BRISTOL SUSTAINABLE FOOD CITIES AWARD 2016 SILVER

Thank you

The Sustainable Food Cities Silver Award was presented to Bristol as a city. These are just some of the organisations and projects who made the award possible...

All About Food
The Architecture Centre
Avonmouth Community Centre
BBC
The Bearpit Community Action Zone
Bedminster Town Team
The Better Food Company
Big Green Week
The Big Picnic
Bordeaux Quay
The Blue Finger Alliance
Bristol City Council
Bristol City Council Allotments Team
Bristol Civic Society
Bristol Community FM (BCfm)
Bristol Credit Union
Bristol Fairtrade Network
Bristol Farmers' Market
Bristol Food Network
Bristol Food Producers
Bristol Friends of the Earth
Bristol Good Food Awards
Bristol Green Capital Partnership
Bristol Health and Wellbeing Board
Bristol Health Partners
Bristol Healthy Schools Programme
Bristol in Bloom
Bristol Independents Campaign
The Bristol Network for Equality in Early Years Health Integration Team (BoNEE HIT)
Bristol Pound
Bristol Public Health team
Bristol Water
Burges Salmon Solicitors
Business West
Buzz Lockleaze
The Café @Bristol
Café Create
The Canteen
The Chefs Forum
City of Bristol College
The Community Farm
Connect Lockleaze
Destination Bristol
Eat Drink Bristol Fashion
Elm Tree Farm
FareShare South West
The Federation of Small Businesses
Feed Bristol
Field to Fork Foundation CIC
The 5K Partnership
Flexitarian Bristol
The Folk House café
FoodCycle Bristol
Food Connections
Fresh range
Food Route Local
Gather
GENeco
Go Green
Good Food Tour
The Goods Yard
The Greenhouse B&B
Grow Bristol
The Harbourside Market
Hartcliffe Health and Environment Action Group
Harts Bakery
Healthy City Week
Incredible Edible Bristol
Incredible Edible Schools
Kitchen on Prescription
Knowle West Edible Landscapes
Knowle West Health Association
Lawrence Weston Community Farm
Leigh Court Farm
Love Food Festival
Love The Future
Mark's Bread
The Matthew Tree Project
Metford Road Community Orchard
Neighbourly
NHS Bristol
Milestones Trust
North Bristol NHS Trust
People's Republic of Stokes Croft CIC
Pieminister
Portland Centre for Integrative Medicine
Prince's Trust
Real Economy
Refill Bristol
Resource Futures
River Cottage Canteen
St Philips Wholesale Fruit and Vegetable Market
St Werburghs City Farm
The Severn Project
Severnside Community Rail Partnership
Sims Hill Shared Harvest
Somerset Local Food Direct
Source
Southmead Community Association
Square Food Foundation
Stride Treglown
Temple Quay Market
The Thali Cafés
Tobacco Factory Market
Transition Bristol
Tree Bristol
Trussell Trust
University of Bristol
University of Bristol Students' Union
University of the West of England
Visit Bristol
Ways2Work
Wellspring Healthy Living Centre
The West of England Local Enterprise Partnership
The West of England Local Nature Partnership
The West of England Sustainable Procurement Group
What Happens Next project
Windmill Hill City Farm
Your Street gift cards
Yurt Lush
Whiteladies Road Market
Windmill Hill City Farm
Woodcroft Community Orchard

Introduction from the Chair of the Food Policy Council

As a Director at North Bristol NHS Trust I have been involved in Southmead Hospital's work to make our patient catering service the first in England to meet Silver on the Food for Life Award. When the Food Policy Council was set up in 2011 they invited me to a great event out at Yeo Valley Organics, and I then realized how much more we could all achieve by working together – across the public sector, activists, and businesses. So, when Professor Kevin Morgan moved on to a new role in Europe I was delighted to take over from him as Chair of the Food Policy Council. It is a credit to so many people that Bristol has gained Silver, showing that it is a place working towards being a Sustainable Food City. I want to help us get to Gold.

Simon Wood, *Chair of Bristol Food Policy Council*

What is the Sustainable Food Cities Silver Award?

The Sustainable Food Cities Award is designed to recognise and celebrate the success of those places taking a joined up, holistic approach to food and that are achieving significant positive change on a range of key food issues.

Any town, city, borough, district or county can join the Sustainable Food Cities Network and apply for an award as long as it has a cross-sector food partnership working to create a better food system.

The structure of the award is based around three minimum requirements and six key food issues.

Minimum requirements relate to: 1) a food partnership, 2) an action plan and 3) the extent to which healthy and sustainable food is embedded in local policy.

Applicants also have to provide evidence of action and outcomes across six key food issues:

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

A **Silver Award** requires **six** points for action/outcomes under **each** of the **six** key food issues. This document sets out the evidence for Bristol's application, reflecting activity in 2015, and also shows how each key food issue links in with the eight themes of the Bristol Good Food Plan.

	BRONZE	Achieved?
Partnership	Terms of reference for partnership in place with list of member names and organisations.	**Yes** /No
	Cross-sector (public sector, business, NGO, community group) membership of partnership.	**Yes** /No
	Partnership has met at least 4 times spanning the last 12 months and evidence that meetings are leading to implementation.	**Yes** /No
Plan	Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.	**Yes** /No
Policy	Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.	**Yes** /No

	SILVER	Achieved?
Partnership	Evidence the partnership links effectively with other agencies and networks in the city.	**Yes** /No
	Evidence of formal recognition of the role of the partnership by Local Authority and other bodies.	**Yes** /No
	Partnership has met at least 8 times spanning the last 24 months and evidence that meetings are leading to implementation.	**Yes** /No
Plan	Formally published, publicly accessible, minimum three year action plan outlining key objectives.	**Yes** /No
	Summary report on progress against action plan targets for current and previous year(s).	**Yes** /No
	Evidence that the action plan is formally reviewed at least every two years.	**Yes** /No
Policy	Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.	**Yes** /No

Why did the City of Bristol win the award?

So many reasons! Here are some top headlines on how Bristol is working to make its food system healthier, more sustainable, and more resilient...

Bristol started this work a long time ago; back in 1992 we chose to include food in the 'Agenda 21' sustainability commitments arising from the Earth Summit in Rio and this helped many projects to get off the ground

The '*Who Feeds Bristol*' work was very influential; this report, commissioned in 2010, looked at the many producers and businesses that put food on our plates. It highlighted the value – for jobs, for health, and for the planet – of revitalising our food system, and helped many people realize that food is a local issue.

The Bristol Good Food approach covers all aspects; many people care about a better food system, whether it is to eliminate food poverty, improve health, support local businesses, keep our high street diverse, look after workers rights, animal welfare, healthy soil, biodiversity or just because of the wonderful taste of real food. Everyone who cares has united under one banner forming a diverse yet connected force for change.

Three strong and interconnected 'entities' have nurtured the Good Food work; Bristol Food Network, Bristol Food Policy Council, and Bristol Green Capital Partnership have each played an essential and distinct role, supporting and connecting many projects, hosting gatherings, co-creating plans and publicity, and together pushing for policy change.

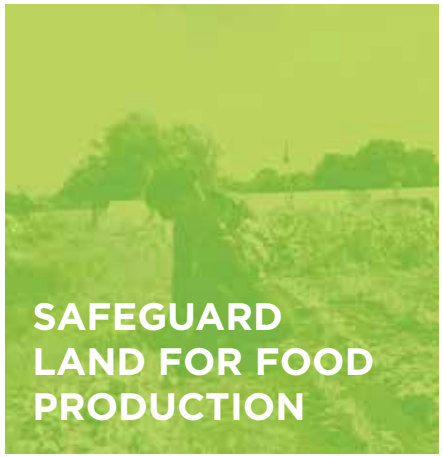
Cooking, eating, and growing Good Food is going mainstream in primary schools; the Healthy Schools Programme is very strong in Bristol, and has embraced food in a really imaginative way, putting it into all curriculum areas and teaming up with the Soil Association, the BBC, and Incredible Edible. The work in schools reaches all cultures and all parts of the city. There is even a 'Mayor's Award' for schools.

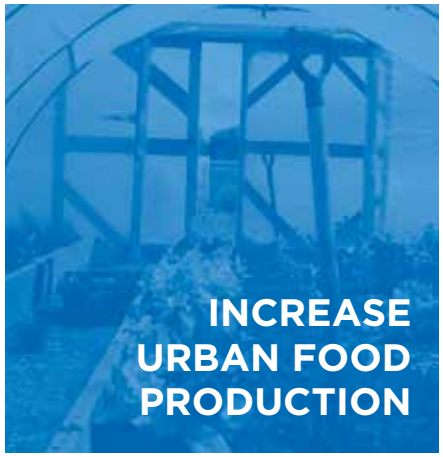
Bristol's Businesses play a major part; with over 800 members in Bristol's Green Capital Partnership, a 'Go Green' business network that is about 'Say it, Do it, Prove it', and a local award scheme for Workplace Wellbeing, food is seen as an essential part of businesses ecological impact, and an important part of caring for the workforce. Businesses are procuring local, organically grown, and fairly traded food. Cafes and restaurants are advertising their local suppliers, and the local currency the Bristol Pound is accepted by 265 local food businesses.

Wasting food is becoming unacceptable; Bristol is home to leading businesses and organisations specializing in resource use, as well as being the first Local Authority (since the Second World War) to introduce household food waste collections and the first city outside London to hold a Feeding the 5000 event. The aim is for no fit food to be wasted, and for any food that cannot be eaten to be used for compost and energy generation. Award winning enterprise FareShare South West distributes around 30–40 tonnes of food a month that would otherwise have gone to landfill, and runs a prestigious catering service using food destined for landfill. And this is only one example – there are many innovative schemes developing that will help transform our approach to waste.

Public Sector buying power is being used positively to change supply chains; a Public Sector Procurement Group involving 14 different organisations in the West of England has been working together since 2012. This has led to sharing of good practice and is achieving major shifts in how contracts are managed. Universities, colleges, schools, childrens' nurseries, council-run cafes, and care homes are all part of the change towards local, sustainable and healthier food.

Celebration and connection is used to great effect; the first Love Food Festival was held in 2008 at Bristol's 'Paintworks'; these colourful, lively, family-friendly and celebratory events now happen several times each year attracting hundreds of visitors. Street markets have gone from a rarity, to being widespread, even including night markets with live music. Since 2014 Bristol has run a 'Food Connections Festival' coinciding with the BBC Food and Farming Awards. This is a nine-day immersive educational citywide food festival with a focus on sustainability and health. In 2014 and 2015 this engaged over 265,000 people at over 300 events, helping to create connections and make Good Food part of our culture.





A GOOD FOOD PLAN FOR BRISTOL

Food Partnership, Action Plan and Policy evidence for Bristol

FOOD PARTNERSHIP

With a population of about 442,500 to feed there are literally thousands of people involved in food work in the city of Bristol. One in ten jobs are in the traditionally defined food sector, predominantly catering and hospitality, retail, wholesale and distribution, food processors and manufacturers. Then there are businesses and organisations that deal with food waste and wasted food; education institutions and organisations providing skills training and learning; community food groups involved with growing and cooking, and farmers and growers producing fruit, vegetables, dairy products and livestock in and around the city. Numerous groups, partnerships, and informal networks have sprung up over the last three decades focussed on specific aspects of the food system, from seed swaps to major procurement. Within this complex scene, three key partnership bodies are driving Bristol's ever-strengthening work on Good Food. Each has a distinct and evolving role and the linkages between the three are very close.

Bristol Food Network (BFN) www.bristolfoodnetwork.org formed in 2009 out of the local work arising from the 1992 Rio Earth Summit's Agenda 21. Bristol was amongst those Local Authorities that chose to include food in its local agenda, setting up a Food Links Project, a local Farmers Market, hosting annual food conferences with Bristol City Council and creating a Food Charter. Powered mainly by volunteers, Bristol Food Network has played a key role in project support, connecting people, creating local directories, publishing research, hosting events and producing a high quality electronic newsletter 'Local Food Update' distributed to many hundreds of members. Bristol Food Network continues to gain in strength and influence and is now a constituted Community Interest Company devoted to transforming Bristol into a Sustainable Food City by working to support, inform and connect individuals, community projects, organisations, and businesses who share this aim. BFN also helps to deliver the high profile 'Food Connections' festival and programme www.bristolfoodconnections.com in partnership with the BBC and Bristol City Council.

Bristol Food Policy Council (FPC) http://bristolfoodpolicycouncil.org formed in 2011 to create a group of key stakeholders who could put the food system onto the city's agenda and keep it there, mainly through their influence and networks. A main stimulus for establishing the Food Policy Council was the launch at the 2010 food conference of the report 'Who Feeds Bristol? Towards a Resilient Food Plan'. This report, jointly commissioned by NHS Bristol and Bristol City Council and

NOTE

Most of the evidence for the Sustainable Food Cities award was collected during 2015, for submission in early 2016.

with support from the Green Capital Partnership, helped to focus attention on the importance of local food for the local economy, resilience, health and sustainability. It helped to align diverse single-issue campaign groups onto a united shared platform. Formation of the Food Policy Council was informed by a survey of Bristol Food Network's and Green Capital's many hundreds of members, a review of the world literature on food policy councils and on political guidance from Bristol City Council. Full meetings take place four times each year. Working groups have delivered events, communications, input to land use planning, procurement, preparation of 'A Good Food Plan for Bristol' and co-creation of the 2015 Action Plan. The Food Policy Council helped to host the inaugural conference of the Sustainable Food Cities Network in October 2011 and its 2015 conference. It also acted as Steering Group for Bristol's engagement with eight other European Cities in the European Union URBACT project, comprising a shared learning and exchange programme on sustainable food in urban communities. Terms of reference, membership, and ways of working are reviewed annually. The current FPC Chair is Simon Wood of North Bristol NHS Trust and the membership includes individuals from different elements of the food system and from key sectors, including health sector, business, grassroots, NGO, education and local government. The full membership list is on the website together with the Terms of Reference http://bristolfoodpolicycouncil.org/about

Bristol Green Capital Partnership (BGCP) http://bristolgreencapital.org/about was founded in 2007 as an independent leadership organisation involving local government, businesses, campaign groups, health sector, voluntary sector and other bodies. Its aim is to make Bristol a low carbon city with a high quality of life for all. Subsequently, the European Commission created its Green Capital Award (EUGCA) and Bristol was the winning city for 2015. BGCP supported the 'Who Feeds Bristol?' research project and the vice-chair of BGCP has been a member of the Food Policy Council since it was established, playing a major role in the Good Food Plan, the annual conferences, the 2015 Action Plan and co-hosting events and workshops. BGCP is now a Community Interest Company with over 800 member organisations. Thanks to the influence of the FPC and BFN, food was one of the five overarching themes for the 2015 Bristol Green Capital programme https://www.bristol2015.co.uk/theme/food despite the fact that food is not part of the judging criteria for the EUGCA. Shared work by the FPC, BGCP and BFN enabled a collaborative process of applying for Green Capital funded food projects, resulting in over £400,000 investment in 30 community projects. Legacy arrangements following 2015 will no doubt mean a further evolution of our partnership arrangements relating to food. We are building from a strong base.

