

**Bristol Good Food 2030**  
**A Framework for Action on Food**  
**May 2023**



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## **Foreword**

Written by Cllr Ellie King and Angelina Sanderson-Bellamy – to be added.

## **Executive Summary**

Bristol has a history of successful, collaborative food systems development stretching back over a decade. We are one of only two places in the UK to hold a Sustainable Food Places Gold Award. Whilst our food system is deeply affected by environmental, political and economic turbulence, and remains hugely unjust, we are committed to continually moving Bristol's food system towards resilience; the diagram below sets out the key pathways towards resilience identified by the Bristol Good Food 2030 programme.

Over the past 12 months, Bristol Food Network, in collaboration with Bristol City Council and a diverse range of partners – from grassroots organisations to businesses and academics – has developed the Bristol Good Food 2030 Framework for Action, to guide and drive forward further change in our local food system.

Drawing on the Milan Urban Food Policy Pact methodology, Bristol's goals in the One City Plan, Climate Strategy and Ecological Emergency Strategy, and on food systems best practice, a Framework has been developed for five food themes, with two additional themes underpinning these. In addition, detailed Action Plans covering 2023-2024, with agreed actions and owners, have been developed for the five themes. These are not included in this document but can be accessed on the Bristol Good Food 2030 website, or via the appendices.

The ability to track and measure progress has been a key goal of this work and a suite of Indicators has been developed for each of the five themes, drawing on the Milan Urban Food Policy Pact methodology. These Indicators are the first steps towards Bristol developing a robust approach to understanding and tracking change within its food system.

Whilst only the pathways for 2023-2024 are currently funded, it is hoped that this document which will support future funding bids and new collaborations, to realise the Bristol Good Food 2030 ambitions. It is recommended this Framework for Action is reviewed every two years (alongside the development of any subsequent detailed Action Plans), to ensure it remains relevant and valuable, in the face of changing context.

### A Vision for Good Food

As well as being tasty, healthy, affordable and accessible, the food we eat should be good for nature, good for workers, good for local communities, good for local businesses, and good for animal welfare. This is what we mean by Good Food.

#### Eating Better

People of all ages and backgrounds can learn new skills and experience the pleasure and benefits of growing, cooking and choosing good, nutritious food.

Skills to cook, grow and choose good food are taught in all schools

Opportunities for developing climate-friendly, healthy food skills are available to all communities

Healthy and climate-friendly meals are served in catering, retail and hospitality settings

Early years nutrition support for parents has increased

#### Local Food Economy – Procurement

Procurement from suppliers of local, regional and sustainable provenance is widespread.

Procurement from local and regional suppliers has increased, across the public, private and third sectors

Organisations across all sectors have sustainable food procurement standards

Food retail, hospitality and catering organisations use carbon footprinting to reduce the emissions of food they procure

#### Local Food Economy – Infrastructure

Independent food businesses are supported to sustain and grow, whilst local, regional and sustainable food is available at affordable prices

Training opportunities and employment conditions have improved with more diversity amongst staff

Carbon emissions from food distribution have reduced

Local, sustainable, culturally appropriate and nutritious food is accessible and affordable for all

The local food economy continues to grow and more food businesses remain open

#### Food Waste

Food waste and packaging waste is minimised through education and improvements to infrastructure.

Household food waste in black bins has reduced to under 10% of residual waste

Catering and retail food waste reduces and the volume of food waste recycled increases

The volume of food surplus redistributed increases

The volume of single use packaging reduces in catering and food retail and reusable cups are the norm

#### Urban Growing

More people are growing more nutritious, sustainable and culturally relevant produce than ever before.

The best and most suitable land for growing has been identified and protected

The volume of land used for growing has increased significantly

The diversity of people growing food and the number of growers has increased

More routes to market are available

Food production uses nature-friendly techniques

#### Food Justice

Fair and equitable access to good food with choice and security. Access to necessary food skills and knowledge. Supporting a sustainable local food system. Food at the heart of city decisions.

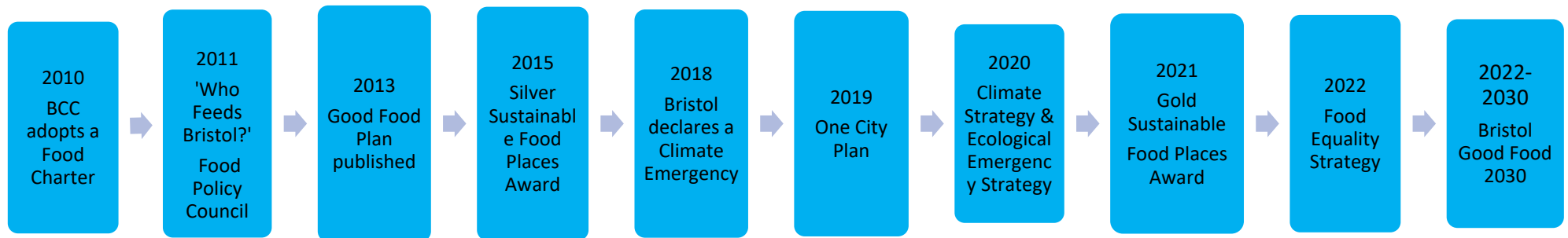
#### Governance

Disaster Risk Reduction – development of an emergency food provision plan for future disasters  
Food Systems Data – gathering and analysing data to monitor and assess food systems change

## 1. Introduction

In 2011, 'Who Feeds Bristol?' laid a foundational understanding of the city's food infrastructure, highlighting the opportunities to develop a more resilient food system. Since then, the city has worked continuously towards this goal, culminating in the achievement of a Gold Sustainable Food Places Award in 2021. In 2022, a One City Food Equality Strategy was developed, and work began on Bristol Good Food 2030.

### Bristol's Food System Development Timeline



Despite the work to date, many of the challenges identified in 'Who Feeds Bristol?' perpetuate, exacerbated by socio-economic and political turmoil. The way that food is produced, bought and sold, cooked and eaten, and disposed of, is a major contributor to the climate and ecological emergencies, and is deeply affected by their impacts. This urgent need to embed resilience in our food system is the driving force behind Bristol Good Food 2030.

Food systems resilience means being better able to withstand the global shocks that affect our food security, such as conflict, disease, and climate events. Resilience also means generating more jobs, and income at a local level and taking action to make good, nutritious food accessible to everyone. Improving—not depleting—our natural environment through food production and distribution means improved human, animal and soil health, vital for resilience.

In the past 30 years, the UK's food self-sufficiency is estimated to have dropped from 78% to around 50% (DPFood, The Grocer), with under 20% of our fruit being produced nationally and around 50% of vegetables. Supermarkets have driven imports, seeking to offer produce year-round at low prices (The Grocer), and in so doing have put an end to local, seasonal ways of eating. This shift has ignited a crisis in UK farming, further fuelled lately by falling yields due to climate change (ref) and more recently the mass exodus of European farm workers (ref). Since 2022, the Cost-of-Living Crisis has placed more farming livelihoods at risk, along with many hospitality and independent food retail businesses.

At an English national policy level, food systems change looks limited. The National Food Strategy set out recommendations on healthy diets, Food Inequality, land use, and procurement. The government's subsequent [white paper](#) commits to few of these, failing to address Food Insecurity and dietary ill health, or the meat consumption-climate crisis nexus.

On biodiversity and land use, the Department for Environment, Food and Rural Affairs' (DEFRA) new Environmental Land Management (ELM) scheme, which will pay farmers for land practices that improve the natural environment, has been criticised as overly complex for farmers and unambitious over the long term. Limited support for small farms, which are key to the agroecological farming transition, is also a concern ([ref](#)).

In the face of this national context, a growing movement is recognising the immense power for change that can be harnessed at a local level. This document sets out a series of theme-based pathways to further transform Bristol's food system, with the aim of building greater resilience, reducing the harm caused by the food system and improving public health outcomes.

## **2. Approach**

Bristol Food Network was commissioned by BCC's Communities & Public Health and Sustainable City teams and the One City Office, to develop:

- The Bristol Good Food 2030 Framework – a set of pathways for action in Bristol's food system, up to 2030
- The 2024 Action Plans - a set of detailed plans for Bristol's food system, with target actions and owners, up to 2024.

### ***Stakeholder Engagement***

- Stakeholders who supported the Sustainable Food Placed Gold Award bid, plus over 100 new individuals in over 80 organisations were engaged in the Bristol Good Food 2030 (BGF2030) concept, resulting in the formation of theme-based Working Groups and a Steering Group, known as the Bristol Good Food 2030 Partnership.
- A bottom up process was used, with stakeholders identifying the issues that most need addressing, reviewing these against Bristol's existing food goals and recommending prioritised actions between now and 2030. Food systems best practice was then reviewed and incorporated into the final Framework and approved by the BGF2030 Partnership.
- Stakeholders' current activity was considered alongside best practice, to capitalise on existing capacity and develop a robust approach suitable for Bristol.
- Whilst citizens were not directly consulted due to the available resources and timeframes, stakeholders from community settings have been able to represent citizen voices.

### ***Diversity & Inclusion***

The Sankofa report ([ref](#)) identifies multiple ways in which our food system often prejudices non-White citizens, be that through lack of access to growing space or lack of access to culturally appropriate food. Bristol Green Capital Partnership's Community Climate Action Plan (CCAP) work has drawn attention to food inequities faced by particular neighbourhoods, and by refugee and disabled communities. An equalities assessment identified representation needs for BGF2030, with community-led organisations such as Ambition Lawrence Weston, Lockleaze Neighbourhood Trust, ACH, the Bristol Disability Equality Forum and The MAZI Project engaged. Insight from the Rootz Into Food Growing report and St. Werburgh's City Farm report [Removing Barriers to Access](#) has also been drawn on.

Bristol's **One City Food Equality Strategy (2022-32)** and **Food Equality Action Plan (2023-26)** have been developed by Feeding Bristol, in conjunction with Bristol City Council, to tackle the issues of rising food inequality within the city. The vision for Food Equality has underpinned development of the BGF2030 Framework, ensuring that equity is built into the changes required for a more regenerative, sustainable and resilient system.

### **A vision for food equality in Bristol**

**Food equality** exists when all people, at all times, have access to nutritious, affordable and appropriate food according to their social, cultural and dietary needs. They are equipped with the resources, skills and knowledge to use and benefit from food, which is sourced from a resilient, fair and environmentally sustainable food system.

Improving Diversity and Inclusion is a cross-cutting aim of this work, with some specific goals and actions relating to this have been drawn out by stakeholders. It is recognised there is always more to do; focus on this will continue through delivery of the Action Plans and the work of the Partnership.

**A note on terminology:** the term ***Global Majority*** has been used in this report when referring to people who are Black, Asian, Brown, dual-heritage, indigenous to the Global South, and or have been labelled as 'ethnic minorities'. It is a collective term that highlights the global significance of people so-called.

### ***Food Systems Best Practice***

Bristol is a signatory to the [Milan Urban Food Policy Pact](#) (MUFPP), a framework to address resilience in urban food systems. Its approaches for identifying desired changes and measures of success (Indicators) were applied to this work. Other food systems best practice referenced included [Sustain's Every Mouthful Counts Toolkit](#), the [Sustainable Food Places Guidelines](#) and [The National Food Strategy](#).

### ***Existing food aspirations***

**Bristol's One City** Plan and the **Climate and Ecological Emergency Strategies** set out several food-related aspirations, which this work considers:

- Less and better meat is eaten, low-carbon plant-based diets are popular
- Regenerative, nature-friendly growing is supported and increased
- Resilient, sustainable supply chains are developed
- Food waste is reduced

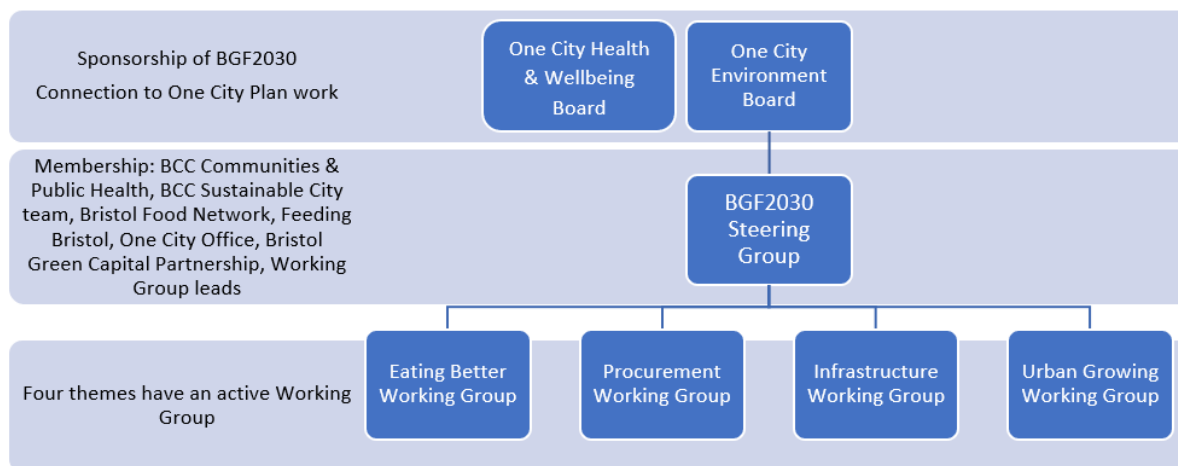
### ***Monitoring & Evaluation***

BGF2030's progress cannot be tracked effectively, nor its impact understood, without a monitoring and evaluation approach. Measuring progress provides transparency and evidence on what can be achieved and helps assess what does or doesn't work. The MUFPP approach has been used to develop a suite of Indicators, as detailed further in [Section X](#).

