Bristol's Good Food Action Plan 2015–18: Detailed plans

Information for this detailed plan was collected during March–June 2015. Most of the information was written by the people/organisations adding their plans to the Good Food Plan for Bristol.
These contributors were issued with a blank template form that included two sample 'model' entries. Some information was obtained by interview and has subsequently been checked by the interviewees.
Some information was obtained through themed meetings on *Food Waste/Wasted Food* and *Land and Planning*.

Most entries relating to Bristol City Council's work were updated by Bristol City Council in December 2015, other entries were updated in January or February 2016. This is noted on the individual entries concerned.

Contributors who filled in the form were issued with the following instructions:

Good Food Action Plan for Bristol

Introduction

Bristol Food Policy Council are currently developing an action plan to champion progress towards Bristol becoming a healthier, fairer and more sustainable food city by 2020. We are aiming to have developed an action plan by the end of July as part of our application for a Silver Sustainable Food Cities Award. As part of this process we want to contact as many food related projects and businesses as possible to find out what they are doing in Bristol and how they are contributing to the aims and outcomes of the Food Policy Council. In addition we see this as an opportunity to link together all the food related activities going on in the city and create a united front for Bristol's sustainable food movement. While the Food Communications Subgroup of the Food Policy Council is steering this work, we want it to be owned by the City. We therefore hope that the Action Plan will evolve as we contact different businesses and projects who may highlight gaps, and reshape the outcomes so that this remains a dynamic process in the years leading to 2020.

The Bristol Food Policy Council aims for 2020

Bristol Food Policy Council have grouped their outcomes under the following 10 aims:

1. ACCESS & AFFORDABILITY
Aim – Increase access to affordable good food

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

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

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

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

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

7. CATERING & PROCUREMENT
Aim – Transform catering & procurement

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

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

10. WASTED FOOD & FOOD WASTE
Aim – To minimise food waste by encouraging composting & the redistribution of good food that would otherwise be wasted

Each of these aims has their own table in the action plan below.

What's in it for you?

"What's in it for you" depends on what you do. The action plan is in essence a planning and monitoring tool which we hope will highlight the depth and breadth of food activity in our city. We also hope that this will help projects to see that they are a part of a larger movement in Bristol toward a more sustainable food system and will find encouragement and support in this. We only want to include actions that are achievable, and there isn't any compulsion or penalty for not delivering. One of the benefits of the action plan is that it will enable us to see where gaps, barriers and key issues are. We hope that as a city we will be able to see what needs to be done and find solutions through small collaborations and shared learning from each other. It may also help organisations seeking funding and support for their projects. Their work can be seen as part of a whole-food-system approach in Bristol in which there are many people and organisations working towards shared goals. There may be opportunities to pool resources and share experiences, meaning funding goes further.

Instructions for adding you project to the action plan

In the tables below we have grouped the Food Policy Council's outcomes for the next 3 years under 10 aims. There is a table for each aim. The table should take around 30 minutes to an hour. The tables contain entries from 3 other projects in red text as examples of the kind of information we are trying to gather.

1. Decide on which of the above aims is most relevant to your project/business. Please decide on **one aim only**. We recognise that the majority of projects will touch upon several aims, however, we are trying to make this table as concise as possible. If your project/business touches on other aims, refer to this is the column titled 'Project Outline'.
2. For each appropriate aim write a brief description of you project/business in the column titled 'Project Outline' and insert you details in the next three columns.
3. The following columns list the Food Policy Council outcomes which are related to a particular aim. Mark which of these outcomes your project/business will help to meet.
4. If you feel there are outcomes related to an aim that your project/business will help meet that have not been included, please add them in the last few columns found on each table.
5. Once you have added all the relevant information about your project/business please email the table to Jane Stevenson at janestevenson@madasafish.com.

Please note that this action plan will be available to the public so only add details about your project that you are happy to be shared in this way. If you have any queries whilst filling out the table please contact Beth on the above email.

Thank you very much on behalf of the Food Policy Council for taking the time to provide us with this information!

1. ACCESS & AFFORDABILITY

Aim – Increase access to affordable good food

Transform Bristol's food culture

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)			Are there any other outcomes for 2020 that you would like to add?	
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	'Good food' is at the heart of schools	The quality of household meals, has improved especially in target areas	Food poverty is eliminated		
Sustainable Food City actions, relevant to 2020 outcomes: [1.8]				[3.5]		[2.1] [2.3] [2.4]		
Bristol Network of Equality in Early Years Health (BoNEE) We are supporting a number of initiatives aimed at improving access to and knowledge about food for families with young children in less advantaged neighbourhoods. For example, through healthy weaning groups as Wellspring Healthy Living Centre, and through analysing existing data to report on the nature and extent of food poverty in families with children in the UK. Also delivers against Aim 2.	ww.BoNEE.org patricia.lucas@bristol.ac.uk jo.williams@bristol.gov.uk	n/a	Since we have a number of projects led by different team members, each has a its own measure of success. The group, as a whole, will be successful if we are able to increase engagement between research, policy and practice, and to improve the diets of young children in Bristol.	Yes for Children's centres and nurserys, not schools.	yes	yes		
The Matthew Tree Project The Matthew Tree Project works in two ways: a) In a holistic way, we empower disadvantaged people to live dignified, fulfilling and self-sufficient lives. b) We engage with policy makers, local and national, to effect systemic change to create a more equal and fair society for all. In 2014 The Matthew Tree Project supported, through a network of **Food Plus Centres**, over 2,000 of the most disadvantaged and vulnerable members of society, 42% of which were children. **2016: Pilot local Saturday 'Good Food Market', Filwood** 8 week trial Spring/Summer 2016 every Saturday 10am–2pm. Alongside the market there will be activities for children, a seated cafe area, food demonstrations, as well as talks and films.. The long term goal for the market will be to develop a Good Food Supermarket that is open all year round and operates on 3-tiered pricing system in order for the underprivileged in the area to be able to afford good quality food too. There has been considerable business planning for the Good Food Market via an (unsuccessful) entry within the Mayors Challenge Bloomberg Philanthropies competition in which it reached the final shortlist. The plan retains the backing of BCC, Bloomberg Philanthropies (New York), EDI (Education Delivery Unit, USA) and the Innovation Unit. See also FOODTURES project under Aim 9. **UPDATED DECEMBER 2015**	The Matthew Tree Project Mark Goodway mark.goodway@the-matthew-tree-project.org Bristol City Council Bloomberg Philanthropies anne@bloomberg.org		Fewer people are relying on charity and/or benefits. Fewer areas of Bristol do not have access to healthy, nutritious food. More people are working in the local food sector and able to provide for themselves and their families above the living wage threshold. Significantly more 'good' food is being produced locally and sold locally at rates that are fair for the producers and affordable for the consumer. People are more connected with food production and with each other resulting in greater community cohesion and better health and well-being for all, especially the most disadvantaged.		YES – see FOODTURES under project aim 9.	YES. By addressing the underlying causes of food poverty for the citizens of Bristol and empowering and supporting them into employment and self-sufficiency food poverty will be eliminated by 2020.	By producing more food locally and selling it locally the wealth of the city is increased, i.e. value in terms of food is produced on city land rather than shipped in from elsewhere and the sold locally meaning more money is being retained within the city. This increases the wealth of the city in two ways (a) growing produce on local land and processing value added products in local kitchens, and (b) by selling the products produced locally meaning 100% of the return is retained locally. A fairer and more equitably society improves the quality of life for all by way of less social and health problems. It reduces crime, judicial interventions and social unrest and therefore reduces the demand on public services by way of improved living standards, improved self-esteem, better health and therefore less need for NHS services.	
Elm Tree Farm plans to open up an on-site farm shop to sell our produce to the	Elm Tree Farm Park Road	We don't currently have funding for this project. We	More local people will have access to fresh seasonal,	The people we support will gain experience in retail	Local people will have access to fresh produce on their			

public. The shop will be run by farm staff and people with learning difficulties. See also surplus produce project under Aim 10.	Stapleton BS161AA 0117 958 6206	hope to start the shop gradually and to put any money made back into the shop to continue its development	organically grown fruit and vegetables at an affordable price. Success will be measured by shop sales.	and customer service skills- these are transferable skills which will increase the chance of gaining paid employment.	doorstep, and the opportunity to see how it is grown.			
Knightstone Housing Association Developing food-related projects in response to resident demand. Ongoing projects are: – Community allotment in St Pauls – St Agnes Park: food growing in raised beds – J3 growing group, starting a food hub and planning to organise a food market – Inns Court in Knowle West starting a food hub (working alongside the Matthew Tree Project) – HHEAG, building a roundhouse in the community allotments Residents at the Inns Court Community in Knowle West are trying to set up a weekly food market taking place on Saturdays outside the community centre.	Becca Mills, Community Empowerment Officer rebecca.mills@knightstone.co.uk www.knightstone.co.uk							
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. Also delivers against Aim 4.		Green Capital small grant						
Bristol Hospitality Network The Asylum Seeker Allotment Project started in 2009 and helps link together the Bristol Hospitality Network of hosts, asylum seekers, refugees, volunteers and other supporters by providing a communal space to grow food organically. The project helps to share skills between cultures and empower people with a sense of practical achievement.		Green Capital small grant £8,700						
Hamilton House Food Service. When Hamilton House was being opened by Coexist, The Canteen was planned as a separate entity. Martin Connolly, owner of Hamilton House, was very supportive, and the ONLY condition imposed was that the food should be 'fresh, inexpensive, and local'. If The Canteen moved on, we've looked at how you might put a wholefood store / co-op in Hamilton House – there's two floors of parking below that could act as warehouse space, and parking for people wanting to do a weekly shop. Ongoing commitment to making good food accessible within Stokes Croft.								
Indicators from Baseline report, mapped to 2020 outcomes				45 organisations such as schools, nurseries that have received a school gardening award 93 schools, nurseries etc have been involved in Bristol in Bloom Projects since 2005 9.3% of reception age children in Bristol are obese 19.3% of year 6 age children in Bristol are obese	9.3% of reception age children in Bristol are obese 19.3% of year 6 age children in Bristol are obese 0.97% of reception age children in Bristol are underweight 1.04% of year 6 age children in Bristol are underweight 60.4% percent of respondents from the Quality of Life in Bristol Survey who cook at home using fresh and raw ingredients 86% percent of respondents from the Quality of Life in Bristol Survey who eat home cooked meals 4 times per week	16% of Bristol's population suffer from income deprivation 25.65% of Bristol's children live in poverty There are 19,510 children living in households receiving out of work benefits In 2011/2012 there were at least 2,600 people supported by food banks and other forms of emergency support in the charity sector. In 2012/2013 this number rose to at least 7,600 and figures collected in the first quarter of 2013/2014 indicate that as many as 13,000 people could be supported in the Bristol area In 2011 27% of the city's children enrolled at schools were entitled to free school meals.		

2. HEALTH, EDUCATION & ENGAGEMENT

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

Transform Bristol's food culture

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)						Are there any other outcomes for 2020 that you would like to add?
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	The visibility of urban & community food growing has increased across the city	Enjoyable learning opportunities for food growing & cooking are widely available	Breastfeeding & 'good food' is valued from birth	'Healthy eating' is widely promoted and encouraged	Majority of meals are cooked from scratch with fresh, seasonal, local & regional organic & fairly traded produce.	People chose and enjoy good food which has a positive environmental impact	
Sustainable Food City actions, relevant to 2020 outcomes: [1.5] [1.7]				[1.7]	[1.6]	[1.1]	[1.1] [2.5] [2.6] [2.7]		[1.2]	
Pukka Herbs Our company mission is that "Through the incredible power of plants we will inspire people to lead a more conscious life. We will strive every day to help create a Pukka Planet benefiting people, plants and planet." Inspired by Ayurveda, an ancient Indian holistic philosophy that shows how to live a healthy, life, we provide organic teas and wellbeing products and share our stories and our resources with our community of Bristol. Diet is the most important factor in health according to Ayurveda, therefore the growing and cooking of healthy, affordable and sustainable food is the focus of our community programme which will run in perpetuity. Our activities aim to promote healthy, affordable and sustainable food to the public including: supporting cooking interventions to support people with chronic health conditions and young people, planting organic fruit trees, providing local, sustainable food for our team members, donating our organic products to community initiatives and promoting organic growing and cooking through our communications and those of our partners.	Pukka Herbs Hawkfield Business Park Bristol BS14 0BY	Pukka Herbs	More people will be growing and cooking healthy, affordable and sustainable food. Our programme of activities is based on collaboration with Hartcliffe Health and Environment Group, Learning Partnership West, the Forest of Avon Trust and others who will provide quantative and/or qualitative data as appropriate.	Organic fruit trees will be planted in Bristol with the Forest of Avon Trust.	Hartcliffe Health and Environment Group and Learning Partnership West provide cooking courses for people with chronic health conditions and young people.		We participate in healthy food related events, provide healthy food for our team members, share stories and recipes on our website and social media and support community initiatives.	We participate in healthy food related events, provide healthy food for our team members, share stories and recipes on our website and social media and support community initiatives.	Our teas and food products which are organic, fairly traded and manufactured locally are chosen by people in their purchasing decisions and donated by us for community initiatives,	
Square Food Foundation (SFF) is a community cookery school that believes cooking can change your life. Based in Knowle West, we teach 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), all of which is used to subsidise its work within Bristol's community. Most importantly, every class is fun, sociable, hands-on and delicious. In addition to its ongoing programme of masterclasses for adults, children and families, projects include: i) Cooking in the Classroom – training primary school teachers to teach cookery at school in line with new curriculum requirements ii) Care Home Cooks – working with professional cooks in residential care homes to empower them to produce better, tastier, more nourishing food for their residents iii) One25 – working with those women trapped in sex work and addiction that are supported by One25 charity. SFF delivers practical cookery programmes that provide life skills, confidence and most importantly self-esteem. iv) 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 SW	Square Food Foundation Barny Haughton 0117 904 6679 info@squarefoodfoundation.co.uk	n/a	SFF mission is to teach all people from all ages and walks of life to cook good food from scratch. We will measure our success by the number of students that sign up to each of SFF programmes and monitor specific behaviour change including increase in the number of times students cook a meal from scratch per week and increased confidence in being able to cook a meal from scratch for themselves/their families/the people they look after.		Yes	Yes	Yes	Yes	Yes	