FOOD PLANNING

In complex systems and turbulent times, achieving positive change depends on shifting people's collective vision of what is possible (open heart), of what is desirable (open mind), and of what is achievable (open will)[1]. Since the 1990's the food partnerships and networks in Bristol have brought people together in numerous ways to work on all three of these elements. ***Local Agenda 21*** was one of the earliest plans, followed by the ***Food and Health Strategy*** (now implemented) and then the

1
Scharmer O. Kaufer K. 2013
'Leading from the Emerging Future'

2009 ***Bristol Food Network Sustainable Food Strategy*** many elements of which have informed subsequent actions and projects. The ***'Who Feeds Bristol'*** work stream gave a detailed analysis of the strengths, weaknesses and opportunities for change within the West of England Food System, forming in effect the foundation for the work of the Food Policy Council. The first written strategy for the newly formed FPC was called ***Getting Started, July 2011***. It fitted on one page, had ten immediate actions (all achieved or in progress) and fourteen medium and long term. At the same time the FPC drew up a simple definition of Good Food (tasty, healthy, affordable, good for nature, good for workers, good for local businesses and good for animal welfare) published in the form of the 2012 ***Bristol Good Food Charter***. The FPC then set about its dissemination through immersion events, film showings, summits, gatherings, and a short animation https://www.bristol2015.co.uk/theme/food In 2013, the Food Policy Council launched ***'A Good Food Plan for Bristol'*** http://bristolfoodpolicycouncil.org/wp-content/uploads/2013/03/Bristol-Good-Food-Plan_lowres.pdf at an 'open space'[2] event https://www.youtube.com/watch?v=aHGhxrujFnE&feature=youtu.be involving some 120 people. This event also began the co-creation of the first Food Connections Festival in 2014, a nine-day immersive educational citywide food festival with a focus on sustainability and health. In 2014 and 2015 this has engaged over 265,000 people at over 300 events, thus helping to create connections and a favourable culture for achieving the changes set out in the Good Food Plan. Assessment of progress on actions is a continuous process forming part of the discussion at each regular FPC meeting, and in 2014 the Food Policy Council prepared and published a ***Baseline Report on the State of Good Food in Bristol*** http://bristolfoodpolicycouncil.org/wp-content/uploads/2015/06/Bristol-Good-Food-Baseline-Report.pdf. This forms the baseline from which the Food Policy Council is monitoring progress towards a healthier and more sustainable food system. In 2015, the Food Policy Council and the Bristol Green Capital Partnership curated a process of collating a ***Good Food Action Plan 2015-2018*** with input from over a hundred individuals and organisations. The full version is a living document that will be updated regularly as progress is made and as projects evolve. The summary version has been presented to and approved by key groups within Bristol City Council and by the Health and Wellbeing Board.

FOOD POLICY

Bristol has several formal partnership organisations, with paid employees and formal 'ownership' by statutory bodies. Bristol Food Policy Council formed just as the Local Strategic Partnership was dissolving, and whilst three new partnerships were in formation – the nine organisation Bristol Health Partners www.bristolhealthpartners.org.uk, the West of England's (WoE) Local Enterprise Partnership and the WoE Local Nature Partnership. It was clear that none of these new partnerships would see food as their top priority issue, nor would there be political support for yet another new formal and funded partnership. The FPC therefore chose to occupy a non-statutory space, with freedom to take a 'big picture' view of the entire food system and to influence and lobby for policy change in statutory bodies through advocacy, evidence and demonstration projects. The evidence listed under the six issues gives a flavour of the many ways in which the FPC, BFN and BGCP have

2
Open Space Technology – a simple way to run productive meetings, and a powerful approach to leadership http://openspaceworld.org/wp2/

helped to shift perceptions, policy and practice in communities, businesses, organisations, schools, colleges, universities, health trusts and local government. Some of the headline achievements for formal policy change include the following:

Health and Wellbeing Strategy https://www.bristol.gov.uk/documents/20182/34772/HW%20Strategy%20Document_2013_web.pdf/9dcfd365-4f01-46be-aaf3-0874d75c7c33 The Health and Wellbeing Board has 10 key priorities in its strategy, one of which is food (see page 5 in link). The aim is 'to create a healthier, more sustainable, more resilient food system for the city to benefit the local economy and the environment'. The Director of Neighbourhoods, one of the four senior officers reporting to the City Director, is the designated 'food champion' for the Health and Wellbeing Board.

Joint Strategic Needs Assessment for Bristol City Council gives evidence in support of food is a key area of policy, highlighting healthy weight, breastfeeding, child poverty, lack of access to healthy affordable food and fast food outlets. This is important, as the JSNA informs policy for BCC.

Mayor's Vision for Bristol https://www.bristol.gov.uk/documents/20182/34880/vision-full-document-18-11-2013.pdf/485d6b4c-86e0-41e5-8f3e-70bdedfa5c46 – this comprehensive vision document highlights the importance of food and gives high profile to the work of the Food Policy Council.

Bristol Development Framework and Local Plan – persistent representations during consultations on BCC planning policies has resulted in a number of references to food and food systems within the Site Allocations and Development Management policies (see page 28 in linked document) https://www.bristol.gov.uk/documents/20182/34540/BD5605%20Site%20Allocations_MAIN_text%20V8_0.pdf/46c75ec0-634e-4f78-a00f-7f6c3cb68398 as well as a requirement for Health Impact Assessment. BCC also made representations to Central Government seeking a change in the Use Classes to allow independent local food retail to be a separate use in comparison to multiple chain retail.

2015 Green Capital Themes – the inclusion of food as one of the six themes for the work of the 2015 Green Capital Company was a major achievement. Without the tireless influence of BFN and the FPC it is likely that the 2015 focus would have been predominately on green technology. Thanks to their influence food has been high profile and several of the 'Bristol Method' legacy papers are on food-related work.

Bristol City Council Food and Planning Developmental Peer Review – in 2014 Bristol City Council invited a peer review of their council-wide work on healthy and sustainable food systems planning, carried out by a team of experts convened by one of the Bristol Health Partners Health Improvement Teams together with the World Health Organisation Collaborating Centre for Healthy Urban Environments. The resulting report is being used within BCC to help guide their work.

NOTE

The colour-coding throughout our evidence shows how the Sustainable Food Cities award relates to the eight strands of Bristol's Good Food Plan.

The numbered points in bold are the evidence headings set by the award scheme. The answers (1a, 2b, etc) are the information that we supplied to the judges.

KEY ISSUE 1: Promoting healthy and sustainable food to the public

1	**Healthy eating campaigns – such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction – that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.**	1 point
1a	**The Public Health team** in Bristol has been at the forefront of pioneering healthy eating right back to the 1980s, helping to establish local food projects such as the Hartcliffe Health and Environment Action Group, as well as numerous cooking groups, lunch clubs, community kitchens and high profile campaigns including an award winning 'Look After Your Heart' programme. Strong investment in highest need communities has continued – with PH teams for Northern Fringe, Inner City and East Bristol, and South Bristol – and recent integration within Bristol City Council has kept a focus on community-based delivery. The **philosophy and structure** of the Public Health approach is to embed work on food within a whole-person approach and tailored to the needs of the community. The Change4Life branding and the Five Ways to Wellbeing themes are being used to great effect. There is increasing emphasis on the interconnectedness between mental and physical health and on the power of culture and norms. A main focus is on **supporting community infrastructure for delivery**, and each of the teams **runs regular healthy eating campaigns as part of routine work** and **supports community-led food projects** including community food co-ops, vegetable and fruit box schemes, community food shops, cooking skills classes, 'cooking from scratch' campaigns, fruit and vegetable promotions using a travelling double decker bus, cookery and weight management campaigns tailored to specific communities such as the Somali Community and Change4Life roadshows at major festivals and in shopping centres, reaching tens of thousands of people. Specific focus is devoted to sugar, salt, fat, fruit and vegetables and other issues as appropriate. **The Healthy Schools Programme** (see Key Issue 3 5a) has embedded healthy and sustainable food as a curriculum-wide issue in most primary and junior schools, reaching all parts of the city. **Breastfeeding** – in 2010 Bristol was the first city in England and Wales to achieve UNICEF UK Baby Friendly Initiative [BFI] best practice standards for breast and bottle-feeding. Public Health Outcomes Framework data show a Bristol breastfeeding initiation rate at 82% for the past four years, compared with England average of 74%. At the 6–8 week check 58.6% of mothers are still breastfeeding compared with England average 47%. The UNICEF award means that maternity, health visiting and peer support staff as well as Children Children's Centre Workers are trained to provide infant feeding care and support to mothers. Continuing supporting projects include:	**Yes** /No

	■ 300 public spaces, including First Buses, which are part of breastfeeding-friendly spaces initiative. Branded stickers are displayed and facilities provided to support mothers to breastfeed. ■ 10 wards in the city with the lowest breastfeeding rates and teenage mothers who are least likely to breastfeed are supporting through the commissioned Barnardos Bristol Breastfeeding Support Service. ■ A network of 15 breastfeeding support groups which meet weekly to support mothers. ■ Activities during World Breastfeeding Week (August) and the annual Big Bristol Breastfeed (September) now in its 5th year. ■ Breastfeeding Support clinics appointment only service for mothers with babies aged 10 days–4 months with more complex problems. www.bristol.gov.uk/social-care-health/breastfeeding-in-bristol	
2	**Campaigns to promote more public consumption of sustainable food – including fresh, seasonal, local, organic, sustainably sourced fish, high animal welfare, meat free and/or Fairtrade – are being delivered.**	1 point
2a	There are many campaigns on sustainable food running in the city. Here are some of the features: ■ a FairTrade City since 2005 ■ host to the Soil Association's Organic Food Festivals ■ home to the BBC Food and Farming Awards since 2014 ■ run a Bristol Independents Campaign since 2011 (see Key Issue 4, 3a) ■ created a local currency – the £Bristol – that champions local food businesses (see Key Issue 4, 4a) ■ initiated Little Green Week in 2011 which became Big Green Week in 2012 starting with a massive food market ■ created a Community Interest Company 'Love The Future', to host Big Green Week and to maintain year-round activities ■ initiated a Green Capital Healthy City Week in October 2015 which curated some 400 events ■ established the Food Connections Festival (see Key Issue 1, 6a) ■ host to vegetarian and vegan food festivals, including VegFest UK ■ home to Refill Bristol a new campaign to encourage tap water instead of bottled water ■ home to Eat Drink Bristol Fashion which promotes sustainable sourcing. **FairTrade** pledges have been made by 39 schools and 106 businesses. In July 2015, 240 delegates from 20 countries across the world gathered in Bristol for the 9th International Fair Trade Towns Conference to explore 'Fair Trade for Sustainability' as part of the city's European Green Capital major events programme.	**Yes** /No

Café Kino display a Refill Bristol sticker, showing that you can fill-up your water bottle there, for free.

	The South West Fairtrade Business Awards are now in their 3rd year and in 2015 awards relating to Bristol businesses and organisations relating to food went to: ■ Café Create: as well as supplying customers with an impressive range of Fairtrade food and drink, staff wear Fairtrade aprons and use Fairtrade tea towels. ■ The Better Food Company: sells a wide range of Fairtrade foods, health products and gifts. Potential suppliers have to demonstrate their own commitment to Fairtrade before their goods can be sold in store. They have also run high profile social media campaigns. ■ University of Bristol has been recognised for the range of Fairtrade products in their cafes, Halls of Residence, events catering and hot drink vending machines. ■ Bristol Water is the Fairtrade flagship employer since 2005. **Refill Bristol** – www.citytosea.org.uk/index.php/refill-bristol is a campaign that was launched in October 2015 with an aim to sign up 100 businesses by the end of the year. **Flexitarian Bristol** – is a local campaign group promoting healthier, more sustainable and kinder diets through encouraging reduced meat and dairy consumption across the city. Their aim is to improve the quality of non-meat options throughout the city and get the council to endorse and improve access to non-meat options across public procurement. Current projects include, a 'good food tour' around the 14 areas of Bristol providing pop-up demonstrations of cooking from scratch in areas where fresh healthy food is not always available, or use of healthy ingredients is sometimes rare, or cookery not practised regularly, or falling short of the recommended '5 a day' intake. The campaign is about Bristol taking a lead on evidence-based dietary change, becoming the first UK city to promote a 'flexitarian' diet acting as an inspiration to others.	
3	**A food charter or equivalent that encapsulates the food ambitions/vision for your city/place has been developed and a range of organisations have pledged/committed to taking specific practical actions to help achieve those ambitions.**	**1 point**
3a	We have a Food Charter, but we have chosen not to make this one of the six evidence points in this Key Issue.	Yes/No
4	**An identity (brand/logo/strapline) for your city-wide initiative has been developed and is being promoted to the public as an umbrella for all the great work on healthy and sustainable food in your city.**	**1 point**
4a	This area is partly covered under other areas so we have chosen not to make it one of the six in this Key Issue.	Yes/No
5	**Public understanding of food, health and sustainability issues is being raised through a variety of communication tools including web sites, social media, magazines, film shows, radio and press pieces, talks and conferences.**	**1 point**

5a	In addition to the many campaigns highlighted under Key Issue 1, 2a there are important other ways in which public understanding is being promoted. Some key highlights are outlined below: **The Food Policy Council website** – has a primary audience of key stakeholders and decision-makers for the city. **The Bristol Food Network website and newsletter** – aims to increase understanding of food issues amongst individuals, community projects, organisations and businesses. **Film showings** – have been part of the communication work of the Food Policy Council. The Local Food Roots film was shown at an event hosted by Mayor George Ferguson, with 50 high profile invitees from public sector, businesses, voluntary sector, and education. A local primary school group opened the event by showing a film they made about their Healthy Schools food work and by running their tuck shop for the guests. Other film events have used FoodInc, My Daily Bread and OMG GMO. **Conferences** have been held since 2010 on the following themes: 2010 'Feeding Bristol in the Future' 2011 Who Feeds Bristol? report 2012 Launch of Bristol Good Food Charter 2013 Good Food Plan for Bristol launch and planning the Food Connections Festival 2014 2014 'Bristol Good Food and the Low Carbon Challenge' 100 delegates heard from a range of international speakers and then broke into workshop groups to discuss the challenges set to them on the themes of 'purchase power', 'flexitarian city', 'supply hub' and 'food culture'. **Radio** – Bristol Community FM (BCfm) have produced and broadcast a series of 12 hour-long radio programmes through its Food Show. Each programme is broadcast in a different language, accompanied by an English translation. The shows are in Polish, Somali, Sudanese, Spanish, Portuguese, Arabic, Hindi and English and include stories about how different food cultures have practices which benefit the environment. Programmes have covered: Food Cultures (Polish, Caribbean, Somali, North African, Spanish, Indian/South Asian, Portuguese/South American), foraging/natural alternatives, food and eating for the elderly, food for children and school pupils, healthy alternatives, sustainability, food waste and eating on a budget. **Exhibitions** – as part of being the European Green Capital during 2015, the Bristol Architecture Centre ran a series of exhibitions in its 'Cities Ideas Studio' surrounding the key themes of the year. The food theme exhibition was free and open to members of the public. It showed 'how we design, manage and use our buildings and urban spaces and how food production can contribute to healthier, happier, greener cities'. In July, a guided walk led by an urban design and conservationist specialist, educated people on how food historically contributed to the Bristol's economy and how it has changed today.	**Yes** /No

Open Day at the Bristol Hindu Temple – part of the Food Connections Festival.