### ***Bristol Good Food 2030 Partnership***

Bristol has had a food systems governance model since the Food Policy Council was launched in 2011. This subsequently evolved into the Going for Gold Steering Group and now into the **Bristol Good Food 2030 Partnership**.





Co-chairs:  
Councillor Ellie King, Cabinet Member  
Communities & Public Health  
Angelina Sanderson-Bellamy, Associate  
Professor of Food Systems, UWE

The Action Plans will be delivered by Working Groups, supported by the Partnership Coordinator and overseen by the BGF2030 Steering Group. Details of Working Group members can be found in the Appendices.

### 3. Themes

Bristol Good Food 2030 has six themes, developed from Bristol's [Going for Gold](#) work and the MUFPP framework. Some of these have 'sub-themes' to reflect specific areas of focus. 'Sub-themes' are also the way that Working Groups are organised. Those highlighted in blue have a **detailed Framework** set out in [Section X](#) of this document.

Theme	Sub-Theme
	Eating Better
Local Food Economy	Infrastructure
Local Food Economy	Procurement
	Food Waste (supported by Resources Futures)
	Urban Growing
	Food Justice (supported by Feeding Bristol)
Good Food Governance	Disaster Risk Reduction

**Eating Better** considers how food knowledge and skills can be developed amongst citizens of all ages, to support healthy and climate friendly diet choices. It also considers mechanisms for implementing healthier, climate friendly diets, such as catering standard accreditations.

#### **Local Food Economy**

- **Infrastructure** considers the availability and accessibility of good food across the city and how locally owned and sustainable food businesses can be supported to grow.
- **Procurement** considers how organisations across all sectors can increase their spend with local and sustainable suppliers.

**Urban Growing** considers how nature-friendly food production as a commercial enterprise, as well amongst communities and individuals, can be maximised.

**Food Waste** considers how waste can be minimised by households and organisations, and how to improve composting and recycling of any waste generated. It also considers single use plastic reduction within the food sector. Resources Futures have been providing expertise to develop this plan.

#### **Food Justice**

From working on the land to communal meals and shared experiences, food has been a social glue for centuries. However, there has always been inequity within the food system; from the way we grow it, to how we treat those producing it and how we access it. We need to think more innovatively about how food can help regenerate our society and the planet. Bristol's approach to achieving food justice is rooted in collaboration and co-production with communities, and those experiencing the greatest inequality and inequity.

The One City Food Equality Action Plan (2023-26), developed by Feeding Bristol and BCC, was co-produced with over 80 different groups and organisations, and with people who have lived experience of food inequality, and is designed to identify and tackle the issues of rising food inequality in Bristol, under five themes:

<b>Fair, equitable access</b>	Fair access to nutritious and appropriate food.
<b>Choice and security</b>	Choice, empowerment, and a feeling of security.
<b>Skills and resources</b>	People and communities are equipped with the necessary food knowledge, skills and facilities.
<b>Sustainable local food system</b>	A resilient and environmentally sustainable local food system.
<b>Food at the heart of decision-making</b>	Food is at the heart of community, economy, and city planning.

As the principles of the Food Equality Strategy have underpinned the development of the BGF2030 Framework, there is inevitably some overlap between its pathways and the actions set out in the Food Equality Action Plan. Where BGF2030 pathways support or mirror actions from the Food Equality Action Plan, this is denoted by use of an icon, as explained further in the following section.

### **Good Food Governance**

Two areas of governance have been identified for further development. These do not have a Framework yet, as additional funding is required to pursue the work.

#### ***Disaster Risk Reduction***

Covid-19 highlighted how fragile our food supply is to shocks and disruption. Thousands of hours of unpaid work by hundreds of volunteers, as well as support from DEFRA and BCC, meant that vulnerable people in Bristol were fed throughout the pandemic. Drawing on the experience of these volunteers, Bristol hopes to create a plan which enables everyone to be fed from day one in a future disaster. Limited funding has been secured for the first stage of this research.

#### ***Food Systems Data***

Accessing data which allows evaluation of Bristol’s food system performance has been a challenge to date. To measure progress, existing and new data will need to be gathered and analysed. BFN is working with stakeholders, including academics, to identify data sources and methods of analysis. A summary of work to date is covered in the Indicators section, along with an overview of future aspirations for Food Systems Data.

#### 4. Using the Frameworks

The Frameworks are detailed in this document; the 2024 Action Plans are available via links in the Appendices.

The goals detailed for 2023/24 are based on what can be achieved with existing resource and funding. For 2025-2030, goals are aspirational and will require new funding. Limitations and dependencies for delivering BGF2030 are outlined in Section X.

Colour coding is used in the Frameworks to highlight where goals relate to food systems changes detailed elsewhere:



The change is also a One City Plan (OCP) goal



The change supports delivery of a OCP goal



The change aligns with Food Equality Action Plan



The change supports delivery of a Climate Strategy goal



The change supports delivery of an Ecological Emergency Strategy goal

Where there is an overlap between different themes, this is highlighted in **green text** in the Frameworks.

Each theme's chapter has a table setting out its Framework – with target Outcomes to be achieved by 2030 and the Desired Changes in each year (pathways) to achieve those outcomes. The Frameworks provide high level information; for more detailed explanation of the pathways please refer to the Commentary below each Framework.

## 5. Eating Better

### A VISION FOR EATING BETTER IN 2030

Bristol creates enjoyable, accessible opportunities for people of all ages and backgrounds to learn new food skills and experience the pleasure and benefits of growing, cooking and choosing good food. Alongside this, healthy, climate friendly\* diet choices are recognised by award schemes and are available across the city's hospitality, retail and catering settings, enabling citizens to experience the positive health, environmental and social benefits of good food.

\*A Climate Friendly Diet is one made up of wholefoods - fruit, vegetables, whole grains and legumes - , with a focus on using seasonal fresh produce with limited meat and dairy consumption. Intensively produced meat and dairy should be avoided with organic or pasture fed meat and dairy products considered the most climate friendly.

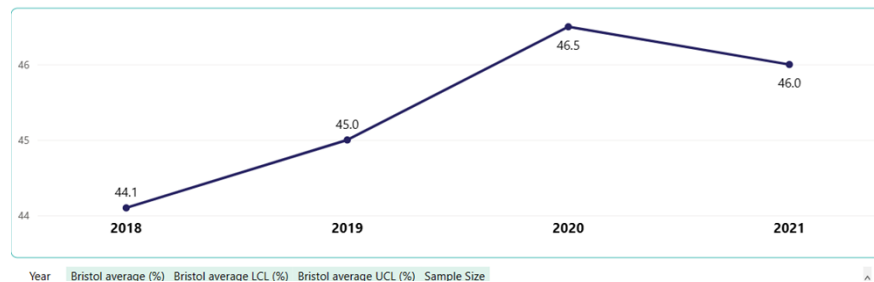
### Context

#### Healthy, Climate Friendly Diets

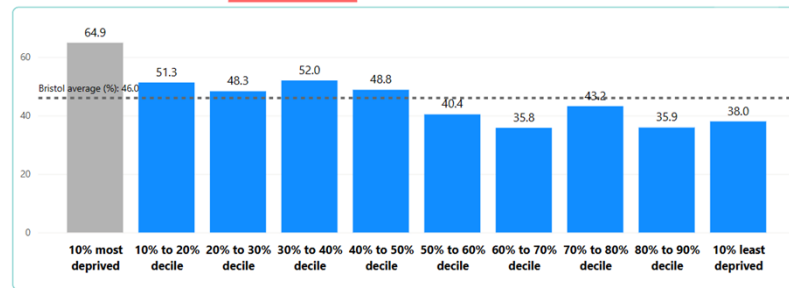
Obesity levels in Bristol have increased since 2018, and whilst citywide levels are lower than the national average of 64%\*\* (ref - healthy survey for England, 2021), the 10% most deprived wards in Bristol are tracking this national average. All wards in the top 50% for deprivation exceed the city's average % of obese and overweight citizens.

\*\* figure is for obese and overweight citizens

% Bristol Population Overweight or Obese (Bristol Quality of Life Survey June 22)

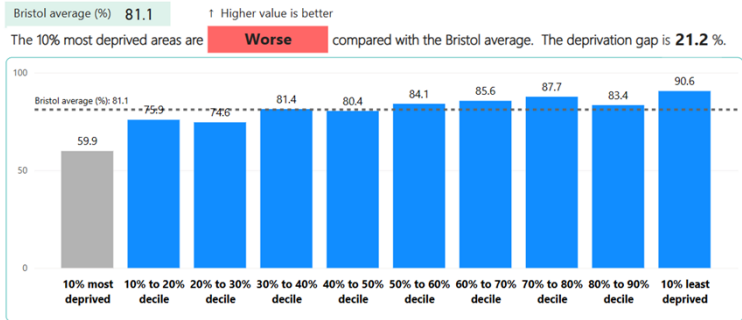


The 10% most deprived areas are **Worse** compared with the Bristol average. The deprivation gap is **18.9** %.

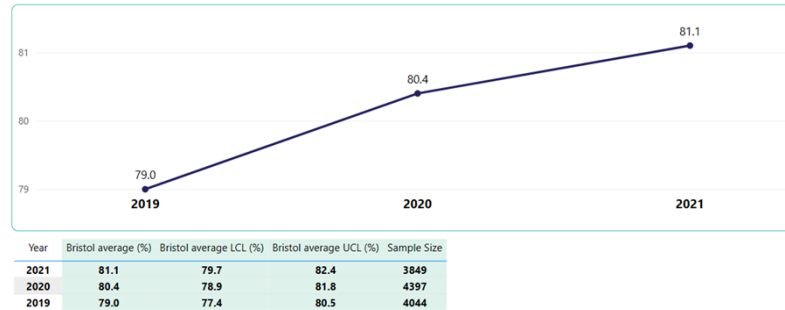


According to Bristol's Quality of Life (QoL) survey, consumption of vegetables is also significantly lower in the 10% most Deprived Wards; a factor that the ongoing lack of local access to fresh food is likely contributing to (ref NFS p. 56 onwards – inequality stats)

**% whose main meal includes salad or vegetables most days**



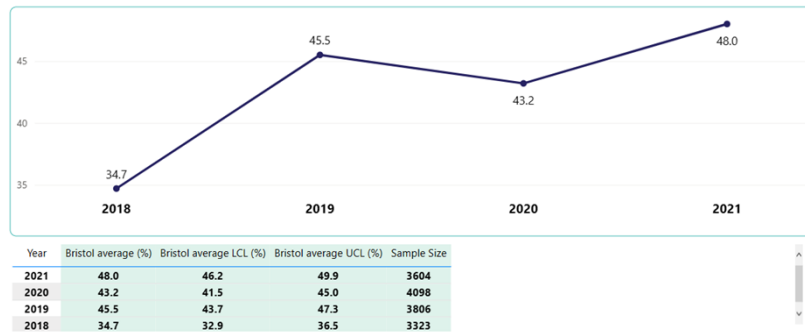
**% whose main meal includes salad or vegetables most days**



Bristol Quality of Life Survey June 22

Reducing meat and dairy consumption is key to mitigating severe climate change impacts. Sustain project that a reduction of 50% would cut UK agricultural greenhouse gas emissions by 25-40% and require 23% less land for food production ([ref](#)). Bristol's QoL survey has seen an upward trend in citizens choosing less meat and dairy due to environmental concerns.

**% who have eaten less meat and dairy produce due to climate change concerns**



Public sector institutions are an ideal environment for driving diet change, due to the volume of meals and the opportunity to alter social eating practice. Bristol’s public sector works with the Bristol Eating Better Award (BEBA) and the Soil Association’s Food For Life Served Here (FFLSH) accreditation to ensure healthy, climate friendly food is provided.

<b>Organisations in Bristol who hold Food For Life Served Here (FFLSH)</b>
ABM Catering Ltd – 5 sites at Bronze
Aspens Services Ltd – 4 sites at Silver
Chartwells Schools – 57 sites at Gold
Early Years Catering – 35 sites at Silver
North Bristol NHS Trust Southmead Hospital – Silver
Pabulum – Bronze
Snapdragons Nursery – 4 sites at Gold
Sodexo @ Nuffield Hospital – Bronze
University of Bristol – Bronze
UWE Bristol - Silver

Bristol Eating Better Schools Award	88
Bristol Eating Better Early Years Award	21
Bristol Eating Better Business Awards	127
<b>Total BEBA awards</b>	<b>236</b>

The National Food Strategy (NFS) and the [2020 NHS Hospital Food Review](#) endorse accreditations for raising the bar on food standards and recommend these are required in all schools and hospitals ([FFLSH 2021 impact report](#)).

