

**BRISTOL CITY COUNCIL**

**Neighbourhoods Scrutiny Commission**

**11th April 2016**

**Title: Food Update**

**Ward: City-wide**

**Officers Presenting Report:** Claire Lowman, Public Health Principal  
Kathy Derrick, Sustainability Team Manager

**Contact Telephone Number: 0117 35 25 689**

**RECOMMENDATION**

**Summary:** In December the Scrutiny Committee requested an overview of the work on food in the city. This paper is a follow up to specific queries raised and to provide further detail of the work going on across the city, to demonstrate where the Council lead work and where we support work.

**The significant issues in the report are:**

1. Responding to issues raised at December 2015 Scrutiny
2. Update on Sustainable Food City application and 3 year action plan
3. Update on Bristol City Council officer food group

**1. Issues raised at December 2015 Scrutiny**

**(Point 7) It would be useful to establish how this work fitted into the structure within Bristol City Council and its relationship with Outside Bodies.**

This diagram provides an overview of who Bristol City Council link with:

### **Bristol City Council**

| <b>Statutory bodies</b>                      | <b>Partnerships</b>                      | <b>Networks</b>        |
|--|--|------------------------|
| Health & Wellbeing Board*                    | Food Policy Council                      | Bristol Food Network   |
| West of England Local Enterprise Partnership | Green Capital Partnership                | Sustainable Food City  |
|  | West of England Procurement group        | Bristol Food Producers |
|  | West of England Local Nature Partnership |                        |

*\*With a refresh of the Health & Wellbeing Strategy, food will have a higher profile within the Healthy Weight work.*

*(Point 8) There needed to be a more joined-up approach to this area of work throughout the Council.*

The Healthy Weight Strategy and the Zero Carbon target will be key drivers for progressing food work through BCC.

An officers group has been convened to represent the range of departments whose work influences the food system. At the first meeting on 11<sup>th</sup> January 2016 there was representation from Public Health, Environmental Health, Markets & Estate Services, Procurement, Allotments, Economic Development, and Strategic Planning & Policy. The terms of reference were drawn up as well as an overview of work on food to date. Future meetings will be an opportunity to 'problem solve' and work on issues together, such as policy development, as well as information sharing on joint projects between departments.

**(Point 9) The Food Policy Council had been set up by Bristol City Council but remains a separate organisation. It would be useful to be provided with information concerning its relationship with BCC, as well as its governance and accountability.**

This issue was discussed at the January meeting of the Food Policy Council. Officers responded to the Scrutiny public statement which was submitted by a member of the Food Policy Council and a member of the Bristol Food

Network. This stated that they felt the relationship was too “fuzzy” between Bristol City Council and the Food Policy Council.

#### BCC relationship with Food Policy Council ( FPC)

Bristol City Council is represented on the FPC by the Assistant Mayor for Neighbourhoods and the Public Health consultant (Healthy Lifestyles Healthy Place) and continue to collaborate with a significant amount of officer time primarily from public health and sustainability teams.

#### Governance & Accountability

The Chair has committed to a review of the current terms of reference and sector representation, along with pulling together an action plan for the group. Each of the partners is accountable to their own organisation for any decisions made, therefore normal BCC briefing procedures apply, including briefings for information to the Health and Wellbeing Board.

#### **(Point 10) What is Bristol City Councils role in achieving a sustainable food system for the city**

BCC has a statutory role in terms of health protection and a discretionary role in achieving a sustainable and healthy food system. It is delivering this through a wide range of programmes and projects. These are detailed in the 3 year action plan for the city, identifying key areas for which it has existing resources [Appendix 2]

#### **(Point 11) Bristol City Council control some of the mechanisms by which these issues could be tackled i.e food in schools, care homes, and needs to consider how to make food more affordable and sustainable.**

Officers confirmed that the council seeks sustainable and healthy food procurement standards in food contracts that are achievable. This work continues with school contracts and in areas such as museums, libraries and community meals.

Longer term aspirations are around good food accessibility for communities and a sustainable food system, which require further work and partnership approach.

#### **(Point 13) Teaching cookery skills in schools**

A ‘Cooking in the classroom’ programme for primary school teachers in line with new curriculum requirements is being delivered locally by Square Food Foundation. A Toolkit for Independent Living works with local secondary schools to enable small groups of students that have learning, social or behavioural difficulties to achieve their BTEC Level 1 & 2 qualification in Home Cooking Skills.

Bristol has a very strong Healthy Schools Programme, and works closely with the Soil Association Food for Life team to support schools using food across curriculum areas, setting up cooking clubs, healthy tuck shops, food waste collections, composting and food growing. The 'Bristol Mayor's Award for Excellence as a Health Improving School' has raised its profile even further. Results show an increase in fruit and vegetable consumption and school dinners, and reduction in crisps and chocolate in packed lunches. The School gardening award has five levels and 45 organisations in Bristol have received an Award. Private nurseries, brownie groups and home schools can also apply.

**(Point 14) Most food markets sold artisan-style luxury foods rather than practical foods which were affordable.**

The Markets Manager advised that a markets strategy was produced in 2011.

The current focus of the work is on consistent implementation of the Council's Market Charter. This is currently being considered by the Place Leadership Team which will decide next steps in terms of managing, influencing and promoting market activity.

With regard to "gentrification", part of our aspiration is to be able to look more closely at what externally-organised markets offer to ensure that they meet certain criteria such as locally-sourced products and the needs of certain areas of the city.

The issue of affordability is interesting because markets generally only thrive in areas where there is a demand and the products on sale meet the needs and the means of the customers. It is true that farmers' markets tend to be more expensive because they generally sell high quality, organic, local produce and this could be seen as "gentrification" but if there is a demand for these products then they will do well and if not they would potentially be able to modify what they sell and/or lower their prices to meet the needs of their customers.

We are open to applications for all different types of markets across the whole city but do not currently influence what is on sale (apart from ensuring its legal in terms of trading standards) or how much things cost. This may well be something that can be considered as part of any future strategy though.

In terms of the markets that the Council run e.g. St Nicholas Markets, the Farmers' Market can be expensive but the permanent indoor stalls include affordable items.

**(Point 15) How is Bristol City Council implementing the Good Food Plan?**

The Sustainable Food City award application and accompanying action plan are a comprehensive review which demonstrates how Bristol City Council and others are implementing the Good Food Plan. Refresh of Health and Wellbeing strategy will include reference to the objectives in the plan.

**(Point 17) Schools growing food in allotments.**

Officers confirmed that the Healthy Schools Programme currently engaged a high number of schools and involved a number of cooking and growing activities; 9 Schools have gained the Mayors Award for Excellence as a Health Improving School, over 50 schools are working towards these standards and 13 exceed them.

**(Point 18) Has Green Capital Year made an impact on the issue of food in schools?**

A report of grant funded projects, which will include food projects, is currently being undertaken and is due in September 2016.

One Tree Per Child as part of Bristol's Green Capital 2015 programme, will see every primary school child plant a tree, over the course of three years, many of which are fruit trees for gardens and allotments.

<http://www.onetreeperchild.com/#about>

The city's partnership working on food is also recognised in this Green Capital 'Bristol Method' paper

[www.bristol2015.co.uk/media/filer\\_public/06/19/06197fd5-1f73-4573-bf49-15d7061c29cc/17\\_bristol\\_method\\_how\\_to\\_become\\_a\\_more\\_sustainable\\_food\\_city.pdf](http://www.bristol2015.co.uk/media/filer_public/06/19/06197fd5-1f73-4573-bf49-15d7061c29cc/17_bristol_method_how_to_become_a_more_sustainable_food_city.pdf)

**(Point 20) Get people to be attracted to food that was less damaging to them and (Point 21) Fresh ingredients are expensive**

The Public Health team work on local campaigns and link to national social marketing initiatives such as '5 a day', 'Change4Life' and the 'OneYou' programme to support this aim.

Public Health teams based in areas of deprivation also address these issues through growing and cooking skills programmes which promote seasonal fruit and vegetables, the use of food co-operatives, cooking from scratch and budgeting, to address the issue of affordability and minimising food waste.

There are also learning opportunities for adults through the Kitchens on Prescription scheme, with 4 of these programmes currently being run in the areas of deprivation in South Bristol, having been previously trialled and delivered in Southmead.

## **(Point 23) The issues of eating meat and global warming**

Climate change **is** recognised as a public health issue but these dietary changes would be promoted through healthy eating work on fresh, affordable, seasonal foods, which would include exchanging meat products for affordable alternatives (such as pulses or mixing the two) as part of a balanced diet. The Flexitarian campaign in the city is engaging people more overtly in this issue, including the offer by food outlets to adapt their menus.

## **(Point 24) In response to a councillor's question concerning the level of hot meals in schools.**

Officers confirmed that hot school meals provision reached the silver level of 23,000 meals which met sustainable and healthy standards

## **2. Update on Sustainable Food City application and 3 year action Plan**

The Food Policy Council applied, on behalf of the city, to be recognised as a Sustainable Food City at silver level (6 other cities have the bronze award and only one other have the silver award). Evidence for this award requires action and outcomes across six key food issues:

- Promoting healthy and sustainable food to the public.
- Tackling food poverty, diet-related ill-health and access to affordable healthy food.
- Building community food knowledge, skills, resources and projects.
- Promoting a vibrant and diverse sustainable food economy.
- Transforming catering and food procurement.
- Reducing waste and the ecological footprint of the food system.

In addition, evidence of Partnership, Policy and a 3 year action plan have to be demonstrated.

The evidence was gathered at a number of stakeholder events throughout 2015, engaging the local food networks. Bristol City Council officers played a significant role in gathering and writing up the evidence, demonstrating commitment across a range of departments to this work.

We can report that Bristol has been awarded this status and was presented with the award at the Sustainable Food City conference in Liverpool on 23<sup>rd</sup> March. This award will be received by the Chair of the Food Policy Council and a representative for the BCC Strategic Director for Neighbourhoods. In addition, a celebration event for all the stakeholders who contributed will be held during the Food Connections Festival in May 2016.

### **3. Update on BCC officer food group**

The officer group met on 11<sup>th</sup> January and 7<sup>th</sup> March 2016.

Membership is drawn from the following teams: Public Health, Environmental Health (Food Hygiene lead), Markets & Estate Services, Procurement, Allotments, Economic Development, Strategic Planning & Policy, Sustainability, Traded Services, School Support Services, Trading Standards and Waste Management. In addition a member of the policy team needs to be identified to join the group as well as linking with the Resilience Officer for the city.

Officers were briefed on the recent developments relating to food for the city, including the role of the Food Policy Council, the Sustainable Food City silver application, the 3 year action plan for the city and Neighbourhoods Scrutiny Committee on food.

The terms of reference were drafted and the group will meet every 6 weeks with the aims of:

- Co-ordinating officers whose work has an impact on food, moving towards an even more sustainable, healthy and resilient food system
- Addressing gaps and problem solving to develop shared solutions between departments
- Consulting with the group on developing policy
- Sharing information which can inform decision making e.g. evidence, strategies, policies, good practice.
- Identifying specific outputs from the 3 year action plan
- To report to the Assistant Mayor for Neighbourhoods and the Strategic Director for Neighbourhoods, who sit on the Health and Wellbeing Board and the Food Policy Council.