6	**The public have a wide range of free opportunities to see, taste and learn about healthy and sustainable food – e.g. through demonstration, sharing and celebration events such as food festivals and 'town meals'.**	**1 point**
6a	There are many food events that take place throughout the city but the initiative that has really put food on the map for Bristol has been the Food Connections Festival www.bristolfoodconnections.com. This is the issue we have chosen to highlight together with the Grow Bristol event. The **Food Connections Festival** is a project of Bristol Food Network together with a broad range of key strategic organisations across the city including the BBC, Bristol City Council, Bristol University, University of West of England, Visit Bristol and Business West. Food Connections is developing an international reputation, with a listing in 'GoEurope' as one of the 'top 10 European Food Festivals.' Long-term partnership agreements are in place with the BBC for the festival to return in 2016 and a 3-year funding contract from Bristol City Council has just been secured. In addition, the BBC is committed to keep the Food and Farming awards in Bristol for the next 3 years, which has formed the launch event for Food Connections in 2014 & 2015. The 2015 festival saw more than 130 events across the city and over 115,000 people participating. It was organised around 6 themes: Families, Feasting & festivities, Wellbeing, Cooking, Land & Growing, Brainfood. The festival has already left a legacy in the form of projects which continue throughout the year. These include: ■ Cook 'n Converse sessions on 'Cooking with your food bank box', 'Cooking on a shoestring', 'Challenging social isolation with collective cookery solutions' and 'Who decides what's in my fridge?' ■ IncrEdible Education – three Bristol schools won gardening equipment from a local Garden Centre along with specialist help from Incredible Edible to set up a long term growing project. ■ The Seed Fund & First Great Western Producer Awards 2015. The winners of these awards will be given business support throughout the year with the aim of them winning a contract to supply produce/products to First Great Western trains. ■ The Sustainable Food Summit. **Grow Bristol** is an urban farming enterprise. The aims are to produce fresh, local and sustainable food all year round; educate and engage with people to increase knowledge and wellbeing; promote employment opportunities; and work with others towards a sustainable local food economy. In 2014 a pilot project developed growing systems based on 'controlled environment agriculture', vertical farming and aquaponics. The project has secured a disused industrial site close to Temple Meads railway station and has planning permission and a lease agreement to operate on the site until 2017. The site will be developed into a productive urban farm through a 'Grow Box' system which is a recycled shipping container growing fresh produce (salad leaves, herbs and fish) for the local market all year round. This small-scale horticulture business will	**Yes** /No

	deliver training and volunteer opportunities. This idea was showcased at the Bristol Food Connections festival with a 'Mini Grow Box' demonstration aquaponic system. It is now part of the Green Capital-funded 'Urban Growing Trail' and appearing at public spaces such as Engine Shed and Bristol 2015 'Lab'. http://growbristol.co.uk/	
7	**Community food initiatives and engagement opportunities have been mapped and are being promoted to the public through print, broadcast and on-line media and/or via open days, food trails and volunteer recruitment and support programmes.**	**1 point**
7a	This is an area of work that has been building steadily over the last 10 years. The combined impact of childhood involvement through the Healthy Schools work and the Mayors Award, along with mainstream media interest, has helped shift active public engagement in community food initiatives to a normal and even aspirational activity. Highlights are as follows: **Mapping local projects** – as part of preparation of the Who Feeds Bristol Report in 2011, a map was created of all the community growing projects or food-related activities that we could find out about (see Who Feeds Bristol report page 95). This revealed that the majority are in the less affluent areas of the city. **Get Growing Trail** – in 2010 the Bristol Food Network initiated an event to link up different urban growing projects, using a model rather like the 'Open Doors' or 'Open Gardens' events. This was called the Get Growing Trail and it took place over a weekend. A colourful map was created and each project hosted visitors throughout the weekend. Each year since then the event has been repeated, with more sites and more visitors year on year. In 2015 there were 33 sites and over a thousand visitors www.bristolfoodnetwork.org/wp2/wp-content/uploads/2015/02/BristolslocalfoodupdateMarApr152.pdf **Survey of Growing projects** – Bristol Food Network undertook an Urban Growing Survey, published in May 2015. Key findings from 54 community food-growing sites show that the land area covered is the equivalent of 36.5 football pitches. The type and scale of the growing ranges from individual/grow your own on a communal site to large field scale as well as specialist sites using hydroponics. www.bristolfoodnetwork.org **The Urban Growing Trail** – brings urban growing right into the heart of the city by means of an edible trail of demonstration gardens between Temple Meads railway station and the FOOD exhibition at the science centre @Bristol. The gardens bring to life a range of ways of growing, from high-tech hydroponics to low-tech guerrilla gardening. So far 10 growing beds have been created in this 1 mile route with a small pop-up orchard and a hydroponic Grow Box as a floating element along the route. Currently a site is also being identified for a bee hive. Events are promoted to engage the public through social media, local press and local workplace intranet sites. The Trail will form the start of an "Edible Gateway" to Bristol as part of the Redcliffe area redevelopment. https://m.youtube.com/watch?v=L5FsDOyD_KM	**Yes** /No

	Local Food Update – newsletter is produced every other month and goes out to 1,373 subscribers. Diverse information, including all kinds of training and learning opportunities, is included. The newsletter shares information about local groups such as Avon Organic Gardening group and about numerous local courses in gardening, horticulture and permaculture. **Community Supported Agriculture** projects in and around Bristol provide a means of getting on the land, getting your hands dirty and learning about land and food growing. One example is The Community Farm in the Chew Valley. This runs Community Farmer days, weekday volunteering and a range of courses. www.thecommunityfarm.co.uk/volunteering/	
8	**People have <u>new opportunities to buy</u> affordable healthy and sustainable food – particularly in areas with little or no existing provision – through markets and mobile/pop-up shops and restaurants.**	**1 point**
8a	Although there are still areas of Bristol that are very poorly served for food shopping, there are real improvements taking place. Here are some examples: **The Real Economy Co-operative** launched in September 2014 and has nine food buying groups in operation around the city, sourcing fresh foods from local producers. The co-operative is establishing a new food network and focussing on areas of the city where there is high unemployment and little choice in food retail. It does this by: ▪ sourcing healthy food from local producers ▪ making sure the food is as affordable as possible ▪ treating everyone in the food chain with respect, from the person who grows the food to the one who eats it. The long term ambition is to have 50 buying groups in operation by 2020 with 500 active members, ordering more than £500,000 worth of food per year. **Food Markets** – since the Bristol Farmers' Market began in 1996 there has been steady work by activists to create weekly markets. A key benefit voiced by customers is the direct contact this brings with food producers. From the producers point of view there is a major benefit for regular cash-flow. Regular markets have now been established in Harbourside, Temple, Corn Street, the Old City, Fishponds, Whiteladies Road, Knowle West and Southville, serving the central city and peripheral locations www.bristolfoodnetwork.org/regular-local-markets. **Vegetable and fruit box schemes** provided by Leigh Court Farm and by The Community Farm are opportunities to receive local organic produce at a fair price and delivered to your door or though a community hub. **City farms** – there are several city farms across Bristol that provide opportunities for people to buy local produce.	**<u>Yes</u>** /No

Somerset Local Food Direct is a local business that provides home delivery of traceable and ethical food, drink and household items.

fresh-range.com is an online local food store which comes from dozens of producers in Somerset, Gloucestershire, Dorset and Devon. Foods with the fresh-range mark are delivered to customers within hours of arriving from the farmer, fisherman, maker or baker. Deliveries are made several times a week into Bristol, Bath and surrounding areas.

In addition there are many local buying groups and local co-ops operating from community premises such as the Hartcliffe Health and Environment Action Group co-op, the Buzz Lockleaze Community Shop, the Knowle West Health Association. (See also Key Issue 1, 1a, Key Issue 4, 3a, Key Issue 3, 2a)

TOTAL POINTS AWARDED

Dividing up the veg shares at Sims Hill Shared Harvest CSA, for delivery as veg bags and boxes.

KEY ISSUE 2: Tackling food poverty, diet-related ill health and access to affordable healthy food

1	**A multi-agency partnership – involving key public and voluntary organisations – has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.**	1 point
1a	Several organisations in the City, most notably the Trussell Trust, the Matthew Tree Project and the Bristol Pound's Real Economy Project are devoted to food poverty and several are concerned with redistribution of wasted food, most notably FareShare South West and Food Cycle. The Health and Wellbeing Board has a key strategic aim 'using our combined influence and commissioning to support work to tackle obesity, nutritional deficiency and food poverty'. In 2013, the FPC commissioned a report 'Food Poverty; what does the evidence tell us' (Maslen C. et al Bristol City Council 2013) and hosted a half day gathering. The Report helped put food poverty on the City agenda and gained considerable press attention. There are two key partnerships relating to food poverty. **The '5K Partnership'** is a multi-agency citywide partnership with the aims of: ■ Raising public awareness of poverty in and around Bristol. ■ Developing a fundraising strategy to maximize grants from local and national government and charitable organizations and to ensure that all funds are distributed fairly and used effectively. ■ Ensuring regular supplies of nourishing food for everyone by reaching agreements with local/regional retailers, whilst respecting individual members' existing agreements with local supermarkets and supplies. ■ Creating a city-wide strategy to attack poverty, and in particular food poverty in and around Bristol. ■ Planning the spatial distribution of food outlets across the city (based on the Foodbank model) and coordinate our operations to maximise impact. ■ Maximising the supply of food to each member organization on a sustainable basis by developing efficient means of storage and distribution. ■ Sharing best practice among the 5K Partnership organizations, while also respecting individual agreements and identities. ■ Supporting local communities working to establish new Foodbanks and other forms of support to those in poverty. **The Bristol Network for Equality in Early Years Health Integration Team** (BoNEE HIT) is a team of academics, public health specialists, parent and community group representatives. It aims to tackle the health inequalities that have a profound and lifelong impact on the health and wellbeing of children. The partnership has identified three priority areas covering antenatal to	**Yes** /No

	children aged seven: oral health, early nutrition and social/emotional wellbeing. Cross-cutting issues to be addressed are those of involving people in decisions and reducing the impact of poverty (including food poverty). The following roles and organisations are represented: School for Policy Studies, Public Health, Children's Joint Commissioning, parent representative, Wellspring Health Living Centre, Dental School, Early Years, Neighbourhood Management Teams, Public Health England, Single Parent Action Network. **Events hosted by the FPC and the Bristol Green Capital Partnership** (conferences, quarterly gatherings, monthly mingles and the Food Themed Action Group during 2015) have kept the issues of affordability, skills and access on the food agenda. In 2014, the FPC worked with the Matthew Tree Project and others to develop a project proposal entitled **'Foodtures: learn, grow, eat food revolution'** which was shortlisted for the Bloomberg Mayors Challenge funding award. Although this did not win Bloomberg funding, the ideas from this project are being taken forward and a project called 'Feeding Bristol' is currently under development.	
2	**The living wage is being promoted through Local Authority policy commitments and/or via campaigns to raise employer awareness of the impacts of paying low wages and the benefits of raising them.**	**1 point**
2a	We are not choosing to submit evidence for this area, although Living Wage is a priority issue for BCC.	Yes/No
3	**For those in urgent need – and particularly benefit recipients facing delay or suspension in payments – relevant agencies are providing rapid referral to hardship funds and emergency food aid.**	**1 point**
3a	We are not choosing to submit evidence for this area, although hardship funds and emergency food aid are being provided.	Yes/No
4	**Health professionals, welfare advisers and/or housing/voluntary organisations are trained in food poverty issues and are able to advise clients on accessing affordable healthy food and skills training such as menu planning, food buying and cooking.**	**1 point**
4a	**The Public Health team within BCC** (formerly in NHS Bristol) works closely with housing officers, welfare advisers and front line health professionals to ensure that advice and support for clients always has appropriate health, nutrition and food poverty advice embedded within it, and to ensure that relevant health-related and food poverty-related services are being signposted. All services commissioned from the Voluntary and Statutory sector have **'Healthy Living Services'** embedded as part of the contract, and close working relationships ensure that food poverty advice can be accessed by these contracted providers. The PH team works in partnership with the Nutrition and Dietetics Team at University Hospitals, Older People's Networks, BCC Learning & Development, Nursing Homes and the Clinical Commissioning Group (CCG) to ensure that food and nutrition and tackling food poverty are recognised as generic issues for all front line staff. (For work with children, see evidence under Q6).	**Yes** /No

Buzz Lockleaze community shop.

Projects and interventions delivered by the adult service include:

- **Nutrition education resources** for generic staff aimed at preventing avoidable malnutrition among the elderly – covering nutrition and diabetes, nutrition and dementia, eating on a budget.
- **'Nutrition in Health Care Settings'** courses provided for care homes and 'Eating Well: Nutrition & Practical Cooking Courses' offered for catering staff providing food & drink for older people in care settings.
- Conferences on **'Food Matters for Older People'** to raise awareness knowledge and skills and to create strong networks.
- **Training** by community dieticians for adults with Learning Disabilities.
- **Work with Prisons** to improve the food and nutrition in prisons includes menu analysis, 'Eatwell, Cookwell on a Budget' courses, an annual food survey and training for prison staff.
- **The Healthy Home Zones project**, which is a rolling programme of door-knocking and advice offered by housing officers together with Public Health, covering housing and generic health, nutrition and poverty issues. The most deprived areas of Bristol are tackled, Avonmouth being the most recent with the project just about to move to Easton.

The Public Health directorate has teams of **Health Improvement Specialists** within the Inner City and East area (led by Mohammed El Sharif), the Northern Fringe (led by Judith Taylor) and in the South of the City – particularly Hartcliffe and Withywood, Knowle West, St Anne's and Stockwood – (led by Gill Brookman). These are the areas of highest health need. Their work covers all aspects of health and inequality, including food poverty. Close links exist between the HIPs and the locality welfare and benefits advice teams. The HIPS's have been instrumental in ensuring that community workers from different professional backgrounds are informed and motivated in tackling food poverty. Together they have started community based projects such as the fruit and veg co-op running from the 'Five Ways Bungalow' in Lawrence Weston, the community shop run in Southmead, 'Buzz Lockleaze' community shop, cooking clubs, gardening clubs, and food education activities at Barton Hill Settlement.

In addition the Health and Wellbeing Board is working to introduce a comprehensive approach to **Social Prescribing** building on innovative projects such as Kitchen on Prescription (see Key Issue 3, 6a).

5	**A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.**	**1 point**
5a	**Bristol Health and Wellbeing Strategy 2013** has food and obesity as a key priority and aims to: ■ encourage a culture of cooking from scratch, local food growing and the use of fresh, seasonal and fairly traded food through local government, schools, health sector led programmes and services; ■ use combined influence and commission work to tackle obesity, nutritional deficiency and food poverty; and	**Yes** /No

- support expectant mothers in making healthy choices for themselves and their babies, both while they are pregnant and after their child is born through good nutrition.

An **Obesity Strategy** has been developed, led by Dr Viv Harrison Consultant in Public Health, and overseen by a **multi-agency steering group**. Some key elements of the strategy are outlined below:

- **Healthy eating and healthy weight** are routinely discussed with everyone aged over 40 as part of the NHS Health Check programme www.bristol.gov.uk/page/adult-care-and-health/nhs-health-check. In addition to provision at all GP surgeries, there are 'pop up' clinics organised throughout the year for groups who find it harder to access routine services, for example men and women from Somali, Pakistani, Bengali and Afro Caribbean communities.
- **For adults** who are overweight or obese, Bristol City Council offers 12 weeks free Slimming World and Weight Watcher vouchers www.bristol.gov.uk/page/health-and-adult-care/free-weight-loss-sessions as part of a service level agreement.
- **For Young People** who are overweight, BCC commissions the 'Alive 'N' Kicking' service. This provides age specific programmes for families with children aged between 2 to 19 years. Each categorised programme is specifically designed to provide age appropriate messages, activities and behavioural change strategies that will benefit the whole family www.ank.uk.com/ank-12
- **The National Child Measurement Programme** records height and weight for children in Reception (age 4/5) and year 6 (age 10/11). There is some indication that the rise in childhood obesity may be levelling off.

The Public Health team in Bristol has worked for many decades supporting health in deprived communities and have enabled numerous projects either with start up funding or practical support. One example is the Hartcliffe Health and Environmental Action Group set up in the 1980s, which runs a market garden and a food co-op and also offers a cooking and nutrition course 'Figure It Out' designed for people who want to reduce or manage their weight.

In 2009, the Public Health team worked with colleagues in transport, sport and leisure, parks and gardens, to create an **'Active Bristol Strategy'** aiming to make everyday enjoyable physical activity into part of normal culture in Bristol. This has led to seed funding for projects like 'Playing Out', which has now spread nationally, 'Ping Bristol' table tennis in public spaces, dance activities at City Festivals, gardening clubs, and Bristol's Walking Festival, which now includes hundreds of themed walks. Bristol's Cycling City project and improvements in the urban realm for walking have led to a doubling of cycling and a forty percent increase in commuting on foot. These upward trends look set to continue and will have a positive impact on obesity rates.

6	**Efforts are being made to maximise the uptake of Healthy Start vouchers, free school meals and social food provision – such as lunch clubs and meals on wheels – for vulnerable people who might otherwise go hungry or suffer malnutrition.**	**1 point**

Healthy eating with the Hartcliffe Health and Environment Action Group.