### ***Food Skills Provision***

BCC’s Healthy Schools Award helps schools improve pupils' health and wellbeing. To gain the ‘Essential’ Award, schools must go above the National School Food Standards and encourage caterers to be BEBA Silver or FFLSH Bronze accredited.

### **Healthy Schools Award Uptake February 2023**

<b>Number of schools working towards or completed a Bristol Healthy Schools Award</b>	40
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The Healthy Schools Food Environment Specialist Award helps schools achieve wider goals around food, using a 'whole school' approach. The requirements include:

- having a dedicated member of staff improving school food provision
- providing healthy food
- creating a food policy
- the teaching of cooking and growing

**In the community**, Bristol's new Community Climate Action Plans (CCAPs) are delivering community-led food skills in cooking, growing, reducing food waste and the wider health and environmental impacts of food. The Food Leaders programme delivered by The Children's Kitchen, Square Food Foundation, Travelling Kitchen and 91 Ways ([ref](#)), provides children and families with cooking skills. Incredible Edible offer growing skills opportunities, and Bristol is participating in 'Healthier with Nature', a national green social prescribing trial ([ref](#)). Participating growing projects include St Werburghs City Farm, Redcatch Community Garden and Speedwell Allotments.



## Eating Better Framework

Outcome	Year/Desired Changes					
	2023-2024	2025	2026	2027	2028	2030
<p>1. Learning on Climate Friendly, healthy diets and the development of skills to cook, grow and choose good food are in place and consistent throughout Bristol's schools, helping to improve health outcomes for young people.</p> <p>OCP</p>	<p>Bristol City Council's Healthy Schools Award is audited and additional support and engagement with schools delivered.</p> <p>FES</p> <p>The Children's Kitchen &amp; Feeding Bristol continue their Early Years Programme.</p> <p>FES</p>	<p>Healthy Schools Specialist Food Award is reviewed and the development of new school food resources is started.</p> <p>All Holiday Activity and Food funded hubs have at least one individual able to deliver a high standard of food education.</p> <p>FES</p>	<p>A best practice, whole food system education guide for all ages is piloted alongside promotion of the revised Specialist Food Awards engaging via PSHE, food technology and other subjects</p>	<p>Best practice food education guide is rolled out (including user training)prioritising Deprived Wards.</p> <p>FES</p> <p>Organisations outside of BCC begin to support delivery of the food education guide, prioritising IMD wards.</p> <p>FES</p>		<p>Bristol's best practice food education guide and Healthy School Specialist Awards is used by schools in Deprived Wards.</p> <p>All secondary school leavers can cook 5 healthy, climate friendly meals. All primary school leavers can cook 2 healthy, climate friendly meals.</p> <p>OCP</p>

<p>2. Community-based opportunities for developing skills on sustainable, healthy diets (cooking, growing and choosing good food) are available and taken up across the city, supporting citizens to make healthier, greener food choices.</p> <p style="text-align: center;">OCP</p>	<p>Community Food skills provision grows. (Urban Growing) FES</p> <p>Growth of community food skills programmes across the city is planned for the next few years.</p> <p>Public Health &amp; NHS initiatives consider how to include food skills in citizen support.</p> <p>Environmental Health Officer (EHO) guidance is improved to support more organisations using community kitchens.</p> <p>A map of hireable kitchens can be used by community food teachers to help them and facilities. FES</p>	<p>Research into new models for community kitchens helps deliver more community skills.</p>	<p>Sustainable neighbourhood food plans, which include food skills, are present in more CCAP Communities (Urban Growing)</p> <p>Citywide collaboration develops principles for community-based 'whole food systems' skills</p>			<p>Sustainable neighbourhood food plans, which include food skills, are widespread in Bristol, with the city's standards a national exemplar.</p> <p>Good food skills opportunities are available to citizens via a variety of routes, maximising the benefits for public health and the environment.</p> <p>There are hireable kitchens available in every community.</p>
<p>3. Catering, retail and hospitality and</p>	<p>Academic research on increasing the uptake of</p>	<p>BEBA Schools and Early Years Award</p>	<p>Most event and festival food will</p>	<p>Food poor wards can walk to fresh</p>		<p>50% of takeaways are signed up to BEBA.</p>

<p>settings citywide offer healthy and climate friendly meals, and these are a popular choice. There has been an increase in the number and type of establishments with BEBA or FFLSH accreditation, and an increase in those achieving the highest-level award.</p> <p>CS ES OCP</p>	<p>Climate Friendly Diets informs BEBA development.</p> <p>Bristol City Council sets out a position statement on low carbon diets.</p> <p>Continue promoting BEBA and FFLSH to major procurers in the private and public sector. (Procurement)</p>	<p>is reviewed and updated.</p> <p>Support for BEBA holders and research on their needs increases uptake, and the number of Silver/Gold awards. (Infrastructure &amp; Procurement)</p>	<p>be provided by BEBA accredited businesses.</p> <p>BEBA trial engagement with takeaways provides insight on how to successfully engage the sector.</p> <p>BEBA Business Award review supports increased uptake of Climate Friendly Diets.</p> <p>BEBA support for community food projects is considered.</p> <p>FES</p>	<p>produce min. once per week (Infrastructure)</p>	<p>BEBA Platinum Award has been scoped.</p> <p>Engagement with selected convenience stores helps develop a BEBA Retail Programme. FES</p>	<p>BEBA Retail Programme developed and rolled out. FES</p> <p>Horfield Prison and social care settings across the city have BEBA accreditation*.</p> <p>BEBA has supported several organisations to achieve a Platinum Award (Procurement)</p> <p>Alternative food retail models are well used and there is access to fresh produce citywide. (Infrastructure) FES</p>
<p>Support mechanisms for parents on early years nutrition are increased, resulting in more children receiving good</p>	<p>Support for parents who are breastfeeding is included in the WECA Good Employment Charter and work continues to engage</p>					

<p>nutrition in the first four years of their life</p>	<p>organisations in the Breastfeeding Scheme</p> <p>Adverts for Follow on Milk are banned on Billboards across Bristol.</p> <p>With Funding, CF Nutrition expands their subsidised, practical infant nutrition classes.</p> <p>Public Health works with local shops to expand the acceptance of Healthy Start Vouchers.</p>					
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\* Prisons and social care settings are managed by HM Prisons and private firms respectively, but BCC will aim to bring these settings in line with BEBA.

## Eating Better Commentary

### Outcome 1 – School Food Education

#### ***Existing Early Years & Schools Education***

- In 2023/24 Feeding Bristol’s Early Years programme will continue to expand (funding permitting) and develop its programme, with focus on wards facing food insecurity.
- The Food Leaders programme hope to include budgeting and shopping skills in 2023, to support citizens facing food insecurity.
- BCC’s priority in 2023/24 is to make the Healthy Schools Essential Award more accessible and increase uptake through engagement and support. It is also hoped that an audit of existing award holders can be done.

#### ***A whole food systems education guide, within a whole school approach***

- A whole school approach is key to raising the impact of food education (National Food strategy, [ref](#)), and a curriculum that covers the whole food systems helps children understand how food choices impact nature, the climate and their health and wellbeing. This approach would help achieve

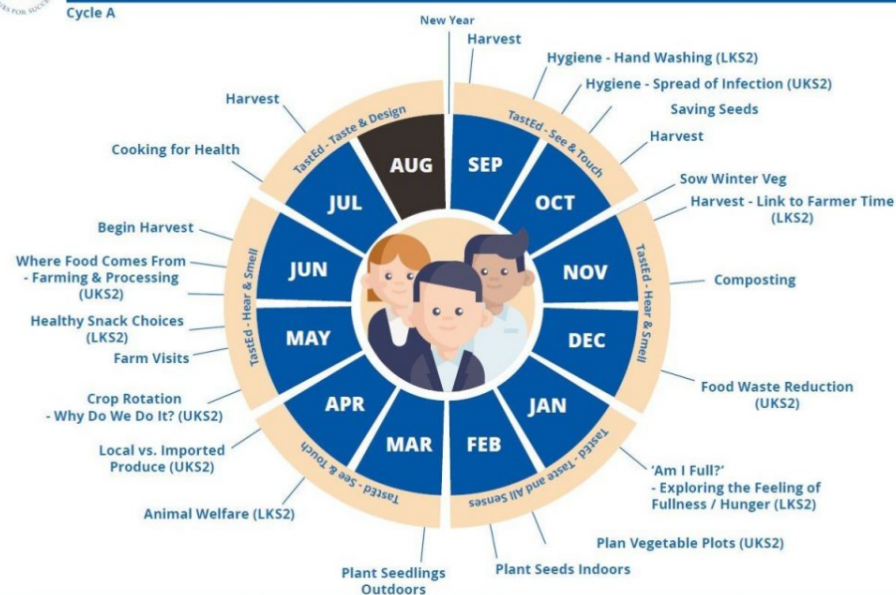
One City Plan goals on reduced childhood obesity (2027), increased choice of plant-based dishes (2027), food growing across all wards (2025) and reduced food waste (2025) (ref- OCP).

**Whole Food Systems School Education should cover:**

- The plot to plate process
  - how food production & choices impact our natural environment, health and society
- Understanding effective budgeting and shopping (secondary school)
- Growing time outdoors
- A wider range of cooking skills at primary & secondary, linked to nutritious, climate friendly diets
- How and why to minimise food waste
- Composting & healthy soils
- Diversity in food – different communities' food cultures, diverse role model opportunities

**Case Study: [Washingborough Academy](#), Lincolnshire**

- An exemplar of whole food systems education & FFLSH Gold Award holder, Washingborough work with [TastEd](#), who provide sensory based food education to primary schools and nurseries, an approach endorsed by the National Food Strategy. Washingborough have outdoor facilities which many schools would not be able to provide, however their curriculum's principles could be adapted to different circumstances.



Washingborough Academy's Food Curriculum

- The Healthy Schools Specialist Food Award provides a starting point for schools delivering a whole school approach to food. The award providing a new suite of 'best practice' food education resources would support schools in delivering whole food systems education. It is proposed that this work is started in 2025, with a pilot conducted in 2026; prioritising schools in Deprived Wards.
- Collaboration with food education specialists and community growing specialists will be needed to design the best practice guide. The guide's impact would be enhanced by these third parties delivering some of the teaching, such as growing in schools or food waste education. This work is targeted for 2026, but it is hoped that some elements – such as increased growing in Deprived Wards' schools – might be delivered earlier through the Food Equality Action Plan.
- Parent and carer engagement could be supported by community based skills providers, helping to embed skills and knowledge at home. IN designing the best practice guide, consideration of barriers that may exist at home to developing new food skills will be needed, such as limited ingredients and cooking equipment. Engaging parent and carers in the design should ensure its relevance to different school communities.

- Community food skills providers could support
  - Involvement of the Soil Association's FFLSH team in this work would be welcome.
  - To achieve the One City Plan (OCP) 2030 goal on increasing children's cooking skills, alongside piloting the best practice guide, improvements to Food Tech could be phased into all schools.

#### ***Food Leader Role***

- A dedicated 'Food Leader' role already forms part of the Healthy Schools Specialist Food Award; a role that could also oversee implementing the best practice guide. However, support will be needed to develop the Leaders' food skills and knowledge. School facilities will also need to be reviewed, as not all currently have appropriate space for delivering food skills. External support may be needed for training Leaders and for delivering the best practice food skills.

### Outcome 2 - Community Food Skills

#### ***Developing community food skills***

- In 2023, some of the CCAPs will begin delivering food skills in their community. 'Grow, Cook and Eat' developed by Ambition Lawrence Weston (ALW), will cover nature friendly growing and climate friendly cooking skills (ref BGCP article), working with Incredible Edible and Avon Wildlife Trust.
- The [Food Leaders' programme](#) delivers community cooking skills via BCC's Your Holiday Hub programme, with the goal that a team member has food skills in every hub by 2025. Digital programmes will be developed in 2024 and training expanded to new communities. The Food Equality Action Plan also hopes to deliver more demonstrations, information packs, and other support in easy-read formats and community languages, working with citizens to co-produce this.
- The MAZI Project will continue delivering food skills to vulnerable people aged 16-25 – teaching them to cook and offering 'good food' experiences.
- Six new CCAP communities will be creating action plans in 23/24. Learning from ALW's experience will be able to support those who want to develop food skills programmes. ALW's ambition is for their project to become an exemplar, with more communities in Bristol replicating by 2030.
- In 2023/24 the NHS Locality Partnerships will develop action plans for healthy weight; BeeZee Bodies will map and communicate food and nutrition advice for healthy weight. This work can inform future NHS led food skills provision.
- Sharing learnings from all 23/24 initiatives, Bristol could develop a 'whole food systems' framework for community food skills.
- Engagement with public and private sector organisations could see food skills delivered as part of well-being programmes, be that at university or in the workplace, with encouragement of a whole organisation approach to food.

### ***Increasing the use of community kitchens***

- Easier access to community kitchens is needed to support community-based learning. The current Environmental Health Officer (EHO) guidance for using these spaces is unclear, which can limit the uptake. The Working Group will liaise with the EHO to improve their information and support for community kitchen users.
- Feeding Bristol will produce and publish a map of community kitchens to hire across the city.
- As well as supporting social connection and cohesion, community kitchens facilitate collective meal production, potentially reducing costs and time (ref Evol of community kitchens paper). Expanding and developing community kitchen models could be supported by the use of Section 106 developer contributions. Inspiration might be found from:
  - Hubbub’s ‘Kitchen Love’ campaign, which has improved community kitchen equipment and delivered cooking classes, where content is co-developed with residents.
  - Learnings from Coexist’s Community Kitchen ‘community oven’ initiative - whereby local residents can communally use an oven (ref – Instagram post Feb 23).