Key decisions and actions from the meeting were to start working on:

- Developing a policy to prioritise food growing when reallocating land, plus assessment of suitability of land as meanwhile use, parks, highways, planters [ask Steve for more detail]
- Increasing communication about the impact of the Healthy Early Years and Healthy Schools programmes
- Looking for opportunities to work with Bristol Waste company and input to the guidance for businesses being developed
- Input to the draft Markets policy
- Looking for opportunities to influence the food waste and nutritional quality of food provided through Street trading licensing
- Examining the strategic approaches to food poverty in other cities to inform our approach
- Creating opportunities for widening the outlets which accept Healthy Start vouchers (welfare food scheme)
- Sharing the *Training & skills audit* for food related jobs
- To input to Health and Wellbeing Board review on Healthy Weight
- To feed into processes to minimise food packaging particularly from fast food and black plastics



## Appendix 1: Extract from Bristol's Good Food Action Plan 2015–18

Many organisations, institutions and partnership bodies are helping drive progress with our Good Food Action Plan.

**Bristol City Council** – is supporting the good food work through its activities across numerous departments, including Public Health, Planning, Sustainability, Healthy Schools, Property, Economic Regeneration, Horticulture, Environmental Protection, Children's and Young Peoples services, Neighbourhoods, Procurement and Contracting. BCC provides resources to support voluntary and community activities including Bristol Food Network, and is linking with neighbouring Councils to ensure consistency of approach. In March 2014 BCC invited a Peer Review visit to examine its work on food. The Peer Reviewers were impressed with BCC's contributions to the sustainable food agenda, and they made valuable recommendations that the Council is following.

**Bath and NE Somerset Council, North Somerset Council, South Gloucestershire Council** – are all pursuing similar work on creating a more healthy and sustainable food system locally, and they are linking across the different authorities to coordinate their work.

**Bristol Food Policy Council** – is continually reviewing its membership, its relationships and its ways of working with the aim of deepening its influence and networks in support of the ten themes for action. The FPC is linking with the Bristol Green Capital Partnership and the business sector to ensure that the Good Food agenda is firmly embedded in the 2015 Green Capital legacy work. The FPC is developing measures and standards for charting progress so this can be monitored and publicised year on year.

**Bristol Food Network** – is using its reputation, its connections, and its newly constituted status as a Community Interest Company, to secure financial support for its work, including the influential Food Connections Festival, in order to move to a greater level of influence than is achievable with only volunteers.

**Bristol Health Partners** – is spreading the Good Food message and actions through all of its constituent organisations, reaching a collective audience of staff and students numbering many tens of thousands. BHP will develop and set high standards for procurement, education, and management of food waste, and will pursue ways of using its expertise and research resources to support innovation and entrepreneurship.

**Bristol Health and Wellbeing Board** – is championing the aims set out in its Health and Wellbeing Strategy, focusing particularly on Healthy Schools, on the programme of work to tackle childhood obesity, and on promoting skills and knowledge around food.

**Bristol Green Capital Partnership** – is inspiring all its partner organisations to include food in their definition of sustainability, and is using its influence to realise numerous opportunities for helping to make Bristol a sustainable food city.

**Business West** – is including Good Food within the work of its successful Go Green business initiative. Working with the Food Policy Council, and the Green Capital Partnership it is fostering ways of supporting local producers, local distribution infrastructure, and local retailers.

**West of England Local Enterprise Partnership** – is explicitly acknowledging and endorsing the Food Policy Council's definition of 'good food' and is seeking to acknowledge and support the infrastructure for a resilient local food system in its work.

**West of England Local Nature Partnership** – is working with local Councils, with the Food Policy Council and with the Local Enterprise Partnership to try and ensure that food production and land use planning are conducted in ways that safeguard the health of the ecological world.

**Appendix 2: Bristol's Good Food Action Plan 2015–18**  
Summary document February 2016 by Bristol Food Policy Council

# Bristol's Good Food Action Plan 2015–18

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## Summary document

February 2016

Bristol Food Policy Council

| Version | Date              | Edited by                                | Notes   |
|---------|-------------------|--|---|
| V1      | 29 June 2015      | Joy Carey, Jane Stevenson, Angela Raffle | For presentation to Food Policy Council 8 July 2015                                       |
| V2      | 30 September 2015 | Kathy Derrick, Angela Raffle             | For sharing at 21 Oct workshop hosted by FPC and Green Capital Partnership                |
| V3      | 18 January 2016   | Kathy Derrick, Jane Stevenson            | Incorporating Bristol City Council content which was updated and checked in December 2015 |
| V4      | 19 February 2016  |  | Amend at 6.3  |

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# Bristol’s Good Food Action Plan 2015–18: Summary document

## Introduction

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For over a thousand years, the supply and trade of food has been integral to the economic and cultural life of Bristol. Yet during the 20<sup>th</sup> Century, after a period of intense involvement due to necessity during the 2<sup>nd</sup> World War, the involvement of ordinary people with food declined markedly. Our system of farming, distribution, processing and retail has now become highly mechanised, operating largely beyond public view.

Concerns about depletion of non-renewable resources and damage to the ecological world; about anti-competitive business practices, unethical labour practices, and damage to local independent businesses; and about obesity, food poverty and food-related ill health, have put food back on the political agenda – globally, nationally and locally. There are over 6,000 registered food businesses in the Bristol, Bath and NE Somerset, North Somerset and South Gloucestershire, dealing with production, processing, distribution, catering and retail. A strong regional food system can greatly support this wealth of businesses, providing employment, training, local services and resilience.

Since the 1970s concerned individuals and organisations in Bristol have been working to raise awareness and to initiate system change in our approach to food- taking us on a journey to a more sustainable food system. In 2007 Bristol Green Capital Partnership (BGCP) was formed – uniting a groundswell of green organisations aiming to make Bristol ‘a low carbon city with a high quality of life’. In 2007 the BGCP commissioned the Peak Oil Report<sup>1</sup> which warned that the food system was based on cheap oil inputs that could not be sustained long term. ‘Bristol Food Network’, a collaboration of activists and grass roots organisations devoted to food, was established in 2008 and Bristol City Council was already engaged in promoting healthy food, winning the Food Standards Agency’s City Food Award in 2009.

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<sup>1</sup> Osborn S. Building a Positive Future for Bristol after Peak Oil. Bristol Partnership. October 2009 [http://m.bristol.gov.uk/sites/default/files/documents/environment/greener\\_living/green\\_capital/Peak-Oil-Report\\_01\\_0.pdf](http://m.bristol.gov.uk/sites/default/files/documents/environment/greener_living/green_capital/Peak-Oil-Report_01_0.pdf) Accessed oct2015

*This action plan is being compiled as an evolving living “wiki” document as it is made up of the plans and aims of many groups across the city-region, and thus will keep changing as these plans change and evolve.*

In 2011 the ‘Who Feeds Bristol’ report was published<sup>2</sup>, commissioned by NHS Bristol, Bristol City Council and supported by Bristol Green Capital Partnership. This described the businesses and producers that put food onto our plates, and highlighted the strengths, the importance to the local economy and the vulnerabilities. In 2011 Bristol set up its own Food Policy Council (FPC) , a group of key stakeholders from different parts of the food system with the collective aim of putting ‘Good Food’ onto the City agenda and keeping it there.

In 2012 the Good Food Charter was produced – a call to arms for all relevant stakeholders to adopt the principle of Good Food, encompassing seven hallmarks...

**‘Good Food is not only tasty, healthy, affordable, but must also be produced and distributed in a way that it is good for nature, good for workers, good for animal welfare and good for local businesses.’**

In 2013, at an ‘open space’ gathering of some 120 people, the FPC launched its Good Food Plan for Bristol<sup>3</sup>, setting out a vision and framework for a good food city and described eight high level objectives that are all important for achieving necessary change to a more sustainable and socially inclusive food system.

In 2015 Bristol was awarded the status of European Green Capital. The Green Capital Partnership chose to designate ‘food’ as one of its 5 key themes and has subsequently awarded nearly half a million pounds to food projects in the city.

This Good Food Action Plan describes actions that can help us achieve beneficial change to our food system in the next two to three years

## Our Vision

Imagine you lived in a truly sustainable food city, renowned for the vibrancy and diversity of its food culture, for the high standards met by its thousands of food businesses, and for a food system, which, from field to fork, is good for people, places and the planet. A city where good food is visible and celebrated at every corner and where everyone has access to fresh, seasonal, local, organic and fairly traded food that is tasty, healthy and affordable, no matter where they live. Picture a city where every school, hospital or care home, every restaurant and work

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<sup>2</sup> Carey J. Who Feeds Bristol? Towards a resilient food plan. March 2011 [http://www.bristol.gov.uk/sites/default/files/documents/environment/environmental\\_health/Who-feeds-Bristol-report.pdf](http://www.bristol.gov.uk/sites/default/files/documents/environment/environmental_health/Who-feeds-Bristol-report.pdf)

<sup>3</sup> A Good Food Plan for Bristol. Bristol Food Policy Council. November 2013. [http://bristolfoodpolicycouncil.org/wp-content/uploads/2013/03/Bristol-Good-Food-Plan\\_lowres.pdf](http://bristolfoodpolicycouncil.org/wp-content/uploads/2013/03/Bristol-Good-Food-Plan_lowres.pdf)

place canteen serves only delicious sustainable food; where good food enterprises multiply and thrive; where people of every age, and from every background are developing skills in growing and cooking and are practically involved in creating a positive and inclusive food culture in their own communities. A city that prides itself on buying good quality local food at a fair price and a city where everyone has access to good quality affordable food with no need for food banks. Imagine a city that recognises the contribution of the food system to greenhouse gas emissions and the threat to food security from climate change and current day food practices. This is what Bristol’s Food Policy Council wants to help to achieve.

## **Why do we need an action plan?**

The system for providing food to human communities in England operates in such a way that control rests, in effect, with ‘the market’, whose legally enshrined aim is economic growth. This means that a dominant force is the production of food at low prices, and externalisation of costs or harms. If we are to ensure that at the same time we achieve the system aims set out in the Who Feeds Bristol report and the 2013 Good Food Plan for Bristol then we need coordinated effort within civic society, businesses, and institutions, involving a wide range of people in and around Bristol, working towards measurable, shared outcomes and changes. This Action Plan, compiled with input from a wide range of participants, presents a shared plan of how we will work towards achieving our vision over the next 2 to 3 years. In companion with this document the FPC has also prepared a Baseline Report<sup>4</sup> summarising available data relating to the eight system change objectives. Many of these data are indirect, and inexact, and few are regularly collected. The purpose of the Baseline Report is to help the FPC with the task of selecting some key outcome measures that it can start to monitor year on year to document progress, and to highlight gaps in progress.

The purpose of this plan is to help coordinate, support and inspire the work of many players, and to make the system aims and actions more open and transparent. Many of the actions are already begun, and all are on track to happen within by 2018. This Action Plan also forms part of our Sustainable Food Cities award application. The actions in this plan are evolving constantly and the document will always reflect work in progress. It will need to be updated regularly as events move forwards.

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<sup>4</sup> What do we know about the State of Good Food in Bristol? December 2014 Webb B, Bennett-Britton B, Lowman C.

## How has this action plan been compiled

The 2013 Good Food Plan described eight system change objectives. Building on this approach and using the output from several engagement events, and from the Green Capital Food Action Group, ten themes have emerged, grouped under three key headings. These ten themes form the framework for this Action Plan. Under each theme some desired outcomes have been identified, and a list of actions has been included. Predominantly these are actions that are already taking place or are being considered. The information supplied to us during the preparation of the Action Plan includes considerable detail on many projects, and this has been compiled into a companion document ‘Bristol’s Good Food Action Plan 2015–18; Detailed plans’. The Action Plan reveals that the numerous existing projects are part of a considerable movement in Bristol toward a more sustainable food system. It also demonstrates some of the gaps and barriers, and potential opportunities to pool resources, to share experiences and to work together. Numerous individuals, organisations and networks have contributed to this plan.

The ten themes used in this Action Plan are listed below, under the three key headings. The headings and themes are summarised in a diagram in Appendix 1.