Community Kitchen & Allotment – Plot to Plate. KWHA's bespoke teaching kitchen is in the heart of Knowle West and works in partnership with KWHA's beautiful and bountiful community allotment just around the corner. Side by side the two facilities and their staff deliver Plot to Plate sessions for the local community, sharing knowledge about growing and cooking good food as well as selling fresh local vegetables and eggs. The aim of the organisation is to protect, preserve and promote good health and wellbeing through these facilities, workshops and courses for local people.	Knowle West Health Association kitchen@knowlewesthealthassoc.org.uk info@knowlewesthealthassoc.org.uk	Funded for specific activities.	People in South Bristol will have access to cookery and gardening training with a focus on using healthy affordable and sustainable food. This will increase skills and choices. This is measured by our evaluation and monitoring system	Yes – increase in users accessing the allotment facility	Yes – we will increase the quantity of food growing and cookery courses for local residents		Yes – all courses are based on this overarching learning objective	Yes – we teach people to cook meals from scratch	Yes – we encourage people to use produce from the allotment (local). We have an environmental policy that states we should ""*seek to purchase fair-traded and environmentally sound goods*" and "*if possible, food should be organic, fruit and vegetables should be in season*....". This ethos is integrated into our scheme of work for all sessions.	
Cabot Institute Food Security Group A research group at the University of Bristol. The main focus is global production, but we include members who are interested in understanding the relationships between planetary and human health.	www.bristol.ac.uk/cabot/research/food.html	n/a	New collaborations to study sustainable farming practice, including the relationships with food consumption. Research findings suggesting innovative sustainable models of farming.	no	no	no	no	no	yes	Increased sustainability of farming systems. Increased food security.
The Urban Growing Trail brings urban growing right into the heart of the city by creating an edible trail of demonstration gardens between Temple Meads and the FOOD exhibition at @Bristol, The gardens illustrate a range of ways of growing, from high-tech hydroponics to low-tech guerrilla gardening. At end of May 2015: 5 beds installed from Temple Meads, 5 beds at Millennium Square, small pop-up orchard to arrive soon at St Mary Redcliffe. Grow Bristol's Grow Box is a floating element along the Trail route. Housed at Engine Shed at end of May, moving to @Bristol. IE are looking for site for bee hive. Events arranged to bring people into the Trail for learning and to encourage people to harvest food. IE will invite growing groups and the health/food sector to get involved. It is hoped that people will take inspiration from the Trail back to their homes/part of the city, and that it will demonstrate that growing food doesn't need much space. Trail is likely to be maintained by community work days, bringing in locals as well as IE volunteers. Sociable gardening, allowing people to share and pass on their expertise/experience. The Trail could be the start of an "Edible Gateway" to Bristol as part of the Redcliffe redevelopment **Severn Beach Line edible beds** Severnside Community Rail Partnership have funded containers and plants, wter butts & 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 at the stations, and will help with maintenance. 4 community payback workers will also maintain beds. Noticeboards included with information on what's in the beds and with suggested recipes. Mostly perennials and fruit. The plan is to extend the scheme along other local lines at local stations towards Bath & Weston super Mare.	Incredible Edible www.ediblebristol.co.uk	£50,000 Green Capital Strategic Grant Severnside Community Rail Partnership.	Trail continues beyond 2015 and is added to by businesses on the route. Other environmental benefits: e.g. pollinator bed at Chatterton House							
Edible Schools Launched May 2015 A teachers and outdoors learning meeting looked at resources currently available for schools and in response, put-together a basic week-by-week online course, to support a September–July growing programme. This offers back to basics support for primary school teachers who don't get training in growing, to take fear out of the activity for them. Very light-touch scheme – sign-up required but no obligations. Blog & forum. At end of May 2015: around 5 schools using the site on a weekly basis. **Schools competition** Prize: £500 from Almondsbury Garden Centre plus support from Sara Venn for a year. Won by 3 diverse gardens: – Bristol Hospital Education School, with allotment at Ashley Down – Southville Primary, mid-sized completely new garden – Dolphin, virtually no land Plus also supporting Shirehampton school which has taken on a large patch of land, and could become a good model of school-community engagement. The 4 gardens will provide good case studies for different types of school garden.	Incredible Edible Bristol www.edibleschools.org.uk		Increased sign-up of schools to website							

The Incredible Edible Network are going to use this as the national schools programme. Could result in model policies/advice on e.g. community access to school land										
One Tree per Child To plant one tree for every primary school aged child, (Reception year through to year 6), in the city which, census tells us, is around 36,000 kids. We're doing this in a few ways: 14,000 apple / pear trees given to school children after an educational assembly 2015 specimen trees in schools and parks. 75 white beam trees planted in school 22,000 trees planted as hedgerows or in new woodlands (may include edible hedgerows) The Avon Woodland Trust is currently assessing 122 woodland sites for planting. We'll be selecting the most appropriate out of these to create new woodland with help with planting from school children, volunteers from the community and corporate volunteer groups. Avon Wildlife Trust implementing project. Most planting in Autumn 2015, going over to Spring 2016 **UPDATED DECEMBER 2015**	BCC Richard Ennion Richard.ennion@bristol.gov.uk									
What Happens Next We are using our concept – from Seed to Celebration – to create engagement and excitement between young people and food: It starts by planting a seed; as the plant grows, students nurture it and make healthy meals from the crop; they will share this learning experience by celebrating the process with others; finally, any unused plant cuttings and food waste is turned into compost and fed back to the plants, starting the life cycle once again. This method means we are always asking the important question, 'what happens next?'. So far we have ran educational programmes and we have written an educational growing and cooking resource which we sent to all 106 primary schools in Bristol along with free seeds (aka, *Seed to Celebration Giveaway)*. The next part of our journey remains focussed on schools in Bristol. We aim to aid schools in their teaching of young people by souricing and creating educational learning resources, as well as growing and cooking equipment. We have also begun assessing the environmental and ecological factors surrounding every school in Bristol, and sectioned them into areas with known wildlife networks. To support Bristol's biodiversity, we have selected edible plants that will help enrich nature within those areas. These plants can be grown, made into food and celebrated. It is part of our strategy to develop our understanding of such local ecological factors and then encourage schools to grow supportive plants to help connect schools with their surrounding environments. The central premise of all of our work is to create a more conscious understanding of natural life cycles and the environment. See also Aim 10	What Happens Next Project, info@whathappensnext project.co.uk, www.whathappensnext project.co.uk	Commerical / University of Bristol (potentially)	With regards to introducing our resources to schools we aim to be working with 35% of Bristol's primary schools by September 2017, and 55% by 2020. With regards to installing edible plants in schools that support local biodiversity, we aim to be working with 5% of Bristol's primary schools by September 2017 and 10% by 2020. We are in the final round of the Univeristy of Bristol's New Enterprise Competition, and if we are succesful we will be awarded funding to support our research of Bristol's ecosystems. This will include research to measure to the impacts o our projects on biodiversity.	yes			yes		yes	
Bristol City Council Provision of training to Bristol Schools to enable good management of increasing food activities and keeping food safe **UPDATED DECEMBER 2015**	BCC – Public Health Grace.davies@bristol.gov.uk and Rachel.cooke@bristol.gov.uk		40+ trained 2014/15							
Bristol City Council **Environmental Health** Food safety inspections/visits of food businesses Inspect food businesses in line with statutory duty aspiring to increase number o businesses inspected from 2015 onwards ensuring standards are met by more businesses and the visits provide an opportunity to promote healthy food offers whilst continuing to prioritise high risk businesses. **UPDATED DECEMBER 2015**	Food Safety Team, E:Adrian.jenkins@bristol.gov.uk	Statutory function of BCC	Inspections of food businesses to quality control systems and practices to reduce risks of food poisoning, talk about staff training, control hazards& temperature control, request documentation including recipes, control records and food safety management systems. Samples and swabs may also be taken.							
Bristol City Council Engaging Bristol based organisations and businesses in the **Workplace Wellbeing Charter**, which includes improvements in the food offered to staff and supports healthier and more sustainable approaches. **UPDATED DECEMBER 2015**	Liz McDougall, Public Health, BCC E:liz.mcdougall@bristol.gov.uk		30 organisations currently engaged							

BCC Healthy Schools The **'Bristol Mayor's Award for Excellence as a Health Improving School'** has been developed to support pupils to lead healthier, fulfilled lives and to recognise schools that consistently demonstrate high standards in helping pupils improve their health and wellbeing. In relation to food the children learn about good food and experience how to grow and cook food. Results from the schools show an increase in eating fruit and vegetables, an increase in those having school dinners and a reduction in crisps and chocolate in packed lunches. The **School gardening award** is run by Healthy Schools and has five levels that can be awarded to organisations depending on the extent of their gardening practices. There are 45 organisations in Bristol which have received a School Gardening Award: 9 have received level 1; 27 are level 2, 5 are level 3, 2 schools are level four and 2 schools have been awarded level 5. It is worth noting that not only schools can apply for these awards. Private nurseries, brownie groups and home schools are examples of organisation which can also apply. **UPDATED DECEMBER 2015**	Rachel.cooke@bristol.gov.uk	Increase in healthy eating, increased uptake of school dinners, and reduction in e.g. crisps & chocolate in packed lunches. Increase in number and grade of awards, awarded to schools and other organisations.								
BCC Engage Bristol Schools to work towards and achieve the standards award highlighting a quality school framework including food and nutrition. **UPDATED DECEMBER 2015**	Rachel.cooke@bristol.gov.uk		11 schools have completed to date – the next awards July 2016							
BCC Provision of Nutrition training for all school staff and governors **UPDATED DECEMBER 2015**	Rachel.cooke@bristol.gov.uk		On-going							
University of Bristol Students' Union: Get Green Get Green is a two-year project funded by the NUS Students' Green Fund, with four strands: Learn, Act, Engage, Create. The project empowers students to change how and what they **learn**, how they **act**, gives them opportunities to **engage** with like-minded students and supports them to **create** change through their own ideas and campaigns. As of May 2015 there are 7 student-led campaigns including: – Sustainable food – Community gardens – National Campaigns Committee (including Fairtrade) The Create Fund of £7000 is available to support student-led projects, events, exhibitions or campaigns that contribute to social, environmental or economic sustainability on campus or in the community. Get Green is also working in partnership with the University of Bristol to embed Education for Sustainable Development within the curriculum, using the UNESCO definition of sustainability which includes not only the environment but also economic and social sustainability.	Bristol SU, Amy.walsh@bristol.ac.uk Get Green Coordinator www.bristolsu.org.uk/activities/getgreen/	NUS Students' Green Fund Project and HEFCE	Increased student engagement in sustainability including sustainable food, flexitarianism and reduced food waste. NUS funding requires surveys and evaluation.		Yes		Yes		Yes	
Milestones Trust is improving access to affordable, healthy and sustainable food in residential homes and other sheltered accommodation. We have been training services users and staff in growing food and sourcing sustainable food. We have provided and continue to provide formal 10 week training courses for staff with the Square Food Foundation, which focus on the preparation of nourishing meals that are good for people's bodies and minds, and improving understanding of what good food is. The course and other on-site learning also cover catering for special dietary requirements. The Square Food Foundation is developing the course into a recognised qualification, as an NVQ that all UK carers can achieve. We aim for this project to improve standards of food in care across Bristol and the UK. We work closely with Francine Russell of All About Food developing on-site learning for staff and residents, encouraging home growing and cooking from scratch. Residents participate in menu planning and in the preparation of meals. Several homes have set up cooking clubs. Several of our residential services run projects with Growing Support, who work with service users to grow vegetables and cultivate seasonal produce to use in meals. We are hoping to expand and develop this work further across the Trust from 2015-2018. Working with volunteers and our service users, this will create a more inclusive environment around food growing and widen the health and social benefits it can offer. We are developing a top level standard for food and food procurement in residential homes. In 2015 introduced a Food Policy requiring residential services to begin a shift to suppliers who are local and provide food that meets Soil Association accreditation criteria. The Soil Association's Food for Life 'Better Care Conference' and 'Care Settings Pilot Seminar', 18 June 2015, Royal Horticultural Halls London: Louise Chambers will present Milestones Trust's work so far. Also delivers against aims 1 & 7.	Milestones Trust Jane Kilpatrick janekilpatrick@milestonestrust.org.uk www.milestonestrust.org.uk 01179709327	No current external funding. We are proactively researching appropriate funding streams and applying for grants.	According to a 2012 BAPEN (British Association for Parenteral and Enteral Nutrition) study, 30% of residents in care homes nationally were malnourished. In Bristol this figure was 65%. Following our project's success in Milestones Trust and, crucially, our external aims such as the national accreditation of the Care Home Cooks course (by Square Food Foundation), this number will be significantly lower. We will measure this through future BAPEN results. We predict fewer hospital admissions due to higher resilience to infection, falls and illnesses through good diet, and this will be a clear measure of the success of the project in our residential services and at other care providers in Bristol. A UWE study by Dr	Yes. Two of our residences have achieved the Bronze Food for Life Catering Mark, with others working towards this or the Silver Quality Mark. Our longer term aim is to have all of our homes accredited by 2020.	We have introduced a food policy encouraging procurement of food from two suppliers local to Bristol and the South West.	Yes, we are working with local suppliers who are also certified by the Soil Association.	Although we are not a food sector organisation, the NVQ Care Home Cook course will incorporate high standard food qualification into care work.			