### **Outcome 3 – Healthy, Climate Friendly Diets**

#### ***The role of Climate Friendly Diets***

- From 2023, The University of Bristol (UoB) will test new approaches for Climate Friendly menu adjustments (lower CO2 and higher nutrient ingredients), whilst UWE PhD research will evaluate approaches for increasing uptake of Climate Friendly diets. This insight could support future development of BEBA.
- BCC will publish a position on low carbon diets, which will influence all catering and food procurement.
- BCC will seek to ban follow on milk adverts as part of their breastfeeding focus. Formula milk production is a significant producer of greenhouse gas emissions ([ref](#)), so this work has an associated climate benefit

#### ***Healthy diets***

- Public Health will focus on increasing breastfeeding rates and decreasing formula use, particularly in Deprived Wards. This work supports reducing obesity in both mothers and infants.
- Public Health intends to engage more small retailers and pharmacies in the Healthy Start scheme, to promote the vouchers for fruit, veg and vitamins, benefitting both businesses and citizens.

#### ***Accreditations as a mechanism for change***

BEBA and FFLSH are key mechanisms for achieving sustainable food standards and scaling their impact. Four focus areas are suggested for BEBA:

- Increasing the number of BEBA award holders and the number with Silver & Gold:



- Gain insight through the BEBA review process on barriers to engagement and progression, to shape award changes.
- Develop a support network for award holders to inspire and support each other.
- Increasing the number and range of organisations signed up:
  - Enhance the benefits for businesses:
    - Financial incentives, BEBA customer loyalty scheme
    - Wider marketing of BEBA to citizens, for example via community and school food skills provision and healthy eating campaigns, via collaboration with the Business Improvement Districts (BIDs).
  - Engage takeaways and develop an engagement programme with convenience stores. Many London boroughs have had success working with small retailers (ref), for example via collaboration with BIDs. Work could be linked up with Healthy Start engagement.
  - Engage with and support community food settings to achieve a BEBA.
- Launch a 'Platinum standard for organisations in 2028 to reach exemplar standards for Climate Friendly Diets and significant local and sustainable procurement. New guidance and training from 2025, to help organisations transition to Platinum standards could cover:
  - Setting out a hierarchy of sustainable meat standards (from Red Tractor to Organic and Pasture Fed)
  - Setting target % reductions for meat and dairy
  - Setting targets for transitioning to the most sustainable meat & dairy
  - Setting targets for % of local and sustainable supply
- Partners should be sought out to support BEBA holders. For example, Plant Futures offer training for caterers on increased use of pulses and developing plant-centric menus.
- Opportunities to work with the Soil Association on further developing FFLSH standards would also be welcome.

## 6. Local Food Economy - Procurement

### A VISION FOR BRISTOL'S FOOD PROCUREMENT IN 2030

Procurement from suppliers of local, regional and sustainable provenance is widespread. The public sector maximises spend with these suppliers, whilst many private and third sector organisations also use them.

Efficient, short supply chains are in place, increasing sales for local, regional and sustainable suppliers.

Sustainable food procurement is commonplace, with environmental and social impacts considered throughout the supply chain.

Large procurers actively reduce their food carbon footprint and seek out more climate resilient products.

### Context

The potential for public procurement to support a sustainable food system is considerable - the UK Government spends £2.4 bn a year on 1.9 bn public institutions meals ([Soil Assoc](#)). Bristol's universities have made significant efforts to procure sustainably ([Going for Gold bid submission](#)) and their work continues to grow:

- For **UWE**, between August 2021 and July 2022, **43%** of their food purchasing spend was considered sustainable.
- At **UoB**, **89%** of food purchasing spend is with local, regional or sustainable suppliers.

North Bristol NHS Trust's Net Zero plan aims to understand the carbon footprint of food provision and then reduce it. Recent achievements include:

- Implementing plans to change the menu at least twice a year by 2025, to maximise the use of seasonal ingredients.
- Achieving Rainforest Alliance Certification for coffee beans across the Trust
- Staff engagement in healthy food & the environment through staff roof top herb garden and allotment, which supplies food to the staff kitchen.

### **Government Buying Standards for Food & Catering (GBSF)**

- These are currently only mandatory in the NHS. The standards include 10% spend on products with 'higher environmental standards', MSC fish, non-caged eggs and sustainable palm oil. Proposed changes to GBSF were publicly consulted on in 2022:
  - Increase mandatory spend on local/sustainable produce from 10% to 20%, with best practice at 50%.
  - Tendering to support SMEs, such as using lots and scoring criteria that places higher value on quality.
  - Sustainable soy, tea, coffee and bananas as mandatory. ([ref](#))

- The outcome of the public consultation on these changes is yet to be announced.

### ***Private & Third Sector Food Procurement***

To date, collaboration with private and third sector organisations food procurers has had less focus in Bristol. Much will be outsourced to major caterers. With their own sustainability pathways planned, engagement with these stakeholders may require a different approach to previous work.

### ***Limitations on Local Procurement***

Significant barriers can exist for SMEs selling to large organisations. Tendering processes can be time-consuming, complex and may favour larger producers due to the emphasis on price (ref Exeter uni report). Fulfilling orders and distribution needs can be a challenge, as procurers may want to buy dynamically - for example with short lead times, or at variable amounts.

### **Definitions for supply of local, regional and sustainable provenance:**

**Local** – supplier is based within 30 miles of Bristol, using locally or regionally sourced ingredients wherever possible. Supplier may source ingredients or elements of their products from further afield.

**Regional** – supplier is based within the West Country. This includes the counties of Herefordshire, Gloucestershire, Wiltshire, Bristol, Somerset, Devon, Dorset and Cornwall, using locally or regionally sourced ingredients wherever possible. Supplier may source ingredients or elements of their products from further afield.

### ***Sustainable:-***

Meat and dairy is free-range, organic or pasture-fed

Fish is Marine Stewardship Council (MSC) certified




Fresh produce is organic.


Palm oil is Roundtable on Sustainable Palm Oil (RSPO) certified

Fairtrade products

**Local Food Economy - Procurement Framework**

Outcome	Year/Desired Changes			
	2023/24	2026	2027	2030
<p>1. Procurement from local and regional suppliers continually increases, across the public, private and third sector</p> <p>CS ES OCP</p>	<p>Peer to peer learning procurement events are run for private sector organisations (Infrastructure)</p> <p>Public sector bodies increase use of local suppliers</p> <p>Research and trialling of short supply chain solutions shapes Bristol's longer term strategy for growing local procurement.</p>	<p>Trial short chain supply solutions in the public sector</p> <p>Private organisations have actively increased local food procurement</p>		<p>Short chain supply solutions are widespread in the public sector and present within the private sector.</p>

<p>2. Organisations across the public and private sectors have implemented sustainable food procurement standards and all public institutions meet the Government Buying Standards for Food (GBSF).</p> <p> </p>	<p>The public sector finds new opportunities for sustainable procurement.</p> <p>More public sector organisations commit to Government Food Buying Standards as a minimum.</p> <p>Public sector continues to reduce % meat procured.</p> <p>Events and learning opportunities are provided to the private sector on sustainable procurement.</p> <p>Continue promoting BEBA and FFLSH to major procurers in the private and public sector. <i>(Eating Better)</i></p>		<p>Organisations in all sectors have implemented sustainable food  procurement standards.</p>	<p>The majority of private and third sector institutions across the city work to best practice sustainable procurement standards.</p> <p>All public sector procurement meets GBSF and supports the principles of Climate Friendly Diets</p> <p>Public sector suppliers assess climate risk and develop mitigation plans.</p>
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<p>3. Food retail, hospitality and catering organisations, across all sectors, use carbon footprinting to understand and actively reduce the greenhouse gas (GHG) emissions of the food they procure.</p> <p style="text-align: center;"></p>	<p>NHS caterers widely use carbon footprinting assessments to change their menus.</p> <p>University of Bristol students and staff are aware and know how to manage their food carbon footprint.</p> <p>University of Bristol has reduced the carbon footprint of their food and drink offerings by 25%.</p> <p>Resource hub results in more organisations reducing their carbon emissions through good procurement practices.</p>		<p>Carbon footprinting in catering is widespread, enabling lower carbon procurement choices to be made.</p>	
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**Procurement Commentary**

Outcome 1 – Growth of Local Procurement

***Increasing local and regional procurement in the public sector***

- UoB are targeting 60% of suppliers to be from within a 30-mile radius by 2024 and BCC will agree a % target for local supply in 2023/24.
- School caterers are engaged in the BEBA Gold Award and using local suppliers. The proposed BEBA enhancements by 2030 provide an opportunity to collaborate on further local procurement.

### ***Engaging the private & third sectors***

- Bristol Food Network will arrange peer-to-peer learning events on procurement, where organisations share how they have increased use of local, regional and sustainable suppliers.
- ‘Meet the supplier’ events will also be explored - an opportunity for procurers and local suppliers to showcase their work, and for barriers and potential solutions to be discussed (ref [Exeter uni report](#)).

### ***Short, Efficient Supply Chain Solutions***

- To scale local procurement, efficiency and fewer intermediaries are key (ref). In 2023, UWE’s Food Policy team is exploring research opportunities for short supply chains. Other research on **DPS** will be reviewed along with BCC Catering’s DPS to inform Bristol’s work on short supply chains.
- DPS use technology, processing and logistics partners to help small producers fulfil large contracts. The process is more flexible, allowing suppliers to join at any time. A DPS pilot in Bath and North East Somerset (BANES) schools resulted in 20 new local suppliers being used, 6% saving on the previous contract and 6.01 tons of CO2 emissions saved/year (ref).

The German Regionalwert model supports financing of and collaboration between producers, processors and distributors to deliver effective short supply chains with social, environmental and economic value locally. It is recommended that work on short supply chain solutions includes consideration of the Regionalwert model.

- Interest in DPS has been shown by some public institutions, so it’s hoped a short supply chain solution could be trialled mid-decade and widespread by 2030.

## Outcome 2 – Sustainable Procurement Standards

Bristol’s universities will continue building on current achievements as outlined below, to further reduce meat usage.

### **University of Bristol**

- Increased plant-based foods from 33% to 74% in catered halls dinner menu, 5% ruminant meat, meat-free day per week
- Where possible, replacing 30% of meat with plant proteins in halls catering.
- New retail food court opened with a 76% plant-based menu, zero ruminant meat in retail
- 1 no meat day per week in catered halls, lots of complaints and quite a large drop in attendance
- Oat milk dispensers in halls have doubled plant-based milk consumption; plant-based milks are 25-30% of milk consumption overall

### **University of the West of England**

- Overall, including Wild Kitchen (vegan outlet), plant based offerings are 52% of total menu.

- In 2023/24, BCC will review opportunities to expand or enhance sustainability criteria, for example within outsourced catering contracts and schools who cater in-house. They will also engage public institutions in working to the GBSF.

### ***Collaboratively Raising Standards***

- In 2023/24 opportunities to share learnings from the universities and BCC's work will be sought with other organisations through the Working Group and other events.
- Ongoing collaboration with partners such as BGCP and One City Board members will facilitate consistent, best practice standards being implemented by more organisations by 2027, supporting the OCP goal that '50% of organisations have a carbon reduction plan in place, including for sustainable procurement' (Ref OCP). Best practice sustainable procurement standards would encompass, at a minimum in line with the definition of 'sustainable' set out on **page X**.
- Within food procurement, assessing and mitigating risk from climate change involves reducing use of products with the greatest climate impact e.g. unsustainable soy, and reducing dependence on those most at risk from climate change. Bristol's NHS and BCC have set supplier requirements to do this and hope to mandate supplier climate resilience plans by 2030.

### Outcome 3 – Carbon Footprinting

- Understanding the carbon footprint of food is a key tool for reducing catering's environmental impact. Carbon modelling tools can help develop climate friendly menus, for example showing how reducing ruminant meat and increasing pulses impacts a dish's CO2 footprint ([ref previous study](#))
- The University of Bristol (UoB), the University of the West of England (UWE) and the NHS intend to calculate menu emissions and actively reduce them
- In the private sector, hospitality venues such as Old Market Assembly are already calculating the CO2 footprint of dishes, to formulate lower carbon menus.
- By encouraging collaboration and sharing best practice citywide on CO2 footprinting in catering, the goal is that this is widespread by 2027. BFN hopes to create online resources on the Bristol Good Food 2030 website in 2023/24.



## 7. Local Food Economy – Infrastructure

### A VISION FOR FOOD INFRASTRUCTURE IN 2030

Local, independent food businesses are supported to sustain and grow, with increased entrepreneurship and diversity.

Investment in training and more Living Wage jobs ensure a skilled and fulfilled workforce.

Local & regional, sustainable and fairtrade food is available at affordable prices in all areas of the city, through innovative retail and distribution models.

Affordable low carbon distribution is available to food businesses, supporting Bristol’s climate goals.