## Eating healthily and growing strong communities

### 1. ACCESS & AFFORDABILITY

Aim – Increase access to affordable good food

### 2. HEALTH, EDUCATION, INCLUSION & ENGAGEMENT

Aim – Promote healthy, affordable & sustainable food to the public. Provide learning opportunities for growing & cooking.

## Promoting a thriving sustainable food economy

### 3. RETAIL

Aim – To champion the use of local, independent food shops & traders to help keep our high streets vibrant & diverse

### 4. COMMUNITY-LED TRADE

Aim – To promote community-led food trade such as co-operatives, buying groups, Community Supported Agriculture & pop-up shops

### 5. SUPPLY AND DISTRIBUTION INFRASTRUCTURE

Aim – To retain & strengthen city links with local wholesale markets, & nearby abattoirs, dairies & farms



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#### **6. MARKET OPPORTUNITIES FOR LOCAL, REGIONAL AND FAIRTRADE PRODUCERS**

Aim – To help open-up markets for food made or grown by local, regional & Fairtrade producers

#### **7. PUBLIC AND PRIVATE CATERING & PROCUREMENT**

Aim – Transform catering & procurement

### **Taking Care of the Natural World**

#### **8. LAND & PLANNING**

Aim – To promote the use of good quality land in & around Bristol for food production in balance with the natural environment

#### **9. SCALING UP URBAN AGRICULTURE**

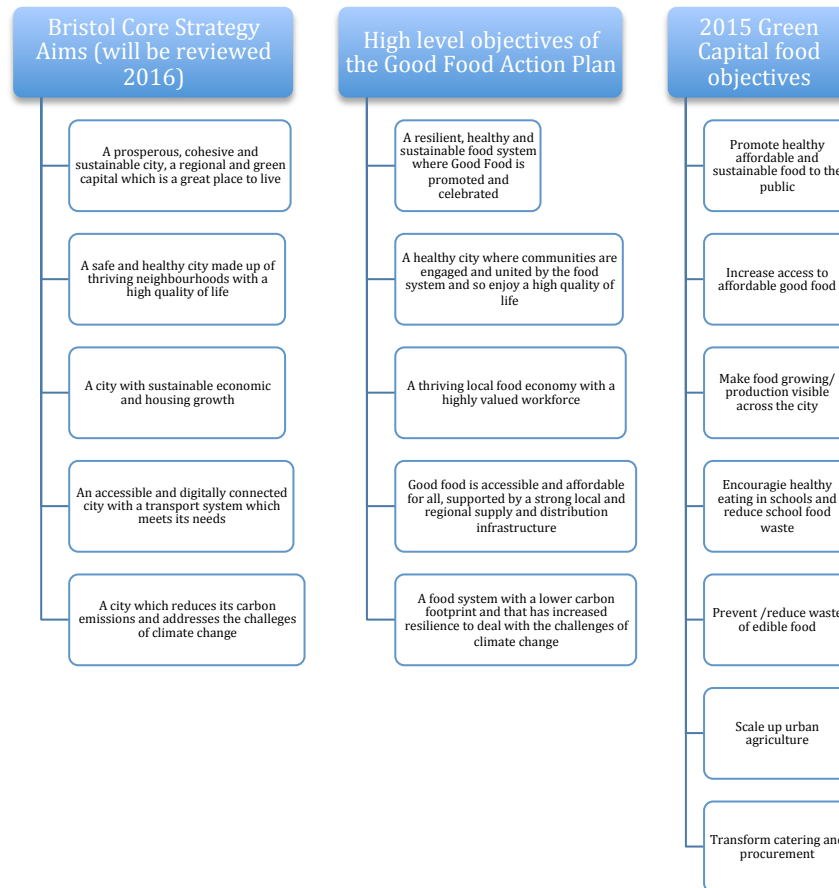
Aim – To increase the amount of Bristol-grown fruit & vegetables supplied to restaurants, cafes, markets & households across the city

#### **10. REDUCING WASTED FOOD & FOOD WASTE**

Aim – To minimise food waste by encouraging composting & the redistribution of good food that would otherwise be wasted

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These ten themes are consistent with the Mayor’s ‘Core Strategy’ for Bristol, and with the food themes set by Bristol Green Capital Partnership for 2015 Green Capital year. The diagram below shows the aims from the Core Strategy, the Good Food Plan, and Green Capital 2015:



## Who can make this Action Plan happen

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Since the Who Feeds Bristol report was launched in 2011 there has been a noticeable shift in appreciation of the importance of the food system to the West of England’s economic wellbeing and future resilience. The ‘good food’ agenda is no longer seen as anti-business, and innovative entrepreneurial activity is growing rapidly. Organisations like Business West, Low Carbon South West, and Eat Drink Events have helped to pave the way for business development around good food. North Bristol NHS Trust is an exemplar for procuring local ingredients and preparing patient and staff meals in modern on-site kitchens. Yeo Valley Organic, a family owned business with a reputation across the UK, has been a member of the Food Policy Council since it began and is a model for demonstrating that independent ethical businesses do not have to be small or low-tech. Although the ‘Big Four’ multiple retail chains (Asda, Tesco, Morrisons, Sainsburys) continue to supply most of Bristol’s food, there are signs that their former plans for indefinite strategic expansion are undergoing a rethink. There is a change of shopping patterns to more frequent and local shopping trips to smaller scale budget supermarkets, and to local markets and veg box deliveries. There has also been a rise in on-line shopping from supermarkets, which undoubtedly provides convenience for customers but does not necessarily support local communities. It is hard to predict the global disruptions that multinationals will face in coming decades. There is growing interest in short supply chains for essential staples, growing awareness of the damage that intensive agriculture is inflicting on soil health and on biodiversity, and growing interest in ensuring the welfare of those who work to produce our food.

Many organisations, institutions and partnership bodies are helping drive progress with our Good Food Action Plan.

**Bristol City Council** – is supporting the good food work through its activities across numerous departments, including Public Health, Planning, Sustainability, Healthy Schools, Property, Economic Regeneration, Horticulture, Environmental Protection, Children’s and Young Peoples services, Neighbourhoods, Procurement and Contracting. BCC provides resources to support voluntary and community activities including Bristol Food Network, and is linking with neighbouring Councils to ensure consistency of approach. In March 2014 BCC invited a Peer Review visit to examine its work on food. The Peer Reviewers were impressed with BCC’s contributions to the sustainable food agenda, and they made valuable recommendations that the Council is following.

**Bath and NE Somerset Council, North Somerset Council, South Gloucestershire Council** – are all pursuing similar work on creating a more healthy and sustainable food system locally, and they are linking across the different authorities to coordinate their work.

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**Bristol Health Partners** – is spreading the Good Food message and actions through all of its constituent organisations, reaching a collective audience of staff and students numbering many tens of thousands. BHP will develop and set high standards for procurement, education, and management of food waste, and will pursue ways of using its expertise and research resources to support innovation and entrepreneurship.

**Bristol Health and Wellbeing Board** – is championing the aims set out in its Health and Wellbeing Strategy, focusing particularly on Healthy Schools, on the programme of work to tackle childhood obesity, and on promoting skills and knowledge around food.

**Bristol Green Capital Partnership** – is inspiring all its partner organisations to include food in their definition of sustainability, and is using its influence to realise numerous opportunities for helping to make Bristol a sustainable food city.

**Business West** – is including Good Food within the work of its successful Go Green business initiative. Working with the Food Policy Council, and the Green Capital Partnership it is fostering ways of supporting local producers, local distribution infrastructure, and local retailers.

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**West of England Local Enterprise Partnership** – is explicitly acknowledging and endorsing the Food Policy Council’s definition of ‘good food’ and is seeking to acknowledge and support the infrastructure for a resilient local food system in its work.

**West of England Local Nature Partnership** – is working with local Councils, with the Food Policy Council and with the Local Enterprise Partnership to try and ensure that food production and land use planning are conducted in ways that safeguard the health of the ecological world.

# The Action Plan

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## Eating healthily and growing strong communities

### 1. ACCESS & AFFORDABILITY

| Baseline indicators 2014/15 |  |
|-----------------------------|--|
| Income levels               | 16% of Bristol’s population suffer from income deprivation<br>25.65% of Bristol’s children live in poverty<br>There are 19,510 children living in households receiving out of work benefits<br>In 2011 27% of the city’s children enrolled at schools were entitled to free school meals                                   |
| Dependence on food banks    | In 2011/2012 there were at least 2,600 people supported by food banks and other forms of emergency support in the charity sector.<br>In 2012/2013 this number rose to at least 7,600 and figures collected in the first quarter of 2013/2014 indicate that as many as 13,000 people could be supported in the Bristol area |

**Aim** – Increase access to affordable good food by addressing issues relating to food access and food poverty within vulnerable groups

**Outcome 1a** – Reduced levels of food poverty across the city (NB food poverty is not only due to low income but is also about lack of access, lack of skills, cultural norms etc)

**Outcome 1b** – Increased access to affordable good food provided in areas where food shops are needed

**Proposed measures** – (Reduced) numbers of food bank users; (increased) numbers of people using food coops, community shops, buying groups (from routine data collected by the projects).

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## Actions

|     | Action   | Lead   | Measurable outcome  | Resources  | Timescale  |
|-----|--|--|---|--|--|
| 1.1 | Real Economy Cooperative is developing and supporting buying groups sourcing fresh foods from local producers (with the intention to also supply dry goods and kitchen products). Focussing on areas of the city where there is high unemployment and little choice in food retail.  | Real Economy   | Aim to have more than 50 buying groups in operation by 2020 with 500 active members, ordering more than £500,000 worth of food per year.<br>(May 2015: 9 buying groups) | Real Economy have GC Neighbourhood Partnership grant to develop buying groups in Avonmouth | Launched September 2014, and ongoing   |
| 1.2 | Buzz Community Food Shop is being set up in Lockleaze – transforming an empty building into a community shop and enterprise hub selling fresh, quality, affordable foods.  | BUZZ Lockleaze (local residents and Alison Belshaw)          |   | GC small grant   |  |
| 1.3 | There are several long established Food Banks in Bristol providing emergency food aid to those in highest need.  | Trussel Trust<br>The Matthew Tree Project: Food Plus Centres |   |  |  |
| 1.4 | FareShare South West is a local franchise of the national charity FareShare, established in 2007 it works with the food industry to reduce food waste and to distribute fit food that otherwise would go to landfill.  | FareShare  |   |  |  |
| 1.5 | The Matthew Tree Project is piloting a local Saturday ‘Good Food Market’ at Filwood Broadway.<br><br>Long term goal is to develop a 3-tiered pricing system ‘Good Food Supermarket’ in Filwood or Inns Court, using plans developed under the Bloomberg Philanthropies competition, in order for the underprivileged in the area to be able to afford good quality food too. See also Aims 5 & 9 | The Matthew Tree Project                                     |   |  | Pilot 8 week market trial 15 August–3 October 2015, reopening spring 2016 after evaluation |
| 1.6 | Elm Tree Farm is developing on-site farm shop to   | Elm Tree Farm  | Shop sales  |  |  |