			Hannah Pitt on the Food For Life Partnership and Milestones Trust will be published in June 2015, measuring outcomes of our work so far. Growing body of evidence of benefits of ecotherapy, achieved through our work with Growing Support. This is a cost-effective natural supplement to existing treatment options for some mental health options, helping people who don't usually do much exercise be active, boosting skills and confidence to get back into work or training and combatting social isolation. This work increases and improves opportunities for service user input into their meal plans and activities. By 2020 75% of menus in our homes will be freshly prepared. On 18 June 2015 Louise Chambers will present our work at The Soil Association's Food for Life Care Settings Conference. Presentations at food and assorted health and social care events in and out of Bristol will push nourishing food in care up the health agenda. By 2018 Milestones Trust will publish a study measuring real health outcomes of the Food Policy, such as reduced use of medication such as laxatives, and reduced admissions to hospital as examples of KPIs. We will compare the results of this research to those collected in 2013 at the beginning of this project, to measure real outcomes.							
The Big Picnic Food for Life Partnership, as part of the Green Capital work, are working with schools in all 14 Neighbourhood Partnership areas. The picnics are planned to happen at the end of GREEN WEEK, with the majority happening on 18/19 June. Each of the 15 BIG PICNICs is hosted by a school (who take ownership of the picnic) and up to 4 participating schools will walk (hopefully) to the picnic. Participating schools: • 30 children from each school (plus accompanying adults) will attend each picnic. • Each attendee will bring a food plant they have grown. These plants will be swapped for plants from other schools. • Each school will share something they have been working on around the theme of sustainable food. We are also organising • cookery demonstrations and tastings around the theme of sustainable food (funded by the NP or by school funds)	Glyn Owen, Food for Life, Soil Association GOwen@soilassociation.org	Green Capital Neighbourhood Partnership funding £13,620.00?	The plants brought back to the school from the plant swap will be grown on in schools. Schools will be inspired to grow more and explore more issues around sustainable food Measuring: Against baseline data on the 14 targeted school in the Bristol Healthy Schools commission. Number of schools enrolling in Food for Life programme.	Yes	Yes	Yes	Yes	Yes	Yes	

• gardening workshops (provided free by local groups or the schools themselves) • Composting workshops (provided by Food For Life) • Sports workshops (provided by Bristol Rugby, Bristol City Community Trust, Fit4Tots or the schools themselves) A nursery age picnic is being organised by Jo Ingleby and Windmill Hill City Farm. The Bishopston, Cotham and Redland Picnic will happen as a lead into the LIVE LINK celebration on Thursday 18 June at Millennium square (organised by BIG GREEN WEEK).										
This is Rubbish: The Milking Parlour Art installation project, with Nessie Reid living with a cow for a week (probably in Ashton Court stables), highlighting issues around milk costs/production and looking at the "valuing food". Delivery 2016.	This is Rubbish									
The **Food Connections festival** brings communities together, reaching people of all ages and backgrounds, to spark transformative conversations about where our food comes from. We believe that putting good food at the heart of local communities makes them healthier, happier and more connected. Our aim is to offer inspiring educational experiences in a fun, food festival format, making learning accessible to all. We offer more than just the opportunity to watch others cook, creating experiences, inspiration and learning that aim to transform the way we think about food. The 2015 festival saw more than 130 events take place across the city over 1–9 May, with more than 115,000 people participating, with a programme organised into 6 themes: - Families - Feasting & festivities - Wellbeing - Get Cooking - Land and Growing - Brainfood The Food Connections Festival is the only Bristol event to work with a broad range of key strategic organisations across the city – These include the BBC, Bristol City Council, Bristol University, University of West of England, Visit Bristol, Business West and others. Food Connections is working to develop a truly international reputation, as the leading good food event in the UK. We are starting to see evidence of this, as seen in our listing with GoEurope as one of the 'top 10 European Food Festivals.' Long-term partnership agreements are in place with the BBC and Bristol City Council for the festival to return in 2016. The BBC are committed to keep the Food and Farming awards in Bristol for the next 3 years (this has formed the launch event for Food Connections in 2014 &15). Over the coming years Food Connections aims to grow, with plans underway to expand our inclusion of eateries and food-businesses from across the South West bring international speakers & food-revolutionaries into the city whilst aiming to develop connectivity and food education within the many communities in the city and continue to build Bristol's reputation as the UK centre of all things good food related. Funding package in place with Bristol City Council for 2016–2018. BBC commited to keeping Food & Farming Awards ceremony in Bristol for 3 years.	Bristol Food Network Bristol City Council, Healthy Place Team BBC	£50,000 Green Capital Strategic grant in 2015 Funding package agreed with Bristol City Council for 2016–18								
91 Ways Named after the estimated number of languages and dialects spoken in Bristol, this project comprises of a series of events kicking off in June to engage Bristolians of all backgrounds in leading more sustainable lives. The aim is to bring people together to share stories, food, experience and ideas using the power of food to encourage dialogue and action.	91 Ways to Build a global city	£25,000 green capital strategic grant								
Good Food Tour will be running fun pop-up cookery activities with local partners in all 14 of the neighbourhood partnerships in Bristol. The tour will run at pre-existing community events around the city and at established food venues and major city events. The project seeks to find partners who want to host and join in events. The Good Food Tour will be demonstrating attractive, simple, affordable, low carbon, healthy and nutritious food using basic equipment and seasonal ingredients from local suppliers. At all the events there will be take away packs with the recipes displayed, how to cook low-carbon food and where ingredients can be sourced from, eg. where to get veg boxes etc. There will also be a series of ticketed, chef-led events to promote low carbon cookery aimed at audiences more used to eating out at restaurants. At these tasty good food will be promoted with recipes and a commentary on cooking with unusual ingredients and sources of vegetable protein.	Bristol Friends of the Earth Darran Mclane bgft@bristolfoe.org.uk, 07944 844838	Green Capital small grant £8,000	People will be more confident in trying to cook with fresh vegetables to make affordable family meals. Local groups will be helping residents to source fresh ingredients e.g. through bulk buy arrangements. There will be a legacy of community cookery initiatives supported by our information packs.		Yes	Yes	Yes	Yes	Yes	There will be more local chefs confident to offer simple, affordable vegetable-based meals on their menus.
Flexitarian Bristol is a group of conscientious consumers, producers and healthy food advocates promoting less and better meat and dairy to nourish local	Flexitarian Bristol, www.flexibristol.org,		Greater uptake and awareness of flexitarian	No	Yes	No	Yes	Yes	Yes	Meat reduction, as evidence indicates it's one of the

farming, livestock, people and planet. Reducing overall meat and dairy demand and encouraging a shift to well managed, high welfare farming will significantly improve our planetary health, and increasing enjoyment of fruit and vegetables offers one of our biggest public health opportunities. Flexitarian Bristol are bringing people and projects to form a dynamic local movement including citizens, food businesses and our city council. We are campaigning for Bristol to take the lead on evidence-based dietary change and become the first UK city to promote a 'flexitarian' diet and an inspiration to others. Also delivers against Aim 7.	hello@flexibristol.org		diets, measured by greater press and social media coverage. More meat-free options in restaurants and across public procurement, measured by increased establishments meeting our flexi restaurant criteria and council advocacy and partnerships. Meat and dairy reduction an integral part of sustainable food initiatives/criteria.							most important parts of improving both the health and sustainability of Bristol's diets.
North Bristol NHS Trust is already committed to monitoring and sourcing local, organic, seasonal and fairly traded food in line with our Environmental Policy. In addition, we aspire to adopt a new Food Policy to further demonstrate this commitment which will explore the learning & growing opportunities here at the Trust to promote healthy eating to benefit health & wellbeing for all. We will host a regular pop up fruit and veg market stall provided by a local community led grower at our main site at Southmead Hospital. The fruit and veg stall will promote organic, seasonal, locally grown and fairly traded food in line with our recently adopted Environmental Policy which commits us to engage our staff, patients, visitors and the wider local community on sustainability and links to health & well-being. We have achieved the Silver Soil Association Food for Life Award for patient meals sourcing our fresh, seasonal and organic ingredients from local suppliers. We hope to extend this to achieve the Gold Award for our patient meals and also begin working towards Food for Life within our staff restaurant. North Bristol NHS Trust has already achieved the Silver Fairtrade Award for promoting Fairtrade products within our staff restaurant and coffee shop. We hope to improve on this to achieve the Gold Award. (also help deliver against aims 6 & 7)	Tanya Saker / Gary Wilkins North Bristol NHS Trust 0117 4145422	n/a	Increased awareness amongst staff, patients, visitors and the local community on the health and wellbeing benefits of eating locally grown, seasonal, organic and fairly traded food and the links with the wider sustainability agenda. We will measure our success through the adoption of a Food Policy Increased awareness of links between good food and patient & staff health and wellbeing. We will measure our improvement through the Soil Association Food for Life Award scheme Increased awareness of the importance of fairly traded products amongst our staff. We will measure our improvement through the Fairtrade South West Business Award scheme.	yes	yes	yes	yes	yes	yes	
Trinity Community Arts As a Key Arts Provider for Bristol City Council, Trinity Community Arts' mission is to give people the opportunity to access and shape arts and culture in the city. Projects are developed in response to the needs of local communities at Trinity Centre and Arts West Side (Old Market), and include a community garden project and activities such as creative writing workshops, play-days and healthy eating sessions. The Grow it! Cook it! Eat it! project, part of Bristol 2015, aims to engage local residents of Easton, Ashley and Lawrence Hill in sustainable food, growing and cooking from scratch, and informing people of other green ideas. We are doing this through monthly community growing days, family lunch clubs, foraging walks, green talks as well as other projects and events.	Trinity Community Arts Ltd www.3ca.org.uk Email: helenw@3ca.org.uk T: 01179351200	£8,000 Bristol 2015 Green Capital Funding and Creative Youth Employment (match funding)	Peoples attitude towards food production, waste reduction and sustainability will be improved, and this will be demonstrated in the way they cook, eat and live	Attract more people to know about and use our already successful community garden	Teach people cooking skills, and how to reduce waste. Teaching foraging skills, so people can source free healthy food and leant the medicinal benefits of plants.		Yes, in how and where to source your food, as well as how to cook it	Yes, we try to use as much as possible grown in the garden, sourcing other ingredients from fareshare and local shops, to help reduce waste food.	Changing attitudes towards healthy food will have a positive environmental impact	If we receive more funding, we would like to continue this project indefinitely but we are also looking at ways of making it sustainable in the long run.
Kitchen on Prescription Kitchen on Prescription coordinated by the Portland Centre for Integrative Medicine (PCIM) aims to make the delivery of motivational healthy eating cooking courses – delivered out of Community Training Kitchens or elsewhere – part of mainstream healthcare. This 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. KOP will promote and increase access to healthy, affordable, sustainable food to the public and reduce food waste; and improve culinary skills and provide motivation to change behaviour. Ideally, healthcare professionals will refer patients they feel will benefit to the service. The PCIM team are also working in collaboration with Bristol's community of cooking education providers to facilitate the delivery and evaluation of a) a feasibility study with UofB 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; b) cooking courses in conjunction with Public Health Bristol for people with other Long Term Conditions. KOP will be linked with other food projects eg food route, giving people in a lesson surplus	Portland centre of integrative medicine administrator@portlandcentre.healthcare; www.portlandcentre.healthcare	£50,000 Green Capital Strategic grant	Many more motivational healthy eating cooking courses will be available at a discounted rate or for free for people who want to improve their health by improving the quality of food they eat. Health professionals will be able to refer people with a Long Term Condition to a KOP motivational healthy eating cooking course – with health		Yes		Yes	Yes		The government – via council or NHS – part-funds the provision of cooking skills training for people with (or at risk of developing) a Long Term Condition.

food and advice on how to use it at home. KOP will look at developing an IT platform which will show GPs e.g. social prescription-ready kitchen and growing projects within their area. Also helps to deliver against aim 1.			funding following the individual to the cooking course. The term Kitchen on Prescription will be commonly known about across Bristol, and people will immediately associate the term with the concept of one managing their own health by cooking more nutritious food from scratch. Measure of success – Kitchen on Prescription has 20,000 followers on Twitter (@KPrescription); 40 additional people to have taken part in cooking courses in 2015; Kitchen on Prescription is a publicly funded health intervention under the model of social prescribing							
Bristol Community FM: BCfm is making a series of 12 hour-long radio programmes about food. Each programme will be broadcast in a different language, accompanied by an English translation. The shows will be in Polish, Somali, Sudanese, Spanish, Portuguese, Arabic, Hindi and English, and will include stories about how different food cultures have practices that can benefit the environment. Programmes will cover: Polish food Caribbean food Somali food North African food Spanish food Indian/South Asian food Portugese/South American food Foraging/natural alternatives Food and eating for the elderly Food for children and school pupils Traditional food of each culture Healthy alternatives Sustainability Food waste Eating on a budget	Community FM Ltd	Green Capital small grant £9,690								
Dame Emily Park Project This community garden project in a Bedminster park is developing a sustainable herb garden and community composting area. By making the garden a source of edible and sensory plants, the organisers hope this project will galvanise local people to get more involved in park activities and give a wider sense of ownership.		Green Capital small grant								
Montpelier Bean Feast In 2009 a group of local residents got together to resurrect an annual Montpelier event from the eighteenth century, the Montpelier Bean Feast. Bristol 2015 is supporting environmental activities and practises at the festival.		Green Capital small grant								
12 School and community garden projects funded via Neighbourhood Partnership Green Capital grants: **Broomhill Green Shoots, Broomhill Junior School, Brislington:** Creating a self-sustaining area in the school field to grow fresh produce and keep hens. With 'bring a shovel' days for parents and carers, and an invitation for a local over-60s group to get involved, the project promises to bring together people of all ages within the community **New Fosseway Special School:** This Hartcliffe school for pupils who have serious or profound learning disabilities supports students and families with their home life, helping to develop healthy eating patterns. The school will be encouraging parents to volunteer to help grow and cook healthy food, as well as teaching basic carpentry and horticulture. **Bristol Metropolitan Academy:** This state-funded secondary school in Fishponds has a varied catchment area with 37 languages spoken within the local community. The school will be developing an all-year round 'Gardening Club', with carrots, onions, strawberries and possibly potatoes being grown		12 x Green Capital Neighbourhood Partnership grants								