### Context

In 2021, Accommodation & Food Service accounted for 6.5% of jobs in Bristol, a higher proportion than Finance & Insurance, IT or Construction ([ref](#)). Bristol’s local food economy has grown substantially in recent years, with over 4,000 new jobs (ref as above) and over 3,000 new food businesses since 2015. But the impacts of a pandemic, supply and staffing issues post Brexit, and the Cost of Living Crisis are now being felt across the city’s hospitality and food retail businesses.

Businesses Opening		Businesses Closing: No. of Closures By Year										
Year	No. of Businesses	2015	2016	2017	2018	2019	2020	2021	Grand Total	% Open After 2 Years	% Now Open	% Now Closed
2015	335	17	64	50	56	39	14		240	76%	28%	72%
2016	534		28	89	113	63	15	2	310	78%	42%	58%
2017	467			36	116	68	34		254	67%	46%	54%
2018	554				68	114	65	5	252	67%	55%	45%
2019	536					76	65	4	145	74%	73%	27%
2020	598						14		14	N/A	98%	2%
2021	122									N/A	100%	0%
<b>Grand Total</b>	<b>3146</b>	<b>17</b>	<b>92</b>	<b>175</b>	<b>353</b>	<b>360</b>	<b>207</b>	<b>11</b>	<b>1215</b>		<b>61%</b>	<b>39%</b>

2015	15,000
2016	16,000
2017	18,000
2018	18,000
2019	18,000
2020	17,000
2021	19,000

Food Standards Agency data, February 2021 (to be updated)

No. of Accommodation & Food Service Jobs, ONS

2022 saw the closure of several successful, established businesses including The Pony Bistro, Casamia, Lockside and Al’s Tikka Grill. ([ref](#)). Veg box schemes have suffered significantly since lockdowns ended with The Community Farm, amongst others, struggling to stay afloat (ref). Following calls to support

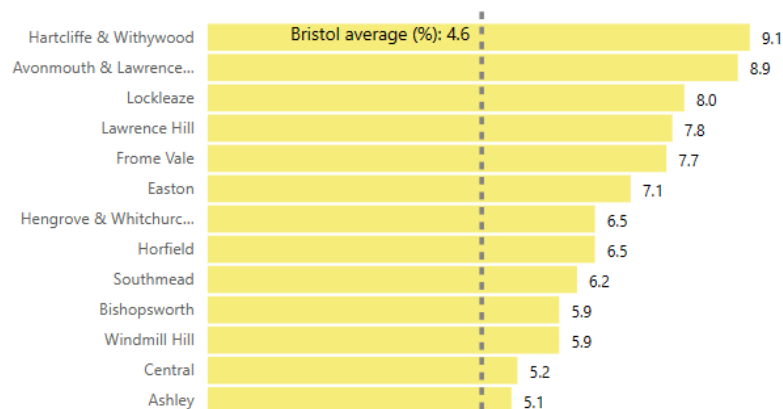
hospitality's current challenges ([ref](#), [ref](#)), the government issued a 75% business rate relief for 2023/24 (with a cap of £110k per business) in the autumn budget statement ([ref](#)).

**Bristol City Council's Cost of Living Business Survey\***

- More than 60% had experienced a drop in revenue due to the Cost of Living Crisis.
- Nearly 80% anticipate business costs rising in the next year by up to £50,000.
- Increased costs were energy; supply chain; wages; and travel/transport.
- 82% of respondents said they anticipate energy costs increasing in the next 6 months. Potential mitigation measures include passing on costs to clients/customers (50%); looking at alternative suppliers; and reducing staff numbers.
- Confidence levels about survival are relatively high short term. However, there is clear uncertainty over the longer term (more than a year ahead).
- Grant funding was the most popular form of help requested (over 70%), followed by change/freeze of energy prices; business taxes reductions; business rate relief.

\*Open Sept-Nov 22, 116 respondents

**Bristol's food deserts** [insert stats on food retail by ward]



Bristol's food deserts – areas with little access to good, fresh food - are still prevalent and food insecurity is high in many of these wards.

% of households experiencing moderate to severe food insecurity, Quality of Life Survey June 21

**Local Food Economy Infrastructure Framework**

Outcome	Year/Desired Changes				
	2023/24	2025	2026	2027	2030
1. Bristol's food sector offers improved conditions and opportunities to workers from all backgrounds	<p>5 new food businesses per year get living wage accreditation - goals of Bristol City Council's Living Wage team.</p> <p>Food businesses sign up to and implement the Good Employment charter.</p> <p>Measures to improve diversity and inclusivity in the workforce are implemented within individual businesses.</p> <p>New apprenticeship opportunities are available in the local food economy.</p> <p>New support opportunities are available for food start-ups</p>			Apprenticeships and training schemes are expanded, with continued focus on diversity and inclusivity.	More career opportunities and training are available, there are more successful start-ups and diversity in the sector has improved.
2. Carbon emissions from food distribution across the city reduce.	Options to aggregate supply to St Nicks are investigated			Established local food and freight consolidation	

CS

	<p>Options for freight consolidation are analysed by Bristol City Council.</p> <p>Low carbon last-mile options offered to SMEs.</p>			<p>reduces the need for HGVs to enter the city</p> <p>Low carbon distribution solutions are widely available and cost effective for SMEs</p>	
<p>3. Local, sustainable, culturally appropriate and nutritious food is accessible and affordable for all citizens citywide.</p> <p>CS OCP</p>	<p>Citizens in lower income areas can access wholefoods through community buying groups. FES</p> <p>A map of hireable community kitchens is available (Eating Better)</p> <p>Lobbying on public transport improvements, and the work of the Disabled Transport Champion, contributes to Bristol City Council decisions on public transport across the city for underserved citizens.</p> <p>Engagement in the Healthy Start Scheme is expanded (Eating Better)</p>	<p>Support for low-income households to access fresh fruit and veg is expanded. FES</p>	<p>Community &amp; business buying groups are in place.</p> <p>Low-cost, local fruit &amp; vegetable boxes are trialled for low-income households. FES</p>	<p>Food-poor wards can walk to fresh produce min. once per week</p>	<p>Alternative food retail models are well used and there is access to fresh produce citywide. FES</p> <p>Widespread availability of affordable electric car clubs help lower income citizens access good food.</p>

	<p>An affordable electric car club in Lawrence Weston improves residents' access to good food.</p> <p>High Street regeneration funding strategy is developed by BCC.</p>				
<p>4. The economic contribution of the local food economy continues to grow and the churn rate of food businesses decreases.</p> <p> </p>	<p>The number of independent food businesses selling at St Nicks market increases.</p> <p>The Sparks project (Global Goals centre) increases visibility of sustainable, local food enterprise.</p> <p>Increase in local procurement events and more public institutions adopt the GBSF (Procurement plan)</p> <p>Research and trialling of short supply chain solutions (Procurement plan).</p>	<p>Growth of the Bristol Eating Better Award increases local procurement (Procurement &amp; Eating Better)</p>	<p>New short supply chain distribution models are trialled (Procurement)</p> <p>The future role of markets in addressing access to good food is understood.</p>	<p>There is representation for local food economy (production, hospitality, retail) on key economy boards in the city-region such as the WECA LEP and One City Economy Board (Urban Growing)</p>	<p>Implementation of short supply chain solutions across the public sector &amp; within the private sector increases business for local, sustainable producers (Procurement plan)</p> <p>Markets strategy maximises benefits for local, sustainable food businesses.</p>

	<p>Public sector institutions increase the % of spend with local producers (Procurement)</p> <p>More businesses sign up to the Bristol Eating Better and Food for Life Awards (Procurement plan)</p>				
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## Infrastructure Commentary

### Outcome 1- Careers & Entrepreneurship

The WECA Good Employment Charter helps employers develop their offering in several areas: Secure & Flexible Work, Real Living Wage, Recruitment, Engagement & Voice, Developing People, and Health& Wellbeing. ([ref](#)). The Infrastructure Working Group will collaborate with WECA to encourage food businesses to sign up, and will collaborate on improving recruitment practices in 2023/24 to try and increase diversity. Specific financial or resource support to encourage hospitality businesses to sign up would be beneficial, given the crisis in the industry. [add in ref to living wage]

#### ***Apprenticeship and training opportunities***

- Josh Eggleton’s School of Food has supported City of Bristol College apprentices, with exposure to local chefs and high profile events, and support developing relevant financial skills ([ref](#)). The Assemblies Group, who run several sustainable restaurants, is also working with the City of Bristol College to offer funded, full-time apprenticeships.
- Drawing on experience from this work, hospitality apprenticeships should continue to be enhanced, with more places made available. An apprenticeship scheme that takes a whole food systems approach and embeds sustainability knowledge, alongside soft skills and business skills, would establish a new generation of skilled food sector workers who prioritise food system resilience. This work should include proactively addressing diversity in hospitality.
  - Examples for Bristol to draw on:
    - [Otololo](#) provides free mentoring to hospitality employees in the UK.

- OPOP has a vision to deliver fairly-paid hospitality training that covers soft skills such as conflict resolution and active listening, alongside practical and business skills ([OPOP, 2021](#)).

The food sector should also explore supporting programmes to improve employment opportunities and raise salaries for Global Majority citizens; for example Babbassa's [OurCity2030](#) programme.

- Funding to support training on 'good food' for all hospitality staff – for example, supplier visits - would also be welcomed (infrastructure working group).

### ***Improving Business Support and Diversity***

- Food start-ups need more specific support if the local food economy is to grow further. BCC is exploring opportunities for food incubator spaces within St Nick's Market in 2023/24, with business support in-situ, and YTKO has developed a proposal for a food incubator programme, potentially using community kitchen spaces, but funding is needed for this.
- Connecting more diverse communities with food enterprise needs continued work. Opportunities should be sought out to showcase sustainable food enterprise, and diverse role models such as ACH's food start up clients, to Global Majority citizens, for example through UWE's Green Skills programme or Bristol Future Talent Partnership.
- To support inclusivity in entrepreneurship, Bristol could consider a model like New York's 'Food Business Pathways' accelerator programme, which targets citizens living in social housing or receiving benefits (Food Business Pathways | OpportunityNYCHA – REES).
- Re-generation projects such as [Filwood Broadway](#) should consider how to support food enterprise and accessibility of good food for local people.
- The role of food within a sustainable economy could be elevated in sustainability business courses, such within YTKO's Organisational Sustainability Champions and ACH's new sustainable business course. **Bristol Food Network will seek opportunities with partners to support this.**

### **Outcome 2 – Low Carbon Distribution**

#### ***Distribution needs for the local food economy***

- The One City Plan transport work is analysing freight consolidation options at the edge of the city. The Economic Development team at BCC is also looking at how deliveries to St Nick's market might be consolidated.
- Existing low carbon, last-mile solutions - such as Zedify - will be promoted to food businesses as part of the Clean Air Zone work.
- For SME food businesses, freight consolidation infrastructure needs to support a range of different suppliers and will likely need smaller sites than distributors such as Amazon and DPD. Findings from the freight consolidation trial should help inform a strategy for this; it's suggested that 2027 is a realistic date for food freight consolidation to be in place (currently OCP goal is 2024).

### **Outcome 3 – Access to Sustainable, Healthy Food**

### ***Improving equitable access to good food***

- Feeding Bristol plan to trial Community Buying Groups wards experiencing food poverty, to improve access to wholefoods, with the intention of producing a ‘best practice model’ for wider replication. By 2026, it is hoped that buying groups for small businesses could be trialled, supporting local food producers to grow their sales, whilst making sustainable food more accessible. This could support businesses in achieving their BEBA, Food For Life Served Here or other accreditations.
- Bristol could consider the successful Rose Voucher model, where Children’s Centre staff identify families who would benefit from extra fruit & veg vouchers, redeemed at local markets and retailers ([ref](#)). It is hoped that a trial of affordable local fruit and veg boxes can also be trialled by 2026, as part of the Food Equality Action Plan.
- Expanding FOOD Clubs - Bristol’s answer to ‘social supermarkets’ - beyond Early Years settings or to more wards, could increase the number of families reached. This would support food waste reductions through increased surplus re-distribution.
- CCAP communities, including Lawrence Weston and Lockleaze would like to develop affordable electric car clubs, to improve low-carbon access to good food.
- The Bristol’s Disability Equality Forum’s Transport Champion role will seek to improve public transport provision for disabled citizens. It’s hoped this will contribute to better access to food shopping facilities.
- Reduction in public transport routes and the cost of fares is known to be a barrier to some communities accessing good food ([refs](#)). Greater Manchester has recently moved to a franchise model for bus services – allowing local authority control of routes, fares and service levels ([ref](#)) – something that Bristol could also consider in the coming years.