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|      | Action  | Lead                    | Measurable outcome   | Resources | Timescale |
|------|---|-------------------------|--|-----------|-----------|
|      | sell produce to the public. The shop will be run by farm staff and by people with learning difficulties   |                         |  |           |           |
| 1.7  | Milestones Trust (a provider of services and care homes for people with learning difficulties, is working with Square Food Foundation, to develop an NVQ Care Home Cook course on the preparation of nourishing meals.<br><br>This will help achieve a top-level standard for food and food procurement in residential homes, and shift procurement towards suppliers who meet Soil Association accreditation standards.<br><br>See also theme 2. | Milestones Trust        | 2012 BAPEN study: 65% Bristol care homes residents were malnourished.<br><br>Expect reduced hospital admissions.<br><br>UWE study by Dr Hannah Pitt on the Food for Life Partnership and Milestones Trust will be published in June 2015 |           | Ongoing   |
| 1.8  | Fresh-range online local food store is launching fresh-range pods or street trading stalls in high footfall locations and food deserts, making fresh food clearly visible and more accessible.  | Fresh-range             | – Local producer sales (£)<br>– Number of registered customers   |           |           |
| 1.9  | Bristol FoodCycle provides weekly 3-course meals using surplus food for people at risk of food poverty and social isolation. In 2015, moving to larger premises with community meal capacity for 100 guests. See main entry at theme 10.  | Bristol FoodCycle       | Increased number of guests catered for at community meals  |           |           |
| 1.10 | Southmead Hospital is planning to hold a regular pop up fruit & veg market stall, provided by a local community-led grower. The stall will promote organic, seasonal, locally grown and fairly traded food.   | North Bristol NHS Trust | Will measure success through the adoption of a Food Policy. Will measure improvement through the Fairtrade South West Business Award scheme  |           |           |



## 2. HEALTH, EDUCATION, INCLUSION & ENGAGEMENT

| Baseline indicators 2014/15         |   |
|-------------------------------------|---|
| Healthy weight                      | <p>9.3% of reception age children in Bristol are obese</p> <p>19.3% of year 6 age children in Bristol are obese</p> <p>0.97% of reception age children in Bristol are underweight</p> <p>1.04% of year 6 age children in Bristol are underweight</p>  |
| Healthy eating                      | <p>60.4% of Bristol Quality of Life Survey respondents say that they ate food grown by themselves or by people that they know</p> <p>95% of respondents say they cook at home using fresh and raw ingredients</p> <p>86% of respondents say they eat home cooked meals 4 time per week</p> <p>43.1% of respondents say they chose locally produced food to tackle climate change</p> <p>43.5% of respondents say they changed their eating habits to be more green/ tackle climate change</p> <p>36.2% of respondents say they have eaten less meat and or dairy products to tackle climate change</p> <p>52.6% of respondents say they eat 5 portions of fruit or vegetables per day</p> |
| Early start                         | <p>79% of mothers in Bristol initiate breast feeding and 58.6% are still breastfeeding at the 6–8 week check</p>  |
| Community food growing & engagement | <p>There are 45 active community growing projects which cultivate 296,570m<sup>2</sup></p> <p>45 organisations in Bristol have received a School Gardening Award, 93 have been involved with Bristol in Bloom projects</p> <p>NB. data on number of allotments and allotment holders is being sought</p>  |

**Aim** – Promote healthy, affordable and sustainable food to the public through providing learning opportunities for growing food and for cooking from scratch.

**Outcome 2a** – Reduced levels of childhood obesity across the city, particularly in areas with highest levels identified

**Outcome 2b** – Year on year increase in the proportion of households eating meals cooked from scratch at least once a week

**Outcome 2c** – Community food initiatives (e.g. growing projects, community kitchens, markets) are active and highly visible across the city

**Proposed measures** – number of households eating meals cooked from scratch (as measured by the Quality of Life annual survey); levels of childhood obesity (National Child Measurement Programme data); level of use of community kitchens and of social prescribing (ad hoc recording)

## Actions

|     | Action  | Lead  | Measurable outcome  | Resources      | Timescale          |
|-----|---|---|---|----------------|--------------------|
| 2.1 | Childrens centre and nursery initiatives are taking place to improve access to and knowledge about food for families with young children in less advantaged neighbourhoods.                                   | Bristol Network of Equality in Early Years Health (BoNEE) | Improved diets of young children in Bristol.  |                | ?                  |
| 2.2 | Bristol Public Health directorate commissions a range of services to support families in tackling childhood obesity   | BCC   |   |                |                    |
| 2.3 | Food growing and market projects are being developed in response to resident demand in St Pauls and Knowle West.  | Knightstone Housing Association                           |   |                | ?                  |
| 2.4 | The Asylum Seeker Allotment Project provides a communal space to grow food organically for the Bristol Hospitality Network of hosts, asylum seekers, refugees, volunteers and other supporters.               | Bristol Hospitality Network                               | Shared skills between cultures, sense of practical achievement empowerment for participants   | GC small grant | 2015 GC project    |
| 2.5 | ‘Fresh, inexpensive, and local’ is making good food accessible within Stokes Croft.   | Hamilton House Food Service                               | ‘Fresh, inexpensive, and local’ food served by the Canteen or sold at Hamilton House  |                | Ongoing commitment |
| 2.6 | ‘What happens next’ project is engaging school children with ‘Seed to Celebration’ activities and learning by sourcing and creating educational learning resources, as well as growing and cooking equipment. | ‘What happens next’ project                               | Provide learning resources to 35% of Bristol’s primary schools by September 2017, and 55% by 2020.<br><br>Install edible plants with 5% of Bristol’s primary schools by |                | Completed 2020     |

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|      | Action  | Lead                                 | Measurable outcome  | Resources | Timescale                         |
|------|---|--------------------------------------|---|-----------|-----------------------------------|
|      |   |                                      | September 2017 and 10% by 2020.<br>Develop measures of impacts on biodiversity at school sites.   |           |                                   |
| 2.7  | Provision of training to Bristol Schools to enable good management of increasing food activities and keeping food safe  | Public Health & Healthy Schools, BCC | 40+ people trained  |           | Completed 2015                    |
| 2.8  | Food safety inspections/visits of food businesses are routinely conducted to ensure good standards are met, and the visits are used as an opportunity to promote healthy food offers as well.   | Food Safety Team, BCC                | Less food poisoning, more food businesses complying, public confidence  |           | Ongoing statutory function of BCC |
| 2.9  | Engaging Bristol based organisations and businesses in the Workplace Wellbeing Charter - improvements in the food offered to staff and healthier more sustainable approaches.   | Public Health, BCC                   | Number of organisations engaged   |           | ?                                 |
| 2.10 | BCC Engage Bristol Schools to work towards and achieve The Mayors Award for Excellence as a Health Improving School<br>BCC Engage Bristol Schools to work towards and achieve the standards award highlighting a quality school framework including food and nutrition.<br>BCC Provision of Nutrition training for all school staff and governors | Public Health & Healthy Schools, BCC | Number of schools awarded to date (starting point 9)<br>Number of schools completed (starting point 11)<br><br>Number of staff and governors trained (starting point ?) |           | 2015 and ongoing (?)              |
| 2.11 | The ‘Bristol Mayor’s Award for Excellence as a Health Improving School’ recognises schools that help pupils improve their health and wellbeing. Children learn about good food and experience how to grow and cook.   | Healthy Schools                      | Number of awards made. Increase in healthy eating, increased uptake of school dinners, reduction in e.g. crisps & chocolate in packed lunches.                          |           | Ongoing                           |

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|      | Action  | Lead                                | Measurable outcome   | Resources | Timescale |
|------|---|-------------------------------------|--|-----------|-----------|
|      | The School gardening award has 5 levels and is awarded to schools and children’s organisations depending on the extent of their gardening practices.  |                                     | Number and grade of awards issued. As of 2015:<br>45 total; 9 level 1; 27 level 2;<br>5 level 3; 2 level 4; 2 level 5  |           |           |
| 2.12 | Pukka Herbs has an ongoing community programme to promote growing and cooking of healthy, affordable and sustainable food. Includes donation of organic products to community initiatives.  | Pukka Herbs                         | Collaborative projects with HHEAG, Learning Partnership West and the Forest of Avon will provide quantitative and/or qualitative data  |           | Ongoing   |
| 2.13 | Square Food Foundation runs adult masterclasses in order subsidise community work. Ongoing programme of projects: <ul style="list-style-type: none"> <li>– Cooking in the Classroom (training primary school teachers)</li> <li>– Care Home Cooks (working with cooks from residential care homes)</li> <li>– One25 (working with women trapped in sex work and addiction)</li> <li>– A Toolkit for Independent Living (working with secondary school pupils)</li> <li>– What’s in your fridge? (series of summer food waste workshops in partnership with FareShare SW)</li> </ul> | Square Food Foundation              | Number of students signing-up to programmes.<br><br>SFF programmes monitor behaviour change including increase in number of times students cook a meal from scratch per week |           | Ongoing   |
| 2.14 | Knowle West Health Association provides ‘plot to plate’ sessions for the local community, using Let’s Grow Community Allotment and the community kitchen.   |                                     | Increased access to healthy, affordable sustainable food. Measured by evaluation and monitoring system.  |           | Ongoing   |
| 2.15 | Cabot Institute Food Security Group is developing new collaborations to study sustainable farming practice.   | Cabot Institute Food Security Group |  |           |           |

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|      | Action   | Lead                      | Measurable outcome  | Resources                            | Timescale                                |
|------|--|---------------------------|---|--------------------------------------|--|
| 2.16 | <p>Developing The Urban Growing Trail: installing a series of urban growing plots between Bristol Temple Meads and the FOOD exhibition at @Bristol, to encourage people to get involved in growing and to ‘normalise’ food growing within the city.</p> <p>Holding a series of engagement events along the Trail for learning, and to encourage people to harvest the crops.</p> | Incredible Edible Bristol | Trail continues beyond 2015 and is added to by businesses on the route  | GC strategic grant                   | 2015 GC project                          |
| 2.17 | <p>Severn Beach Line edible beds. Engaging with local schools along the Severn Beach line using art projects, and then installing edible beds with noticeboards at each station.</p> <p>Intention to extend the scheme along other local train lines towards Bath and Weston super Mare.</p>   | Incredible Edible Bristol |   | Sevenside Community Rail Partnership | 2015 and beyond                          |
| 2.18 | <p>Edible Schools. Website resources to support a September–July growing programme.</p> <p>Run alongside a Schools competition, which will help support and develop 4 diverse school gardens, which can become case studies for others to follow.</p>  | Incredible Edible Bristol | Increased sign-up of schools to website (at end of May 2015: around 5 schools using the site on a weekly basis) |                                      | Launched 2015                            |
| 2.19 | <p>One Tree per Child. To plant one tree for every primary school aged child = 36,000 kids. Including 14,000 apple/pear trees, and may include edible hedgerows.</p> <p>Avon Woodland Trust is currently assessing 122 woodland sites for potential to plant edible forests. Implementation by Avon Wildlife Trust</p>   | BCC                       |   |                                      | Most planting in Autumn 2015–Spring 2016 |

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|      | Action   | Lead   | Measurable outcome   | Resources                           | Timescale  |
|------|--|--|--|-------------------------------------|--|
| 2.20 | University of Bristol Students’ Union: Get Green. 2-year project to help fund and develop student-led campaigns, including e.g. sustainable food, flexitarianism and food waste reduction.   | University of Bristol Students’ Union        | NUS funding requires surveys and evaluation  | NUS Students’ Green Fund and HEFCE  |  |
| 2.21 | Milestones Trust is working with All About Food, developing on-site learning for staff and residents, encouraging home growing and cooking from scratch.<br><br>Also working with Growing Support, who work with service users to grow vegetables and cultivate seasonal produce.<br><br>See also theme 1. | Milestones Trust                             | 2012 BAPEN study: 65% Bristol care homes residents were malnourished.<br><br>Expect reduced hospital admissions.<br><br>UWE study by Dr Hannah Pitt on the Food for Life Partnership and Milestones Trust will be published in June 2015 |                                     | Expanding and developing growing projects 2015–18. |
| 2.22 | The Big Picnic – 15 Big Picnics held during Big Green Week, with up to 4 participating schools at each. Schools grow produce for making into picnic food, then come together to share food and experience, swap plants, and attend workshops.  | Food for Life Partnership                    | Baseline data on the 14 targeted schools in the Bristol Healthy Schools commission.<br><br>Number of schools enrolling in Food for Life programme  | GC Neighbourhood Partnership grants | 2015 GC project                                    |
| 2.23 | This is Rubbish: The Milking Parlour. Art installation project with artist living with a cow for a week, highlighting issues around milk costs/production and looking at ‘valuing food’.   | This is Rubbish                              |  |                                     | August or October 2015                             |
| 2.24 | Food Connections Festival – food festival staging events across the city and engaging a wide range of community organisations.<br><br>Intention is to make this an annual event (having run in 2014 & 15) and to develop an international reputation as the leading good                                   | Bristol Food Network<br>Bristol City Council | Number of events during festival (2015: 130)<br><br>Number of attendees (2015: 115,000)  | GC strategic grant                  | Commitment to hold again in 2016                   |