this year, and will host a picnic for about 120 students, plus a luncheon for 20 elderly people. **Chester Park Junior School:** A new school vegetable garden will provide space for every class to have their own vegetable patch. Few children attending the school from the local catchment area have access to large gardens or allotments. The school will organise 'Challenge Week' cafes to inspire parents to try cooking with the vegetables and herbs grown at school. **Glenfrome Primary School:** This Eastville primary school is developing green planters in the school grounds. **Badock's Wood Community Primary School:** This Southmead school's 'Get Growing' project will redevelop part of the school grounds as an allotment. The school is keen to grow produce all year round to use for cookery lessons and after-school clubs, helping to educate pupils and their families. **Southmead Community Association:** This organisation 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 if desired. **Twenty Acres Road residents:** A Bristol 2015 Neighbourhood Partnership grant will support the development of community vegetable planters and pay for spring bulbs. **Elmlea Junior School:** The school aims to make its gardening area more sustainable by resourcing a member of staff to oversee the area and make links to the school's education programme. The garden will be further landscaped, influenced by 'The Eden Project' ('The Elmlea Project') with educational signs, photos, display boards and labelling of trees. **Buckley Court:** This supported housing property for deaf or deaf blind adults will be developing a gardening learning team. **Westbury-on-Trym Academy:** This 'Green Play Project' is using natural and renewable materials to create a woodland play area and play dens. The playground development project will include opportunities for growing fruit and vegetables. **Woodcroft Community Orchard:** This Brislington community orchard opened in spring 2012 and a year later more than 50 fruit trees were planted, including apple, pear, plum, damson, gage, mulberry, quince, elder and a range of soft fruits. Their Bristol 2015 Neighbourhood Partnership grant will support and raise the profile of the orchard in South Bristol.										
Indicators from Baseline report, mapped to 2020 outcomes				There are 45 active community growing projects which cultivate 296,570m^2		79% of mothers in Bristol initiate breast feeding and 58.6% are still breastfeeding at the 6-8week check 52.6% of respondents from the Quality of Life in Bristol Survey who eat 5 portions of fruit and veg each day		43.1% of respondents from the Quality of Life in Bristol Survey chose locally produced food to tackle climate change 43.5% of respondents from the Quality of Life in Bristol Survey who changed their eating habits to tackle climate change 36.2% of respondents from the Quality of Life in Bristol Survey who have eaten less meat and dairy products to tackle climate change		

3. ECONOMY I

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

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)						Are there any other outcomes for 2020 that you would like to add?
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	The number & market share of independent food retailers & restaurants selling 'good food' has increased	'Good Food' provenance is clear	Fresh, seasonal, local & regional, organic & fairtrade food staples are available at affordable prices in all local shopping	Community led 'good food' trade is well promoted & supported; seen as integral to the city's food system	Bristol Pound is accepted in all independent food retail outlets & wholesale market	Strategic retail planning is effective in controlling supermarket expansion & allows only beneficial supermarket locations	
Sustainable Food City actions, relevant to 2020 outcomes:				[1.8]	[4.3]	[1.8]		[4.4]	[2.8]	
Go Green is the brand new initiative to join up businesses and organisations in Bristol and the West of England that are working towards a sustainable future. Go Green is working very closely with Bristol 2015 and the Bristol Green Capital Partnership to drive, recognise and celebrate the positive actions that businesses can make in sustainability during Bristol's year as European Green Capital in 2015. Go Green is a tool open to every business, charity and public sector organisation wanting to make a difference to their local environment; and if you are committed to the green agenda, you will be eligible to join free of charge. By signing up to Go Green, and then steering your business along an easy-to-follow pathway of: Say it Do it Prove it. This will not only allow you to demonstrate your commitment towards making Bristol a Green Capital through access to the unique Go Green branding, but will also help you to show exactly how your business is going green; be that through using sustainably sourced teas or coffee, by hosting green workshops or by creating How To Guides from your experience that other businesses can use. Specifically, as part of Go Green, we will be suggesting that businesses and organisations implement new measures and practices under five key Pillars: Planning & Resilience, Travel & Transport, Energy & Efficiency, Sustainable Sourcing, Happy & Healthy. Sign up for your free bespoke action plan at www.gogreenbusiness.co.uk. In 2015, Go Green is holding regular events including 10 Business Breakfasts with expert speakers, practical advice and case studies; engaging 1000 businesses and supporting the creation of at least 250 Go Green action plans; working to recruit a number of food-related businesses; developing 'How To Guides' and top tips about sustainable food sourcing, sustainable catering and reduction of food waste in collaboration with local organisations and projects such as Eat Drink Bristol Fashion, FareShare SW and Food Route.	Low Carbon South West and Business West. Contact Amy Nicholass info@gogreenbusiness.co.uk	Core funding from Bristol 2015	Go Green will have created a strong, vibrant community of engaged businesses across the city who will be supporting one another through shared best practice, inspiration through case studies, workshops, behind the scenes tours and other events. Go Green encourages businesses to work together to become ever more sustainable throughout 2015 and beyond. More businesses will be aware of and actively be supporting local organisations such as Fareshare, and this increased awareness and creation of demand will help both the local projects and also the businesses in their goal o being more sustainable. More businesses will be aware of initiatives like the Sustainable Restaurant Association, Food For Life Catering Mark, Sustainable Fish Cities, Bristol Pound, Fairtrade Business Awards, what to do with their food waste, how to reduce their food miles and how support the local economy through signposting from our online tool and meeting organisations through our events who can help them. **How will you measure success?:** Quantitative: Through the number of action	Yes	Yes	Yes	Yes	Yes		

			plans created, number of people on mailing list, number of Twitter followers, number of Prove It member, number of businesses that attend events. Qualitative: Testimonials and feedback from local organisations. Case studies on the connections that people have made as a result of Go Green promotion of their services at our events, through our online tool and website articles.							
BCC Bristol's High Streets/Local Centres Action Plan, at draft stage April 2015. There are references/actions in the plan that will directly impact on the food sector – for instance promoting alternative delivery methods (freight consolidation; cycle deliveries); promoting procurement opportunities with the local supply chain in mind; promoting initiatives/campaigns such as Independents Day & Small Business Saturday **UPDATED DECEMBER 2015**	Declan Murphy, Economic Development Project Officer Bristol City Council declan.murphy@bristol.gov.uk									
BCC Regular Jobs Fairs in City Centre & South Bristol, and other employability-related events promoted through the Ways2Work network: http://ways2work.org.uk/ **UPDATED DECEMBER 2015**	Chris Mitchell, Bristol City Council chris.mitchell@bristol.gov.uk									
BCC Business Start-up & Development Toolkit available online, regularly updated, includes: Market research information Tips on visual merchandising Links to training & other local support organisations etc Email newsletter for subscribed traders, highlighting local opportunities, training, events, etc. Social media coverage: 14,000 Twitter followers to @ShopLocalBris at April 2015 Publishes annual 'Bristol Business Guide' **UPDATED DECEMBER 2015**	Declan Murphy, Economic Development Project Officer Bristol City Council declan.murphy@bristol.gov.uk http://bristol.gov.uk/highstreets									
BCC Support St Nicholas and Harbourside Markets to engage with the proposed new City Centre Business Improvement District (BID) development process and step up trader networking and joint marketing activities. **UPDATED DECEMBER 2015**	Declan Murphy, Economic Development Project Officer Bristol City Council declan.murphy@bristol.gov.uk									
Delivery Consolidation Scheme Businesses benefit from a reduced number of deliveries by combining products from multiple sources into a single consignment. Goods stored at Avonmouth and delivered into the city using zero-emission electric vehicles. April 2015: 50/60 businesses using service in Cabot Circus April 2015: 50% discount offer on first 6 months deliveries	Travelwest: www.travelwest.info/freight DHL BCC & B&NES									
Destination Bristol working towards establishing a second Business Improvement District for the city centre. As at April 2015: 4 BIDs in place at Broadmead, Clifton Village, Bedminster, Gloucester Road www.broadmeadbristolbid.co.uk/ www.bidcliftonvillage.co.uk/ www.bedminstertownteam.org/ www.gloucester-road.co.uk/projects/business-improvement-district **UPDATED JANUARY 2016**	Keith Rundle City Centre BID Development Manager t: 0117 946 2215; e: keith.rundle@destinationbristol.co.uk									
Bristol bidding for WorldHost status – recognising excellence for customer service in the tourism and hospitality industry.	Destination Bristol/People 1st http://channels.visitbristol.co.uk/destinationbristol/information									
Indicators from Baseline report, mapped to 2020 outcomes				180 shops owned by 140 independent		There are 208 fresh food outlets and 1,152 fast food		265 food businesses in Bristol accept the Bristol Pound	There are 84 supermarkets in Bristol - see baseline report for	

				businesses. These shops can be broken down into the following categories: - 70 bakery shops - 10 Fishmongers - 40 butcher shops selling fresh meat - 35 greengrocers - 25 delicatessens		outlets in Bristol- see baseline report for breakdown by ward			breakdown by ward	

4. ECONOMY II

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

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)				Are there any other outcomes for 2020 that you would like to add?	
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	The community-led trade element of the city's food system works closely with independent food businesses, local communities & public sector especially community health.	'Flourishing community food enterprises are operational in food production, processing & distribution, catering & waste in Bristol.	Innovative social enterprises are increasing the number of food-related work & training opportunities.	Start-up support enables new enterprise development.		
Sustainable Food City actions, relevant to 2020 outcomes:						[4.2]	[4.2] [4.4]		
Real Economy Co-operative Real Economy Co-op was launched in September 2014 and has nine food buying groups in operation around the city, sourcing fresh foods from local producers. Real Economy will be working with Avonmouth Community Centre to improve access to good food – in an area where there is only one small shop (the Co-op) selling fresh foods. Real Economy have commissioned a research piece, monitoring the progress of Real Economy over 3 years in order to assess the feasibility of a national project. This has been funded by Joseph Rowntree Charitable Trust. We are doing some baseline statistics now. Simple number of buying groups is probably not helpful on its own. There will be annual progress reports and a final report after three years. If we do any general research on areas of the city etc and food, we will be happy to share them with others.	Real Economy Co-operative Limited Executive Director: Chris Sunderland chris.sunderland@realeconomy.co.uk mobile 07929090153	Green Capital Neighbourhood Partnership grant re work in Avonmouth.	We aim to focus our activities particularly on areas of the city where there is high unemployment and little choice in food retail with the intention of: growing the capacity of the local food system, giving access to fresh healthy local food, developing community life, encouraging new enterprise. Measures of success include numbers of buying groups, numbers and socio-demographic analyses of participation, volume of purchases, stories around food and health, community and enterprise.	We have ten local producers offering to supply our buying groups, plus one distributor that represents more than 30 businessess, and intend to recruit more as the market builds. We have already (May 15) discovered considerable overlap with public health concerns, particularly around the provision of affordable, fresh food in disadvantaged areas. We expect to support nutrition, cooking from scratch and budgeting interventions, often with partner organisations.	By giving a market to local producers we hope to give confidence to start ups and trade to the growing sector. We are looking to develop a distribution system as part of Real Economy, possibly in partnership with other local enterprises. We intend to provide dried as well as fresh foods, along with other kitchen products, so as to offer a range of provisions that is an alternative to supermarket shopping. Our system of food retail works with pre-ordering so there is no waste at the interface with the end customer.	We expect to set up local food-related enterprises. There have been two possibilities so far, one of which is progressing.	We aim to provide a suite of new business support through the Co-operative, often in the form of members helping each other.	We would hope to have more than 50 buying groups in operation by 2020, ordering more than £500,000 worth of food per year.	We look to have 500 active members by 2020, to have brought into existence more than 20 new food-related enterprises, and to have significantly strengthened the market for the whole growing sector.
Indicators from Baseline report, mapped to 2020 outcomes					180 shops owned by 140 independent businesses. These shops can be broken down into the following categories: - 70 bakery shops - 10 Fishmongers - 40 butcher shops selling fresh meat - 35 greengrocers - 25 delicatessens	There are 208 fresh food outlets and 1,152 fast food outlets in Bristol- see baseline report for breakdown by ward			