6a	Midwives and Health Visitors register all families eligible for **Healthy Start vouchers** and provide help with completing the application to DWP who issue the vouchers. Health staff actively provide advice, encouragement and practical skills training e.g. in preparation of fresh fruit and vegetables, so that families gain best value from the produce they can obtain with their vouchers. This is part of the Service Level Agreement for the early years service providers. The SLA also specifies the promotion of uptake of **Healthy Start Vitamins**, particularly because of Vitamin D deficiency. All health promotion materials for families include promotion of healthy start vouchers and vitamins for eligible families, as well as healthy nutrition of all families. Any local fresh fruit and veg supplier can register to accept the vouchers. DWP hold the list of eligible families at national level and this complicates the task of staff on the ground, who have no easy means to check that all families in need are actually receiving vouchers. Reception, Year 1 and Year 2 receive **Universal Free School Meals**, with free school meals for other groups being means tested. A key hurdle is making sure that families register for free school meals. Bristol has a well-established Healthy Schools Programme which streamlines all the health-related work with schools and this is the route by which we ensure that schools support all families to register, as well as making sure that all nurseries and schools access the **Pupil Premium**. The Healthy Schools Programme has also worked with schools to achieve **cashless systems for meals** in secondary schools, which removes all stigma from free school meals as it is impossible to distinguish if the meal is prepaid online by parents or is a free school meal. Social food provision is provided by means of referrals for **emergency food aid**, made by health and social care workers. Emergency food centres are provided by **Trussell Trust**, **Matthew Tree Project** and by a number of different charities and faith organisations. The Matthew Tree Project runs a network of **Food Plus Centres** located in the most deprived wards of the city and supports over 2,000 of the most disadvantaged people and families annually. Trussell Trust provides food aid to almost 500 people per month, 47% of them children. **FareShare South West** redistributes food to over 100 charities in and around Bristol each week – this is fit food that would otherwise go to landfill. Bristol City Council has a **Local Crisis and Prevention fund** of £500K in place, www.bristol.gov.uk/page/financial-help-and-benefits/local-crisis-and-prevention-fund. Payment is between £30–£150 depending on recipient need, paid through a pre-paid debit card which the recipient must come and collect. A criterion applies including that you must live in the Bristol area and have not received emergency payment in the last year. It not only provides monetary help to buy food but can provide appliances for food preparation assistance such as cookers, fridges, freezers and crockery. Detailed work is taking place within BCC to examine the impacts of **Universal Credit and Welfare Reform** – report to Scrutiny Commission 20 July https://www2.bristol.gov.uk/committee/2015/sc/sc045/0720_13.pdf	**Yes** /No

7	**More healthy options are being made available in supermarkets, convenience stores, takeaways, vending machines and/or catering settings such as nurseries, schools, hospitals, care homes and workplaces.**	**1 point**
7a	Our Public Health Specialist for Early Years Health is an experienced dietician and works within the **Early Years service in BCC**. Her work has been tireless in bringing innovative and practical approaches to ensuring good nutrition in nurseries and early years, through education, support, compliance building and regulation. She has actively supported chefs and caterers to recognise the nutritional needs of children – for example, where there are workplace nurseries the food is often provided by a canteen supplying adults, so she has worked with the caterers to ensure the menus meet nutritional standards and are attractive for infants. She has also ensured that all BCC contracts and Service Level Agreements specify nutritional requirements. Through the **Healthy Schools Programme**, all schools and nurseries have been helped to adopt a comprehensive 'settings-based' policy on food. This means that good food is not only thought about in the context of lunch time, but is normal at all events. Creative ways are found of bringing food into curriculum topics like maths and English. BCC is making progress raising standards for school catering contracts, with the aim that all should meet Silver on Food for Life Award (or equivalent). For many years BCC has included discussion of healthy food during **routine inspection of food premises**. This has led to improvements in standards for takeaway food and sandwich fillings. BCC Economic Regeneration team has supported the 'Bristol Independents' campaign to promote high streets and local independent businesses and provides advice, support and help with business rates to help small businesses to thrive. The £B local currency, supported by BCC, has created a visible brand and loyalty for independent businesses and helped with the shift to supporting local shops. There is evidence that the decline in local food shops is slower in Bristol than elsewhere. All of **Bristol's hospitals** are shifting to healthy and locally procured good food. North Bristol NHS Trust has Silver on the Food for Life Catering award and is adopting a comprehensive 'settings-based' policy on food. A Healthier Vending approach is now in place and there are plans to have a weekly fruit and vegetable stall at the hospital entrance run by a local Community Supported Agriculture project. Avon and Wiltshire Mental Health Partnership Trust reviewed its vending machine contents some years back and withdrew the least healthy options following a report on potential harms from interaction with medications. Cooking and nutrition skills training are part of the care for service users. The **Workplace Wellbeing Charter** is a comprehensive place-based policy for employers to follow and includes issues around good food (see also Key Issue 3, 9b). BCC Public Health department is supporting 32 employers in Bristol to introduce the charter in their workplace.	**Yes** /No

Bristol's Healthy Schools Programme.

	BCC is also following the charter. Bristol Public Health has also provided food and nutrition training for staff in care homes and has worked for many years within the prison including providing food and cooking training for prisoners before they leave.	
8	**The council/city is working to prevent the development of food deserts (where people cannot access affordable healthy food within 500 metres of where they live) and food swamps (where the high street is dominated by fast food outlets).**	**1 point**
8a	BCC has for many years used its powers and influence to try and ensure that all residents have access to affordable and healthy food shopping within easy reach of where they live. **The Bristol Development Framework** includes a new policy on 'Sustainable Food Systems'. Food is included within the following **Development Management Policies**: Policy DM1 – Sustainable Development, Policy DM7 – Town centre uses, Policy DM8 – Shopping areas and frontages, Policy DM9 – Local Centres, Policy DM23 – Supermarket car parking: http://bristolfoodpolicycouncil.org/planning-comments-for-development-management-policy/ In recognition of the poor quality of much of the food offered by **hot food takeaways** the BCC-**adopted Local Plan** includes provision to refuse permission for hot food takeaways if these are within close proximity (400 metres) to locations where young people gather https://www.bristol.gov.uk/documents/20182/34540/BD5605%20Site%20Allocations_MAIN_text%20V8_0.pdf/46c75ec0-634e-4f78-a00f-7f6c3cb68398 The **'Who Feeds Bristol?'** report showed the loss of diversity of food retail across Bristol and highlighted the high cost of food in small branches of multiple chains, the lack of flexibility for elderly living alone who need to buy small quantities, and the loss of local stores caused by car-dependent food shopping at major stores. In 2011 BCC made representations to Eric Pickles, the then Secretary of State for Communities and Local Government, based on a motion from Full Council 6 September 2011 and requesting that Local Government be granted powers to limit the uncontrolled expansion of multiple chain retail stores and specifically that a separate 'Use Class' be created in planning to allow local independent businesses to be distinguished from multiple chains. The **'No Tesco in Stokes Croft'** campaign led to a significant increase in awareness of the downside of losing local independent businesses. A local campaign opposed the building of a large Sainsbury's on the **Bristol City Football** ground and resulted in the plan being shelved. Similarly, the plan to replace the **Bristol Memorial Ground** with a large Sainsbury's looks unlikely to go ahead due to community concerns about damage to food shops on the Gloucester Road. In 2011, the **'Bristol Independents'** campaign was launched http://bristolindependents.co.uk from joint work between BCC Economic Regeneration Team and the Bristol Food Network. The aim is to state the positive aspects of supporting local independents, as opposed to the negatives of being 'against multinational chains'. The campaign has created attractive visual	**Yes** /No

imagery and publicity, run competitions and awarded prizes to businesses nominated by the public. The Bristol Pound – now three years old – has further strengthened the local independents movement.

In May 2014, Bristol City Council invited a team of experts to conduct a **peer review** of their work on food. http://bristolfoodpolicycouncil.org/wp-content/uploads/2014/07/WHO-Food-and-Planning-Review-BCC-040614.pdf Key findings of the review related to the considerable achievement, enthusiasm and expertise amongst officers at tier 4 level and the need to strengthen strategic leadership on the Good Food agenda and enable coordinated work across the many directorates involved.

Also relevant is the plethora of local community urban food growing projects, food co-ops, community kitchens, food rescue initiatives and schools activities highlighted under the other evidence sections.

TOTAL POINTS AWARDED

Volunteers at The Golden Hill Community Garden.

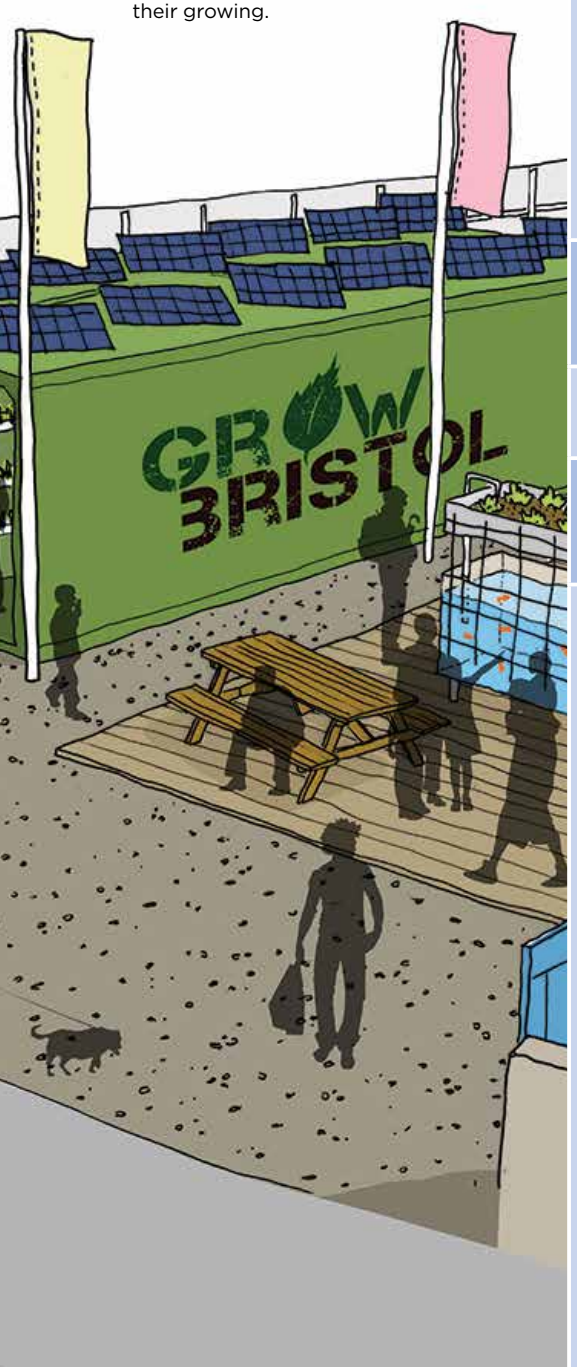
KEY ISSUE 3: Building community food knowledge, skills, resources and projects

1	**A network for community food activists that enables them to share information and resources and that helps direct them to advice, training, grants and/or tools has been established.**	1 point
1a	Many different networks exist within Bristol and there are many crossovers between different strands of activism i.e. food, energy, economy, wellbeing. Some of the main food networks are listed below: **Bristol Food Network (BFN)** is one of the three key food partnerships (as mentioned in Partnerships evidence above) and is now a Community Interest Company with a Board and funding. Its explicit aim is to support, inform and connect individuals, community projects, organisations and businesses across the city for transforming Bristol into a sustainable food city. Some of BFN's core activities include: ■ **Bi-monthly local food updates** emailed to over 1,400 subscribers with news of what's going on and how to get involved. www.bristolfoodnetwork.org/topics/newsletter-archive/ ■ **Monthly networking meetings** – in 2014/15 BFN was Host Organisation for the 'Green Capital Food Action Group' which met monthly, lobbied for a high profile on food and coordinated funding applications and collaborative Green Capital 2015 projects. These monthly gatherings continue as the Bristol Food Networking group, facilitating sharing of ideas, information and skills and continued collaboration. ■ The **Blackboard Challenge** has provided advice to businesses on how to showcase their local food sourcing www.bristolfoodnetwork.org/wp2/wp-content/uploads/2015/03/Bristol-Blackboards.pdf resulting in customers being provided with information about where their food comes from. ■ The **Good Food Diaries** provides advice and a tool for the public to make changes to move towards a sustainable healthy diet basing their goals on the good food principles. www.bristolfoodnetwork.org/2015/03/bristol-good-food-diaries/ ■ Researching and publishing the **Urban Growing Survey** in May 2015, prior to which there was no detailed level of understanding of the diversity, capacity and scale of urban food growing in the city. www.bristolfoodnetwork.org **Incredible Edible Bristol** (IEB) supports practical 'how to grow food' support for small-scale urban food growing around the city. A monthly e-newsletter and social media presence enables fast dissemination of information (e.g. food activism events; resources) http://ediblebristol.org.uk/get-involved/. IEB constantly refers people keen to volunteer to the BFN website to look at the map of community gardens and find out what is going on around them. IEB also direct people towards resources on the websites of the Incredible Edible Network http://incredibleediblenetwork.org.uk/start-group and the Federation of City Farms and Community Gardens, both of which have information on resources and funding.	**Yes** /No

	Bristol Food Producers Network produces monthly updates for urban food growers, with information on grants, training, and materials www.bristolfoodnetwork.org/bristol-food-producers **Feed Bristol** is an urban growing project that runs Grow Leader courses with the aim of 'Scaling up community food production through wildlife friendly growing methods.' Since 2012, Feed Bristol has supported 5,500 disadvantaged people, 4,000 school children from 38 schools and 100 different community groups. 23,000 people have engaged on the site and 453 volunteers given 22,000 hours of time.	
2	**Green and brownfield sites and/or redundant retail and other buildings that could be used for community food projects or allotments have been mapped and/or are being made available to local communities.**	**1 point**
2a	City-wide processes are underway to map land and link up more people with opportunities to grow food. This work was aided by a project within BCC some years ago when Henry Dawson working within Property Services carried out a detailed survey of vacant plots and vacant buildings. This lead to actions and recommendations that helped bring empty properties and plots into worthwhile use instead of being a focus for vandalism and anti-social behaviour. **Bristol City Council Parks and Open Spaces** (which includes allotments and smallholdings) is currently leading an internal resource assessment mapping exercise to identify all available land for food growing. The team are also working with Bristol Food Producers to link up with people seeking land for food growing. They have provided free 'set-up agreements' and early years peppercorn rent on larger areas of land for community growing projects like Feed Bristol, Severn Project, Sims Hill Shared Harvest (see evidence in *Bristol Method 18: How to encourage food production in the city* – https://www.bristol2015.co.uk/method/food-nature/) **Bristol Food Producers** is a network of food producing enterprises which represents mutual interests, addresses shared obstacles and identifies new opportunities for producers in Bristol's city region as a united group. As part of its mission to scale up local food production in and around the city it is working on a land-matching project, comprising a register of people and needs www.bit.ly/lookingforland and matching to landowners. Working with BCC, BFP have developed a land assessment survey and are piloting a process of advertising land in a fairer and more transparent way. Their map on the Bristol2015 website is used to show available land and should also be able to be layered with other Bristol Maps on existing food production and wildlife in the future. The following examples give a flavour of the kind of projects that are arising as a result: **Buzz Lockleaze** – Bristol 2015 is helping to fund The Buzz Community Food Shop, transforming an empty building in Lockleaze into a community shop and enterprise hub selling fresh, quality, affordable foods, as well as a coffee shop and smoothie bar. Lockleaze is an area of significant deprivation with poor access to shops selling fresh produce.	**Yes** /No

Bristol Food Producers Network is working on a land-matching project, comprising a register of people and needs and matching to landowners.

Grow Bristol were given a meanwhile lease from the Homes and Communities Agency on land behind Temple Meads station. In 2016 they moved on to another meanwhile lease site on Feeder Road where they are scaling-up their growing.