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|      | Action   | Lead   | Measurable outcome | Resources  | Timescale          |
|------|--|--|--------------------|--|--------------------|
|      | <p>food event in the UK.</p> <p>BBC are committed to hosting Food &amp; Farming awards in Bristol for the next 3 years – which has been the launch event for Food Connections in 2014 &amp; 15. Partnership agreements are in place for 2016 event.</p>  |  |                    |  |                    |
| 2.25 | <p>‘91 Ways’ project, named after the number of languages spoken in Bristol, the project will engage Bristolians of all backgrounds in leading more sustainable lives, through bringing them together to share stories, food, experience and ideas.</p>  | 91 Ways to build a global city                   |                    | GC strategic grant   | Launched June 2015 |
| 2.26 | <p>Good Food Tour: running fun, pop-up, low-carbon cookery activities with partners in all 14 of the Neighbourhood Partnership areas in Bristol. Simple, affordable, low carbon, healthy and nutritious food, using basic equipment and seasonal ingredients from local suppliers.</p> <p>Also series of chef-led events aimed at restaurant-goers, to promote low carbon cookery.</p> | Bristol Friends of the Earth                     |                    | GC small grant   | Launched 2015      |
| 2.27 | <p>Flexitarian City: promoting a flexitarian diet in restaurants and communities using Bristol as a pilot to possibly develop a national campaign</p>  | Flexitarian Bristol/Bristol Friends of the Earth |                    |  | Launched June 2015 |
| 2.28 | <p>Grow it! Cook it! Eat it! Project, engaging local residents of Easton, Ashley and Lawrence Hill in sustainable food, growing and cooking from scratch.</p>  | Trinity Community Arts                           |                    | GC small grant and Creative Youth Employment match funding | 2015 GC project    |

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|      | Action   | Lead                                    | Measurable outcome  | Resources  | Timescale        |
|------|--|---|---|--|------------------|
| 2.29 | Kitchen on Prescription aims to make the delivery of motivational healthy eating cooking courses – delivered out of Community Training Kitchens or elsewhere – part of mainstream healthcare (social prescribing).   | Portland Centre of Integrative Medicine | Additional numbers of people taking part in cookery courses.<br><br>Achievement of recurring funding for people with a long term conditions to access motivational cooking courses. | GC strategic grant                                 | 2015 GC project  |
| 2.30 | Bristol Community FM is making series of 12 hour-long radio programmes about food. Each programme will be in a different language, accompanied by an English translation.  | Community FM Ltd                        |   | GC small grant                                     | 2015 GC project  |
| 2.31 | Montpelier Bean Feast. 2015 grant is supporting environmental practices and activities at the festival.  | Montpelier Bean Feast                   |   | GC small grant                                     | 2015             |
| 2.32 | 13 x school and community garden projects supported/developed via GC small grants and Neighbourhood Partnership grants:<br><ul style="list-style-type: none"> <li>– Dame Emily Park Project, Bedminster</li> <li>– Broomhill Green Shoots, Broomhill Junior School, Brislington</li> <li>– New Fosseway Special School, Hartcliffe</li> <li>– Bristol Metropolitan Academy, Fishponds</li> <li>– Chester Park Junior School</li> <li>– Glenfrome Primary School, Eastville</li> <li>– Badock’s Wood Community Primary School, Southmead</li> <li>– Twenty Acres Road residents</li> <li>– Elmlea Junior School</li> <li>– Buckley Court</li> <li>– Westbury-on-Trym Academy</li> <li>– Woodcroft Community Orchard, Brislington</li> </ul> | Various                                 |   | 13 x GC small and Neighbourhood Partnership grants | 2015 GC projects |



## Promoting a thriving sustainable local economy

### 3. RETAIL

| Baseline indicators 2014/15                             |   |
|---|---|
| Independent food retail                                 | Data from the Bristol public food register (2010 quoted in Who Feeds Bristol report) indicated that there were 180 shops owned by 140 specialist independent retailers<br>– 70 bakery shops<br>– 10 Fishmongers<br>– 40 butcher shops selling fresh meat<br>– 35 greengrocers<br>– 25 delicatessens<br><br>On the Bristol public food register in 2014 there were 84 supermarkets (multiple chain businesses) registered in the city of Bristol |
| Availability of fresh food outlets vs fast food outlets | On the Bristol public food register in 2014 there were 208 fresh food outlets and 1,152 fast food outlets in the city of Bristol  |

**Aim** – Champion the use of local, independent food shops & traders to help make our high streets and local shopping centres and markets vibrant & diverse

**Outcome 3a** - Diverse and successful independent food businesses on our high streets and in our local shopping centres

**Outcome 3b** – Increased numbers and geographical spread of shops from which people can buy a wide range (one or more of fresh, seasonal, local and organic, regional and fairly traded) of good food products

**Proposed measures** – Number of independent food shops and markets maintained or increased

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## **Actions**

|     | Action   | Lead                | Measurable outcome | Resources | Timescale   |
|-----|--|---------------------|--------------------|-----------|---|
| 3.1 | BCC Bristol’s High Streets/Local Centres Action Plan<br>BCC Regular Job Fairs<br>BCC Business Start-up & Development Toolkit | BCC                 |                    |           | High Streets/Local Centres Action Plan at draft stage April 2015.<br><br>Other actions ongoing. |
| 3.2 | Delivery Consolidation Scheme  | Travelwest          |                    |           |   |
| 3.3 | Proposed second Business Improvement District for the city centre  | Destination Bristol |                    |           | Ballot late summer 2016   |
| 3.3 | Bristol bidding for WorldHost status   | Destination Bristol |                    |           |   |

## 4. COMMUNITY-LED TRADE

| Baseline indicators 2014/15       |  |
|-----------------------------------|--|
| Local Independent food businesses | There are 265 businesses selling food which accept the Bristol Pound (Bristol Pound data for 2014) |

**Aim** – To promote community-led food trade such as co-operatives, buying groups, Community Supported Agriculture, pop-up shops, community shops

**Outcome 4a** – Bristol has a range of financially viable and well-used community-led food trade initiatives

**Outcome 4b** – Community-led food trade initiatives are supported, promoted and valued as part of the local economy

**Proposed measures** – numbers of successful initiatives; numbers of people involved; volumes of good food and drink traded; business turnover

### Actions

|     | Action   | Lead | Measurable outcome | Resources | Timescale |
|-----|--|------|--------------------|-----------|-----------|
| 4.1 | Several initiatives are being run or supported by BRAVE, Voscur, Social enterprise works, BBSSEN, and BCC. More information is needed on these actions.... |      |                    |           |           |
| 4.2 | Buzz Lockleaze Community Shop: Could form model for Community enterprises elsewhere (see theme 1)  |      |                    |           |           |
| 4.3 | Real Economy Co-operative: food buying groups (see theme 1)  |      |                    |           |           |
| 4.4 | Bristol Food Producers: supporting community-led agriculture projects (see theme 9)  |      |                    |           |           |

## 5. SUPPLY & DISTRIBUTION INFRASTRUCTURE

| Baseline indicators 2014/15            |   |
|--|---|
| Supply and distribution infrastructure | Data for the West of England (Bath and NE Somerset, Bristol, North Somerset and South Gloucestershire) collected for the Who Feeds Bristol report (2010);<br>160 food distribution centres/cold stores and wholesalers<br>74 food manufacturers<br>36 farms and city farms<br>20 abattoirs and cutting facilities |

**Aim** – Develop & strengthen regional supply infrastructure - local wholesale markets, food processors, local abattoirs, dairies & farms

**Outcome 5a** – Existing essential local supply infrastructure protected and strengthened (eg markets, wholesale market)

**Outcome 5b** – New infrastructure in place to enable sustainable supply chains that make food and drink products from the region widely available (e.g. new local supply hubs)

**Objective 5c** – Efficient low carbon sustainable food distribution mechanisms in place and serving the city’s food businesses

**Proposed measures** – number of businesses participating in regional food supply hubs; number of businesses actively sourcing better quality local & otherwise good food; number of businesses served by low carbon distribution mechanisms

### Actions

|     | Action   | Lead | Measurable outcome | Resources | Timescale |
|-----|--|------|--------------------|-----------|-----------|
| 5.1 | Flagship wholesale market with strong links to the city  |      |                    |           |           |
| 5.2 | Fresh-range online local food store. Developing hubs in rural Somerset and inner city Bristol for stocking, consolidation, packing and dispatch of |      |                    |           |           |

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|     |   |                        |  |  |  |
|-----|---|------------------------|--|--|--|
|     | <p>local produce for home delivery.</p> <p>Dedicated online store for St Philips’ market, enabling Bristol consumers to shop via online retail platform from a range of suppliers.</p> <p>See also theme 1.</p>   |                        |  |  |  |
| 5.3 | <p>Developing a Food Enterprise Zone at J21 M5, which will be used to develop a food and drink business centre.</p> <p>SW Food and Drink Innovation Centre: 3 main components:</p> <ul style="list-style-type: none"> <li>– Food/Grade business units</li> <li>– Piloting and Test facilities to support growth, R&amp;D, and drive innovation</li> <li>– Business Centre to focus food and drink training, mentoring and business support</li> </ul> | North Somerset Council |  | £50,000 Defra grant for Food Enterprise Zone | <p>Food Enterprise Zone: public consultation autumn/winter 2015.</p> <p>Food and Drink Innovation centre: outline planning application September 2015.</p> |
| 5.4 | <p>The Matthew Tree Project: developing a food distribution hub at Filwood Broadway with walk-in fridge and freezer.</p> <p>See themes 1 &amp; 9 for more detail.</p>   |                        |  |  |  |

## 6. MARKET OPPORTUNITIES FOR LOCAL, REGIONAL AND FAIRTRADE PRODUCERS

| Baseline indicators 2014/15        |   |
|------------------------------------|---|
| Fruit and Vegetable box schemes    | An estimated 4,880 fruit and vegetable boxes are delivered each week in Bristol   |
| Food for life catering mark        | The most recent available Bristol data compiled for the Baseline report shows that:<br>10 schools and 12 businesses have received Food for Life Awards<br>Around 30,000 Food for Life Catering meals are served each day in Bristol |
| Sustainable Restaurant association | 48 restaurants in Bristol have been awarded at least 1 star by the Sustainable Restaurant Association   |
| Fish2Fork                          | 13 restaurants in Bristol have been assessed by Fish2Fork   |
| Fairtrade                          | 39 schools and 106 businesses have made Fairtrade pledges   |

**Aim** – High visibility of local, regional and fairly traded products in retail and catering outlets and in markets

**Outcome** – Increased markets for food made or grown by local, regional & Fairtrade producers

**Proposed measures** – Increased market share of local, regional and fairly traded products; increased numbers of businesses buying and selling local, regional and fairly traded products