5. ECONOMY III

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

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)				Are there any other outcomes for 2020 that you would like to add?	
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	Storage & distribution of local & regional foods is enabled through development of a food 'hub': providing a physical place for buying & selling (retail & wholesale)	Bristol's flagship wholesale market supports regional supply chains & 'good food' enterprise	Information exists on the capacity of the city region's agricultural land & food-related infrastructure to meet food needs of the main population	Bristol Development Framework protects infrastructure essential to food supply		
Sustainable Food City actions, relevant to 2020 outcomes:					[4.7]		[4.1] [4.6]		
fresh-range fresh-range.com is an online local food store, offering a fresh approach to food shopping. The food that we sell comes from dozens of producers in Somerset, Gloucestershire, Dorset and Devon. Foods with the fresh-range mark are delivered to our customers within hours of arriving from the farmer, fisherman, maker or baker. We deliver several times into Bristol, Bath and surrounding areas and delivery costs from £1. Our price comparison tool highlights local foods at lower prices than the four main supermarkets. How is this possible? By cutting out middle men and with lower food miles, no need for days or weeks of haulage and storage and lower retail margins, food can cost less whilst producers can earn a far greater percentage of the retail price. We work to sustainably eliminate food waste, reduce carbon emissions and supply higher welfare meat and responsibly-sourced fish. We use sustainable outer packaging with a view to reusing and recycling it up to six times. This is one reason for which our delivery prices and carbon footprint are kept so low. We list over 100 local producers, many of whom are award-winning. It's easy to browse fresh-range.com and choose from hundreds of products. Our model allows small scale producers to only sell what they want to; they can pick products and the retail price. This makes retailing more viable for them. In 2015, we are launching a range of fresh-range pods, or street-trading stalls, in high footfall locations as well as food deserts. This aims to make fresh food clearly visible and conveniently accessible for everyone. We plan to improve our eco footprint of the last mile of online delivery, through low or zero carbon delivery means from these pods. We are registered with £B. We are working on integrating eCommerce £B in 2015. Also delivers against Aim 6.	fresh-range www.fresh-range.com/ hello@fresh-range.com Facebook: freshrangeUK Twitter: @freshrange The people, logistics and technology of Equilibrium Markets Ltd power fresh-range. http://equilibrium-markets.com/	N/A	Everyone will have access to fresh foods at lower prices, regardless of geographical location or social demographic. There will be increased awareness of the producers, products and land in and around Bristol and Bath. Local food supply will be sustainably growing because we will have built a sustainable, resilient food structure to serve the area. Our legacy will be to contribute to food security for generations to come with a plethora of local producers representing ALL food categories thriving in and around the city. Success will be measured as follows: – local producer sales (£) – number of registered customers – customer & producer satisfaction	Yes we have a hub in a rural setting in Somerset as well as in inner city Bristol for the purposes of stocking, consolidation, packing and dispatch in a refrigerated fleet of delivery vehicles. Additionally, to complement our home delivery and deliver to work service, we are launching fresh-range pods. These street-trading stalls will showcase some of our range of local foods, aiming to make fresh food clearly visible and conveniently accessible for everyone. We want to put these in high footfall locations as well as food deserts.	Yes. We have built a dedicated online store for St Philips' market to enable all Bristol consumers to shop via online retail from the range of suppliers.	Yes. We often ask for feedback from customers and via social media.			
North Somerset Council 50k Defra grant to develop a **Food Enterprise Zone** at Junction 21 (M5) which will be used to help develop a food and drink business cluster – starting to work up detail now and will go out to public consultation autumn/winter 2015. It's essentially a LDO so a simplified planning tool to encourage development. **SW Food and Drink Innovation Centre**, put forward for SEP funding. This has 3 main components – Food /Grade business units; Piloting and Test facilities to support growth, R & D and drive innovation; a Business Centre to focus food and drink training, mentoring and business support. Hoping to put in outline planning application and launch year long programme of events this Sept 2015.	Mandie Berry mandie.berry@n-somerset.gov.uk	£50,000 Defra grant							
Indicators from Baseline report, mapped to 2020 outcomes						160 food distribution centres/cold stores			

						and wholesalers in the region 74 food manufacturers in the region 36 farms and city farms in the region 20 abattoirs and cutting facilities			

6. ECONOMY IV

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

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)				Are there any other outcomes for 2020 that you would like to add?	
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	The availability & visibility of good, sustainable, local & regional food supply is increased	Smaller scale producers, including allotment growers with surplus, have easy access to markets in the city	A network of retail markets provides fresh, seasonal, local & regional foods throughout the city	A range of primary producers from the city region are actively involved in the Bristol Pound Farmlink initiative		
Sustainable Food City actions, relevant to 2020 outcomes: [1.2]				[1.8]	[4.7]		[4.4]		
Fairtrade Pop-Up shop Aim to open a Fairtrade shop pre-Christmas 2015 and 2016 in Mall Galleries Bristol. Fairtrade pop-up shop opening in March 2016 in the New Room, Broadmead run by Bristol Fairtrade Network and Bigger Picture, in partnership with 3 local companies. **UPDATED FEBRUARY 2016**	Bristol Fairtrade Network Rachel Woollatt info@boocoo.co.uk	n/a	1. Increased local sales and awareness of Fairtrade products 2. Increased profile and sales of local Fairtrade businesses	Yes	Yes (Fairtrade is mostly smallholder farmers)				
South West Fairtrade Business Awards Annual event – FTBA recognise and reward businesses that procure and promote Fairtrade products and provide motivation to continue to increase the amount of Fairtrade products bought by a bronze, silver and gold accreditation. **UPDATED DECEMBER 2015**	Bristol Fairtrade Network Jenny Foster bristolfairtradenetwork@gmail.com	Sponsorship provided by private businesses and Bristol City Council	Increased purchasing of Fairtrade products. More local businesses engaged with Fairtrade. We measure number of businesses achieving awards and increases in award level year on year.	Yes	Yes				
Eat Drink Bristol Fashion Annual event: EDBF brings a pop up-restaurant to Queen Square, in the centre of Bristol, which attracts around 30,000 customers each year. As part of this we have a fine dining restaurant and an informal tapas bar. We promote the use of local supply in restaurant operations throughout the event. We also have a café in Temple Quay, impermanent and built in yurt tents. Our mission statement is to 'serve high quality, sustainably sourced food in interesting spaces'. EDBF connects producers & chefs working in the Bristol hinterland, with consumers in the city centre, raising the profile of local suppliers.	Eat Drink Bristol Fashion Amelia Twine http://eatdrinkbristolfashion.co.uk/	n/a	Increased awareness of the benefits of local supply to restaurants. We will be capturing customer data at our key annual event, gauging their values and motivations for attending	Yes	Yes		Yes (EDBF and Yurt Lush are £B businesses)		
BCC Annual "Meet the Buyer" events matching purchasers with smaller, local suppliers		BCC			Yes (for smaller producers)				
Make Sunday Special City centre road closures with a "re-imagining" of the road space – music, entertainment, market stalls, kids' activities, encouraging cycling & walking etc. City centre closures: once a month, May–September New for 2015: Make Sunday Special "local" events in Avonmouth, Bedminster, Easton & Lawrence Hill, Hartcliffe	www.bristol.gov.uk/page/leisure-and-culture/make-sunday-special	BCC			Yes – opportunity for people to try out market trading, and for independent shopkeepers to bring their goods out onto the street.				
Whiteladies Road Market moving to weekly from May 2015 (previously held fortnightly). Farmers-type market has been in operation since 2006.	Sustainable Redland www.sustainableredland.org.uk/market/				Yes	Yes			
BCC planning to produce up-to-date guidance on establishing a market. Target date: end of 2016 **UPDATED DECEMBER 2015**	Declan Murphy, Economic Development Project Officer Bristol City Council declan.murphy@bristol.gov.uk								
Indicators from Baseline report, mapped to 2020 outcomes				48 restaurants in Bristol have been awarded at least 1					

				start by the sustainable restaurant association 39 schools and 106 businesses have made fairtrade pledges					

7. CATERING & PROCUREMENT

Aim – Transform catering & procurement

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)				Are there any other outcomes for 2020 that you would like to add?	
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	50%+ of the largest organisations in city have adopted the Food for Life Catering Mark	50% of independent food retail & catering buy food from the region	The majority of Bristol's meals provided by schools, hospitals, staff canteens, universities & colleges are accredited 'good food' meals.	The number of quality food sector jobs is increased		
Sustainable Food City actions, relevant to 2020 outcomes: [5.1] [5.2] [5.3] [5.5] [5.7]				[5.4]	[5.6]	[3.5] [5.7]	[2.2]		
Fairtrade Producer visits Annual event in Fairtrade Fortnight, in partnership with Bristol Link with Nicaragua. A Fairtrade farmer visits Bristol schools and community events to talk about the impacts of Fairtrade on her and her community. The desired impacts are for more schools, community groups and businesses to procure more Fairtrade.	Bristol Fairtrade Network Jenny Foster bristolfairtradenetwork@gmail.com	Self-funding plus small amount of sponsorship	Increased awareness of how vital it is to procure Fairtrade in schools and organisations. Increase in Fairtrade procurement. Measured by feedback from schools, number of people impacted by the Producer, questionnaires to teachers.	Yes – Contributes		Yes			
Field to Fork Foundation CIC has been recently formed to engage with the Bristol and South West catering industry on the subject of operating sustainably. We will be hosting a series of events relating to various aspects of what constitutes a sustainable menu. Our vision is to 'make Bristol the capital of sustainable catering by 2020'. For 2015: Sustainable Food Summit, where 150 delegates from the catering industry will explore how best to 'Build sustainable menus'. Information will be captured and developed into 'how to' guides.	Field to Fork Foundation Amelia Twine http://eatdrinkbristolfashion.co.uk/field-to-fork	No current funding, CIC recently formed. We aim to achieve a minimum of £5k in year one of our operations	Bristol will lead the way in making changes within the catering industry in favour of operating more sustainably. We will gather data in 2015 as to how many restaurants and caterers are signed up to schemes such as SRA and the FFL Catering Mark and will chart any increases, we will also measure improvement through our events and our continued relationship with companies who continue to attend and provide information on how they are changing.	Yes	Yes	Yes			
Soil Association: Food For Life Catering Mark As of 28 May 2015: 12 business in Bristol who hold the Catering Mark, serving just over 30,000 meals each day 10 schools with a Food for Life Partnership award In order to meet our targets for the Food for Life Catering Mark this year it is our intention to increase the number of Food for Life Catering Mark meals served in Bristol and across the UK. As part of this work and in conjunction with Soil Association policy work we will be targeting specific sectors within Bristol and the further Southwest region building on the groundwork we have done over the last year with events and campaigns aimed to highlight the benefits of Food for Life Catering Mark certification.	Soil Association Support Team 0117 914 2406 or Email: goorganic@soilassociation.org	Certification fee paid by accredited businesses/schools	Accreditation will be maintained and other businesses may be accredited WHAT DO SOIL ASSOCATION SAY ABOUT FUTURE NEW BUSINESSES					
Bristol City Council: Catering Contracts Improvement in BCC food and catering procurement standards to ensure not	Procurement, Bristol City Council			Y	Y	Y			

only compliance with the revised Government Buying Standards, but also use of the new 'balanced scorecard' tool to bring about excellence in this area. Aspiration to increase the amount of local and seasonal fruit & veg going and use allotment surplus. Bristol City Council are reviewing all their food and catering contracts, with the aim of raising standards to ensure good compliance with the Government's Plan for Healthy Sustainable Procurement of Food and Catering (2014). The Soil Association's Catering Mark Standards are being used as a measure of compliance with this, with caterers being asked to accredit themselves with relevant Assurance schemes. BCC inhouse catering includes: Ashton Court Mansion café and golf course, Blaise Castle café, Oldbury Court and Café Create. BCC procured catering contracts include the Mayors Mansion House & hospitality/events catering, Museums & M Shed catering; Community Meals contract (meals on wheels and 2 community link cafés) and Bristol Schools. Other catering to be reviewed includes Leisure Centres and Libraries. **UPDATED FEBRUARY 2016**	E:laura.durham@bristol.gov.uk E:grace.davies@bristol.gov.uk								
Bristol City Council: Social values policy, expected to be adopted in 2016. The new social values policy is looking at how BCC can favour local & seasonal produce. Bristol Pound are working with BCC on ways the Social Value act can promote £B as a tool for localising procurement with the benefits that brings (how much of BCC£400m can be recirculated as £B?) **UPDATED DECEMBER 2015**	BCC E: deborah.kinghorn@briistol.gov.uk								
West of England sustainable procurement working group Cross working regional group on public procurement 1. Establish a shared database of local suppliers, able to fulfil Council contracts – jointly with UWE placement 2. To explore feasibility of establishing a Food for Life equivalent standard for smaller suppliers – to provide a low-cost option for them, and a recognised standard for Councils. To be developed in conjunction with the Soil Association and possibly with the f3 business tool, or with Go Green. **UPDATED DECEMBER 2015**	Bristol City Council B&NES S.Gloucestershire Council North Somerset Counci WoE LEP Food Representative Chair: Sophie Kirk Sophie_Kirk@BATHNES.GOV.UK								
SPP Regions Project Use food & catering procurement to pilot a study that considers the whole-life energy use (transport, food production, energy consumption etc) **UPDATED DECEMBER 2015**	Bristol City Council E:giles.liddell@bristol.gov.uk								
Indicators from Baseline report, mapped to 2020 outcomes				11 businesses hold the food for life catering mark 4 schools have received food for life partnership awards		About 23,620 food for life catering meals are served each day in Bristol			

8. LAND & PLANNING

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

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)						Are there any other outcomes for 2020 that you would like to add?
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	Best quality land is available for food production	Available land meets demand for community & individual food growing	Community groups, enterprises & schools are enabled to produce food on as much land & in as many food growing sites as possible	Land-based food jobs are valued; more jobs exist	All Bristol Development Framework documents including local plans, reflect 'good food' values & include land allocation for food growing	Bee-keeping is valued & supported for its key contribution to a resilient food system	
Sustainable Food City actions, relevant to 2020 outcomes: [3.8]				[4.6]	[3.2]	[3.4]	[2.2]	[3.7] [4.1] [4.6]		
Blue Finger Alliance is a voluntary network of organisations and individuals who want to see food growing soils in Bristol region protected from any damaging development and loss. This focuses on Bristol's Grade 1 agricultural land on the Blue Finger but works with partners city wide. We raise awareness and advocate for and facilitate moves towards policy change. We support regenerative agricultural practices which build soil life so it can grow healthy food, sequester greater amounts of atmospheric CO2 and produce reliable harvests in greater extremes of weather.	Blue Finger Alliance, Maddy Longhurst 07791 383493 info@bluefingerallianc e.org.uk @bluefingersoil Facebook.com/Blue Finger Alliance	£1000 as part of the Bristol Food Producers award to do work on land matching/access.	We will have been successful if the Blue Finger land within Bristol is protected by covenant or equivalent, if more than 100 people feed into the creation of Soil Declaration for Bristol and if the Council firstly commits to and then creates and adopts with partners an inclusive, new planning policy to ensure food growing land is safeguarded and used for local food production, forever	Yes	Yes	Yes	Yes	Yes		
CPRE Avonside The Green Belt and Local Food campaign will be launched this summer (June 2015) at the Bristol Festival of Nature. It aims to promote the Green Belt as a valuable source of good local food, something that is providing direct benefit to the city and is worth protecting. We will produce a leaflet and some promotional material around this campaign. Protection of land is something that is going on all the time at CPRE. Our volunteers monitor and respond to numerous planning applications which might unjustifiably threaten the countryside and green space in both the city and countryside. This activity falls within the framework of the local or sub-regional plan, and we will often challenge applications for development that do not comply with that plan, and are not supported by the local community. The Food Webs methodology is a technique developed by CPRE nationally and available to anyone looking the map their local food webs in their area. It can help identify vulnerabilities in the food system as well as strengths, and can be a good way to prove that certain infrastructure should be retained or improved, or to resist the introduction of supermarket which might bypass all those important local food webs. We are not working on this locally at the moment, but it is available as a tool for identifying and protecting local food links. Also delivers against aim 3.	www.cpreavonside.org uk/									
Soil Culture at Create marks UN International Year of Soils 2015. It takes place during July and August at the Create Centre in Bristol, the UK's first Green Capital of Europe. Soil Culture at Create is a time and place to explore and inspire a deeper understanding of the life-giving matter of soil, its nature and its vital role in the future of food, our communities and the health of the planet. The vision of Soil Culture at Create is to: explore the significance of soil and how it supports communities	Touchstone collaborations, Blue Finger Alliance, Soil Association soil@touchstonecolla borations.com/soil-culture-create	Partnership with CCANW and Create Centre. Sponsorship from Triodos and the Biodynamic Association. Gifts in kind from many sources and	Form a lasting legacy through the arts to strengthen the soil, art and food movements to inspire soil guardianship. Help create greater awareness of: soil and	Support inclusive forums to explore the significance of soil in the every day and how it supports vibrant communities. Offer life-changing experiences with the	Yes: Through the arts and hands on experiences, supports awareness raising, conversations and research around this theme through the emergent programme	Yes (as per previous column)	Yes (as per previous column)	Yes (as per previous column)		