	Grow Bristol (and previously Severn Project) – were given meanwhile leases from the Homes and Communities Agency on land awaiting the new Bristol Arena development behind Temple Meads Station, resulting in production of high quality salad crops in an urban setting and training and rehabilitation opportunities for people with addiction. **Knowle West Edible Landscapes** – www.knowlewest.co.uk/good-living/elm is a well established project in a deprived area in South Bristol, engaging local people in food growing activities and using neglected land. **Metford Road Community Orchard** – is one of many examples where people from a local community applied for permission to use derelict land that would otherwise have been sold to developers. It is now a community orchard brimming with biodiversity.	
3	**Developers are incorporating food growing into existing and new developments through the creation of roof gardens and/or growing spaces in residential housing and commercial developments.**	**1 point**
3a	Bristol Development Framework contains support for this and there are some examples of good practice. We are not, however, choosing to submit evidence for this area.	Yes/No
4	**Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as *The Big Dig* and *Incredible Edible*.**	**1 point**
4a	**The Bristol City Council Allotments Team** has an Allotments Strategy, which runs up to 2019. It sets a minimum provision of 7 plots per 1,000 residents, with all residential areas to have access to an allotment site within 0.75 miles. The team actively seek potential new sites in areas where there is a demand/lack of provision. Three new tenanted allotment sites were established in the last two years. Residents can access an online allotment finder https://www.bristol.gov.uk/museums-parks-sports-culture/allotment-finder **Infrastructure & support** – the Allotments Team also continues to work on security issues (growers are deterred by the prospect of working on insecure sites), access issues (e.g. constructing raised beds for disabled growers) and requests for compost toilets. **The Edible Parks Policy** https://www.bristol.gov.uk/museums-parks-sports-culture/how-to-set-up-an-edible-garden-in-an-area-near-you actively encourages city residents to use parks, open spaces, housing estates and other areas to grow food for the community and welcomes proposals from any group of people. The new policy agreed in 2014 sets the ground rules thus avoiding the need for each group to have to start a negotiation process from scratch. **Land use assessment process** – BCC actively identifies sites for growing (including commercial scale growing), with the intention to publicise non-contentious sites. A checklist mechanism now exists, where all identified sites are checked e.g. restrictions regarding nature conservation;	**Yes** /No

views of sitting tenants. This is an ongoing proactive assessment of Council land use and uses a Land Use Assessment tool.

Tree Bristol – As part of Bristol's Green Capital 2015 programme, every primary school child over the course of three years will plant a tree, many of which are fruit trees for gardens and allotments. www.onetreeperchild.com/#about

Severn Beach Line edible beds – Severnside Community Rail Partnership have funded containers and plants, water butts and recycling bins along the Severn Beach line. Schools closest to each station along the Severn Beach line have been involved in a local art project and installation of edible beds (mostly perennials and fruit) at the stations and will help with maintenance. Community payback workers also help to maintain beds. Noticeboards are included, with information on what's in the beds and with suggested recipes.

Southmead Community Association – This organisation, in a priority area for health, is producing starter packs for local residents interested in growing their own produce. In particular, older people can be put off from growing vegetables because of the initial digging work. With an electric tiller, the Southmead Community Association will demonstrate the ease of growing-your-own and will support the project with home visits.

Woodcroft Community Orchard – Opened in spring 2012, this Brislington community orchard was planted with 50 fruit trees within a year. Their Bristol 2015 Neighbourhood Partnership grant will support and raise the profile of the orchard in South Bristol.

'Bristol in Bloom' – Have a *Learning through Gardening* competition for schools to enter which includes vegetable plots, orchards, school allotments and chicken keeping. For communities they enter the RHS In Bloom competition which is judged on factors of environmental sustainability and community participation. In 2015, St George in Bloom won a gold pennant, whilst Knowle West and Greater Fishponds were awarded silver.

5	**Primary and secondary schools are adopting holistic school food education and engagement programmes – such the Food for Life Partnership – including growing, cooking, farm visits and improvements to meals and dining culture.**	**1 point**
5a	Bristol has a very strong **Healthy Schools Programme**, and works closely with the Soil Association Food for Life team www.bristolhealthyschools.org.uk Supported by Rachel Cook in the HSP team, schools put food at the heart of the life of the school, using food in all curriculum areas, setting up cooking clubs, healthy tuck shops, food waste collections, composting and food growing. The 'Bristol Mayor's Award for Excellence as a Health Improving School' has raised its profile even further. Results show an increase in fruit and vegetable consumption and school dinners and a reduction in crisps and chocolate in packed lunches. The School gardening award run by Healthy Schools has five levels and 45 organisations in Bristol which have received	**Yes** /No

Woodcroft Community Orchard was planted in 2012 with 50 fruit trees.

The Big Picnic involved schools in all 14 Neighbourhood Partnership areas of the city.

an Award: 9 level 1; 27 level 2, 5 level 3, 2 level 4 and 2 level 5. Private nurseries, brownie groups and home schools can also apply.

Incredible Edible Schools http://learning.ediblebristol.org.uk is a three year sustainability schools programme with a number of key elements including:

- free workshop sessions open to all Key Stage 2 children in the city;
- virtual fieldtrips through documentary filming with pupils on each of the green capital themes;
- an online platform of resources for teachers, audited by other teachers; and
- an 'Edible Schools' online course to support a September to July growing programme, support for teachers through an online forum and a blog of interesting ideas and tips.

'What Happens Next' project http://whathappensnextproject.co.uk is a programme for young people engaging them with where their food comes from – 'from Seed to Celebration' Participants plant seeds, grow produce and use it to prepare healthy meals which they share.

The Big Picnic involves schools in all 14 Neighbourhood Partnership in 15 Big Picnics hosted at schools and community sites, with other neighbouring schools walking to join the picnic. 30 pupils per school bring a food plant to swap with another school and participate in workshops and cookery demonstrations around the theme of sustainable food.

Here are just three examples of the many activities that have happened from these programmes;

- Windmill Hill City Farm set up a picnic for the Early Years group and their families, led by BBC Food & Farming Cook of the Year Jo Ingleby. Two hundred children took part, with cob oven cooking, planting, music and a Fit for Tots work out.
- One of the Silver Award schools, which has an allotment and keeps chickens, invited families and the community in to join baking with Mark's Bread, a sports workshop on how food helps our bodies, an Eco/composting workshop and visits to the allotments.
- A Primary school in South Bristol hosted their first School Farmers Market and sold homemade and grown produce, along with local producers. The children organised and ran the event and profits went back into cooking or growing activities. Local businesses ran a demonstration on butchery, mushroom growing on coffee grounds and a vegetarian cookery session.

6	**Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.**	**1 point**
6a	There are numerous small projects and classes and skills-sharing networks across the city that provide training opportunities on buying, cooking, nutrition and hygiene skills. Below are three examples of high profile activities:	**Yes** /No

Square Food Foundation (SFF) is a community cookery school based in Knowle West, teaching people from all walks of life to cook good food from scratch. As a community interest company, SFF aims to generate profit from its commercial activity (masterclasses and private events) which is used to subsidise its work with the community. Every class is fun, sociable and hands-on.

Projects include:

- Cooking in the Classroom – training primary school teachers to teach cookery at school in line with new curriculum requirements.
- Care Home Cooks – working with professional cooks in residential care homes to support them with planning and cooking nourishing food for their residents.
- One25 – working with women trapped in sex work and addiction that are supported by One25 charity. A practical cookery programmes provides life skills, confidence and promotes self-esteem.
- A Toolkit for Independent Living – working with local secondary schools, we enable small groups of students that have learning, social or behavioural difficulties to achieve their BTEC Level 1 & 2 qualification in Home Cooking Skills.
- What's in your fridge? – A Summer series of Food Waste workshops in partnership with FareShare South West.

Kitchen on Prescription is coordinated by the Portland Centre for Integrative Medicine (PCIM) and aims to make delivery of motivational healthy eating cooking courses – delivered out of Community Training Kitchens or elsewhere – part of mainstream healthcare. The project is part of a wider vision to support activities that could be prescribed as part of a social prescribing model to improve health and wellbeing. The aim is that healthcare professionals will refer patients who can benefit from the service. The PCIM team also works in collaboration with Bristol's community of cooking education providers to facilitate the delivery and evaluation of: a) a feasibility study with the University of Bristol delivering a 10 week family-based cooking course for families of overweight/obese children which aims to empower patients to treat themselves by changing their diets and eating behaviour; and b) cooking courses in conjunction with Bristol Public Health for people with other long term conditions.

Good Food Tour runs fun pop-up cookery activities with local partners in all 14 Neighbourhood Partnerships in Bristol. The tour uses pre-existing community events around the city and at established food venues and major city events. The Tour demonstrates attractive, simple, affordable, low carbon, healthy and nutritious food using basic equipment and seasonal ingredients from local suppliers. Take away information packs of recipes, how to cook low-carbon food and where ingredients can be sourced from, are distributed.

7	**Local authorities are changing policy and practice to enable individuals and communities to get better access to resources that could be used for food enterprises or projects, for example through the introduction of meanwhile leases.**	**1 point**

Square Food Foundation aims to generate profit from its masterclasses to subsidise its work within the community.

7a	Evidence on this question is partly covered elsewhere and we have chosen not to submit evidence against this question specifically.	Yes/No
8	**Communities are protecting, taking control of and managing community assets for growing and other food related initiatives, for example by using mechanisms such as the Sustainable Communities Act.**	**1 point**
8a	Evidence on this question is partly covered elsewhere and we have chosen not to submit evidence against this question specifically.	Yes/No
9	**Any other 'significant' action/outcome that contributes to building community food knowledge, skills, resources and projects.**	**1 point**
9a	Summary of additional alternative action/outcome (for silver): Here we showcase Bristol **Employers** supporting Key Issue 3 (beyond just workplace canteens (Key Issue 2, 7a). Pointers to the overall impact on community come from the annual Quality of Life Survey; 2013 results showed 95% of respondents said they cook from scratch with fresh ingredients, 60% said they ate home grown or grown by friends, and over 40% said they had changed their eating habits to be more climate friendly. Green Capital Partnership research showed an estimated 50,000 citizens engaged in green activity much of it related to food. Employers have helped drive this change. **Bristol's Workplace Wellbeing Charter** – This national award scheme, operated locally by Bristol City Council, enables employers to self-assess against 8 PHE standards (including food), develop and implement (with support) an action plan, gather a portfolio of evidence and then be assessed. Over 30 Bristol employers, including UWE, Burges Salmon, Stride Treglown and Bristol University Students Union are in the scheme ranging from large to small, and including education, voluntary sector, professional services and creative arts. **University of the West of England** (UWE) has pioneered a 'whole organisation' approach building on experience with the Healthy Schools and Food for Life approach. This has led to changes in catering, procurement, a student-run Farmers Market, improved awareness and publicity within the institution, and engagement in local food research. UWE runs a Green Volunteering Programme, with staff roles dedicated to building bridges and coordinating volunteer activities and funds Green Internships. UWE and UoB (see below) were finalists for a Green Gown Award with 100,000 hours of student green volunteering. **Burges Salmon Solicitors** have pioneered sustainable practices, good food in the workplace and active engagement with community projects. Staff from the firm (46% of their employees and rising) spend team days volunteering in social projects including days spent working at The Community Farm (inspiring short film – www.thecommunityfarm.co.uk/volunteering/away_days/	**Yes** /No

Bristol University Students' Union: Get Green is a two-year project funded by the National Union of Students, with four strands: Learn, Act, Engage, Create. It empowers students to change how and what they **learn**, how they **act**, it gives them opportunities to **engage** with like-minded students and supports them to **create** change through their own ideas and campaigns. By May 2015 this had generated 7 student-led campaigns including Sustainable Food, Community Gardens and a National Campaigns Committee including FairTrade. Get Green is also working to embed Education for Sustainable Development within the curriculum, using the UNESCO definition including not only the environment but also economic and social sustainability.

Stride Treglown is the first Bristol organisation with Excellence in all 8 standards of the Charter. As part of their good practice, they keep their own bees, have an onsite garden which staff are encouraged to tend, take care with procurement and provision of food and drink for staff and for hosted and commissioned business events; using local suppliers, and prioritising organic and Fairtrade wherever possible. They are actively involved in Bristol Green Capital and Go Green, promoting the links between sustainability, health and wellbeing in the workplace.

TOTAL POINTS AWARDED

Business volunteers from Burges Salmon working at The Community Farm in the Chew Valley.

KEY ISSUE 4: Promoting a vibrant and diverse sustainable food economy

1	**Retail, tourism, planning and economic development strategies, policies and services actively promote and support the development and long term success of healthy and sustainable food businesses.**	1 point
1a	**The Mayors Vision for Bristol** https://www.bristol.gov.uk/documents/20182/34880/vision-full-document-18-11-2013.pdf/485d6b4c-86e0-41e5-8f3e-70bdedfa5c46 highlights food as important in several contexts particularly in relation to 'Prosperity' as an aim for the city. The following issues are highlighted: ■ diversity of successful food businesses from which people can buy a wide range of fresh, seasonal, local and organic, regional and fairly traded, good food products; ■ creating flagship wholesale market and other infrastructure supporting regional supply chains; ■ network of urban food producers making effective use of a wide range of sites including the best value agricultural land in and around the city; and ■ efficient systems for redistributing surplus food and innovative approaches to capturing and re-using energy and nutrients from food waste recycling. **The West of England Local Enterprise Partnership's Strategic Economic Plan** (2015–2030) makes important reference to supporting the local food system and consequent benefits to the economy, and the wider influencing role of the LEP. **VISIT Bristol** http://visitbristol.co.uk/food-and-drink is the tourism service for the city and actively promotes good food aims. Specifically it encourages visits to independents rather than chains, stating 'Bristol is fiercely proud of its independent restaurants, bars and cafes that serve the finest local produce.' The website and app lists food and drink independents, promotes food festivals run throughout the year and the weekly markets. **The Bristol Citywide Retail Study** carried out in 2006/7 informed The Bristol Local Plan with a range of policies used in making decisions on planning applications. Specifically food appears in the following contexts: ■ 'Green infrastructure will be built into new developments across the city, providing new opportunities for food growing.' ■ 'Space for local food production within the city: Allotments, grazing land, city farms and informal areas of green space create potential for local food production and community use.' ■ 'Reduction in dependence on fossil fuels, promoting energy security and reducing vulnerability to peak oil and potential negative impacts on the local economy from rising fuel, food and transport costs.'	**Yes** /No

Bristol City Council's Business Start-up & Development Toolkit for food-related businesses, covers market research information, information on a range of funding sources, information for businesses on locating properties, tips on visual merchandising and inks to training & other local business support organisations.

The BCC Economic Development team also:

- Issue a weekly newsletter email to traders' groups and other stakeholders highlighting local opportunities, training and events.
- Runs a Twitter Feed – @ShopLocalBris – that promotes/supports Bristol's high streets/local centres and local businesses, with over 16,000 followers.
- Publishes the Bristol Business Guide.
- Stages and supports a range of events/activities such as Meet the Buyer and a free, week long pop-up business support initiative offering advice, workshops and networking to help local businesses grow.
- In conjunction with existing market operators, is developing guidance on establishing a street market.

2	**Vocational training and business planning, finance, development advice, support and/ or grants are being provided to new sustainable food entrepreneurs, including producers, processors, retailers and caterers.**	**1 point**
2a	A study carried out for the Food Policy Council in 2011 based on six in-depth interviews with key figures in the independent food business sector highlighted the key problems that were being faced http://bristolindependents.co.uk/wp/wp-content/uploads/2012/06/Bristol-independents-interviews-24Apr12.pdf. Since then there has been a marked increase in provision of support from numerous organisations and sources. Some key examples are listed below, and there are many more: **Bristol Food Producers** is a collaboration aiming to become a producer-led organization supporting viability and sustainability of local food production in and around Bristol. It is working on: ■ Building a membership network. ■ Investigating the benefits and costs of a local food brand to promote local produce. ■ Undertaking research into collaborative distribution. ■ Developing a resource directory. ■ Developing learning opportunities, including a Grow Leader course at Feed Bristol and bringing the Fresh Start Land Enterprise Academy for Horticulturalists to Bristol to develop a certified course: Livelihood Skills for Landworkers.	**Yes** /No

VISIT Bristol encourages visits to independents rather than chains – such as the stalls of St Nicholas Market.