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## Actions

|     | Action   | Lead  | Measurable outcome   | Resources | Timescale        |
|-----|--|---|--|-----------|------------------|
| 6.1 | Development of promotion of local currency   | Bristol Pound                                 |  |           | Ongoing          |
| 6.2 | Food Assemblies are being set up in St Andrews/Ashley Down and Easton, with interest in St Werburghs.  | The Food Assembly                             | St Andrews/Ashley Down organiser will run a Resilience Self Assessment with members to measure change over time.             |           |                  |
| 6.3 | Fairtrade pop-up shop in March 2016 in the New Room, Broadmead run by Bristol Fairtrade Network and Bigger Picture, in partnership with 3 local companies.   | Bristol Fairtrade Network                     | 1. Increased local sales and awareness of Fairtrade products<br>2. Increased profile and sales of local Fairtrade businesses |           | March 2016       |
| 6.4 | Eat Drink Bristol Fashion annual pop-up restaurant in Queen Square, with fine dining restaurant and informal tapas bar. EDBF connects producers and chefs working in the Bristol hinterland, with consumers in the city, raising the profile of local suppliers. | Eat Drink Bristol Fashion                     | Attracts around 30,000 customers per year.   |           |                  |
| 6.5 | BCC annual ‘Meet the buyer’ events, matching purchasers with smaller, local suppliers.   | BCC   |  |           |                  |
| 6.6 | Make Sunday Special: City centre road closures with a ‘re-imagining’ of the road space, including market stalls amongst other attractions.<br><br>New for 2015: ‘local’ events in Avonmouth, Bedminster, Easton & Lawrence Hill, Hartcliffe.                     | BCC   |  |           | 2015             |
| 6.7 | Whiteladies Road Market is increasing in frequency to weekly from May 2015.<br><br>Harbourside Market expanding from May 2015 with increased food offer.   | Sustainable Redland<br><br>Harbourside Market |  |           | 2015 and ongoing |
| 6.8 | BCC planning to produce up-to-date guidance on establishing a market.  | BCC   |  |           | End of 2015      |

## 7. PUBLIC AND PRIVATE CATERING & PROCUREMENT

| Baseline indicators 2014/15  |  |
|--|--|
| Food for life catering mark, Sustainable Restaurants Association, Fish2Fork, Fairtrade | The most recent available Bristol data compiled for the Baseline report shows that:<br>10 schools and 12 businesses have received Food for Life Awards<br>Around 30,000 Food for Life Catering meals are served each day in Bristol<br>48 restaurants in Bristol have been awarded at least 1 star by the Sustainable Restaurant Association<br>13 restaurants in Bristol have been assessed by Fish2Fork<br>39 schools and 106 businesses have made Fairtrade pledges |

**Aim** – Transform catering & procurement through sustainable food sourcing and reduction of food waste

**Outcome 7a** – All hospitals, universities and FE colleges achieve ‘Silver’ on the Food for Life Catering Mark (or equivalent)

**Outcome 7b** – All Bristol school meals achieve ‘Silver’ on the Food for Life Catering Mark (or equivalent)

**Outcome 7c** – Increasing numbers of private catering businesses achieve ‘Silver’ on the Food for Life Catering Mark (or equivalent)

**Proposed measures** – number and percentage of accredited catering outlets for schools, hospitals, higher education, private businesses achieving catering mark standards

### Actions

|     | Action  | Lead                                     | Measurable outcome   | Resources                      | Timescale |
|-----|---|--|--|--------------------------------|-----------|
| 7.1 | Go Green initiative of events, action plans and ‘how to’ guides to engage catering businesses in sustainable food sourcing and reduction of food waste. | Low Carbon South West and Business West. | Number of businesses involved in network across the city to share best practice. Number of businesses aware of and actively supporting local organisations such as Fareshare. More businesses signed up to the Sustainable Restaurant Association, Food For Life | Core funding from Bristol 2015 | 2015?     |



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|     | Action   | Lead                      | Measurable outcome   | Resources                                       | Timescale    |
|-----|--|---------------------------|--|---|--------------|
|     |  |                           | Catering Mark, Sustainable Fish Cities, Bristol Pound, Fairtrade Business Awards   |   |              |
| 7.2 | Fairtrade Producer visits during Fairtrade Fortnight: A Fairtrade farmer visits Bristol schools and community events to talk about the impacts of Fairtrade on them and their community, with the aim of encouraging more schools, community groups and businesses to procure Fairtrade.   | Bristol Fairtrade Network | Feedback from schools via questionnaire to teachers.   | Self-funding plus a small amount of sponsorship | Annual event |
| 7.3 | Field to Fork Foundation CIC: engaging with the Bristol and South West catering industry on how to operate sustainably. For 2015: Sustainable Food Summit on ‘Building sustainable menus’. Developing ‘How to’ guides for businesses.  | Field to Fork Foundation  | Food for Life Catering Mark take-up. Sustainable Restaurant Association membership levels.   |   |              |
| 7.4 | Soil Association Food for Life Catering Mark: intention to increase number of FFL Catering Mark meals served in Bristol, targeting specific sectors within the city and the further Southwest region.  | Soil Association          | Increase in FFL take-up. As of May 2015:<br>– 12 businesses in Bristol hold Catering Mark, serving just over 30,000 meals per day<br>– 10 schools have FFL Partnership award |   |              |
| 7.5 | BCC improvement in food and catering procurement standards, using the new ‘balanced scorecard’ tool.<br><br>Adoption of Soil Association FFL Silver Catering Mark as a minimum for new Bristol Schools contract and all new BCC managed catering contracts.<br><br>Work with new West of England Sustainable Food Procurement Group.<br><br>Will explore the development of ‘good food’ criteria which can be applied to smaller contracts/businesses (as a low cost but consistent alternative to FFL). | BCC                       |  |   |              |

## Taking Care of the Natural World

### 8. LAND & PLANNING

| Baseline indicators 2014/15                                      |   |
|--|---|
| Hectares of land used for food production in the west of England | There are 860,928 hectares of farmland in the West of England and of this area 822,663ha are used for food production |

**Aim** – To safeguard and promote the use of good quality land in & around Bristol for food production in balance with the natural environment

**Outcome 8a** –

**Proposed measures** – record of Bristol Development Framework safeguards for food, and of changes made in the framework and local plans. Record of new mapping assessments conducted, and record of hectares of land allocation for food growing

#### Actions

|     | Action  | Lead  | Measurable outcome  | Resources           | Timescale                     |
|-----|---|---|---|---------------------|-------------------------------|
| 8.1 | Develop new classifications for food/soil/nature in the planning system (ie land and food system value)                           | BCC PLANNING<br>Blue Finger Alliance<br>Avon Wildlife Trust | Bristol City Council land and food classifications used to inform planning decisions and longer term strategic planning processes | BCC?                | 2016                          |
| 8.2 | Publish a Bristol citizen statement about the value of good quality soil to the city and how the city will demonstrate that value | Blue Finger Alliance and Soil Culture event                 |   | Various, voluntary? | During GC year/by end of 2015 |
| 8.3 | Re-instate the market gardens along the M32.  | Bristol food producers                                      |   |                     |                               |

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|     | Action   | Lead   | Measurable outcome  | Resources   | Timescale                              |
|-----|--|--|---|---|--|
|     |  | network?   |   |   |  |
| 8.4 | Develop a new participatory app project along the lines of ‘Know your place/know your land for food’.  | AWT? Architecture Centre   | A specially designed app to enable Bristol residents to take part in mapping land spaces for food in the city                                       | Aspirational idea   | ?                                      |
| 8.5 | CPRE Avonside: Green Belt and Local Food campaign. Aims to promote the Green Belt as a valuable source of good local food.<br>Ongoing monitoring and response to planning applications and policy reviews etc.   |  |   |   | Green belt campaign launched June 2015 |
| 8.6 | Soil Culture at Create marks UN International Year of Soils 2015. Through an exhibition and series of engagement events, it will work towards the co-creation of a city-wide Soil Declaration.<br>Will also input to national and European level discussions.  | Touchstone collaborations, Blue Finger Alliance, Soil Association<br>BCC – Create Centre | City-wide Soil Declaration.   | CCANW<br>Create Centre<br>Sponsorship from Triodos & the Biodynamic Association | July–August 2015                       |
| 8.7 | BCC Allotments Team<br>Actively seeking potential new sites in areas where there is a demand/lack of provision.<br>Allotments strategy sets min provision of 7 plots per 1,000 residents.<br>Actively identifying new sites for growing (including commercial scale growing), with the intention to publicise non-contentious sites. | BCC  |   |   | Ongoing                                |
| 8.8 | Get Bristol Buzzing initiative aims to link all activities related to pollinator conservation in Bristol and promote better habitat management for insect pollinators.   | Avon Wildlife Trust<br>BCC<br>S.Gloucs<br>Buglife<br>University of Bristol               | Increased area of habitat managed favourably for pollinating insects.<br>Targets to be decided once land has been mapped and baseline data has been | Initial funding for Strategy development from Defra                             | Strategy runs 2016–2020                |

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|      | Action   | Lead                                | Measurable outcome  | Resources      | Timescale |
|------|--|-------------------------------------|---|----------------|-----------|
|      | A Greater Bristol Pollinator Strategy will promote shared aims and actions among Strategy partners, including habitat management of natural and managed green spaces and favourable management of food growing areas to benefit pollinators.   | UWE<br>Bristol Friends of the Earth | recorded.   |                |           |
| 8.9  | Beebristol are developing planting schemes, workshops and are raising awareness of pollinator decline in order to make Bristol more pollinator-friendly.   | Beebristol                          | 6 new wildflower meadows planned for 2015, with plan to increase the number of sites each year to 2020. | GC small grant |           |
| 8.10 | Bristol Regional Environmental Centre (BRERC)<br>– Supporting and encouraging the recording of pollinator data<br>– Ongoing recording of species and habitat data<br>– Training workshops on recording and identifying bees and associated species<br>– Training on habitat surveying<br>– Providing advice on data management to others, including community groups | BRERC                               |   |                | Ongoing   |

## 9. SCALE UP URBAN AGRICULTURE

| Baseline indicators 2014/15     |  |
|---------------------------------|--|
| Community growing schemes       | A recent survey by Bristol Food Network revealed that there are at least 45 community based growing projects that between them cultivate 296,570m <sup>2</sup> of land within the city<br><br>(But no figures are available on commercial urban growers) |
| Allotments                      | Bristol City Council owns 6,168 allotment plots – roughly 3,976ha in total   |
| Fruit and Vegetable box schemes | An estimated 4,880 fruit and vegetable boxes are delivered each week in Bristol  |

**Aim** – To increase the amount of sustainably produced Bristol-grown fruit & vegetables supplied to restaurants, cafes, markets & households across the city

**Outcome 9a** – Network of viable urban food production enterprises supplying sustainably produced fruit and vegetables to Bristol

**Outcome 9b** – Increased volumes of fruit and vegetables produced sustainably and sold in Bristol

**Proposed measures** – Level of visibility of urban grown produce; volumes produced and sold

### Actions

|     | Action  | Lead                     | Measurable outcome | Resources  | Timescale |
|-----|---|--------------------------|--------------------|--|-----------|
| 9.1 | FOODTURES, The Matthew Tree Project.<br><br>Setting up market garden food-growing at the Rock, Brislington, and 2 other sites within Bristol.<br><br>Plans to build a fully equipped education and skills training centre, and to develop an accredited 3-year course ‘The Local Food Sector Qualification’, that will cover food growing and distribution, food processing, food logistics and | The Matthew Tree Project |                    | GC Neighbourhood Partnership grant towards the Rock;<br>GC small grant towards developing the own label ‘cottage industry’ |           |