offer life changing experiences with the living matter of soil celebrate and connect soil and food initiatives in Bristol Green Capital and its hinterland make visible and taste-able relationships between living soil and healthy food share ways of gardening and farming which respect and enliven soils create a lasting legacy which strengthens the soil, art and food movements	www.touchstonecollaborations.com ccanw.co.uk greencuisinetrust.org Miche Fabre Lewin 07734 049407 Flora Gathorne-Hardy 07904 333015 Daphne Lambert 07796 686629 Create Centre, Bristol City Council www.createbristol.org	individuals.	the protection of soil as fundamental to the resilience of Bristol; and of the relationship between Bristol city and its food-growing hinterlands. Help strengthen relationships between individuals and organisations within Bristol and beyond seeking to promote policies and practices to protect soil. Amplify, celebrate and connect soil and food initiatives in Bristol during its year as Green Capital of Europe and within its legacy. Support action for active citizenship for policy making to protect local and global soils through the co-creation of a city-wide **Soil Declaration.** Promote the Soil Declaration as a commitment for improved protection of soil to feed into council strategy and planning.	living matter of soil to inspire new stories to live by. Supports awareness raising, conversations and research to address the questions: What are the soils of Bristol? How can the best quality land for food growing be protected? How can all soils in and around Bristol be improved and safeguarded? Draw on food and the arts to make visible and taste-able the relationships between healthy soil and healthy food. Create spaces to share ways of gardening and farming which respect and enliven soils.	of Soil Saturdays.				
Bristol City Council Allotments Team The current Allotments Strategy 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 mile. The team are actively seeking potential new sites in areas where there is a demand/lack of provision. The Council acquired a new 25-plot site in St Johns Lane, Bedminster in Autumn 2014. The first tenants are growing on the site in 2015. Work is currently underway (April 2014) on a new 16-plot site at Tormarton Crescent, Henbury (this is a reclaimed allotment site – one not used for growing within living memory). The Allotments Team will also continue to work on security issues (growers are deterred by the prospect of working on insecure sites), and access issues (constructing raised beds for disabled growers etc). **UPDATED DECEMBER 2015**	Stephen Clampin Bristol City Council Allotments officer steve.clampin@bristol.gov.uk	£5K Neighbourhood Partnership funding towards new allotment site in Henbury, £5K from Allotments Capital Investment Programme			Yes				Yes	
Bristol City Council Allotments Team The 2014 BCC policy on community growing in public spaces (parks etc), establishes what is expected on either side – from both BCC and the growers. This sets the ground rules for growing in public spaces and should mean that new groups will not have to start a negotiation process with BCC from scratch. Policy to be published on BCC website. See: Standard agreement between growing group and BCC **UPDATED DECEMBER 2015**	Stephen Clampin Bristol City Council Allotments officer steve.clampin@bristol.gov.uk				Yes	Yes				
Bristol City Council Allotments Team BCC actively identifying sites for growing (including commercial scale growing), with the intention to publicise non-contentious sites. A checklist mechanism now exists which means that all identified sites are checked on e.g. restrictions re nature conservation, and on the views of sitting tenants. This is an ongoing proactive assessment of Council land use. See: Checklist for process to apply for land to grow food in Bristol **UPDATED DECEMBER 2015**	Stephen Clampin Bristol City Council Allotments officer steve.clampin@bristol.gov.uk			Yes	Yes					

Bristol City Council: Joint Strategic Planning Strategy Consider food and agriculture part of the considerations of the landscape, habitat and environment work stream, and part of the Sustainability Appraisal of proposals of the Joint Strategic Planning Strategy 2016–2036. To inform planning decisions and longer term strategic planning processes **UPDATED DECEMBER 2015**	Sarah O'Driscoll Strategic Planning Service Manager Bristol City Council E:sarah.odriscoll@bristol.gov.uk									
Get Bristol Buzzing initiative The aims of this initiative are to link all activities related to pollinator conservation in Bristol and promote better habitat management for insect pollinators. A Greater Bristol Pollinator Strategy will promote shared aims and actions among Strategy partners. The process for partners to sign up to the Strategy is being finalised and will be available later in May via a new website being designed for the Avon Wildlife Trust project My Wild City and incorporate information on Get Bristol Buzzing and the local Pollinator Strategy. The Strategy can be downloaded from www.getbristolbuzzing.org. The Strategy aims are: 1. Protect existing habitat and increase the amount of pollinator habitat across the Greater Bristol urban area. 2. Raise awareness of the importance of insect pollinators among the public, business and private landowners. There are seven Strategy actions for 2015 and proposed Strategy actions for 2016-2020. The Strategy will be achieved via an annual Implementation Plan. The 2015 Implementation Plan is currently under development. The Strategy, annual Strategy Actions and Implementation Plan will be reviewed annually. Habitat management for pollinators includes management of natural and managed greenspaces and favourable management of food growing areas to benefit pollinators.	Katherine Baldock, University of Bristol, urban-pollinators@bristol.ac.uk, www.getbristolbuzzing.org Initiative partners: Avon Wildlife Trust, Bristol City Council, South Gloucestershire Council, Buglife, University of Bristol, University of the West of England, Bristol Friends of the Earth	Initial funding for Strategy development from Defra (Dec 2014-Mar 2015)	Increased area of habitat managed favourably for pollinating insects. We are planning to map current and future land under favourable management for insect pollinators and increase the area managed for pollinators between 2015 and 2020. Targets to be decided once the baseline data has been recorded.							Food growing areas are managed favourably for insect pollinators and other wildlife.
Beebristol are developing planting schemes, workshops and raising awareness of pollinator decline to make Bristol more pollinator friendly. We are creating new habitat for bees including pollen and nectar rich wildflower, shrubs and trees in different community gardens, green roofs and corridors across the city. Using local volunteers we hope to enable those taking part to enjoy the beauty of gardening, working together and the rich experience gained from outreach work. The project is aimed at building on the growing support for pollinators and complimenting current schemes. BeeBristol will also highlight dangers to pollinators including the use of chemicals, misuse, bad management or discretion of habitat and disease / health issues. We are also creating art pieces and instillations to do this like the 'honeycomb meadow'. By selling products, providing services and through donations, we hope the project can support itself and grow to become a prominent organisation. BeeBristol is being established as a registered charity is order to protect assets, claim gift aid and recognise the importance and benefit of not-for-profit community work, we hope to grow and support other initiatives in Bristol in line with our constitution.	Tim Barsby, BeeBristol, info@beebristol.org www.beebristol.org	£5,000 Quartet small grant	A more visible and active pollinator campaign in Bristol with street art and events focused on awareness building. More areas of pollen and nectar rich habitat created alongside communities. We have planted 3 of 6 new wildflower meadows planned for 2015 and hope to increase the number of sites each year to 2020. The social, environmental and financial impact of the project will be measured at the end of each year using IRIS metrics.	By planting in semi-permanent / permanent sites using traditional methods and NO chemicals we hope to preserve and improve soil quality at our sites. We are keen to only hand over land for use by pollen / nectar rich plants or community food growing schemes.				By improving habitat and food source for insect pollinators and training new bee-keepers we hope to improve and sustain strong pollination for food crops in the Bristol area.	
Bristol Regional Environmental Centre (BRERC) Supporting the Pollinators initiatives. Encouraging the recording of pollinators. (Ongoing) Providing training workshop on recording and identifying bees and associated species. (September & December 2015) Collating species and habitat data, managing that data and making it available to others. (Ongoing) Provide training on habitat surveying. (September 2015) Provide advice on data management to others including community groups, Natural England. (Ongoing)	Tim Corner www.brerc.org.uk/ Funded by local authorities									
Indicators from Baseline report, mapped to 2020 outcomes				There are 860,928 hectares of farmland in the West of England and of this area 822,663ha is used for food production	Bristol city council owns 6,168 allotment plots - roughly 3,976ha There are 45 active community growing projects which cultivate 296,570m²					

9. URBAN AGRICULTURE

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

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)					Are there any other outcomes for 2020 that you would like to add?	
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	A centre/online resource/network of excellence to share knowledge, learning & best practice has been created	The number of urban & peri-urban market garden enterprises has increased	There is an increase in the number of people involved	Connection with food growing is the norm for the majority of the population	Annual volumes of fruit & vegetables supplied from within or close to the city are significantly increased		
Sustainable Food City actions, relevant to 2020 outcomes: [3.8]				[6.2]			[4.7]			
FOODTURES, The Matthew Tree Project (various sites) The Matthew Tree Project is setting up market garden food growing at the Rock, Brislington and two other sites within Bristol and has plans to build a fully equipped education and skills training centre at one of the sites. An accredited 3-year course called **'The Local Food Sector Qualification'** is being developed (in partnership with education providers) and will cover (a) food growing and environmental conservation, (b) food processing, (c) food logistics and distribution, and (d) food retailing. The education centre will also offer short-courses in food related activities, i.e. growing food in your garden to local residents and citizens of Bristol. Schools will be invited to visit the market gardens and learn about local food production, sustainability principles and nutrition. The funding will also contribute towards paid apprenticeships for long-term unemployed people in the community to gain skills, qualifications and employment. The FOODTURES project will create a high number training places that will lead to sustainable and rewarding food sector related jobs for local people including TMTP Food PLUS clients and the long term unemployed. It will grow high quality fruit & veg for local sale and for processing into added-value own-label products at the **FOODTURES Processing Kitchens** throughout Bristol. FOODTURES are currently seeking land for commercial growing, across Bristol and the surrounding authority areas. Growing project supported by food distribution hub at Inns Court with walk in fridge and freezer and two vehicles, and by emerging market/retail offer at Inns Court (see Aim 1). Also delivers against Aim 2 – educational engagement with children & public. Also delivers against Aim 5 – infrastructure/distribution. Also delivers against Aim 10 – the Processing Kitchen can deal with surpluses generated elsewhere, via e.g. harvests collected by the Gleaning Network, or unsold produce collected from St Philip's Wholesale Fruit & Veg Market and others. See also Food Plus Centres and Good FoodMarket under Aim 1.	Matthew Tree Project E: mark.goodway@the-matthew-tree-project.org>	Green Capital Neighbourhood Partnership grant £4,000 towards FOODTURES work at the Rock in Brislington Green Capital small grant towards developing a 'cottage industry' where locally grown food and surplus food (from various sources) is transformed into store-cupboard basics to be sold under The Matthew Tree Project's own brand label.	Fewer people are relying on charity and/or benefits. Fewer areas of Bristol do not have access to healthy, nutritious food. More people are working in the local food sector and able to provide for themselves and their families above the living wage threshold. Significantly more 'good' food is being produced locally and sold locally at rates that are fair for the producers and affordable for the consumer. People are more connected with food production and with each other resulting in greater community cohesion and better health and well-being for all, especially the most disadvantaged.	Yes	Yes	Yes	Yes	Yes	By producing more food locally and selling it locally the wealth of the city is increased, i.e. value in terms of food is produced on city land rather than shipped in from elsewhere and the sold locally meaning more money is being retained within the city. This increases the wealth of the city in two ways (a) growing produce on local land and processing value added products in local kitchens, and (b) by selling the products produced locally meaning 100% of the return is retained locally. A fairer and more equitably society improves the quality of life for all by way of less social and health problems. It reduces crime, judicial interventions and social unrest and therefore reduces the demand on public services by way of improved living standards, improved self-esteem, better health and therefore less need for NHS services.	
Sims Hill is a young Community Supported Agriculture project that integrates economic, ecological and social interests in a local enterprise whose core business is growing vegetables year round for its members. It is developing its smallholding and expanding its production and membership over a six year period, on a site in Bristol's former market garden area. Sharing in the harvest and social, ecological and education benefits of the project appeals to a diverse range of people living in local neighbourhoods. The project has now reached a stage of development where a step change from a voluntary to a professional approach is required. We need to grow in terms of our market in order to provide for a fully functioning core team of paid staff. In addition we intend to work in partnership with Feed Bristol to increase our community engagement and help secure the future of the Feed Bristol site. We aim to use the Green Capital year to achieve this transition.	Sims Hill Shared Harvest, simshillsharedharvest@googlemail.com, www.simshill.co.uk		The amount of urban food production that is being supplied into local businesses, retailers, restaurants and households will have increased significantly through our project and others like it. Success can be measured by tracking the amount of such produce being sold into local businesses and	Yes	Yes	Yes	Yes	Yes		