	Go Green is a Green Capital 2015 business planning initiative to join up organisations in Bristol and the West of England that are working towards sustainable practices. It supplies a free on-line tool and a community of practice to support businesses and organisations make changes under the 5 themes of Planning & Resilience, Travel & Transport, Energy & Efficiency, Sustainable Sourcing, Happy & Healthy. Go Green is aimed at all types of business, including food businesses and supports them in making changes to their food provision, practices and sourcing under the two themes of 'Sustainable Sourcing' and 'Happy & Healthy'. Over 200 businesses have signed up and examples of progress around food include: ■ Destination Bristol demonstrated its support for all things green and Bristol by commissioning local charity Incredible Edible to build a garden at the front of its city-centre offices. This enabled staff and visitors to have more access to nature and fresh food and has been a brilliant conversation starter and team builder. ■ The Greenhouse Bed & Breakfast found that sourcing sustainable products – from Fairtrade and organic food to recycled plastic carpets, solar PV, eco water fittings and kitchen equipment – has helped to support the expansion of the business by tapping into a growing demand for green credentials from public and corporate guests. **Ways2Work** is a network for employment, training, jobs, courses and work-related support organisations in Bristol and the West of England area. A number of the organisations in the network advertise food-related vacancies and provide food-related courses; for instance: ■ Connect Lockleaze provides Food Hygiene (L2) training courses. ■ Prince's Trust are proactive in Bristol and provide a range of support services for young people looking to start businesses, including food-related ones, e.g.: Get Started With Cooking, Eat a Pitta. ■ BCC Learning Communities deliver a range of courses (including for vocational purposes), for example Tasty Cooking on a Budget 6 week course delivered in an area of high health need at Avonmouth Community Centre. Learners can progress on to a Level 1 in Nutrition course.	
3	**Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, 'restaurants weeks' and food awards.**	**1 point**
3a	It is noticeable that thanks to the campaigning in Bristol, Good Food is becoming much more of a cultural norm (see Key Issue 3, 9b for stats). Most local magazines and websites expect their readers to be interested in quality and provenance and there are many specialist 'food lover' magazines. The 'hook' that will attract someone's interest can vary widely – from biodiversity, health, style and taste to local. Varied ways of promotion are therefore important. Some of the key ways within Bristol are listed below:	**Yes** /No

The Bristol Independents campaign ('Keeping our high streets alive') bristolindependents.co.uk is a local marketing and branding tool developed in 2010 to positively channel the energy from supermarket campaigns No to Tesco in Stokes Croft and No to a giant Sainsburys in Ashton Gate. It helped highlight and strengthen Bristol's independent retail and café/restaurant sectors and local high streets, working alongside the £B. The Campaign defines Bristol Independents as businesses:

- that are locally owned and operated;
- that are run from the shop, stall or farm, rather than controlled from centralised headquarters; and
- that have a say in how they source products and how their business runs

The campaign was launched in 2011 with the production of eight recipe cards with ingredients which could be sourced from eight high streets around the city. In 2012, the campaign was extended to include all independent retail – not just food. A 4th of July campaign saw 46 businesses with special offers and a Christmas campaign saw 100 businesses signed up. In the 2013 campaign 20,000 loyalty cards were distributed across the city and 3,700 twitter followers gained. Bristol now has around 180 specialist independent food shops owned by 140 businesses that sell food from which you can cook a meal from scratch (includes bakers) which account for 17% of the city's food retailers.

The online Local Food Guide created by Bristol Friends of the Earth www.bristollocalfood.co.uk is a directory of where to buy local food and is written by shoppers who love to shop local. It lists providers by type (Farm shops/Market Trader/Pubs and Bars/Restaurants and Cafes/ Shops and Retailers) across 22 areas of the city.

The Bristol Pound directory http://bristolpound.org/directory lists 265 food businesses which accept the local currency (full details in 4a below).

The Bristol Good Food Awards www.bristolgoodfood.co.uk have run for four years, recognising Bristol restaurants, delis, pubs and cafés as well as local producers. Awards include 'best ambassador for Bristol food' and 'best supporter of local produce'. Nominations come from the residents of Bristol and are judged by local and national food experts. The awards are open to all within the BS postcode designation. Producers must be within a 50 mile radius of Bristol.

Flexitarian Bristol have also launched an award for restaurants which reduce their environmental impact by providing options involving less meat, fish or cheese. Restaurants and cafés are awarded 'good', 'recommended' or 'outstanding' based on their criteria http://flexibristol.org/campaigns/flexitarian-restaurant-award/

4	**Efforts are being made to increase consumer spending in independent local food businesses through the introduction of local currency and loyalty schemes.**	**1 point**

Around 800 locally owned businesses accept the Bristol Pound with nearly a third of those (265) selling food and drink.

4a	**The Bristol Pound £B** http://bristolpound.org has been and continues to be a crucial part of Bristol's work on Green Capital and Good Food. It arose from work by Transition Bristol, the Transition Network and Bristol Credit Union. For many people, the point of a local currency seems obscure. Yet when you dig down to uncover the reasons why we tolerate systems that deplete and damage the natural world and that create gross human injustice then the answer comes down to money. So changing the way we view money, and how we use it to work in service of deeper values and purpose, is important. This is what £B is about. £B was launched in 2012 and attracted media interest from all over the world. What was special about it was the fact that £B can be exchanged electronically as well as through paper notes and also the range of ways it can be used. Local people can now pay their Council Tax in £B and the elected Mayor takes his salary in £B. It supports local independent retailers by making them more visible, it strengthens the local economy by keeping more money circulating locally and it helps link local producers with local retailers. Since the launch £B119,502 have been paid in business rates, £B680,000 have been issued and £B460,000 are in circulation. Around 800 locally owned businesses accept the currency with nearly a third of those (265) selling food and drink. The Real Economy buying groups may yield more specific data about the growth of community food enterprises in the future. This is a recommendation made as part of the food baseline report published in 2015. **A 'Go Local' challenge** was launched by Bristol Pound in summer 2014 to support local businesses over the summer period which is a quieter time for high streets. The total spent in 30 days exceeded the target and reached £B28,208. **A 2014 Christmas loyalty card** was a joint promotion between Bristol Independents, Bristol Pound and the Federation of Small Businesses. 70 businesses signed-up and there were 28 prizes donated for a draw, as people collected stamps for local shopping. **A 'Your Street' gift card** is accepted in 19 areas and streets in Bristol. One of these is the Gloucester Road in North Bristol which has the largest number of independent traders on any one road in the UK. 39 local food and drink businesses accept the local card, including cafes, the students union, a cookery school and a 'weigh your own' shop. **The £B Christmas Socials**, **the £B Night Market**, and numerous publicity campaigns and events have helped maintain a steady increase in use of, and interest in, the power of local money. In October 2015 £B hosted a **Bristol New Economy Summit**, a two day conference attracting people from all over the world and focusing on the development of economic approaches that serve the natural world and promote health and justice.	**Yes** /No

5	**The council/city is supporting new independent healthy and sustainable food start-up businesses, for example by offering special loan and lease options or through business rates reductions and holidays.**	**1 point**
5a	Bristol City Council has developed its 'Bristol High Streets/Local Centres Action Plan' and has actively supported the £B, the Bristol Independents campaign, the Food Policy Council, Bristol Food Network, Bristol Green Capital Partnership and the development of street markets and independent businesses through financial grants and support in kind. Some examples are listed below: ■ **Business rates drop-in sessions** have been held across the city and in high need locations such as Stapleton Road – an area of significant ethnic diversity with a high concentration of food outlets. ■ **Bedminster is part of a Town Team regeneration programme** launched in 2013 and leading to around £80,000 investment. ■ In September 2015, BCC's **Business Rates team** issued over 8,500 applications to business ratepayers believed to be entitled to up to £1,500 relief from April 2015, including a large proportion of food and drink businesses. To date just over 1,400 ratepayers have responded, meaning an approximate total of just over £2m business rate relief has been claimed. ■ The **Bearpit Community Action Zone** was created out of a partnership between a local CIC People's Republic of Stokes Croft, the University of the West of England and the Civic Society. This secured £1 million investment and Council owned space to develop a community space with food stalls, art and events. This has been safeguarded against commercial take over and no business rates are applied. Previously, the Bearpit was widely regarded as a hostile space and a no-go area after dark. ■ **A number of temporary projects** are being used in the early stages of the regeneration of Bristol Temple Meads utilising Local Development Orders (LDOs) given by the city council. These include: The **Severn Project** is using an area as a temporary urban growing space, growing organic salad leaves and vegetables on the site to be sold to local restaurants and shops. **'Yurt Lush'** is a 70 seat diner in Mongolian Tents that originally started out as a pop up café in 2013 and has recently had its lease extended into 2016. It is located to benefit large workforces in the area as well as people coming through the main railway station, with provision of local, ethical and sustainably-sourced food. **The Goods Yard** is a bar created out of shipping containers. It serves local drinks including Bristol Beer Factories range, vodka from Hereford and Gin from Thornbury, cider from Severn Valley and a draught range from Bath Ales.	**Yes** /No

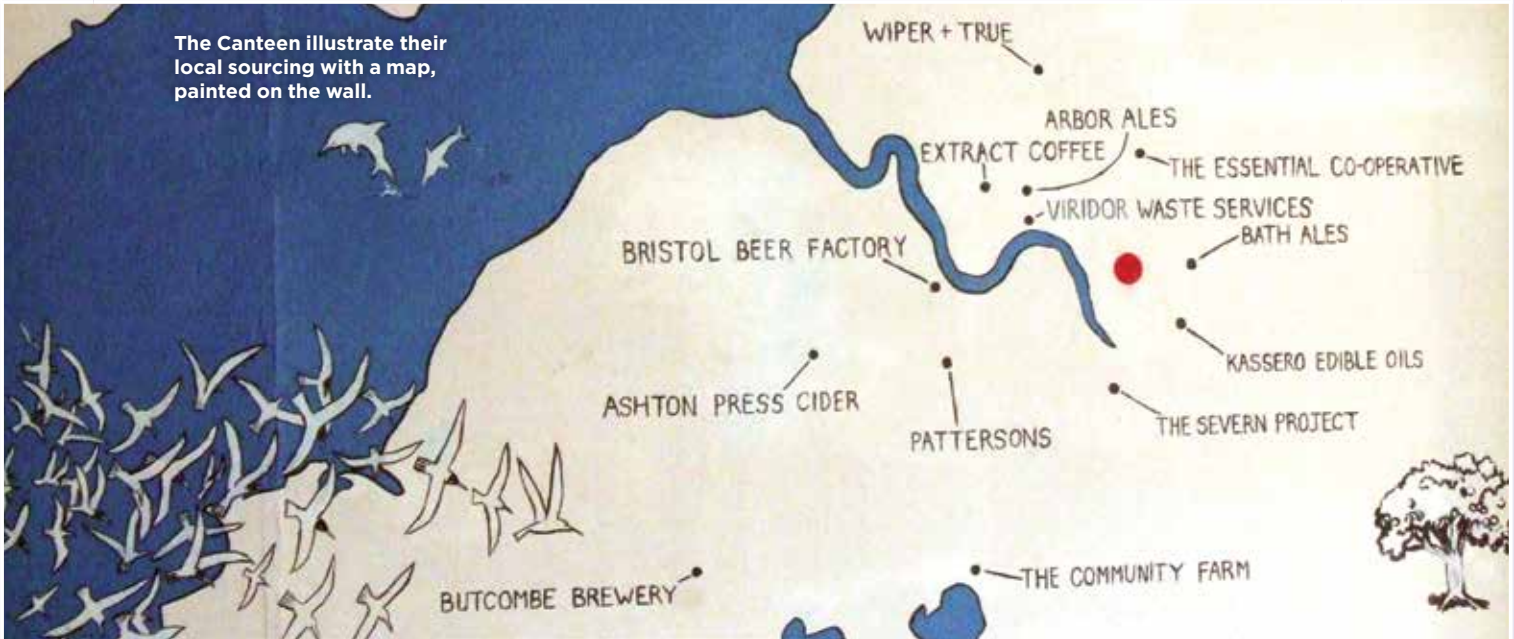
The Yurt Lush pop-up café at Bristol Temple Meads.

	■ **The Bristol Temple Quarter Enterprise Zone** is one of the UK's largest urban regeneration projects. It is a 70 hectare site and in the heart of Bristol, with the railway station at its centre. Its targets are to create 4,000 jobs in the first five years and around 17,000 in the 25 year lifespan of the project. Business rate discounts were available for new businesses that moved into the Zone before 31 April 2015 or existing businesses that can demonstrate growth in the number of permanent full time employees. These discounts are for up to five years and have been taken up by a range of food businesses.	
6	**The council/city is working to protect and/or re-establish vital sustainable food infrastructure, such as Grade 1 and 2 land, local processing and wholesale businesses, food hubs and/or distribution networks.**	**1 point**
6a	We are not choosing to submit evidence for this area although there are promising developments relating to work such as the Blue Finger Alliance.	Yes/No
7	**Local producers can connect direct with consumers and/or better access wholesale and retail markets through events, on-line tools and cooperative marketing and retailing initiatives.**	**1 point**
7a	We are not choosing to submit evidence for this area although there is important work taking place.	Yes/No
8	**Restaurants and other food businesses are working to improve sustainability across all aspects of their business through peer learning networks and/or through support from national organisations such as the *Sustainable Restaurants Association*.**	**1 point**
8a	There are a range of peer business support and learning networks including: **Field to Fork Foundation Community Interest Company** was launched in May 2015 at a highly successful event held in the giant tipis in Bristol's beautiful and central Queen Square. The aim is to support and promote sustainability amongst the restaurant and catering trade. At the launch 150 delegates from the catering industry explored how best to build sustainable menus. This information has been used to produce a How To Guide. **The Chefs Forum** started in Bristol and now runs across the South of England. It is run by Food PR and Marketing professionals based in Bristol and is a networking organisation which links catering colleges up with professional kitchens to provide mentoring support and professional development. They also host a series of events which look at showcasing local products and suppliers, as well as reducing food waste, for example by using cheaper cuts of meat (which might have been thrown away in the past). **The Food Connections Business Network** has been established to support restaurants and retailers to meet regularly between annual festivals and to explore areas for business improvement including sustainability.	**Yes** /No

Sustainable Restaurant Association (SRA) has a web-based search tool which diners can use to locate sustainable restaurants in their area and how many sustainability stars these restaurants have achieved. Bristol has 48 restaurants which have been awarded at least one star. Examples of the range of places which have achieved SRA stars include:

- **Thali Cafés** are based on the way of eating in rural India, where the Thali meal originates, using seasonal, local, organic food out of necessity and recycling because they can't afford to waste it. The cafes followed this model to set up a business that can thrive without harming the environment. Ingredients are sourced from within a 20 mile radius of Bristol where possible, meat and eggs are 100% free range and dairy is 100% organic. The eco Tiffin takeaway is a highly sustainable and waste free system whereby any conscientious (and thrifty!) customer can purchase a four tiered stainless steel, insulated Tiffin, which can be refilled again and again. Over 10,000 tiffins have been sold in Bristol to date.
- **The Canteen** in Stokes Croft was established in 2009 and serves food from breakfast through to evening meal. The focus is on serving a short and fresh menu using the best of the regions ingredients. There are always vegan and vegetarian options as well as carefully sourced line-caught fish from Cornwall, locally sourced free-range meat options and homemade bread. They pride themselves on paying a fair price to producers.
- **The Café @Bristol** is based in the Science centre and attracts families and school trips all year round. The food they serve is important to influence a generation's eating habits. Food is sourced locally where possible and always freshly made on the premises. They use fair trade coffee and teas, children's meals and healthy choice lunch boxes. In the exhibition there is a hands-on greenhouse and a children's cooking space.