### ***Retail models for food deserts***

- The city’s Food Deserts are characterised largely by the prevalence of convenience stores for food shopping. The proposed work on BEBA and Healthy Start vouchers (see Eating Better) would help improve availability of fresh fruit and vegetables, but other models should be considered to support weekly access to fresh food. Any such work should also consider access to culturally appropriate food, particularly as Global Majority citizens move into new neighbourhoods.
- Heart of BS13 hopes to trial an affordable mobile greengrocer; this model has worked well in Liverpool and Boston, USA, addressing transport issues and allowing people to buy small, affordable amounts as and when needed ([ref](#), Boston ref). In Liverpool, the capital outlay for the vehicle was funded with established grocer taking on the opportunity, meaning customer needs are well met, and the offering tailored to different communities. Feeding Liverpool, who started the initiative provided operational and communications support. The grocer accepts both Healthy Start and Rose vouchers.
- In Greenwich, access to seasonable fruit & veg is offered via weekly stalls in playgrounds and children’s centres ([ref](#)). These models should accept Healthy Start vouchers and other forms of subsidisation, such as the Rose Vouchers, should be considered to address affordability.
- In the US, specific grants are available to fund capital investment in innovative food retail enterprise that seeks to address food poor areas. Recent BCC research with residents in 10 Bristol high streets ear-marked for regeneration shows a clear demand for more diverse local retail,



with residents wanting to see butchers, fishmongers and greengrocers returning. More café and social eating spaces were also requested ([ref](#)), with a view to creating more vibrant neighbourhoods.

- New grant schemes should consider how to support growth in local food retail, that has long-term financial viability. Where appropriate premises are lacking, for example in Filton, opportunities to use community spaces such as churches or community centres could be explored – an approach that has been successfully applied for community cafes citywide.

#### Outcome 4 – Growth of the Local Food Economy

##### ***Promoting and supporting local food businesses***

- As well as BCC Economic Development team’s work to shape new food retailing in St Nick’s Market, Sparks—the new Global Goals Centre—will promote Bristol Good Food 2030 and its partners and provide retail space for food businesses. Insight from Sparks’ work will be valuable in shaping future engagement on sustainable living with Bristol’s residents.
- Continued collaboration between food stakeholders, Economic Development and the BIDs is needed to grow the local food economy. To elevate the voice and profile of the local food economy further, specific representation should be implemented on key economy boards such as the WECA LEP and One City Economy Board (ref Sustain The Case for local food report).

##### ***Growth through local procurement and short supply chains***

- As set out in the Procurement section, work to better promote local suppliers to caterers and a focus on short supply chain solutions will also support ongoing growth in the local food economy. This work should include consideration of the Regionalwert model for financing and establishing collaborative local supply networks.

##### ***The role of markets***

- Local markets are a key element of equitable food distribution in other cities (ref [Leeds uni report](#), ref Sustain Good Food retail). Bristol’s markets are predominantly city-centre based, although a number of community markets featuring food stalls have opened in recent years (see below) and BCC are seeing an upward trend in market licence applications. Research is needed to understand whether increasing local markets would be a useful way to improve Bristol’s local food infrastructure and access to good food and if so, what criteria they would need to meet to be successful (products, price point, timing etc.)
- Shirehampton and Filwood have successful community markets offering fresh producer, and [Better Events](#) are running regular markets in Broadmead and Redfield.

[Bearpit Market](#) – central Bristol, weekend

[Broadmead Better Sundays](#) central Bristol, weekend

[Brislington Hill Community Market](#) South East Bristol, weekend

[Windmill Hill City Farm Market](#) South Bristol, weekend

[Shirehampton Community Market](#) West Bristol, weekday

[BS5 Market due to return to St. George](#) – East Bristol, weekend

BCC's recent research on its ten 'regeneration' high streets – which include Brislington and Shirehampton – showed strong resident demand for new markets, particularly food ones, and more community events.

## **8. Food Waste**

### A VISION FOR FOOD WASTE IN 2030

The environmental impact of food waste and how to minimise it is widely understood, with the majority of citizens actively reducing it. Infrastructure for household and commercial food waste collection, and for FOOD surplus redistribution, is easily accessible. Composting is encouraged and energy is generated from food waste, positively impacting carbon emissions and soil health. Single use food packaging is less prevalent with the majority composted or recycled; reusable cups are the norm.

#### Context

The UN's Sustainable Development Goals set a target for per capita food waste reduction of 50% by 2030, a target endorsed by WRAP's Courtauld Commitment ([ref](#)).

- Globally, 25–30% of total food produced is lost or wasted; the IPCC estimates this contribute 8-10% of total man-made greenhouse gas emissions. ([WRAP](#)).
- 70% of the food that is wasted in the UK is wasted by citizens in their own homes. ([WRAP](#))
- WRAP estimates that pre-farm gate wastage is around 1.6Mt in the UK per year. ([ref](#))

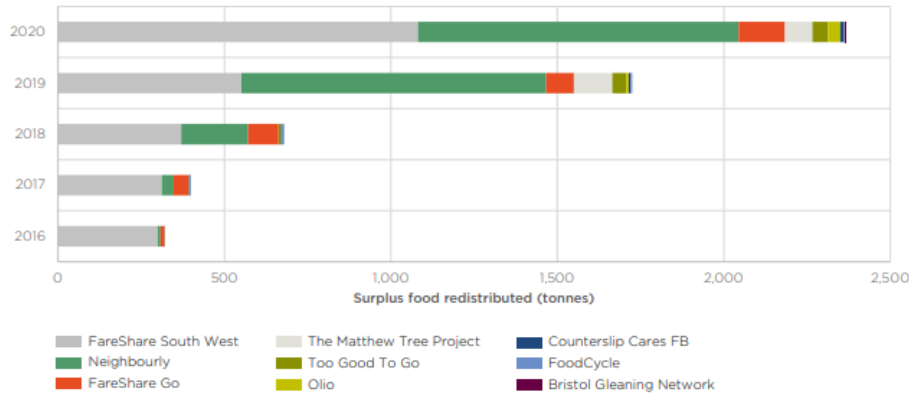
For **household waste**, the One City Plan goal is to reduce residual food waste (in black bins) to 10% of all waste **by X**.

**Commercial food waste recycling** has not been so successful to date. Many barriers exist to increasing commercial collections, including lack of knowledge within businesses around food waste impacts and best practices, and the cost and availability of suitable collection services. Bristol's Food Waste Action Group (FWAG) did some valuable work pre-pandemic to engage businesses; a continued focus is needed to increase rates.

In the public sector, Bristol's universities are making great strides in their food waste reductions:

- UWE is achieving <5% waste in catering
- UoB reduced plate waste by 10% in the past year and kitchen waste by 15%

**Surplus redistribution** has grown significantly in Bristol in recent years, particularly through expansion from Fare Share Southwest and Neighbourly, and the arrival of new redistribution operations in Bristol. Bristol has a food redistribution network run by FWAG, and an online tool to help channel surplus food efficiently between network members will be launched in May 2023.



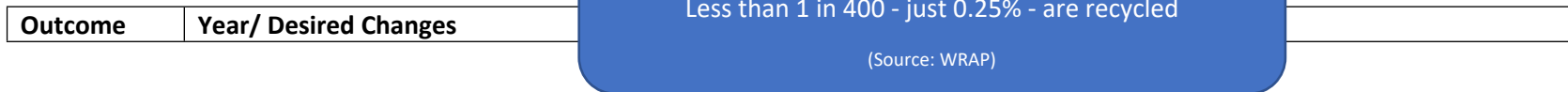
Redistribution statistics from the Going for Gold Submission, 2021

Avon Gleaning Network continues to grow, with the food gleaned going to projects such as Coexist Kitchen, Secret Soup Society, and One Green Kitchen, who cook meals and distribute meals..

	Volume of produce gleaned:	No. of volunteers gleaning:
2020:	6 harvests of 1660 kg	21
2021:	26 Harvests of 4155kg	105
2022:	28 harvests of 4245 kg	126

**Single Use Packaging** is a significant issue in hospitality. The English government will ban plastic plates, trays, bowls, cutlery and some types of polystyrene cups and food containers in October 2023. Many outlets already use compostable, plant-based or biodegradable takeaway packaging. However, these are likely to be disposed of in landfill, merely shifting rather than reducing waste, as there is no local processing facility.

**Food Waste Framework**



	2023/24	2025	2026	2027	2030
1. Household food waste going into black bins reduces to under 10% of residual waste	<p>Educational campaigns reduce the amount of food wasted by households.</p> <p>CS OCP</p> <p>Trial of community composting improves food recycling rates in BS13.</p>		<p>Community composting in multiple CCAP communities, increases food waste recycling and brings other benefits such as better soil quality.</p> <p>Bristol develops a best practice, school food education guide, which includes how and why to prevent food waste (Eating Better)</p>	<p>Skills ambassador role in place for schools (Eating Better Skills plan)</p> <p>Work with developers identifies and trials new kitchen design solutions in block housing, which increase recycling rates</p>	<p>All flats across the city, including high rise flats, have food waste collections in operation.</p> <p>Planning policy requires design in new flats to facilitate food waste recycling.</p> <p>Community food skills sessions citywide include food waste (Eating Better)</p>

<p>2. Business food waste reduces at both the production and consumption stages, and the volume of waste sent for digestion increases.</p>	<p>Key organisations make structural and operational changes to support reduced food waste.</p> <p style="text-align: center;">CS</p>	<p>Peer to peer learning and shared best practices reduces organisations' food waste.</p>	<p>Enhance and extend use of accreditations and tools to support reduction in food waste e.g. BEBA, Chef's Eye, WRAP's Guardians of Grub in the public and private sectors (Eating Better)</p> <p>Centralised commercial waste collections and zoning are explored</p>	<p>Practice changes trialled in local supermarkets reduce surplus.</p>	<p>All public institutions and some private/third sector organisations have implemented best practice waste reduction guidelines (e.g. BEBA, WRAP)</p> <p>More effective infrastructure for commercial collections results in more businesses participating.</p>
<p>3. The volume of food surplus redistributed before becoming waste</p>	<p>Infrastructural development for redistribution partners enables them to save more surplus food and ensure it is appropriately distributed.</p>	<p>Supermarket outlets across Bristol redistribute food more often and</p> <p style="text-align: right;">FES</p>		<p>A number of schools are redistributing leftover meals.</p>	<p>More food is saved from being wasted before it gets to the supermarkets and more food-aid charities can take in and deliver frozen food.</p>

continually increases	More of the right kinds of foods are offered to charities by supermarkets.	more effectively.			
<p>4. The volume of single use packaging continually reduces in hospitality and food retail</p> <p>CS</p> <p>ES</p>	<p>Learnings from returnable cup scheme trial informs a plan for citywide rollout.</p> <p>Businesses with more than 10 employees participate in DEFRA's cup recycling scheme</p> <p>University catering services have reduced the use of single use plastics in their food services.</p> <p>Education on disposable packaging results in food businesses reducing packaging sent to landfill</p>	SME food businesses begin to recycle disposable cups	<p>A trial of support mechanisms from BCC and Bristol's waste specialists, results in more food businesses stopping the use of disposable cups.</p> <p>Organisations improve decision-making on single use food packaging as a result of best practice guidance</p>	<p>Opportunities for providing affordable zero waste shopping are explored</p> <p>A support programme to transition from disposable to reusable cups by 2030 is available to all food businesses.</p>	Bristol food businesses no longer use disposable cups.

## Food Waste Commentary

### Outcome 1 – Household Waste

#### ***Behaviour change through education and campaigns***

- In 2023/24, both universities will run student campaigns, and Bristol Waste hopes to conduct a door-to-door engagement campaign to increase food waste recycling, if budget can be found.
- In the community, Avon Gleaning and GENeco are planning educational activities on how to reduce food waste in the kitchen.
- In 2023, Heart of BS13 will trial community composting, with the aim of raising low food waste recycling rates locally, whilst producing compost for their enterprise and skills opportunities for residents (ref). Community engagement will educate residents on benefits of composting and waste collection will be offered.
- Delivery of the Eating Better Framework should support further reductions in black bin waste, by educating citizens on how and why to reduce food waste.

#### ***Household waste infrastructure***

- As Bristol's housing stock develops over this decade, the number of flats will continue to rise. Recycling rates are typically low in flats, due to bin access issues and poor information (ref). BCC planning guidelines already support effective external bin design (ref), but internal infrastructure improvements, such as specific kitchen space for food caddies could be tested through collaboration between developers and Bristol Waste (ref, ref). This could inform new planning requirements on waste disposal in flats and support the successful implementation of food waste collection in all flats by 2030.

### Outcome 2 – Organisational Waste

#### ***Organisational change & collaboration***

- In 2023/24, the North Bristol NHS Trust plans to increase food waste bin locations and measure waste throughout procurement, catering and consumption to identify opportunities for reduction. UWE is working to reduce waste from food sales to 3% by 2030.
- In follow up to business workshops on waste reduction (pre-Covid), Resources Futures offered one-to-one support, but this has had low uptake. A case study trial in 2023/24 with Café Gusto will analyse their food waste patterns and trial a bespoke reduction plan. The aim will be to use the results to share learnings and re-engage more businesses, especially via the BIDs.
- Peer-to-peer learning exchanges will be explored by BFN, to share new food waste reduction successes from procurers, caterers and sustainability teams. Opportunities to engage with best practice approaches such as WRAP's Guardians of Grub guidelines will be sought out.