At April 2015, Sims Hill has 60 full veg share members. Their aim is to have 90 full share equivalents by the end of the year. Sims Hill hope to attain full Permaculture Land Status in 2015. Also helps deliver against aims 2 and 4.			taken up by households							
The Community Farm: We are a community supported agriculture project established in 2011 with over 500 members. We grow organic vegetables and fruit on land in the Chew Valley and supply households, retailers and restaurants throughout the Bristol and Bath city regions, having established a co-operative network of local growers. We provide opportunities for people to reconnect with where their food comes from, with regular volunteering days and education programmes. We work with partners such as Bristol Drugs Project to train people so they may return to the workforce and host local schools and businesses. We also work closely with other local social enterprises, such as Real Economy Co-operative and Bristol Pound. Also helps deliver against Aims 4, 5 and 6.	www.thecommunityfarm.co.uk/		Many hundred households will each week be eating locally grown, organic vegetables, either receiving a box delivered to them, or purchased from local markets or selected retailers. This will be a values driven choice, preferring to consume food from a local field provided by a social enterprise.	Yes	Yes	Yes	Yes	Yes		
Bristol Food Producers Bristol Food Producers is a network of food producing enterprises, in Bristol and beyond: a light weight, cooperative, producer-led umbrella organisation that can represent mutual interests, address shared obstacles and seize new opportunities for producers in Bristol's food shed as a united group. The aim of this project is to scale up local food production in and around the city (growing, processing and distribution) by connecting-up existing projects and helping them to collaborate. It will create an innovation and support hub that enables and promotes collaboration and peer support and resource sharing between existing and future urban, peri-urban and rural community-connected food enterprises. **Our strands of work include the following (more detail can be found at www.bristolfoodproducers.uk) CONTRIBUTION TO OTHER CATEGORIES MARKED IN RED** **INCREASING PRODUCTIVE LAND** • **Land matching** Creation of a map that can land under or available for food production and overlay this with nature and wildlife maps , facilitated process and match-making event to help growers to access land and landowners to better understand land partnerships. **THIS ALSO CONTRIBUTES TO 8. LAND & PLANNING (to promote the use of good quality land in & around Bristol for food production in balance with the natural environment)** • **Early stage business development support** Promotion of existing support and new tailored support programmes for growing enterprises. **IMPROVING FAIRNESS AND EFFICIENCIES FOR SMALLER FOOD PRODUCERS** • **Member Benefits** A more cohesive identity and strength in numbers: group buying discounts, learning opportunities (e.g. study visits), member discounts on events, strategic representation of needs/interests, networking events, news and funding. **THIS ALSO CONTRIBUTES TO 4. ECONOMY II (to promote community-led food trade such as co-operatives, buying groups, Community Supported Agriculture & pop-up shops)** • **Tools for the Job Register and Resources** Online mechanism for asks and offers: sourcing facilities, bulk or joint purchase, machinery, tools, labour, joint working. Open directory of resources. **IMPROVING ACCESS TO MARKETS** • **Quality Assurance and Branding** Report on the needs of small producers in relation to meeting	Bristol Food Producers bristolfoodproducers@gmail.com www.bristolfoodproducers.uk @BristolProduce (Managed by Bonnie Hewson, Beacon Farms)	£49,045 Green Capital Strategic grant, with some contributions from elsewhere for certain strands e.g. Cardiff university towards engagement on mapping land/food/nature	Ultimately we hope to increase the volume and accessibility of good, local food in Bristol (in line with the Bristol Good Food Charters definition of good food). This will involve helping existing growers and processors to strengthen and expand their businesses and customer bases, as well as smoothing the way for future growers to become established on new pieces of land with the skills they need to succeed in growing for their communities. We are also interested in supporting producers and farmers within a 50 mile radius of Bristol to supply more food directly to Bristol and to support food processors to use more locally grown produce. We may use some of the following indicators: • Amount of land newly occupied – acreage used for food production. • Amount grown – assess through Bristol Food Producers Survey (BFN) • Amount sold (amount sold via new distribution mechanism or through new outlets) • Number of growing organisations / members of group • Number of people involved in skill sharing (attendees at Masterclasses, study visits etc) • Number of interns and apprentices in training (number enrolled on Bristol Certificate)	YES (Our webpages on the Bristol Food Network site will contain resources for those wanting to make a livelihood from food production and we will also have member only areas for sharing asks/offers)	YES (Through our enterprise and land matching strands we hope to catalyse more enterprises as well as strength and expand existing ones)	YES (We hope to encourage new entrants and new enterprise to develop and help existing projects to attract more interns/volunteers/apprentices through offering the Bristol Certificate)	SOMEWHAT (Not our top priority but will be encouraged through Upscaling Community Growing course, Eat Bristol Brand and other inclusion and marketing work with partners)	YES (We hope to increase the amount of land grown on and encourage new primary and secondary production enterprises to establish, we also hope to make it easier for growers and farmers near to the city to find local markets through the Eat Bristol brand and our research into Routes to Market		

standards, the resources available the existing charters, brands marks, and open gate systems. Suggestions on collaborative solutions to inform an umbrella benchmark quality standard or a future bid. **THIS ALSO CONTRIBUTES TO *6.* ECONOMY IV (to help open-up markets for food made or grown by local & regional producers) AND ALSO through the use of a distributors mark 3. ECONOMY I (to champion the use of local, independent food shops & traders) and 5. ECONOMY III (to retain & strengthen city links with local wholesale markets, & nearby abattoirs, dairies & farms)** • **Routes to market: ordering and delivery logistics** Options study into existing systems to link producers with consumers (pros and cons of each) and a feasibility assessment of a neutral shared delivery logistic scheme, with a view to informing a future bid if necessary. **THIS ALSO CONTRIBUTES TO 4. ECONOMY II (to promote community-led food trade such as co-operatives, buying groups, Community Supported Agriculture & pop-up shops)** **COLLABORATING ON LEARNING** • **Skill Sharing Masterclasses** 2 enterprise, 2 social and 2 technical masterclasses led by partners or external experts to enable skill sharing and practical demonstration. • **The Bristol Certificate: Livelihood Skills for Landworkers** To provide a standardised skills base for all new growers in Bristol at different projects: enabling skills development, experience of different models, enterprise, marketing and community development skills. • **Promoting Growing as a Livelihood, including Scaling up Community Growing courses and Where to Go to Grow listings** Careers Day at Food Connections (Garden Paths), Scaling up Community Growing Course for key garden volunteers, Where to Go To Grow listings (places, courses, events), exploring way to improve diversity in the growing sector.			• Number of people trained in scaling up growing / volunteers at projects (Community Growing Course) • Number of people advised on business skills / careers (number using support services or attending careers day) • Number of new enterprises established by people helped/members • Number of local organisations worked with, local connections made, value of discounts and benefits offered • Value of goods or infrastructure bought in bulk or shared • Reports of viability or quality of life improved Ripple effects and anecdotal benefits							
Bristol Fish Project After a successful pilot in a former college site in Bedminster, urban fish farm The Bristol Fish Project is now working towards producing fish and vegetables commercially. Their aquaponics system of farming uses the nutrients in fish waste to grow plants hydroponically. Bristol Fish Project is a community-supported aquaponics farm in Bristol. Our work is an experiment in the commercial viability of community-supported aquaponics. We want to see if urban aquaponic farming can be a viable livelihood, to explore how aquaponic farming can help to close urban material loops, and to build community through innovative, collaborative local food systems. As well as employing and upskilling local people, we also teach the skills for running an aquaponic business to new-entrant farmers; encouraging the wider uptake of the farming method. Aquaponics is a fairly recent addition to the methods and techniques available to food producers and due to its newness, much of the data for small businesses to get involved is still missing. We hope to contribute our experiences and data to the growing body of information available to small businesses.	Bristol Fish Project www.bristolfish.org info@bristolfish.org	£50,000 Green Capital Strategic grant	Bristol will have its own urban fish farm supplying fish for direct sales, sales to eateries and sales to select fishmongers. Students of the fish project will go on to set up their own farms – like has happened with Grow Bristol. We can measure the number of fish sold into the local market, the weight of plants sold locally, the volunteer hours contributed, the amount of jobs created and we can map our supply chain up and down stream to see how we are doing.	Yes	Yes	Yes	Yes through our Community Supported Agriculture model	Yes absolutely – especially in the case of local sourcing of certain types of fish and plants that in the past would have been brought in from further afield.		
Grow Bristol is a new urban farming enterprise developing and demonstrating innovative and sustainable ways of growing food in the city spaces of Bristol for the benefit of all its inhabitants and the wider world. Our aims are to: produce fresh, local and sustainable food all year round; educate and engage with people to increase knowledge and wellbeing; promote enterprise and employment opportunities; and work with others towards a sustainable local food economy. We call this approach 'smart urban farming'; bringing together innovation and enterprise to deliver multiple environmental, economic and social benefits. In 2014 we completed a pilot project developing growing systems based on 'controlled environment agriculture', vertical faming and aquaponics. We are now ready to scale up our activities by realising our plans to transform a disused industrial site into a productive urban farm and space for training and public engagement. The site is close to Temple Meads station and we have planning permission and a lease agreement to operate on the site until 2017. The focus of the site will be our 'Grow Box', a recycled shipping container repurposed as an optimised food production system growing fresh produce (salad leaves, herbs and fish) for the local market all year round. On this site we can both develop our small-scale horticulture business and deliver engagement, training and volunteer opportunities with different groups and individuals around growing food and a business. In advance of developing our new site we are currently engaging with a wide range of people and groups through our 'Mini Grow Box' demonstration	Grow Bristol http://growbristol.co.uk/ Dermot O'Regan dermot@growbristol.co.uk Pete Whiting pete@growbristol.co.uk	Part-Green Capital-funded	New sources of fresh, local and sustainably-produced food to local markets (restaurants and direct to public). Increased knowledge of food system in general and our approach to food growing specifically. Increased horticulture skills across different groups.	Yes – developing urban farm.	Yes – ours.	Yes.	Potentially.	Increased significantly by 2020.		

aquaponic growing system. The showcase was launched at the Food Connections 'Grow Festival' on College Green over the first May Bank Holiday, and is now part of the Green Capital-funded 'Urban Growing Trail' and appearing at spaces such as Engine Shed and Bristol 2015 'Lab' over the summer.										
IncrEdibles Food Project are growing and distributing open pollinator heritage seeds – organic plants which produce seeds so growers can maintain the heritage. Encouraging people to grow their own food. Growing plugs to certain size which people can grow at home and maintain the seeds and continue the chain. 4000/5000 plants growing at the moment. Will deliver into city via markets in city, small scale farmers markets etc. Also delivers against aims 2 & 4	IncrEdibles Andy Clegg andolin@hotmail.co.uk 0758 083 8015		The amount of urban food production that is being supplied into local businesses, retailers, restaurants and households will have increased significantly through our project and others like it. Success can be measured by tracking the amount of such produce being sold into local businesses and taken up by households. To increase interest and number of people growing their own. Increase in sales and distribution outlets too.	Yes	Yes	Yes	Yes	Yes		
Indicators from Baseline report, mapped to 2020 outcomes: None										

10. WASTED FOOD & FOOD WASTE

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

				Does your project address any of the Bristol Food Policy Council 2020 outcomes? (add more details if appropriate)							Are there any other outcomes for 2020 that you would like to add?
Project outline Please give a brief description of your project/business plan including how long it will run for. If projects are unrelated, please enter them separately.	Lead organisation and contact details	Funding information if appropriate (e.g. Green Capital project)	What will have changed in Bristol if your project has been successful? How will you measure success?	**Participation** Food waste is reduced & composting is increased City resident participation in food waste reduction is very high	**Campaigns** Household & commercial food waste is reduced School food waste is reduced Food waste is actively discouraged	There are new designated community composting sites with resources	Edible food is redistributed	Food waste collection is accurately measured & monitored	All energy & nutrients from domestic & commercial food waste are returned to food production in & around the city	Affordable solutions enable commercial food waste collections, including options for hotels, cafes & restaurants	The food industry, from field to fork are engaged and committed to reducing and preventing food waste
Sustainable Food City actions, relevant to 2020 outcomes: [6.3]					[6.1] [6.5] [6.6]	[6.6]	[6.7] [6.8]		[6.4]	[6.4] [6.5]	
Bristol City Council food waste services Once residents have followed all the steps to avoid food waste happening in the first place they will still be left with some unavoidable food waste like vegetable peelings and bones etc. For those with gardens, the best thing to do with vegetable peelings, fruit waste, tea bags and coffee grounds is to compost together with garden waste. Home composting is an inexpensive and natural process that transforms some of your kitchen waste into a valuable, nutrient rich food for your plants. Subsidised home compost bins are available from the City Council. There are however some food wastes which are not easily dealt with by home composting as they can attract vermin if added to the compost heap. These include cooked plate scrapings, bones and processed foods, like bread and biscuits. There will also be residents who are not able to home compost and in order to ensure that remaining food waste is processed and turned into a product suitable for use as a soil improver 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.	BCC		Household food waste is either composted or recycled.								
Bristol's Food Waste Policy – as set out in **BCC's 2009 Waste Strategy** is: "Our City: Ambitious Together – Our Green City, ensuring our city develops in a sustainable way, tackling climate change by reducing food miles, maximising recycling and reducing waste". Collected food waste is processed using 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. The Food Waste Contract ends in 2028 so little could be achieved until then in terms of food waste collection and treatment changes. Currently Bristol City Council have no plans to offer businesses a food waste collection service. Businesses are responsible for organizing their own waste collection.	Simon Anthony Waste Partnership Officer simon.anthony@bristol.gov.uk										
Feed me and win: West of England campaign 29 June 2015–18 March 2016 Rewarding residents using their weekly food recycling collections. This campaign seeks to increase participation in food recycling, reduce levels of food waste currently collected in the residual waste stream, and through the use of the 'Love Food Hate Waste' campaign promote consistent regional	Bristol City Council https://www.bristol.gov.uk/feed-me-and-win-food-recycling-scheme	£399,732 Department for Communities and Local Government Recycling Reward Scheme									