TOTAL POINTS AWARDED



The Canteen illustrate their local sourcing with a map, painted on the wall.

KEY ISSUE 5: Transforming catering and food procurement

1	**A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision-makers.**	1 point
1a	The importance of public sector food procurement policies was highlighted in the 'Who Feeds Bristol?' report, and was part of the drive to establish the **Bristol Food Policy Council** in 2011. The membership of the FPC was chosen to reflect the different elements of the food system and to ensure links to senior roles and a high degree of influence. Under the leadership of Steve Marriott and with help from FPC member Christine Marshall of **South West Food and Drink**, the FPC set up a subgroup to lead on public sector food procurement. **The Public Sector Food Procurement Group** was established in 2012 and comprised senior food procurement officers from the following organisations: ▪ Avon and Somerset Police ▪ Avon and Wiltshire Mental Health Partnership NHS Trust ▪ Bath and North East Somerset Council ▪ Bristol and Weston Purchasing Consortium ▪ Bristol City Council ▪ City of Bristol College ▪ Great Western Ambulance Service ▪ HM Prison – Horfield ▪ North Somerset Council ▪ South Gloucestershire Council ▪ University of Bath ▪ University of Bristol ▪ University of the West of England ▪ University Hospitals Trust Bristol and North Bristol NHS Trust **Baseline analysis and relationship building**; to support the procurement group with their work, Roy Heath, former Sustainable Food Development Manager of the Royal Cornwall Hospitals Trust, was commissioned to work with all the members of the group to compile a baseline survey. Roy established a relationship with the procurement departments, and conducted a survey of activity, identifying spend, types and sources of food. Ten organisations took part in this work. The headline findings were that of an annual spend of many millions annually on food procurement, already 35% went on locally sourced foods. The report identified ways that this could be increased, in particular through shared working.	**Yes** /No

	West of England Public Sector Procurement Network; The relationships and commitment created within the initial group have led to some exemplary work across these organisations (see Key Issue 1, 2a, Key Issue 2, 7a, Key Issue 3, 9b, and also 3a and 4a below). The network continues on a West of England basis, with officers from Bath playing an active role. Most of the organisations have improved and are still further improving their ratings under the Food for Life/ Catering Mark scheme. Plans to continue to strengthen the commitment and support for this procurement work are identified in the Action Plan. **Local Enterprise Partnership**; the Food Policy Council has established links with the Local Enterprise Partnership, and Chris Head of the West of England Rural Network is a member of both the Food Policy Council and the LEP rural subgroup. Agreement has just been achieved for changing the remit of this LEP group so that it is now called the **'Rural and Food Economy Sector Group'**, which is very welcome.	
2	**The Council has developed and formally adopted a city-wide Sustainable Food Procurement strategy and/or policy, incorporating specific commitments on a range of health and sustainability issues (see 3 below for examples).**	**1 point**
2a	Bristol City Council adopted a **Sustainable Procurement Policy in 2009** and the **BCC Sustainable Food Charter in 2010**. The City Council also endorsed the Food Policy Council's **2012 Bristol Good Food Charter** (which built on and simplified the 2010 BCC version) and it endorsed the 2013 Bristol Good Food Plan. The Health and Wellbeing Board incorporated key aims of the Good Food Plan into the Health and Wellbeing Strategy. Within BCC this has ensured that all food contracts – for example the major school meals contract from 2008 – had a major focus on sustainability. Externally, this led to the formation of the **West of England Public Food Procurement Group** and the promotion of the Bristol Good Food Charter. BCC also played a key role in ensuring that food was included as one of the six key themes for the 2015 Green Capital year. As BCC succeeds in getting 'its own house in order', it will then continue to play a role with BGCP and the FPC to advocate and support change across the City. Key aspects of the **current activity within BCC** is as follows: ■ The BCC food and **catering procurement standards** have been strengthened to ensure not only compliance with the revised Government Buying Standards, but also to use of the new 'balanced scorecard' tool to bring about excellence in this area. ■ The Soil Association **Silver Catering Mark** has been adopted as the minimum for the new Bristol Schools meals contract and for all new BCC managed catering contracts. ■ Work is progressing with the **West of England Sustainable Food Procurement Group**. ■ BCC is working on specific **health and sustainability** criteria for 'good food' that can be consistently applied to smaller contracts/businesses. ■ BCC is investigating the feasibility of introducing some kind of **'Good Food' Award** for food businesses (cafes, restaurants care homes, nurseries, etc.) that addresses health and sustainability. This could make use of existing models or be unique to Bristol.	**Yes** /No

- **Social value policy** development is looking at how BCC can favour local & seasonal produce.
- **Bristol Pound and BCC** are working together on the Social Value act and possible use of £B as a tool for localising procurement because of the secondary benefits this will bring.

BCC officers are working across Public Health, Sustainable City Team and Contracts Management to bridge the gap between Green Capital aspirations and the reality of food contracts/provision from BCC. The current focus is a review of the following three areas:

- **Council cafes and catering** including Ashton Court mansion (weddings & conferences), café and golf course, Blaise Castle café, and Oldbury Court. Approximately £100K p/a is spent on Council catering contracts and the aspiration is to increase the amount of local and seasonal fruit and vegetables going into BCC cafes and restaurants.
- **Community meals contract** (meals on wheels and 2 community link cafes), the contract currently is with Apetito.
- Bridging the gap between **allotments and catering** and exploring ways to use allotment surplus. Exploratory discussions have begun.

3	**Individual public sector bodies have adopted healthy and sustainable food policies e.g. nutrition standards, healthy options in catering and vending, 'tap water only' policies and/or ethical standards such as cage-free eggs, sustainable fish and *Fairtrade*.**	**1 point**
3a	**The West of England Procurement Group** (see 1a above) has succeeded in encouraging adoption of healthy and sustainable food policies amongst public sector bodies, with Soil Association Food for Life/Catering Mark scheme as the preferred approach. The 10 years that Bristol has been a **FairTrade City** has had a major and sustained influence and the impact is externally verified every two years (see Key Issue 1 [2a]). The 800 member organisations of **Bristol Green Capital Partnership** have shifted their policies considerably, and the **Go Green Business Network** requires all their members to 'Say It, Do It, Prove It' and has hosted powerful events that enable businesses to see the need for and the means of improving their policies on food. It can be hard to continually keep track of the transformation in policy that is happening across the city. The three food partnerships that are driving change (the FPC, the BFN and the BGCP see page 7 Food Partnerships evidence) are non-statutory organisations dependent primarily on voluntary work and peer support. They have to prioritise work that *stimulates* change over and above work to *continually monitor* change. Nevertheless, it is very clear that adoption of policies that support healthy and sustainable food procurement is becoming the norm in Bristol. Some examples are given below, and there are many more: **The University of Bristol** is explicitly committed to procuring local, sustainable, local packaged, FairTrade, nutritious food in all its cafes and catering. The procurement policy www.bristol.ac.uk/media-library/sites/conferences-hospitality/migrated/documents/ethical_policy.pdf is comprehensive, covering all relevant aspects including fish, meat, dairy, seasonal vegetables and fruit, eggs, water, composting, waste, packaging, and working with suppliers.	**Yes** /No

The University holds the Soil Association Food for Life Catering Mark and has a FairTrade Business Award.

The University of the West of England explicitly commits to local food sourcing, seasonality, reduction in meat procurement, organic free-range eggs, reduced packaging and FairTrade www1.uwe.ac.uk/aboutus/visionandmission/sustainability/procurement.aspx

North Bristol NHS Trust was the first hospital in England, in 2013, to achieve Silver on the Soil Association Food for Life Catering Award for its patient meals and has a Silver FairTrade Business Award. The Trust continues to improve its commitment to healthy and sustainable food both for staff and patients. Their milk comes from a family run pasture-fed dairy farm in Wellington Somerset. All meat is local and farm assured, with organic beef mince, free range eggs, all cheese and ice cream is local and all fish is sustainably sourced and MSC.

4	**Public sector organisations and large private caterers have achieved quality, healthy, sustainable and/or ethical food accreditation, such as the *Food for Life Catering Mark*, *Sustainable Fish*, *Good Egg* and other awards.**	**1 point**
4a	The two major public sector bodies highlighted in 3a, namely the University of Bristol and North Bristol NHS Trust, demonstrate achievement, as well as simply commitment. Despite the difficulty of collating evidence across all relevant bodies and in the private sector, the **December 2014 Baseline Study** on the State of Good Food in Bristol highlights the following evidence, and it is likely that further improvement has happened since then: ▪ The University of the West of England has applied for a Soil Association Food for Life Catering Mark. ▪ North Bristol NHS Trust maintains its Silver Award and aims to apply for an award for its staff catering as well. ▪ Primary Schools – there are 114 schools serving 12,000 silver catering mark meals each day (in term time). ▪ Academies – there are 11 academies at both bronze and silver, serving around 2000 catering mark meals daily (in term time). ▪ Early Years/Nursery – there are 49 sites at both silver and gold serving around 1800 catering mark meals daily (in term time). ▪ Hospitals and Care Homes – there are 2 sites at silver and bronze serving around 1950 catering mark meals daily. ▪ Restaurants/Café/Visitor attraction/Venues – there are 4 licenses in Bristol at all award levels (bronze, silver, gold), covering 19 sites and serving around 480 catering mark meals daily (on operational business days). ▪ City of Bristol College is an exemplar in terms of its commitment to local sourcing at all of its training restaurants. The College students have provided showcase conference catering, including low carbon footprint, vegan, foraged and locally sourced lunches for high profile Green Capital events under the leadership of Adrian Kirikmaa, founder of the Chef Forum.	**Yes** /No

North Bristol NHS Trust was the first hospital in England to achieve Silver in the Soil Association Food for Life Catering award.

	■ Eleven businesses in Bristol hold the Food for life Catering Mark awards. Three have the bronze award and eight have silver. ■ In total, at the time of the Baseline Report 2013, it was estimated that 23,623 Food for Life Catering Mark meals are served daily across Bristol; 2,100 are bronze level; 21,143 are silver; and 380 are gold. ■ Under the Sustainable Restaurants Association Award scheme the Baseline Report 2013 identified 48 restaurants that had been awarded at least one star. ■ Bristol City Council achieved the 'Good Egg Award' in 2010, establishing a policy of using cage-free eggs and egg products within five years. In 2015 a new scheme, the Go Green Sustainable Business Scheme, was introduced to drive better practice in the business sector of the city as part of the Green Capital programme. Their programme 'Prove It' challenges businesses to make improvement across their range of day-to-day practices including food. This is already achieving a marked change in the perceived importance of food, compared with the predominant focus in the past, which was mainly around energy use in buildings.	
5	**The uptake of healthy and sustainable catering accreditation is being <u>tracked and actively communicated to promote further uptake</u> across all key settings, including nurseries, schools, colleges, hospitals, care homes and workplace canteens.**	**1 point**
5a	We are not choosing to submit evidence for this area, although we recognise its importance. Work is being developed in a number of ways, including through the *Local Food Update*, the WoE Procurement Group and the Green Capital networks.	Yes/No
6	**Procurement officers and catering businesses are able to source more of their ingredients from local and sustainable producers and processors, for example via local supplier directories and through meet the supplier events.**	**1 point**
6a	The **Bristol Food Network, the Food Policy Council and Bristol City Council** have been working hard on this issue. However, the difficulties are considerable. As highlighted in the '*Who Feeds Bristol?*' report, the network of wholesale markets, delivery services and supply chain infrastructure that previously used to serve independent producers has vanished. Bristol, like many other cities, has seen a massive shift to consolidation and monopoly with several of the 'Big Four' major supermarket chains hosting their distribution centres nearby and each of them vying to open more retail outlets in the city than their competitors. Similarly, the major suppliers to the catering industry, including Apetito and Tillery Valley, are dominant providers. There are, however, a growing number of small-scale producers of vegetables, fruit, cheese, meat products etc. and a range of initiatives have been undertaken to enable catering businesses and procurement officers to better connect with them:	**<u>Yes</u>** /No

	▪ Bristol City Council officers from procurement teams and economic development have held several **'meet the buyer/supplier'** events where public procurement officers talk through contracting arrangements and offer support to smaller businesses in order to identify opportunities and to help them though the procurement process. These events will continue in 2016. ▪ The Food Policy Council has hosted **events that bring together senior officers** from organisations including Apetito, Eden, A David, Wiltshire Farm Foods, Yeo Valley Organics, Universities and NHS Trusts in an informal setting that fosters mutual understanding and shared learning. One such example was in May 2012 hosted at Yeo Valley and involving a tour of the farm. The connections and commitment that these events achieve have proved beneficial. ▪ Representations were made as part of preparation of the **Local Enterprise Partnership 2013 Strategic Economic Plan**. Two linked business proposals were submitted: one for a 'West of England Food and Farming Stimulus Programme' aimed at increasing market demand for primary and processed produce from the area and increasing efficiency; the other **'West of England food for West of England Hospitals'** was for a fast track regional procurement for hospital food. Although the LEP chose not to fund these proposals, the FPC continues to work with the LEP rural subgroup to drive forward their respective objectives and the Chair of this group, Chris Head, is an active member of the FPC. ▪ **St Philips Wholesale Fruit and Vegetable Market**, one of the last remaining wholesale markets in the South of England, has a place on the Food Policy Council and considerable effort has been directed to highlighting the strategic importance of maintaining and developing a thriving wholesale sector serving the independents. ▪ Bristol City Council has developed **framework contracts** on a call down basis for specific produce groups – including meat, dairy and fruit – which suppliers can apply for. ▪ The **WoE Sustainable Procurement Group** has an ambition to develop a local supply directory but this has not yet been commissioned. ▪ The Bristol Pound has a **Farm Link Scheme** which helps smaller producers to market products within the city through £B promotion and networks http://bristolpound.org/farmlink	
7	**Small scale local producers and other sustainable food businesses are better able to access large scale procurement markets via cooperative marketing and supply initiatives and via on-line tendering databases.**	**1 point**
7a	We are not choosing to submit evidence for this area, although work is being developed in a number of ways, including through Bristol Food Producers (see Key Issue 3 [9b]).	Yes/No
8	**Restaurants and other small scale catering businesses are sourcing more healthy, sustainable, ethical and locally produced ingredients.**	**1 point**
8a	A significant number of businesses are participating in externally validated schemes. Interest, enthusiasm and achievement is growing year on year. As well as the award schemes mentioned in 4a, there has been a significant impact from influential local entrepreneurs including	**Yes** /No

The Milestones Trust have created a training course for care home cooks, with the aim of developing an NVQ that all UK carers can achieve.

The Better Food Company, **Eat Drink Bristol Fashion**, **Field to Fork**, **the City of Bristol College**, **Bordeaux Quay restaurant and bakery**, **the Square Food Foundation**, **the Thali Cafes**, **Source Restaurant**, **River Cottage Canteen**, **the Folk House café**, **Yurt Lush**, **Harts Bakery**, **Mark's Bread** and **Pieminister** to name but a few, all of which are sourcing an extremely high and rising proportion of healthy, sustainable, ethical and locally produce.

The first **Love Food Festival**, founded by Lorna Knapman, was held in 2008 at Bristol's 'Paintworks' on the Bath Road. Since then there have been highly successful Love Food events many times every year, at a wide range of locations, providing a platform for food producers and caterers to sell their wares directly to the public and to promote themselves to the restaurant trade. Each event has a colourful, lively, family-friendly and celebratory feel and attracts hundreds of visitors.

The Bristol Good Food Awards is an annual event led by a local media organisation promoting public interest in the food sector and including sustainability and local categories as part of the scheme www.bristolgoodfood.co.uk

The **Best Fairtrade Business in the South West** is an annual award to promote good practice www.bristolfairtrade.org.uk/#!business-awards-2015/c10em and has seen growing interest, higher profile and more entries year on year.