### **Retail wastage**

- WRAP estimates the equivalent of 19m meals are thrown away annually ([ref](#)) by supermarkets. Local engagement with chains can be challenging, but BCC has been exploring a trial with local branches of the Co-op to alter practices which would reduce wastage – for example, only producing bakery items once per day. There is no agreed date for this yet, but a trial by 2026 would provide insight to **engage a wider range of supermarkets and retailers by 2030.**

### **Commercial waste infrastructure**

- The cost and availability of separated food waste collection ([ref G4 report](#)), and differing rules amongst waste management companies can limit SME participation.
- Research ([ref](#)) found that central waste collection for multiple businesses was the most viable solution, where a central organisation manages this, for example a shopping centre or **BID**. It is recommended that Bristol explore this option with businesses, the BIDs and waste companies.
- ‘Zoning’ of waste management contracts – whereby management companies bid to handle food waste collection by geographical zone - could increase effectiveness and would reduce collection emissions. However, this requires national policy change, so it’s recommended that the viability of this is also explored, with a view to developing a case for lobbying.
- The goal of this work is to have improved commercial infrastructure in place, and therefore much higher business uptake, by 2030.

### Outcome 3 - Redistribution

#### **Infrastructure developments**

- Improvements to infrastructure will increase the amount and types of food that charities can redistribute:
  - In 2023/24, Fareshare intends to increase its freezing and processing capacity; Wild Goose intend to buy a blast chiller.
  - If the ability to freeze and transport frozen goods was available to more food aid charities, it could significantly increase the volume of food redistributed this decade.

#### **Increasing redistribution & its effectiveness**

In 2023/24:

- Resource Futures will launch a redistribution tool that will allow redistribution organisations to specify the kinds of food they can accept and so help those donating food find the most suitable organisations to direct surplus to. This will increase opportunities and reduce wastage from redistribution.
- Bountiful Bristol will continue their work distributing allotment surplus, and Avon Gleaning Network plan to approach larger farms.

Neighbourly has identified that retail staff may lack skills to correctly process food for redistribution, so plan to offer training on this. From 2025, they hope to work with supermarkets to include redistribution in their KPIs.

#### ***Future opportunities & models***

- Avon Gleaning Network would like to collaborate with Bristol’s food producers, for example those making preserves.
- Schools in Lincolnshire and Devon have been trialling redistribution of leftover school meals and some schools in Bristol are known to be doing this discreetly through their food pantries. There are plans to add this action to the BEBA Schools and Early Years Award criteria; a good starting point for discussions with school caterers. Additionally, research by the University of Bristol on school food pantries could help develop action on surplus school meals.
- By 2030, FoodCycle’s model is expected to focus primarily on un-sellable food (produce rejected before being bought by supermarkets) rather than surplus processed foods.
- Fareshare will explore new technology as it comes out, By 2030 this could include coatings to extend the life of vegetables and turning vegetable waste into “leather” products.

#### Outcome 4 – Single Use Packaging

##### ***Shifting from disposable to reusable cups***

- In 2023, City to Sea will trial a cup return scheme, using their ‘Refill’ app to tell customers where they can acquire or return the cups. It is hoped this can reduce disposable cup usage citywide.
- The government will require businesses with over 10 employees to recycle disposable cups by the end of 2023. This may be extended to all businesses by 2025. In any eventuality, Bristol look to engage SMEs on this, by exploring options for local recycling infrastructure and other business support.
- By 2030, the ambition is to move all food businesses away from disposable cups, with this change being supported by local licensing rules. Consideration of exceptions will be needed, such as for disabled customers, and a full feasibility study will be required. It is recognised this is a significant and ambitious change, particularly given the hospitality’s current challenges. A programme of local authority support, including cost management and educational campaigns should be trialled by 2027 to support the 2030 goal.

##### ***Plastic alternatives***

- The forthcoming ban on various plastic and polystyrene items used in hospitality, may push up demand for alternative products (although Scotland’s equivalent ban has also included compostable, plant based and biodegradable plastics). Plant-based alternatives can have carbon footprint, contribute to biodiversity loss and increase carbon emissions from inappropriate disposal (refs).. Bristol will seek to provide food

business education on different disposable packaging options in 23/24 to support informed decision-making and encourage a reduction in disposable packaging.

- Links between single use packaging and food waste can be complex. Some packaging, on items like salad, can extend shelf life. However, recent research has shown that the shelf life of other commonly packaged items, such as cucumbers, is not materially increased and packaging multiple items can increase wastage ([ref](#)). Drawing on such research, Bristol could develop best practice guidance on single use food packaging for all types of organisations – from hospitality to offices - by 2026. This could be incorporated into other BGF2030 work such as the BEBA standards reviews.
- Any campaign or policy work to move away from single use items will need to carefully consider the needs of disabled citizens, who may have a need to use such products (for example plastic cup lids).

### ***Zero waste retail opportunities***

Bristol's 'Oat Float' is a mobile zero waste shop, operating in affluent North-West neighbourhoods. Rolling this model out in other parts of the city would support more equitable access to 'zero waste' food shopping. Interest in zero waste shops is highlighted in some CCAP plans and BCC's high street regeneration research. However, these outlets can be less competitive on price than other food retailers, so new business models should be considered for this to succeed in less affluent areas.

## Urban Growing

### A VISION FOR URBAN GROWING IN 2030

Bristol is growing more nutritious, sustainable and culturally relevant produce than ever before.

More people are growing within their community, or in enterprise, with greater diversity amongst growers.

Council owned land is easily accessed, the best and most versatile land is protected and growing space is available in all areas of the city.

Commercial growing is part of Bristol's Economic Development strategy, enabling it to flourish.

Citizens are engaged in nature-friendly growing, resulting in higher biodiversity and healthier soil.

## Context

[Infographic]:

Converting just 1% of peri-urban land to agroecological food production could produce 530K tonnes of fruit and vegetables and 160, 000 jobs nationally (Sustain).

[Infographic]:

Active food growing sites	Numbers
Public green spaces	23
Community food growing projects	36
Community centre gardens	6
Community orchards	9
City Farms and other farm scale enterprises	8
Social enterprise market gardens	11
<b>Total</b>	<b>96</b>

Incredible Edible statistics from the Going for Gold submission, 2021

With better access to land, food production could be significantly increased. The Who Feeds Bristol? report estimated that the city-region could provide 5% of its own fruit and vegetables.

[Infographic:]

Bristol Food Producers (BFP) started a land-seekers database in 2015.

Since then, they have had 96 enquiries, 36 of which have been in the past two years, with an increasing number of new entrants getting in touch.

New entrants are crucial to the future of the UK’s farming sector. Young people wanting to grow professionally face a multitude of barriers including access to land, training and start up finance. DEFRA has begun to address this by piloting the New Entrant Support Scheme, but funding for suitable training at national level remains an issue.

[Infographic:]

It’s estimated that over 30% of all farmer owners in England are of retirement age, with just 2% aged under 35 (ref DEFRA, 2015).

One area that has attracted young growers in Bristol is vertical and hydroponic farming, with start-ups LettUs Grow and Simply Grow opening. While this model supports creative use of urban space for growing, its product range is limited.

Reducing chemical usage and employing nature-friendly growing techniques are essential in addressing the biodiversity crisis (EE ref UoB study). Nature-friendly growing supports healthy soils, which are better able to store carbon and produce nutrient-dense food. Healthy soils also reduce pollution caused by chemical run off and support more insect life (ref)

From a human resilience perspective, the health and wellbeing benefits of getting outside and getting your hands dirty are well recognised, leading to the recent NHS’s green social prescribing trial (ref).

### Urban Growing Framework

Outcome	Year				
	2023/24	2026	2027	2028	2030
1. The best and most suitable land for growing in the city region is identified and protected. The volume of land used for growing increases significantly, including on suitable, council owned land.  CS OCP	There is accessible, up-to-date and clear information about the availability of land and growing projects across the city.  FES	Each piece of Bristol City Council land has an optimum use assessed. This is considered when allocating land for different kinds of growing.	The best and most versatile land is protected for food growing in perpetuity through policy and planning protection		The acreage of council owned land used for local food production has increased significantly since 2023, with significantly more private land also used  OCP

	<p>Suitable land opportunities in the urban and peri-urban area are identified and allocated through transparent, and equitable processes, using policies that support, increased and sustained growing</p> <p>The Local Plan supports increased provision of growing space for residents and protects the viability of existing growing enterprise.</p>				<p>for food production across the city.</p>
<p>2.Training and economic support opportunities for growers increase, the diversity of people growing food increases and the number of growers/growing enterprises increases</p> <p>OCP</p>	<p>Training courses result in more people with growing skills</p> <p>The effectiveness of community growing courses increases.</p> <p>Research identifies approaches for increasing diversity and inclusion in food growing.</p> <p>FES</p> <p>There is clear signposting to training available at a regional and national level,</p>	<p>Micro-training on basic growing skills results in increased food growing by individual households.</p> <p>A plan has been developed to improve inclusivity in growing and support for Global Majority growers.</p>	<p>Improved support and economic development programmes for growers, with consideration of different communities' needs, results in more diverse people training and working in growing.</p> <p>A number of allotment sites have a wheelchair accessible plot, and the site is wheelchair accessible.</p> <p>FES</p>	<p>New entrants are trialling farm business ideas at a Farmstart (incubator farm) site in the city-region</p>	<p>There is a clear pathway into food growing - from basic skills to commercial growing.</p> <p>Training in nature-friendly food growing is more accessible to people on lower incomes and those from Global Majority communities.</p> <p>The city-region's Economic Development Strategy provides support for growing enterprises.</p>

	including entry level and community growing, vocational and commercial training, and business and enterprise skills.				All accessible allotment sites are in use.
3 More routes to market are available for growers (Infrastructure/Procurement) OCP CS	<p>Research and trialling of short supply chain distribution shapes Bristol's longer-term strategy for growing local procurement (procurement &amp; infrastructure plans)</p> <p>More routes to market become available for local and sustainable suppliers through public sector opportunities. (Procurement)</p>	<p>Short supply chains solutions are trialed in the public sector (procurement &amp; infrastructure plans)</p> <p>Private organisations have actively increased local food procurement (procurement)</p>			<p>Local and sustainable food producers have access to a range of routes to market and information on these is easy to find.</p> <p>Short supply chain solutions are widespread in the public sector and present within the public sectors (procurement)</p>
4. Community-based and commercial food production on council owned land uses nature-friendly techniques, resulting in greater biodiversity on growing sites. ES	<p>BS13 community composting project increases community awareness of value of food waste reduction and composting (Food Waste)</p> <p>Campaigning at local and national level increases awareness of and action to reduce chemical usage in food growing.</p>	<p>New BCC land tenants sign up to a nature friendly growing pledge</p> <p>Private landowners have been engaged on supporting nature friendly growing.</p>		Tenants growing on private land sign up to a nature friendly growing pledge	<p>Improved biodiversity and soil health within food production sites in the city due to chemical free growing.</p> <p>Food produced is more nutrient dense due to chemical free growing.</p>

## Urban Growing Commentary

### Outcome 1 – Land Access

#### ***Optimising land for commercial growing***

- 2023's priority is to identify potential growing land and its availability. Bristol Food Producers (BFP), using DEFRA New Entrant funding, will then match land to their database of land-seekers and publicise the information nationally.
- In 2024, focus will move to improving policy and procedure on BCC land allocation, including how to deal with competing demands for land.
- Local Plan changes in 2024 are expected to provide some protection for existing growing enterprise – developments which would affect enterprise viability through issues such as pollution or soil contamination; site fragmentation or harmfully reducing the amount of growing land will not be permitted.
- BFP will work with BCC on eligibility requirements for commercial growing land with the aim of improving enterprises' financial sustainability. To achieve this, longer leases are also needed, and better economic support for growers, as detailed under Outcome 2.
- To optimise food production, analysis of site criteria (e.g. soil quality, infrastructure) should be used to assign an optimum use to each piece of BCC land. This could, for example, support land being allocated to commercial growing, where that would yield more produce for the city than allotments. To further support this, by 2027 the best quality growing land should be protected in planning policy.
- By 2030, the goal is to greatly increase growing on council land, with more private land also used for growing.

#### ***Increasing community growing***

- In 2023, ALW and Lockleaze Neighbourhood Trust (LNT) 2023 will promote their growing projects and LNT will publish a map of these to engage residents. BFN's annual Get Growing Trail promotes community growing citywide and the BGF2030 website and newsletter will continue to promote new growing opportunities.
- Proposed new clauses in the Local Plan will increase provision of allotments and other forms of growing space for new residential developments.
- BCC's new Allotment and Food Growing Strategy should consider:
  - How to address lack of growing space in less affluent wards and Global Majority communities. Black citizens are four times' more likely than White not to have access to a private, outdoor growing space (ref Rootz into Growing/ re p.10 . Public Health England's 2020 study15). Proximity of land to housing is important in making growing more accessible. The use of private gardens for communal growing could be explored.
  - Allotment tenancies should support sustained community growing, with flexibility to allow multiple or changes in lessees. Development of 'best practice' guidance for community allotments, to support plot holders and site reps could help overcome perceived issues and barriers such as security concerns.



- For individual allotment holders, ‘starter’ plots – cleared, smaller spaces – could support new grower success and help reduce waiting lists.
- The new BCC Parks and Green Spaces Strategy should, where feasible, seek to offer new opportunities for community growing in public spaces, particularly in areas where the social and health benefits of growing would be greatest.