messages about the importance of 'reducing' food waste. **UPDATED DECEMBER 2015**	B&NES Sarah Banks Sarah_Banks@BATHNES.GOV.UK										
Elm Tree Farm We have just been given funding to develop the kitchen in the farmhouse at Elm Tree Farm. Once it is up and running, we will be able to use our surplus produce to make preserves, chutneys, fermented and dehydrated foods which we will then sell or supply to local restaurants, cafes etc. We also hope to use seasonal 'gluts' of produce from other food producers that would otherwise go to waste. The kitchen will also provide training to the adults with learning difficulties that we support. In time we hope to run workshops in preservation and fermentation techniques. See also shop under Aim 1.	Anna Swift Elm Tree Farm Park Road Stapleton BS161AA 0117 958 6206	We received Green Capital funding via the Quartet Foundation	There will be a reduction in the amount of waste food from our farm and other growing projects that is currently either composted or fed to the pigs. Success will be measured by the amount we produce and sell.	The individuals we support will be able to learn crucial life skills in the kitchen. Local people and growers can learn ways to minimise the waste they produce and turn it into something edible.							
What Happens Next The What Happens Next Project is striving to put food, growing spaces and outdoor learning higher up the agenda in children's education. By engaging children with food and natural life cycles, we can move towards a society that considers the impacts of its actions. Our services include educational food programmes, design and installation of edible gardens and resources to help people interact with the environment in a conscious and sustainable manner. One of the resources we are providing is an easy-care wormery that turns food waste into plant food. For us, wormeries are an integeral part of educating young people about life-cycles and fostering a mindset that asks 'what happens next?'. We have introduced wormeries to 3 primary schools in Bristol as part of our *Seed to Celebration Giveaway* in May, where we gave seeds and growing and cooking resources to all 106 primary school in Bristol. The next phase of our strategy is to introduce these low-cost wormeries to many more schools in Bristol. The wormeries will give the school the capacity to turn high volumes of food waste into fertiliser that can be used in growing projects and eventually for micro-enterprise. See also Aim 2.	What Happens Next Project, info@whathappensnextproject.co.uk, www.whathappensnextproject.co.uk	Commercial enterprise	With regards to food waste, we hope to have installed wormeries in 30% of Bristol's primary schools by September 2017. This will allow these schools to convert up to 150 litres of food waste into valuable compost in just two weeks (almost 50 weeks quicker than regular composting methods). By 2020 we aim to have introduced wormeries to 50% of Bristol's primary schools, as well as at least one secondary school. We also aim to be supporting at least one Bristol school with selling excess nutrient-rich compost to nurseries and professional agriculture projects. This would create revenue for the school, discounted fertiliser for the producers and full circle use of waste.	Yes	reducing school food waste				By 2020 we would like to be supporting at least one Bristol school with selling excess nutrient-rich compost to nurseries and professional agriculture projects. This would create revenue for the school, discounted fertiliser for the producers and full circle use of waste.	Using upcycled bins and the expertise and ingenuity of our partners at Uban Worm, we are delivering a product which is the cheapest of its size on the market (200 litres, £140). The design of the wormery also intends to change the way we see the action of throwing things into the bin.	
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. **Understanding what food is wasted** Resource Futures undertake analysis of waste arisings to understand how much food waste is being recycled and how much is still going into the rubbish bins. The research we helped to deliver in 2012/13 found that 7.0 million tonnes of food and drink waste was thrown away from our homes in 2012 That's enough to fill Wembley Stadium nine times over! This equates to around 5kg of food each week per average UK household. 60% of this could be easily avoided. The research shows that the average UK household is throwing out around £470 of food each year. In Bristol a study undertaken in 2013 showed that nearly 15,000 tonnes of food waste was being put into the rubbish bin rather than the kitchen caddies provided to householders. A study of waste composition across the West of England authorities is being conducted in 2015. During 2015 Resource Futures is also undertaking a national study to understand where food is being wasted throughout the food supply chain. **Promoting food waste reduction and recycling to householders** Resource Futures works with Kier (the company providing waste services to householders) to provide support and advice to householders about their	Resource Futures www.resourcefutures.co.uk/ 0117 9304355 Save More resources downloadable with exercises and training notes. Suitable for any groups working with low income families and vulnerable adults on kitchen skills Save More materials Resource Futures also have hard copies available from the CREATE Centre. Contact Alice Maxwell-Lyte: alice.maxwell-lyte@resourcefutures.co.uk		Better understanding amongst public and employees in the food sector of causes of food waste. Reduction in food waste in domestic and supply chains Increase in amount of food waste collected for recycling.	Yes	Yes			Yes			Yes

waste and recycling services. This service is available to householders who request information through the Council's helpline. In association with WRAP, Resource Futures has developed a resource named "**Love food. Hate Waste. Save More**." For people/groups on low income and hard-to-reach groups and vulnerable adults helping them to reduce food waste whilst saving money. **Promoting food waste reduction to food supply chain** Resource Futures are also developing with WRAP a similar resource for the business sector (manufacturers, caterers, retailers, but not including growers), 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.											
Re-use Network **Supporting Food Re-use Groups.** Resource Futures are working with Re-use groups across the city to develop a Re-use Network. This work is funded with a strategic grant from Bristol Green Capital. The network promotes collaborative working between key stakeholders and promotes re-use to householders and businesses.	Bristol Re-use Network contact Jessica Hodge: Jessica.hodge@resource.futures.co.uk	£50,000 from Bristol Green Capital strategic grant	Increased collaboration between food waste initiatives in the city as well as wider re-use organisations.								
Food Route is a project in development. Being led by FareShare South West in collaboration with Neighbourly and Incredible Edible. It is a digital platform for linking surplus food from communities and businesses with those who are able to use or redistribute it, therefore reducing the amount of edible waste food going to landfill. Surplus will come in all scales, from allotments up to major supermarkets. Food will be dealt with on a hierarchy of: human consumption first, then animal consumption, then AD. Food Route will be launched by the end of 2015.	Fareshare South West, Neighbourly & Incredible Edible Bristol http://faresharesouthwest.org.uk/ www.neighbourly.com/ http://ediblebristol.org.uk/	£43,880 Green Capital strategic grant	An estimated 100–150 food companies engaged with the project and 100–150 organisation receiving the food engaged with the project. The amount of edible food going to landfill or anaerobic digestion will be reduced.	Yes			Yes			Yes	Yes
FareShare South West – Eighth Plate are developing a toolkit to be used at festivals to measure how much edible food is wasted and training vender on how this waste can be delivered to vulnerable people nearby. The project will be working with 5 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. **FareShare South West** redistribute around 30–40 tonnes of food a month which would otherwise have gone to landfill, to around 150 organisations in Bristol, Bath, Gloucs, Somerset & Wiltshire. FareShare South West actively works towards behaviour change within the 150 projects they deliver to and within over 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. The aim of this project is to deliver an incredible catering service to corporate, community and individuals and in the process change behaviour within our customers and our volunteers	www.eighthplate.org.uk www.surplussupperclub.org.uk	Funding from Esmee Fairbairn and WRAP	Up to 60 tonnes of food saved from waste. Change of behaviour within traders, organisers and festival attendees Distributing around 480 tonnes of food per annum that would otherwise be wasted. Engaging and encouraging behaviour change with 150 organisations within the voluntary sector or Bristol and around 100 people who would normally not be involved with food waste. Change in behaviour in corporate, communities and individuals. Momentum developed to change purchasing habits and challenge procurement	Yes			Yes				Yes
This is a Rubbish take a whole food supply chain approach to campaigning against preventable food waste. They are currently working on the "Counting what matters" project, designing an audit of supermarket food waste to identify where food is being wasted. They plan for the audit to measure food waste from the farm level to the supermarket shelf across one supermarket chain. They will have a strategy and action and hopefully have identified a supermarket to carry out the out audit by the end of 2015.	This is Rubbish Nessie Reid www.thisisrubbish.org.uk		Increased transparency and awareness of food waste in one supermarket chain.					Yes			Yes
Food Cycle The volunteer-led Bristol hub provides 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, FoodCycle Bristol run regular pop-up restaurants for the local community, and undertake a number of education activities.	Food Cycle http://foodcycle.org.uk/location/bristol/		Volunteers gained an improved awareness of surplus food, and cooking skills. Local community	Yes	Yes		Yes				

FoodCycle Bristol collects surplus food from Sainsbury's and local independent food retailers and turns it into a three-course meal at a local community centre. These events are open to all but target people who are at risk of social isolation and food poverty. FoodCycle Bristol also go into primary schools and run classes and assemblies on how to reduce food waste and cookery skills. As well as facilitating schools to put on their own FoodCycle Meals. This year FoodCycle Bristol are moving to a larger venue where they can have increase their community meal capacity twofold to 100 guests, and will also be able to serve meals twice a week. FoodCycle Bristol are also developing resources for schools, in the form of a toolkit to be rolled out to Bristol schools. The toolkit will include lesson plans, with information on food waste and food poverty. The toolkit will also include advice on how schools can put on their own FoodCycle 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. The toolkit will benefit from lessons learnt from a number of case studies. These resources will be produced by autumn 2015. In addition, FoodCycle Bristol have an education tent with food waste games, educational materials and a pledge tree that they take to local community events.			groups and guests gain an increased awareness of surplus food, access to a healthy meal, and get to utilise surplus food by taking home surplus to cook with. More schools will be educating children about issues around food waste. Children in participating schools will have improved awareness of the food system, food waste, connecting with food and improved cookery skills.								
Bristol Skipchen are working to: – Change legislation around best-before dates by using innovative projects to raise awareness, and by lobbying for change. – Reduce the amount of food waste by working with restaurants and shops who give food to the project, through support & conversation – Raise awareness to help reduce domestic food waste Bristol Skipchen run a café in Stokes Croft, which aims to raise awareness of the amount of edible food throw away and campaigns for system change. Skipchen collects out-of-date food from food retailers around Bristol and produces meals and asks customers to "pay as you feel". Since January they have collected over 14 tonnes of surplus food and serve 100–200 meals a day. This summer Skipchen will be more mobile, attending festivals, migrant camps etc. and hopes to return to a more permanent venue in Bristol in the autumn. They have a trial and error approach to finding solutions for domestic and commercial food waste. Potential and on-going projects including running workshops in community kitchens, doing a trial with a local supermarket on redistributing food waste, working in schools and changing the 'best before date' culture. Bristol Skipchen are working on a trial with Waitrose in Henleaze, aiming to collect 100% "waste" from the supermarket 7 days a week. Bristol Skipchen are running a Disco Soup event in the Crofters in Stokes Croft, 29 May, with a 200 capacity. (See also aim 2)	Skipchen, a partner of the Real Junk Food Project. bristolskipchen@gmail.com		More surplus food will be re-distributed, better understanding amongst the public in retail sector on how to use and reduce surplus food.	Yes	Yes		Yes				Yes
The Sustainable Restaurant Association have a number of very active members in Bristol who want to improve their business' handling of food waste. The SRA have just completed the FoodSave project in London (www.foodsave.org) using smart meters to run "food waste audits" for small to medium size businesses in the hospitality and food service sector (including restaurants, pubs and cafes). Through doing waste audits the 90+ businesses the SRA worked with have saved on average £5000-6000 and reduced food waste weight be an estimated 1.7 tonnes annually. The project methodology is proven to work and also provides best practice examples which can be used to raise awareness about food waste inspire other businesses to take action. The SRA are looking for funding/a way of financing a similar FoodSave-type project in Bristol.	Sustainable Restaurant association www.thesra.org		Food waste produced by restaurants and cafes would be reduced		Yes					Yes	Yes

GENeco Wessex Water Where food waste which is not suitable for human consumption such as damaged goods, expired stock, plate scrapings and kitchen peelings – GENeco's state of the art food waste recycling facility provides a safe and sustainable solution for the treatment and recycling of food waste in Bristol. GENeco is an award winning renewable energy and recycling company owned by Wessex Water. Its anaerobic digestion food waste recycling facility in Avonmouth Bristol is the first in the UK to be co – located at a sewage treatment works. The GENeco facility uses anaerobic digestion technology to closes the loop on the food circular economy producing renewable energy and a nutrient rich fertiliser for local farms. Anaerobic digestion is a completely natural process for treating food waste. Micro-organisms break down food waste in the absence of oxygen and produce biogas containing methane. The biogas produced from the digestion process undergoes further processing in GENeco's Biomethane gas to grid plant one of the largest facilities of its kind in the UK and the first in the country to inject Biomenthane into the grid produced from the digestion of both sewage sludge and food waste. Biomethane injected into the 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. • 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. Link to video below https://m.youtube.com/watch?v=x2R_MaWFABo	GENeco www.geneco.uk.com 01225 524560		Increase in diversion of unavoidable food waste from landfill Greater recycling of unavoidable food waste Reduction in food waste miles Reduced risk of the spread of animal diseases through the improper treatment of food waste. Greater understanding of the opportunities to put unavoidable food waste to beneficial use	Yes	Yes			Yes	Yes All fertiliser is sold locally but not necessarily within Bristol due to the limited farm land.	Yes	Yes
Bath and Bristol YMCA YMCA is working with local young people to create monthly 'landfill lunches', offering a community-orientated Sunday lunch made entirely from surplus food.		Green Capital small grant									
Square Food Foundation This long-running cookery school, based in Knowle West, works with schools and the local community to teach basic skills. They will be running a series of 12 cookery workshops, centred on food waste and how to reduce and/or avoid it.		Green Capital small grant									
Ujima Radio The 'Eat your Greens' project will be targeting the reduction of food waste in the home in black and minority ethnic (BME) communities. Green issues will be debated on the radio station and other Bristol 2015 projects promoted.		Green Capital small grant									
Indicators from Baseline report, mapped to 2020 outcomes				Tonnes of waste sent to landfill: 53,000 Tones of food waste collected: 11,000 Tonnes of dry waste recycled: 52,000 Tones of green/compostable waste collected: 26,000	Tonnes of waste sent to landfill: 53,000 Tones of food waste collected: 11,000 Tonnes of dry waste recycled: 52,000 Tones of green/compostable waste collected: 26,000			Tonnes of waste sent to landfill: 53,000 Tones of food waste collected: 11,000 Tonnes of dry waste recycled: 52,000 Tones of green/compostable waste collected: 26,000			