 	Phase 2 of 'think inside the box' campaign launched Sept 2005 ACHIEVED
Reduce amount of biodegradable food waste in municipal waste stream being disposed to landfill	<ul style="list-style-type: none"> CityClean WRAP (Waste Resources Action Program) 	Launch programme with WRAP in spring 2006 including promotion of home composting, provision of subsidised bins, promotional material, advertising, advice, help line and home composting advisors in defined parts of the city ACHIEVED
Develop targets to increase home composting	<ul style="list-style-type: none"> CityClean WRAP 	By end 2006
Explore the feasibility of running a trial kitchen food waste collection in the town centre and a suburban area of the city	<ul style="list-style-type: none"> CityClean WRAP 	As part of WRAP programme
Organise seminar bringing together those involved in waste across the city to discuss reducing waste from the food system and brainstorm ideas to increase composting opportunities, reduce waste	<ul style="list-style-type: none"> BHFP BHCC Sustainability Team Community Groups 	Spring 2007
Explore the possibility of running a pilot project in a residential area of the city to look at a whole systems approach to tackling waste reduction and recycling	<ul style="list-style-type: none"> BHFP CityClean 	Summer 2007
<p>Increase composting of green waste on allotment sites</p> <ul style="list-style-type: none"> distribute leaflets to new allotment holders promote national composting week 	<ul style="list-style-type: none"> BHCC Allotment Service 	<ul style="list-style-type: none"> Include composting leaflet in every new tenant's pack Promote annually in allotment newsletter
Initiate work with supermarkets and fast food outlets in the city to reduce use of plastic bags and containers	<ul style="list-style-type: none"> BHFP Retail and Catering Outlets 	End 2006
Support the development of the Stanmer Community Compost Centre	<ul style="list-style-type: none"> BHFP 	Launched Spring 2006 ACHIEVED

“...a policy which will clearly benefit the lives of the people of Brighton and Hove. Other areas should look to the strategy and its development as a model of how to develop and implement a strategy. Brighton and Hove has built a food policy which will stand the test of time...”

Dr Martin Caraher, Reader in Food and Health Policy, Institute of Health Sciences, City University, London

Brighton and Hove Food Partnership

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Developed and written by Food Matters

food matters

creating sustainable, equitable food systems

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