## Outcome 2 -Training, Support & Information

### ***Improved access to training***

- The focus in 23/24 will be on collaboration, through the BFP Training Working Group to share resources and information, raising awareness and uptake of available training. Alongside this, ALW and LNT will be running community based growing courses, and Incredible Edible will be running an entry level growing course, with subsidised places available.
- The hope is that more CCAPs, from the 12 communities who will have a plan by the end of 2023, will be informed and inspired by ALW and LNT’s work to develop new micro-training opportunities in the community. CCAP growing initiatives will contribute to Bristol achieve its OCP goal of wildlife-friendly growing in all wards by 2025.

#### **Farmstarts**

- Farmstarts are incubator projects, providing land, training and mentoring, and routes to market for new entrant growers. They allow new growers to focus on producing, without working to overcome typical barriers (Sustain ref).
- The peri-urban area is ideal for this and support from WECA, both with land and funding would be a key enabler. WECA’s strategic plan recognises the role of the local food economy and aims to increase routes to market for SME food producers ([ref](#)), which a Farmstart could help achieve.
- For Bristol to achieve **[OCP goal XX]** a significant increase in the number of urban farmers, more longer-term funding is needed to deliver suitable, accessible training with clear career pathways. BFP can continue lobbying at national level for funding, and promote and coordinate work on this, but BCC and WECA will also need to support this. Given that over one third of farmers are aged over 65 (Sustain ref), new growers are vital to developing food resilience.

### ***Improved Diversity and Inclusion***

- It is estimated that under 2% of farmers in the UK are non-white and those that are often experience racism (rootz into growing). A fantastic training and mentoring scheme for refugee and migrant growers has been developed by Sims Hill ([ref](#)), but more needs to be done.
- Bristol should actively seek input from Global Majority growers, for example when developing new training or support schemes; and should intentionally raise their visibility, for example through school food education or through opportunities to speak at sustainable food events.

- Global Majority producers may want to grow culturally appropriate crops, so support accessing seeds or routes to market should be considered (rootz).
- In 23/24 further research on what is needed to address lack of diversity will be led by BFP. If funding can be found, by 2026 a comprehensive plan for improving diversity should be developed, to feed into the economic and business support actions below.
- The Bristol Disability Equality Forum wants to address barriers to growing for disabled citizens. Their aim is, is to develop an exemplar disabled allotment plot in 23/24. This can be used as a testbed, to develop accessible plots on several sites across the city by 2026, with the aim of them all being well-used by 2030. This will require support from BCC's Allotments team and the Allotment Holders' Forum.

### ***Adequate economic and business support***

- Growing requires better economic and business support, if Bristol is to provide 5% of **the city's fruit and veg from the city-region by 2040 (One City Plan)** and substantially increase the number of **urban farmers by 2032 (OCP)**.
- BFP provides support for aspiring and existing growers on access to land, training and routes to market. Their expertise needs to be better integrated with to BCC and WECA's Economic Development and Enterprise Support work, to develop grant funding for growers, and tailored business support.
- Commercial growing needs to be fully incorporated into Bristol and **WECA's** Economic Development Strategies. Representation for growing and the wider local food economy should be present on the WECA LEP and the One City Economy Board. This approach has resulted in greater investment in the local food economy in London, Cornwall and Derby (the case for local food ref, SPF [report on role of LEPS](#), [London Economic Action Partnership | London Councils](#)).
- Alongside improved land access, training investment is needed for successful community growing. Community projects can be hard to sustain in terms of skills and equipment, so new start-up and longer-term grant opportunities would be beneficial.

### Outcome 3 - Improved Routes to Market

- The Local Food Economy Procurement and Infrastructure plans seek to create new routes to market, through the development of short supply chains, and work to increase buying from local producers. Economic Development strategies for growing and the local food economy should include support for research on the German Regionalwert model and short supply chains.
- Bristol Food Producers hopes to update and better promote information on routes to market, supporting the work of the Procurement and Infrastructure work.

### Outcome 4 – Nature-friendly growing

- To develop resilience, we must transition as much food production as possible to nature-friendly techniques. By eliminating the use of chemicals, biodiversity in plant, animal and insect life can increase and depleted soils can be restored. By land tenants sign up to a nature friendly growing

pledge, much higher biodiversity should be achieved on growing sites. Evidence is beginning to emerge of how these techniques also produces higher nutrient density in food ([ref](#)), supporting improved public health.

- In 2023, Avon Wildlife Trust (AWT) will lead on developing a Climate Friendly growers' pledge with input from BCC, the Allotments Forum, community gardens and commercial growers. In parallel, BFP will lobby at national level for agroecological farming policy (ref recent ELMs update etc). At community level, ALW will engage residents on nature friendly lawn care and ending pesticide use, which can inform future community engagement work.
- In 2024, AWT will engage growers in voluntarily signing the pledge, for example via the Allotments Forum and community gardens. Using this learning, it's recommended all BCC tenants are engaged in the pledge by 2026. With evidence of work to date, private landowners could then be engaged, with the aim of it becoming part of their leases by 2030.
- Successfully implementing this pledge will be dependent on adequate training and support for growers to transition their growing techniques.

## 9. Limitations and Dependencies

As mentioned in the introduction, the food systems changes set out in this document are not currently funded beyond those detailed for 23/24. Funding even for some of the 23/24 changes is not entirely guaranteed, as stakeholders face challenges to balance their books during the economic crisis. The changes to Bristol's food system set out in this Framework are ambitious; for there to be any hope of them being realised, significant funding streams will need to be secured and strong collaboration will need to continue between stakeholders.

It is also important to recognise the limitations on our ability to transform Bristol's local food system. As well as the English government determining local authority budgets, national policy decisions hold the key to unlocking change on significant food systems issues – be that funding to train new entrant growers or policies to prevent the farm gate wastage caused by supermarkets. Whilst we can lobby for change, the level of change we can affect locally will always be influenced by English government policy.

At a local level, ongoing support from Bristol City Council to implement the pathways in this Framework will be crucial. Our level of impact may also be affected by the decisions and actions of our neighbouring local authorities. For example, with strong support from the West of England Combined Authority (WECA) and its other local authorities for expanding local food production and distribution, the benefits for Bristol's (and its neighbouring regions) food system could be much greater than if Bristol takes action alone.

## 10. Indicators

Bristol is at the beginning of its work on Food Systems Data for this Framework and the 2024 Action Plans. The proposal set out below forms an initial approach, which it is recognised as having limitations to the insight it will provide. It does however provide a starting point for this crucial work, which Bristol can continue to build on and invest in over the coming years.

To track progress towards the Framework’s Outcomes, Indicators have been identified for each Outcome under each Theme.

An **Indicator** is the specific change we want to evidence within Bristol’s food system, to indicate if the Outcome is being achieved or not. The **Measure** is the specific data that will be collected and reported on for each **Indicator**.

Below are the initial Primary Indicators and Measures proposed for each Theme’s Outcomes. These will continue to be expanded on and refined after the publication of this document, as Food Systems Data work progresses. An Indicators dashboard is planned for the Bristol Good Food 2030 website as data is collected. Links to the full list of Framework Indicators can be found in the Appendices.

Theme	Outcome	Indicator	Measure	Organisation	Regularity
Eating Better	Catering, retail and hospitality and settings citywide offer healthy and climate friendly meals, and these are a popular choice. A wide range of establishments has a BEBA or FFLSH accreditation with more establishments achieving the highest-level award	Increase in the spread of Bristol Eating Better Award businesses across the whole city.	Increase in the number of Bristol Eating Better Award accredited businesses per ward.	Bristol City Council	6 Monthly
Eating Better	Community-based opportunities for developing skills on sustainable, healthy diets (cooking, growing and choosing good food) are available and taken up across the city, supporting citizens to make healthier, greener food choices.	Number of Healthy Activities and Food Fund projects that run cooking lessons by ward.	Number of Healthy Activities and Food Fund projects that run cooking lessons divided by the number of wards.	Bristol City Council	annually

Eating Better	Learning on sustainable, healthy diets and the development of skills to cook, grow and choose good food are consistent and present throughout the education system (ages 2-18), supporting young people to make healthier, greener food choices.	Increase in the number of schools who have signed up to the Food Environment Specialists award through BCC's Healthy Schools Award programme	Number of schools who have signed up the Food Environment Specialists award, measured annually.	Bristol City Council	Annually
Eating Better	Support mechanisms for parents on early years nutrition are increased, resulting in more children receiving good nutrition in the first four years of their life	Increase in the percentage of babies who are breastfed (either exclusively or in combination with formula milk) at 48 hours, 10-14 days, 6-8 weeks and 1 year after birth, city wide.	Percentage of all babies who breastfed (exclusively or not) aged up to 1 year old citywide, reported quarterly.	Bristol City Council	6 weeks after each quarter
Food Waste	The volume of single use packaging in catering and food retail continually reduces	Decrease in single use packaging provided in University of Bristol catering.	Number of single use packaging items	University of Bristol	Termly
Food Waste	The volume of single use packaging in catering and food retail continually reduces	Decrease in the number of single use plastic items (including cups and packaging) used in UWE catering, measured annually.	Number of single use plastic items ordered plus number of food items sold in single use plastic packaging.	University of the West of England	Annually
Food Waste	Household food waste going into black bins reduces to under 10% of residual waste	Reduction in tonnage of food waste in black bins (landfill)	Tonnage of food waste in black (landfill) bins measured annually	Bristol Waste	Annually
Food Waste	Organisations continually reduce their catering and retail food waste at both production and consumption stages, and the volume of waste separated and sent for digestion increases.	Increase in the tonnage of food waste collected from Geneco commercial collections	Tonnage of food waste from Geneco's Biobee collections, within Bristol, measured monthly.	GenEco	Monthly
Food Waste	The volume of food surplus redistributed before becoming waste continually increases	Increase in food redistributed to organisations by Fareshare within Bristol	Kilos of food distributed, measured monthly	Fareshare SouthWest	Monthly

Theme	Outcome	Indicator	Measure	Organisation	Regularity
Infrastructure	Carbon emissions from food distribution across the city reduce; low carbon distribution options are accessible and affordable for SME food businesses.	Decrease in carbon emissions from road transportation within Bristol City Council's local authority area	Emission levels in Bristol City Council's Local Authority area over time, measured annually by the ONS.	ONS	Annually
Infrastructure	The economic contribution of the local food economy continues to grow and the churn rate of food businesses decreases.	Increase in the number of open food businesses.	Rolling total of number of all open businesses based on Food Standards Agency (FSA) data, to show overall trend, recorded annually.	Bristol City Council	Annually
Infrastructure	Training opportunities and employment conditions in the food sector improve with more diversity amongst staff. New types of start up support for food businesses are developed.	Increase in the number of food businesses signed up to the Living Wage Foundation's living wage,	Number of food businesses measured 6 monthly	Living Wage Foundation	6 monthly
Procurement	Organisations across the private and public sector have implemented sustainable food procurement standards and all public institutions meet the Government Buying Standards for Food (GBSF)	Types of Bristol based Businesses with a Food for life Served here award, measured every 6 months.	Number of businesses in each sector	The Soil Association	6 monthly
Procurement	Food retail, hospitality and catering organisations, across all sectors, use carbon footprinting to understand and actively reduce the greenhouse gas (GHG) emissions of the food they procure.	TBC	TBC	TBC	TBC
Procurement	Procurement from local and regional suppliers continually increases across the public, private and third sector	Increase in the % of food procurement suppliers which are local (pending definition), used by Bristol Good Food Partnership members	% of suppliers used by working group members, which are local, measured annually.	BGF2030 Partnership	Annually

Urban Growing	Community-based and commercial food production on council owned land uses nature-friendly techniques, resulting in greater biodiversity on growing sites.	Numbers of Bristol City Council Allotment sites which vote to stop using pesticide and herbicides	Numbers of allotment sites voting affirmatively, measured annually.	Bristol City Council	Annually
Urban Growing	More routes to market are available for growers	Increase in the number of routes to market used by sustainable producers	Average number routes to market used per producer, measured annually	Bristol Food Producers	Annually
Urban Growing	The best and most suitable land for growing in the city region is identified and protected. The volume of land used for growing increases significantly, including on suitable, council owned land	Increase in the acreage of land used for growing across Bristol City Council, NHS and Church of England (to be collected as part of allocation scheme)	Acreage of land used for food growing, measured annually.	Bristol City Council	Annually
Urban Growing	Training and economic support opportunities for growers increase, the diversity of people growing food increases and the number of growers/growing enterprises increases	Increase in the number of professional food growers within 10 miles of Bristol.	Numbers of number of people employed as professional growers within 10 miles of Bristol, known to BFP.	Bristol Food Producers	Annually

## 11. Concluding Comments

Whilst only the pathways for 2023-2024 in this document are currently funded, it is hoped that this document sets out a clear vision for change from 2025 which will support future funding bids and the development of new collaborations, to realise the Bristol Good Food 2030 ambitions. The context for food systems change is constantly evolving, and it is recommended this Framework for Action is reviewed every two years (alongside the development of any subsequent detailed Action Plans), to ensure it remains relevant and valuable.

## **Appendices**

Glossary of terms & acronyms

More detail on indicators

links to 2024 plans

List of partners/steering & working group members

References