

Appendix 2

What is the Council being asked to sign up to?

Food is a recurrent theme in the council's new Corporate Plan. The Food Strategy supports current and planned work programmes and the majority of actions agreed by the Council are to be delivered within existing Council resources.

The success of the last strategy was due in a large part to Officers and Councillors being willing to see the benefits that working on food offers to other broader social, economic and environmental priorities.

Commitment of Officer time (at an appropriate seniority to the task) to ensure that actions within the plan are delivered is essential if the strategy is to succeed. It is therefore this willingness to work in partnership with the Food Partnership, the Health Service, the Community and Voluntary Sector and the private sector that is at the heart of what the Council is being asked to commit to.

This strategy has been written at a time of financial uncertainty for all the partners involved. The statutory, commercial and community /voluntary sectors all report that resources for work will be tight for the foreseeable future. Spade to Spoon sets out a programme of work that provides true value when measured against a range of economic, social, environmental and health criteria.

Additionally an Equalities Impact Assessment for the food strategy has also been undertaken which recommends that no significant cuts to services that help feed vulnerable people should be made without an equalities impact assessment of that decision to cut. This chimes with Equalities Impact work on all decisions to cut services.

From Cabinet Paper

There are however a number of recommendations that will need additional resources to go ahead, these resources do not necessarily need to come from BHCC although input (along with other partners) into identifying finance, skills and other inputs to enabled these to happen will be needed.

Procurement / client contracts – officer time to attend working group to look at food procurement issues with a view to implementing minimum buying standards has been agreed by the procurement team (learning from good practice from elsewhere in the country and locally from procurement of the school meals contract). Experience from other parts of the country suggests that introducing minimum buying standards for food does not always lead to an increase in cost however it should be noted that implementing minimum buying standards may well have a cost implication. Any recommendation from the working group would need to come back to Cabinet for approval.

Mapping of land as an asset – under the localism agenda Local Authorities are encouraged to map their assets that could be suitable for community ownership. The Food Strategy recommends that land suitable for small scale food growing is mapped (alongside other open space, landscape and biodiversity needs) so that communities are aware of potential sites in order they can come forward with proposals (as in the case of buildings). A cross departmental Council team would need to be identified to undertake this work.

Research. There is a problem of a lack data on the food and diet behaviours of residents which means that planning interventions and measuring effectiveness is challenging. It also means that it is hard to quantify the value of sustainable food to the local economy, measure the number of people involved in the sector or demonstrate the long term impact of prevention measures (such as teaching cooking to adults) over intervention measures (such as health inputs for diabetes or heart disease). Partners (including health, BHCC and universities) will be asked to come together to identify research priorities and submit joint funding bids to undertake work where gaps have been identified. As a holder of data and experts in this area BHCC will be asked for involvement.

Food Centre / Food Hub / Community Kitchen / Stanmer Farm Buildings. There are a number of potential capital projects included in the food strategy which currently do not have financing. As and when these projects get progressed they will be brought back to Cabinet (and other partners) to discuss financing.

Training. There are a number of actions with recommend delivery of training to health, education and social care professionals. Whilst funding for these programmes is confirmed for 2011/12 staff will need to be allowed the time to attend training. Recent experience has been that do to staff shortages and budget cuts staff are finding it hard to come away from the 'frontline' to attend sessions. BHCC and NHS Brighton & Hove are asked in principle to commit to continuing to allow staff to attend training as approved by their in house programmes.

Public Health. The Food Strategy (and the Food Partnership) relies on the continued financing of public health initiatives around diet and nutrition which currently comes via the PCTs public health commissioning structure.

Food Strategy Aims – the action plans associated with these aims are for five years whilst the aims themselves are longer term – 20 years. This document highlights BHCC commitments only, for all of the actions other partners are also signing up to do work