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|     | Action  | Lead                         | Measurable outcome  | Resources          | Timescale       |
|-----|---|------------------------------|---|--------------------|-----------------|
|     | <p>distribution, and food retailing.</p> <p>FOODTURES Processing Kitchens will develop added-value own-label products, using own-grown produce, seasonal gluts, and other surplus/waste food.</p> <p>Developing a food distribution hub at Inns Court.</p> <p>See also Food Plus Centres and Good FoodMarket at theme 1</p>   |                              |   |                    |                 |
| 9.2 | <p>Sims Hill CSA developing its smallholding and expanding its production and membership over a 6-year period.</p> <p>Hope to attain full Permaculture Land Status in 2015.</p>   | Sims Hill Shared Harvest CSA | <p>Increase in veg share members.</p> <p>April 2015: 60 full veg share members</p> <p>Aim is to have 90 full share equivalents by end of 2015</p>   |                    | 2015–2020       |
| 9.3 | <p>Bristol Food Producers is a network of food producing enterprises from Bristol and its hinterland. The aim of the project is to scale-up local food production (growing, processing and distribution) by connecting-up existing projects and helping them to collaborate. It will create an innovation and support hub that enables and promotes collaboration, peer support and resource sharing.</p> <p>There are 4 main strands of work:</p> <ul style="list-style-type: none"> <li>– Increasing productive land, including developing a land-matching service</li> <li>– Improving fairness and efficiencies for smaller food producers: developing member benefits</li> <li>– Improving access to markets e.g. by developing a collective branding</li> </ul> | Bristol Food Producers       | <p>Amount of land newly occupied</p> <p>Amount grown (assessed through Bristol Food Producers Survey)</p> <p>Number of growing organisations/members of group</p> <p>Number of people attending in skill-sharing sessions, or enrolled on Certificate</p> <p>Number of new enterprises established by people helped/members</p> | GC strategic grant | 2015 GC project |

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|     | Action  | Lead                 | Measurable outcome  | Resources          | Timescale       |
|-----|---|----------------------|---|--------------------|-----------------|
|     | – Collaborating on learning e.g. with skill-sharing masterclasses, and by developing ‘The Bristol Certificate: Livelihood skills for landworkers’   |                      |   |                    |                 |
| 9.4 | Bristol Fish Project. Scaling-up previous trial systems to test the commercial viability of community-supported aquaponics. As well as employing and upskilling local people, the project will also teach the skills for running an aquaponics business to new-entrant farmers  | Bristol Fish Project | Number of fish sold into the local market<br>Weight of plants sold locally<br>Volunteer hours contributed<br>Amount of jobs created | GC strategic grant | 2015 GC project |
| 9.5 | Grow Bristol are engaging with a wide range of people and groups through 2015, with their travelling ‘Mini Grow Box’ demonstration aquaponic system.<br><br>This year they will also start to develop their urban farm on a site close to Temple Meads, based around vertical farming and aquaponics, and housed within a shipping container ‘Grow Box’. This will transform a disused site into a productive urban farm and space for training and public engagement | Grow Bristol         |   | Part GC-funded     | 2015–17         |
| 9.6 | IncrEdibles Food Project are growing and distributing open pollinator heritage seeds – organic plants which produce seeds so growers can maintain the heritage.   | IncrEdibles          | 4,000/5,000 plants grown for 2015 season  |                    | 2015            |

## 10. REDUCE WASTED FOOD & FOOD WASTE

| Baseline indicators 2014/15                           |   |
|---|---|
| Bristol City Council waste collection figures 2013/14 | Tonnes of waste sent to landfill: 53,000<br>Tones of food waste collected: 11,000<br>Tonnes of dry waste recycled: 52,000<br>Tones of green/compostable waste collected: 26,000 |

**Aim** – To minimise food waste by encouraging composting & the redistribution of good food that would otherwise be wasted

**Outcome 10a** – A food system in Bristol that implements the food resource hierarchy: i) Prevention (Education); ii) Redistribution to people; iii) Redistribution to animals; iv) “Recycling”; v) Waste

**Outcome 10b** – Highly efficient systems for redistributing surplus food

**Outcome 10c** – Innovative approaches to capturing and re-using energy and nutrients from food waste recycling that benefit the city and city region.

**Outcome 10d** – Bristol-made compost from green waste is available to the public

**Key measures** – Percentage of food businesses that are collecting wasted food for composting or recycling (aim for fifty percent, and eventually one hundred percent; amount of Bristol-made compost available to the public

### Actions

|      | Action  | Lead  | Measurable outcome | Resources   | Timescale            |
|------|---|-------|--------------------|---|----------------------|
| 10.1 | Feed me and win: West of England campaign which rewards residents using their weekly food recycling collections | B&NES |                    | Department for Communities and Local Government Recycling Reward Scheme | June 2015–March 2016 |



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|      | Action   | Lead              | Measurable outcome   | Resources          | Timescale       |
|------|--|-------------------|--|--------------------|-----------------|
| 10.2 | Elm Tree Farm developing kitchen at the farmhouse in order to use farm surpluses to make preserves, chutneys, fermented and dehydrated foods that will be sold direct or supplied to local restaurants etc. The kitchen will also provide training to adults with learning difficulties.<br>See also Elm Tree Farm shop at theme 1.  | Elm Tree Farm     | Reduction in amount of waste food from farm and other growing projects – currently either composted or fed to the pigs.<br>Amount of product sold. | GC small grant     |                 |
| 10.3 | What Happens Next have introduced wormeries to 3 primary schools as part of the ‘Seed to Celebration Giveaway’. Plans to expand wormery project.<br>See also theme 2.  | What Happens Next | Aim to have wormeries in 30% of Bristol primary schools by September 2017 and in 50% of primary schools and at least 1 secondary school by 2020    |                    | 2015–20         |
| 10.4 | Resource Futures is undertaking work to understand what food is wasted:<br>2013: Bristol study showed that nearly 15,000 tonnes of food waste was going in the bin, rather than the kitchen caddies<br>2015: Study of waste composition across the West of England authorities<br>2015: Undertaking a national study to understand where food is being wasted throughout the food supply chain<br>Resource Futures are working to provide support and advice to householders about their waste and recycling services, and with WRAP to develop the “Love food. Hate Waste. Save More” materials, and a similar resource for the business sector (available end 2015). |                   | Reduction in food waste in domestic and supply chains.<br>Increase in amount of food waste collected for recycling.                                |                    |                 |
| 10.5 | Re-use Network. Supporting food re-use groups  | Bristol Re-use    |  | GC strategic grant | 2015 GC project |

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|      | Action  | Lead   | Measurable outcome  | Resources               | Timescale               |
|------|---|--|---|-------------------------|-------------------------|
|      | through developing a collaborative network of organisations working within re-use.  | Network  |   |                         |                         |
| 10.6 | Food Route. Developing a digital platform for linking surplus food from communities and businesses with those who are able to use or redistribute it. Handling everything from allotment surplus to major supermarkets, and dealing with surpluses on a hierarchy of: human consumption first, then animal consumption, then AD   | FareShare South West<br>Neighbourly<br>Incredible Edible Bristol | Reduction in amount of edible food going to landfill or anaerobic distribution (can measure volume redistributed).<br><br>Target: 100–150 food companies engaged with the project; 100–150 organisations receiving food engaged with the project. | GC strategic grant      | Launched by end of 2015 |
| 10.7 | FareShare South West: Eighth plate – Developing a festival toolkit to measure how much edible food is wasted, and training vendors on how this waste can be delivered to vulnerable people nearby. Working with 5 trial festivals during 2015.  | FareShare South West   | Up to 60 tonnes of food saved from waste.   | Esmee Fairbairn<br>WRAP | 2015                    |
| 10.8 | FareShare South West: Currently redistribute around 30–40 tonnes of food a month which would otherwise have gone to landfill to around 150 organisations.<br><br>Their catering arm ‘Surplus Supper Club’ delivers a ‘wasted food’ catering service to corporate, community and individuals, which encourages behaviour change/educates about wasted food.<br><br>Ongoing process of increased diversion from landfill/increased redistribution and public engagement | FareShare South West   |   |                         | Ongoing                 |
| 10.9 | This is Rubbish ‘Counting what matters project’: designing an audit of supermarket food waste from farm to supermarket shelf, across one chain.   | This is Rubbish  |   |                         | End of 2015             |

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|       | Action   | Lead                               | Measurable outcome   | Resources | Timescale  |
|-------|--|------------------------------------|--|-----------|--|
| 10.10 | <p>FoodCycle. Volunteer-led Bristol hub provides weekly 3-course meals using surplus food for people at risk of food poverty. In 2015, moving to larger venue with a capacity for serving 100 guests</p> <p>Classes and assemblies for primary schools on reducing food waste and cookery skills, as well as facilitating schools’ FoodCycle meals. Education tent with food waste games, educational materials and pledge tree.</p> <p>Developing a schools toolkit including lesson plans, information on food waste and food poverty and on running a FoodCycle Feast</p> | FoodCycle                          | <p>Increased volume of food collected.</p> <p>Increased number of schools engaged.</p> |           | <p>New venue 2015.</p> <p>Toolkit available from autumn 2015</p> |
| 10.11 | <p>Bristol Skipchen are working to change the legislation around best-before dates by using innovative projects to raise awareness and lobby for change, using a trial-and-error approach to find solutions for domestic and commercial food waste.</p> <p>In 2015 Skipchen are moving from their Stokes Croft out-of-date food pay-as-you-feel café, attending festivals, travelling to the Calais migrant camp etc</p> <p>Working with Waitrose in Henleaze, aiming to collect 100% ‘waste’ from the supermarket, 7 days a week.</p>                                       | Skipchen                           |  |           |  |
| 10.12 | <p>The Sustainable Restaurant Association have run a FoodSave project in London, using smart meters to run ‘food waste audits’ for small to medium sized businesses. The SRA are looking for funding/a way of financing a similar project in</p>   | Sustainable Restaurant Association |  |           |  |

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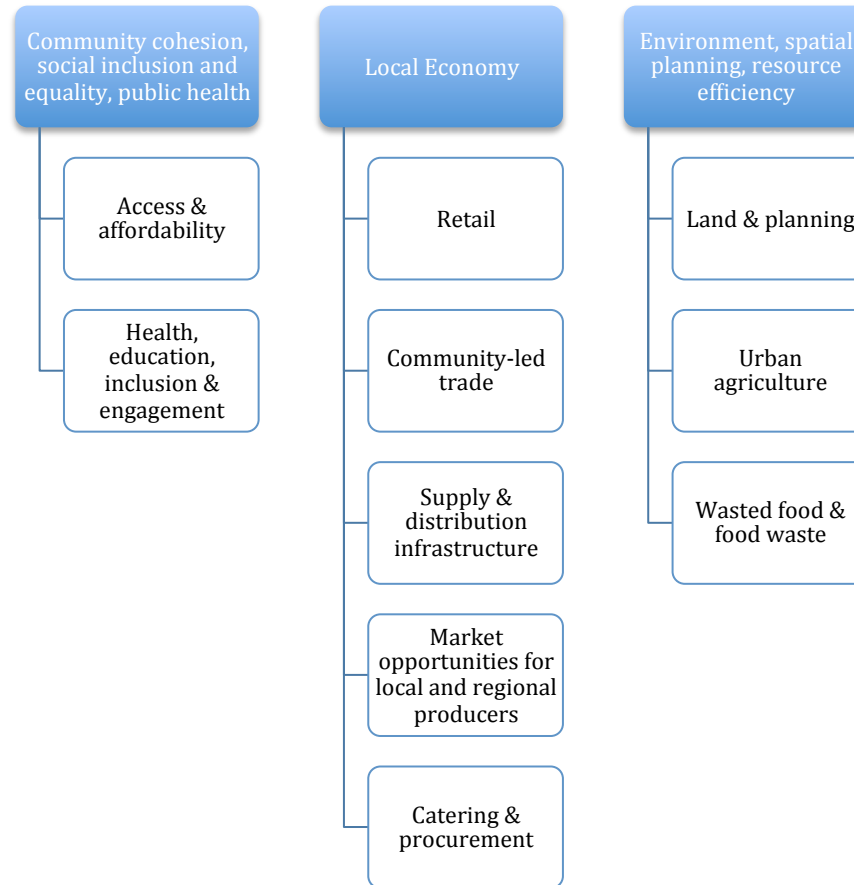
|       | Action  | Lead                  | Measurable outcome  | Resources      | Timescale       |
|-------|---|-----------------------|---|----------------|-----------------|
|       | Bristol.  |                       |   |                |                 |
| 10.13 | GENeco: food waste recycling facility in Avonmouth, using anaerobic digestion to treat Bristol’s unavoidable food waste. Produces biogas for the grid and to power the Bio Bus, and fertiliser which goes to agricultural land. | GENeco                | Increase in diversion of unavoidable food waste from landfill<br>Greater recycling of unavoidable food waste<br>Reduction in food waste miles |                | Ongoing         |
| 10.14 | Bath and Bristol YMCA: working with local young people to create monthly Sunday ‘landfill lunches’.   | Bath and Bristol YMCA |   | GC small grant | 2015 GC project |
| 10.15 | Ujima Radio: ‘Eat your Greens’ project targeting reduction of food waste in the home in BME communities.  | Ujima Radio           |   | GC small grant | 2015 GC project |