Several ground-breaking **urban food growing projects** are enabling local cafes and restaurants to source from nearby. Shining examples include the **Severn Project** based in the city, growing salad leaves and other produce and providing a route to rehabilitation for people with addictions. **The Community Farm** in the Chew Valley is a member-owned Community Benefit Society growing organic produce on 14 acres and supplying several businesses as well as running a veg box scheme.

The Milestones Trust, which provides residential care and sheltered accommodation, is one example of an enterprise helping to stimulate the demand for local produce. The Chief Executive of the Trust attended the FPC's event at Yeo Valley in May 2012 and has pursued a commitment to sourcing affordable, healthy and sustainable food for services users and staff and to changing the culture around food within the organisation and beyond. Formal 10 week training courses are provided for staff with the Square Food Foundation, focusing on preparation of nourishing meals good for bodies and minds and improving understanding of what good food is. Catering for special dietary requirements is included. The aim is to develop the course into an NVQ that all UK carers can achieve, thereby improving standards in care settings across Bristol and the UK. The Trust also works closely with Francine Russell of All About Food and residents participate in menu planning, meal preparation and cooking clubs. A presentation about the work of the Milestones Trust was made at the Soil Association's Food for Life 'Better Care Conference' and 'Care Settings Pilot Seminar' in 2015.

TOTAL POINTS AWARDED

KEY ISSUE 6: Reducing waste and the ecological footprint of the food system

1	**City-wide campaigns to raise public awareness of food waste and how to reduce it are being delivered – such as *Love Food Hate Waste*, *Feeding the 5000*, *The Pig Idea* and *Disco Soup*.**	1 point
1a	Bristol has been working on tackling food waste for many years, is home to several leading businesses and organisations (e.g. SLR and Resource Futures) concerned with resource use, as well as being the first Local Authority (since the Second World War) to introduce household food waste collections and the first city outside London to hold a Feeding the 5000 event. The Bristol Green Capital 2015 company has produced one of its Bristol Method case studies on food waste: www.bristol2015.co.uk/media/filer_public/76/7b/767b30da-25e3-4c19-b762-522fec1b471d/12_bristol_method_how_to_tackle_food_waste_in_cities.pdf Here are details of some of our City-wide campaigns relating to public awareness: **Feed me and win campaign to increase food recycling** – is a West of England nine month campaign between June 2015 and March 2016 to increase participation in food recycling, reduce levels of food waste currently collected in the residual waste stream and promote consistent messages about the importance of 'reducing' food waste. Residents who put their food recycling bin out for kerb-side collection are entered into a weekly draw to win £50 (or to donate to a charity of their choice). Residents are being educated about the value of recycling food waste, that local reprocessing takes place at an anaerobic digestion plant to make electricity and heat as a source of renewable energy and that the processed food is made into fertiliser. Love Food Hate Waste materials are being utilized in this campaign. Bristol City Council has also secured some further funding from WRAP to undertake promotion of food waste collections in selected wards across the city. The project is a partnership between Bristol City Council, Resource Futures, Bristol University, University of the West of England and Bristol Waste Company (who undertake collections of food waste from residents). The initiative will include vehicle livery on collections vehicles to promote the collections, direct contact with residents and community groups and introduction of bin stickers telling residents not to put food waste in residual bins. The impact of the campaign will be measured. A food waste prevention project **'Save More'** was developed and tested in Bristol and is now available nationally as a cascade training package. Bristol partners in this project are Linkage, Hartcliffe Health and Environment Action Group and the Matthew Tree Project. It addresses five key food waste behaviours: planning, understanding date labels, correct storage, portioning and use of leftovers/ forgotten foods. The evaluation report can be found here: www.wrap.org.uk/sites/files/wrap/Save%20More%20evaluation%20report.pdf **Feeding the 5000 events** – these events took place in 2012 and 2013 feeding 4,187 and 4,323 people with around 4 tonnes of food which would have gone to waste. Coverage of the events can be seen here: http://faresharesouthwest.org.uk/feeding-the-5000-at-fareshare-south-west/ and http://faresharesouthwest.org.uk/feeding5k/	**Yes** /No

Feeding the 5000 events in 2012 & 2013 fed people with around 4 tonnes of food which would otherwise have gone to waste.

2	**Farmers, growers and land managers are being provided with training, advice and support on how to adopt low ecological impact production and management techniques such as organic, permaculture and pesticide free.**	**1 point**
2a	Work is taking place but this is not one of our chosen six areas.	Yes/No
3	**The Food Waste Hierarchy is being incorporated into relevant policies, strategies and services in order to reduce food waste and ensure surplus food and food waste are diverted to the most appropriate purposes.**	**1 point**
3a	Work is taking place but this is not one of our chosen six areas.	Yes/No
4	**A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).**	**1 point**
4a	**Bristol's Food Waste Policy (BCC Waste Strategy 2009)** demonstrated the ambition to ensure that the city develops in a sustainable way, *"tackling climate change by reducing food miles, maximising recycling and reducing waste"*. Bristol was one of the first cities to introduce **doorstep food recycling**, developing a forward thinking policy at the time (2007/8). As a result, the amount of domestic food waste recycled were 10,487 tonnes in 2012/13 and 10,555 in 2013/14. Processing from domestic collections uses anaerobic digestion technology to produce energy from biogas and a 'digestate' which is used for land remediation projects. Wessex Water (GENeco) are contractors delivering this service for BCC. Biomethane injected into the energy grid is used to supply local homes, schools and businesses and provides vehicle transport fuel for GENeco's nationally acclaimed Bio-Bus. The Bio Bus known locally as the 'Poo Bus' is helping towards the reduction of vehicle emissions in the city by being used commercially on the number 2 bus route into the city centre. The GENeco food waste recycling facility is an environmental, economic and technological success story www.geneco.uk.com - It provides Bristol with a cost effective robust and reliable local solution for recycling food waste. - It makes the cost of recycling food waste in Bristol affordable to many businesses and organisations. - It reduces or eliminates the reliance on landfill for many food waste streams. - It reduces food waste miles and reduces the carbon footprint of recycling food waste. - It reduces the risk of the spread of animal diseases through the improper treatment and recycling of food waste. - It is a technological exemplar of closing the loop on the food circular economy and demonstrates how unavoidable food waste can be put to good use so nothing is wasted.	**Yes** /No

Businesses can benefit from a range of options for food recycling, including the following:

'Gather' is a food waste collection service for businesses that want to reduce their impact on the environment www.gatherfood.co.uk

Bedminster Town Team has established a waste collection service for businesses in response to it being a significant retail area in the city. This scheme provides a six day a week collection service, reducing recycling and waste management costs for local businesses and improving the street environment for shoppers. The scheme aims to recruit 100 local businesses. www.bedminstertownteam.org/projects/save-money---waste

Work is also being undertaken with businesses in the Gloucester Road, City Centre and Stokes Croft Business Improvement Districts to pave the way for food waste consolidation and recycling www.bristolfoodnetwork.org/wp/wp-content/uploads/2012/05/Bristols-local-food-update-May-June12.pdf

The focus on food waste in the City has also prompted one of our local Members of Parliament, Kerry McCarthy, to propose a Food Waste Bill for Central Government.

5	**Producers, processors, retailers, caterers and the wider business community are better able to access training on how to reduce food packaging and waste and how to improve energy, water and other resource efficiency.**	**1 point**
5a	There are numerous campaigns, support organisations, trade associations and business networks through which this type of training is being provided. Some key examples in Bristol are as follows: **Resource Futures** are developing, with WRAP, a resource for the business sector (manufacturers, caterers, retailers), developing a suite of materials on how to reduce food waste in the supply chain. This resource will be ready by the end of 2015. 'Bristol 2015' company adopted these standards for events during Green Capital year. www.resourcefutures.co.uk/news/bristol-2015-adopts-resource-futures-standard-for-sustainability-at-events **The Go Green Business Programme** is a partnership between Business West and Low Carbon South West, to engage businesses, charities and public sector organisations in improving their efficiency in relation to impact on the environment, relating to energy, water and travel. An online tool allows members to create an action plan and work to improve their green credentials. There are over 250 member organisations and 26 who have already achieved the "Prove It" level of engagement. http://gogreenbusiness.co.uk/ **Our Green City** www1.uwe.ac.uk/et/gem/courses/ourgreencity.aspx is a collaborative public engagement project between the University of the West of England and members of the Bristol Green Capital Partnership. The aim is, through academic presentation and exemplar projects from Bristol, to grow the capacity and capability of people to lead sustainable change in their own communities and offer an educative dimension to Bristol's year as European Green Capital.	**Yes** /No

A pilot project looked at collecting food waste from businesses along Gloucester Road and Stokes Croft.

	The web-based six week, free, on-line course gives an overview of issues relating to sustainable resource management giving real live examples of how to effect change. Videos were produced on food waste prevention and effective collection and management of food waste. **Field to Fork** (see also Key Issue 4 [8a]) is a Community Interest Company https://eatdrinkbristolfashion.co.uk/field-to-fork arising out of the prestigious 'Eat Drink Bristol Fashion', a catering events company formed by award winning local chef Josh Eggleton together with local farmer Luke Hasell and runner up for Farmer of the Year in the 2014 BBC Food and Farming Awards. The team have successfully brought sustainable procurement into the world of fine dining through major 'pop-up' dining events in beautiful locations. Their Field to Fork CIC is supporting and promoting sustainability within the restaurant and catering trade.	
6	**Home and community food composting is being promoted through awareness and education campaigns and through the provision of composting tools, demonstrations, materials and sites for communities to use.**	**1 point**
6a	**Bristol City Council food waste services** Bristol City Council provides residents with a separate food waste collection. Each householder is provided with a food waste caddy which is collected weekly from households by Bristol Waste company. Residents are also given advice on avoiding food waste and garden composting (with subsidised home compost bins available). **Resource Futures** is an independent Bristol-based environmental consultancy, which collects data and develops resources to guide customers in efficient use of material resources and change behaviour to more sustainable practices. The **What Happens Next Project** is providing growing spaces and outdoor learning opportunities into children's education in Bristol. They deliver educational food programmes, edible gardens and easy-care wormeries as an integral part of educating young people about life-cycles. Cooking and growing resources have been delivered to all 106 primary school in Bristol. During May, as part of the 'Seed to Celebration' giveaway, a wormery was installed in a primary school each week. **Home Composting Bins** are provided by Bristol City Council https://www.bristol.gov.uk/bins-recycling/buy-a-compost-bin together with linked information on setting up your composting bin. There are numerous gardening clubs all across the city and many accessible gardening courses held in community locations, all of which provide support and information on home composting.	**Yes** /No
7	**A crop-gleaning/abundance volunteer scheme to collect harvest surplus from local farms and food growing sites and help local producers harvest and distribute food unwanted by retailers has been established.**	**1 point**

7a	Bristol is part of the **Gleaning Network** http://feedbackglobal.org/campaigns/gleaning-network/ saving surplus fruit & veg from farms for food redistribution charities. Bristol Hub of Gleaning Network UK is part of Feeding the 5000. **Elm Tree Farm** – The Brandon Trust have been given funding to develop the kitchen in the farmhouse at Elm Tree Farm in Stapleton. It will be using surplus produce and seasonal gluts to make preserves, chutneys, fermented and dehydrated foods to sell or supply to local restaurants, cafes etc. The kitchen will also provide training to the adults with learning difficulties that the Trust supports. There are also plans to run workshops on preservation and fermentation techniques for the public. **Food Route Local** – This initiative grew out of awareness that there is a large amount of good quality food in Bristol being thrown away by local micro-suppliers who were not part of FareShare's main activities. With a grant from Bristol 2015 Ltd. initial contacts identified 65 micro-suppliers and 38 local charities who were interested in the project. During May and June 2015 a pilot scheme operated encouraging producers to register any food they had to donate on a web-based platform. Alerts were then sent to local projects seeking food. The project also involved working with one major supermarket. The pilot scheme highlighted that any major supermarket with a number of outlets dominates the site which has an impact on micro suppliers. In light of the information from the pilot project, FareShare South West developed a new mechanism for micro suppliers which include web, social media and SMS. This is now in pilot phase and is due to launch in early 2016. **Neighbourly** is a scheme that links community projects with supportive businesses https://www.neighbourly.com It has supported Food Route Local and food redistribution services aimed at larger retailers. In October 2015, M&S used it to launch a new nationwide surplus food distribution scheme. M&S will be able to centrally monitor what products are resulting in surplus and manage how this can be reduced. They'll be the first major retailer to provide live updates on the number of tonnes of surplus food redistributed via their neighbourly homepage. **The Matthew Tree Project's "FOODTURES"** is a social enterprise which will ultimately deliver a 3-year course "The Local Food Sector Qualification" covering food growing and environmental conservation, food processing, food logistics and distribution and food retailing. An important component of the project is the development of a 'cottage industry' where locally grown food and surplus food (from various sources) is transformed in local commercial grade kitchens into store-cupboard basics to be sold under The Matthew Tree Project's own brand label. Food that would otherwise go to waste will form a significant percentage of the ingredients for the range of food products produced. FOODTURES have already worked with harvests collected by the Gleaning Network, unsold produce collected from St Philip's Wholesale Fruit & Veg Market and others and have Green Capital funding to develop this project further. FOODTURES is expected to launch fully early in 2016.	**Yes** /No

Surplus Supper Club diners eat amongst pallets of food set for redistribution from FareShare South West's warehouse.

8	**Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.**	**1 point**
8a	Bristol is home to many local charities and social enterprises devoted to food rescue and reuse. Some key examples are listed below: **FareShare South West**, based in Bristol, was set up in late 2007 and redistributes quality surplus food to organisations working with vulnerable individuals in and around Bristol, including those who are homeless, older people, children, refugees and people suffering mental & physical health problems. Each week around 100 volunteers help re-distribute the food throughout the South West. Around half the volunteers are or have been vulnerable and are offered training opportunities and support in their lives. The organisation redistributes around 30–40 tonnes of food a month which would otherwise have gone to landfill to around 150 organisations in Bristol, Bath, Gloucestershire, Somerset & Wiltshire. FareShare South West actively works towards behaviour change among the 150 projects they deliver to and the 100+ volunteers who help the charity deliver its core activities. Many of the people we engage with are or have been vulnerable. By engaging them in the activities of FSSW enables them to change their behaviour associated with food and waste and so spread the message to their families and their community. FareShare South West **Surplus Supper Club** is the catering arm of FSSW. It delivers an incredible catering service for corporate and community events and to individuals, serving high quality healthy and delicious meals using products that were destined for landfill. This has a big impact for awareness raising and behaviour change for both customers and volunteers. FareShare South West **Eighth Plate** are developing a toolkit to be used at festivals to measure how much edible food is wasted and training vendors on how this waste can be delivered to vulnerable people nearby. The project will be working with five trial festivals during 2015. This is going beyond ISO to create a new 'green' standard for festivals. For an example of the scale of the problem, it's estimated that 50–70 tonnes of edible food is wasted at Glastonbury Festival each year. http://faresharesouthwest.org.uk/about/ **Food Cycle** is a volunteer-led Bristol hub providing weekly three-course meals using surplus food for people at risk of food poverty. As well as the meal and company offered at community meals Food Cycle Bristol runs regular pop-up restaurants for the local community and undertakes a number of education activities. Surplus food is collected from Sainsbury's and local independent food retailers to produce a three-course meal at a local community centre. Meal capacity is for 100 guests, serving meals twice a week. Resources are provided for schools including lesson plans with information on food waste and food poverty as well as advice on how schools can put on their own Food Cycle Feast, with children writing to shops, collecting surplus food and cooking meals, soups or smoothies to be shared at a communal meal with parents and guardians http://foodcycle.org.uk/location/bristol.	**Yes** /No
	TOTAL POINTS AWARDED	

Bristol good FOOD

bristolfoodpolicycouncil.org