## Glossary

|  |
|--|
| <p><b>Anti-competitive practices</b> are business or government practices that prevent or reduce competition in a market, for example selling below cost, exclusive dealing, barriers to entry, and price fixing.</p>  |
| <p><b>Bristol Food Network</b> is a Community Interest Company that supports, informs and connects individuals, community projects, organisations and businesses who share a vision to transform Bristol into a sustainable food city.</p>   |
| <p><b>Bristol Green Capital Partnership (BGCP)</b> is an independent leadership organisation whose aim is to make Bristol ‘a low carbon city with a high quality of life for all’. It is a Community Interest Company with some 800 members, comprising organisations and individuals.</p>   |
| <p><b>Bristol Pound</b> is the UK’s first city wide local currency, designed to support independent businesses in and around Bristol, retaining and multiplying the benefit of local money. It is the first UK local currency to have electronic accounts managed by a regulated financial institution, and the first that can be used to pay some local taxes. It is run by a not-for-profit partnership between Bristol Pound Community Interest Company and Bristol credit Union.</p>     |
| <p><b>Food Policy Council (FPC)</b> pioneered in America with the first being established in 1982, an FPC is an officially sanctioned body comprising stakeholders from various segments of the food system, that exists to improve the way food is produced and supplied with the aims of good health, strong local economy, strong communities and environmental sustainability. Bristol Food Policy Council was established in 2011.</p>  |
| <p><b>Food Poverty</b> is the inability to afford, or to have access to, food to make up a healthy diet. It is about the quality of food as well as quantity. It is not just about hunger, but also about being appropriately nourished to attain and maintain health. The causes are complex and multiple and include factors that are financial (income and price), social (norms, skills, impact of marketing of unhealthy foods) and physical (access to shops, cooking facilities).</p> |
| <p><b>Food System</b> is the interconnected set of elements organised together to collectively produce and provide food to human communities. It includes the rationality and thought processes that underpin the system, as well as hard infrastructure, contracting arrangements, land, water, sunlight and labour.</p>  |
| <p><b>Good Food</b> the Bristol food Policy Council set out a Food Charter in 2012 stating that ‘good food is not only tasty, healthy and affordable, but must also be produced and distributed in a way that is good for nature, good for workers, good for animal welfare, and good for local businesses’.</p>   |
| <p><b>Good Food Plan 2013</b> was produced by the FPC, launched at an open space event, and sets out a vision and framework for making Bristol a good food city with eight high level objectives.</p>  |
| <p><b>Green Capital Food Action Group</b> one of 16 themed action groups established by the BGCP in 2014, and hosted by Bristol Food Network, with</p>   |

|   |
|---|
| the aim of helping coordinate and create innovative work on food for the 2015 Green Capital year.   |
| <b>Obesity</b> means excess body weight, caused by an imbalance between calorie intake and calorie output. The availability and marketing of processed food that is ‘hyper-palatable’ is contributing to development of addictive behavioural habits known as ‘conditioned overeating’. The prevalence of obesity has risen very steeply in recent years and the health impacts are significant. The definitions of overweight and obesity are based on Body Mass Index, computed from height and weight measurements. For a calculator see <a href="http://www.nhs.uk/Tools/Pages/Healthyweightcalculator.aspx">http://www.nhs.uk/Tools/Pages/Healthyweightcalculator.aspx</a> |
| <b>Peak Oil</b> the point at which maximum output of oil has been achieved from a well, field, or nation, after which the output will decline and the energy needed for extraction rises.   |
| <b>Staple</b> the most common or regularly eaten food items in a country or society, forming the mainstay of the diet. Typically they are inexpensive, readily available and easily stored.   |
| <b>Sustainable development</b> has been defined as meeting the needs of the present without compromising the ability of future generations to meet their own needs.   |
| <b>West of England Local Enterprise Partnership</b> is a partnership organisation between local government and business with the stated aim of achieving economic growth.   |
| <b>West of England Local Nature Partnership</b> is a partnership organisation aimed at developing and advocating an investment strategy for the West of England that recognises the fundamental dependence on the health of our natural environment.  |

## Appendix 1. Summary diagram of key policy areas and ten themes for action



## Appendix 2. The Bristol story so far

In order to understand where we are now can be helpful to look back as well as looking forward. Events do not happen in isolation. A major shift is taking place as people try and live in ways that are less damaging to the natural world and less damaging to human health and communities. The following table highlights some of the more recent steps in Bristol’s journey.

| Year            | Some steps in Bristol’s journey  |
|-----------------|--|
| 1980s and 1990s | During the 1980’s and 90’s many innovative food projects began. The Hartcliffe Environment and Health Action Group started, with its community kitchen and market gardens. Several Community Orchards and City Farms were established. The St Nicholas Market began; one of the UK’s first modern farmers markets. ‘Bristol Food Links’ was formed bringing together interested organisations.   |
| 2008            | ‘Bristol Food Network’ was formed, which brought together hundreds of people and organisations that cared about a better food system, with information shared through the regular newsletter ‘Bristol’s Local Food Update’. Bristol created a new environmental partnership for the city – the ‘Bristol Green Capital Partnership’ – this preceded the existence of the European Green Capital Award. The first ‘Love Food Festival’ was held at the Paintworks. |
| 2009            | Bristol City Council and the Bristol Green Capital produced Bristol’s ‘Peak Oil Report’ <sup>5</sup> Bristol City Council adopted a Food Charter, and guidelines for food procurement. Bristol Food Network prepared a ‘Sustainable Food Strategy’. Bristol City Council hosted a ‘Food is Everyone’s Business’ conference, and Bristol received a National Food Champion Award from the Food Standards Agency.  |
| 2010            | New food growing ventures are formed – Sims Hill Shared Harvest, The Community Farm, Feed Bristol, The Severn Project and many more. A second Food Conference took place in City Hall.   |
| 2011            | The No Tesco in Stokes Croft campaign attracted national media interest. The ‘Who Feeds Bristol’ research report was launched at the annual Food Conference in City Hall, and Bristol Food Policy Council was formed, the Get Growing Garden Trail was held for the first time, and becomes an annual event.   |
| 2012            | The Bristol Pound was launched, attracting media interest around the world, and enabling people to support local food  |

<sup>5</sup> Osborn S. Building a positive future for Bristol after Peak Oil. 2009. [http://transitionbristol.net/wp-content/uploads/2013/03/Peak-Oil-Report\\_01.pdf](http://transitionbristol.net/wp-content/uploads/2013/03/Peak-Oil-Report_01.pdf)



This action plan is being compiled as an evolving living “wiki” document as it is made up of the plans and aims of many groups across the city-region, and thus will keep changing as these plans change and evolve.

| Year | Some steps in Bristol’s journey   |
|------|---|
|      | <p>businesses through using the £B. Bristol’s first Big Green Week took place, starting with a huge street food market. The first Feeding the 5000 event happened in Bristol, serving almost 5000 hot meals from food that would otherwise have been thrown away. The Food Policy Council launched a new Bristol Food Charter, helping to unite separate food campaigns under a single definition of Good Food. The inaugural meeting of the UK Sustainable Food Cities Network was hosted in Bristol. Bristol teamed up with 9 other European Cities in an EU URBACT funded learning and exchange programme ‘Sustainable Food in Urban communities’.</p> |
| 2013 | <p>Food Poverty hit the headlines, and Bristol Food Policy Council published its own report on Food Poverty<sup>6</sup>. Bristol hosted a Sustainable Food Summit to launch the ‘Eat Drink Bristol Fashion’ two-week programme of food events held in the tipis in Queen Square. Bristol became the winner of European Green Capital Award 2015. Good Food is included as a priority in Bristol’s ‘Health and Wellbeing Strategy’. North Bristol NHS Trust became the first Hospital Trust to achieve Silver on the Soil Association’s Food for Life catering award. The Bristol Good Food Plan was launched at City Hall.</p>                            |
| 2014 | <p>Bristol hosted the BBC Radio 4 Food and Farming Awards in May. A fortnight long new ‘Food Connections Festival’ accompanied the event. The Mayor’s Healthy School Award was introduced.</p>  |
| 2015 | <p>Bristol is European Green Capital 2015. New funding of £450k is allocated from Bristol European Green Capital 2015 funds for community-led food-related projects. Bristol’s mayor signs up to the 100 Mayors’ Seoul Declaration ‘Building a world of local action for a sustainable urban future’, which includes encouraging sustainable urban food production projects and resilient city-region food systems programmes.</p>  |

<sup>6</sup> Maslen C, Raffle A, Marriott S, Smith N. Food Poverty; what does the evidence tell us? July 2013 Bristol City Council. <http://bristolfoodpolicycouncil.org/wp-content/uploads/2013/08/Food-Poverty-Report-July-2013-for-publication.pdf>

## Appendix 3. Bristol’s Food Policy Council

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The Food Policy Council is a group of key stakeholders in the food system whose shared aim is to put Good Food on the agenda and keep it there, mainly through their influence and networks.

It was established in 2011, following the publication and launch at a conference in 2010 of the Who Feeds Bristol Report. The terms of reference and the membership were informed by a review of the literature on FPCs in other parts of the world, and by a survey of Bristol Food Network members and other relevant stakeholders. The Terms of Reference are revised annually, the FPC meets at least four times a year, and a communications subgroup meets monthly.

Members of the Food Policy Council (as at October 2015) are:

|                            |  |
|----------------------------|--|
| Adrian Carne               | Managing Director Yeo Valley Organics                                  |
| Angela Raffle (vice chair) | Honorary Senior Lecturer University of Bristol Dept of Social Medicine |
| Chris Head                 | West of England Rural Subgroup, Local Enterprise Partnership           |
| Daniella Radice            | Assistant Mayor for Neighbourhoods Bristol City Council                |
| Joy Carey                  | F3 and Bristol Food Network  |
| Karim Farag                | Royal Agricultural University  |
| Kristin Sponsler           | Bristol Food Network   |
| Mark Kidner                | St Philips Wholesale Market  |
| Sidharth Sharma            | Food Connections Festival  |
| Simon Wood (chair)         | Director of Facilities and Estates, North Bristol NHS Trust            |
| Tom Andrews                | Soil Association   |