Key Objectives that the Council is involved in

AIM 1 People in Brighton & Hove eat a healthier and more sustainable diet	
1.1 Deliver education initiatives across all sections of the community to promote healthy and sustainable food choices and inspire people to make them.	Role of BHCC as a major employer to promote healthy and sustainable food choices to its staff via a number of methods
1.2 Deliver an all life stages approach to preventing and reducing obesity and other diet-related diseases in adults and children.	Public health team agreed Brighton & Hove's Children's Centres to support work in their settings (Lydie Lawrence from NHS Brighton & Hove Public Health team acting as liaison)
1.3 Deliver a co-ordinated weight management service for adults and children above an ideal weight driven by a clear care pathway, co-ordinated referral system and robust evaluation.	Public health team agreed
1.4 Ensure that adults have the skills and confidence to cook from scratch.	Public health team agreed BHCC Learning Disabilities Team to be involved in work to map current services on food and nutrition for people with Learning Disabilities in order to deliver better services in the future
1.5 Support existing community food initiatives and increase the number of projects working in deprived communities and with groups who experience disadvantage	Funding from BHCC via community grants team to food projects to be monitored Support from housing and neighbourhood teams when people want to be establish new projects
1.6 Support schools to put an emphasis on practical food experiences (including cooking skills and food growing) and to educate about food and food choices	Various roles for BHCC / CYPT / Schools including School meals team, healthy schools team, school nurses, teachers forums etc
1.7 Extend the use of the Healthy Choice Award and develop additional sustainability criteria. <i>Funding for Healthy Choice Award Co-ordinator to support this work is currently provided by NHS Brighton & Hove as part of the food for a healthy future / reducing childhood obesity programme</i>	Support from BHCC Environmental Health Team to promote the award continuing current arrangement Adult Social Care (support to establish HCA for all care homes)

	Healthy Early Years project means that all early years / nursery settings will be using award and will nominate nutrition champions
--	---

AIM 2 There is improved access for all residents to nutritious, safe, affordable, sustainable food in culturally acceptable ways.	
2.1 Ensure that people are well-served for outlets selling affordable fresh produce within walking distance	BHCC Planning - Role of planning checklist and health impact assessments on new developments to help inform planning decisions
2.2 Increase citywide availability of and accessibility to food produced using sustainable methods	
2.3 Ensure that nutrition services and food projects are delivered within neighbourhoods and in partnership with community groups.	
2.4 Improve understanding about the issue of food poverty in the city; establish baseline data and agree an action plan	BHCC officers are working on child and fuel poverty. Need to link work on food poverty in with this – already made links with work on Child Poverty Strategy
2.5 Ensure that food work is appropriate to cultural diets	
2.6 Create healthier environments where walking and cycling for food shopping are encouraged	BHCC Planning BHCC Transport team
2.7 Support community food growing as part of healthy neighbourhoods	Various BHCC departments already involved as part of Harvest project – notably housing, allotments, parks, rangers, neighbourhood teams.

AIM 3. Develop a vibrant sustainable food economy that includes a range of thriving local businesses, local production and local employment opportunities.	
The review of the city's economic strategy, the development of an investment portfolio for the city offers, the Local Enterprise Partnership and the production of a sustainable strategy for the city's farmland offer the ideal opportunities to look at some of these issues. Led by Economic Development Team working with the city's Economic Partnership	
3.1 Raise the profile of sustainable food to residents and visitors to the city	FP to work with Visit Brighton / Tourism Alliance and edible magazine to take forward ideas to produce directory / web resource of places serving local food for visitors to the

	<p>city. Aim to increase spending on sustainable food to support these business and spread spend by tourist to new areas of the city / new businesses.</p> <p>Work with the Brighton Centre when food contract comes up for renewal to make sustainable food part of the offer. Use opportunities to raise profile of local food businesses / local produce to conference visitors.</p>
3.2 Support food businesses that operate (or want to establish) as social enterprises	BHCC economic development team
3.3 Expand and develop markets for local produce	BHCC – economic development, contract catering and procurement all have roles
3.4 Support local growers by increasing the overall market share for local, sustainable produce	
3.5 Safeguard the diversity of food retail (including shops, markets and other delivery methods)	<i>There has been considerable concern expressed by residents and small shop owners that too many branches of the ‘big four’ are opening up in the city. The Food Strategy aims to support alternative models of retail to operate alongside traditional supermarkets (including shops, markets and delivery), to safeguard retail diversity, to maintain the unique character of our shopping streets and offer alternatives where money spent by local people on food contributes to the local economy. This is difficult where planning regulations do not allow for limits on types of premises, and in an economic climate where shop owners would rather the security of a large multi-national occupier of their premises. We are not the only city in the UK grappling with this issue and will look to other places for information and ideas. This is what the strategy says; not sure what BHCC can do to help but there may be opportunities in the future via the new planning regulations and neighbourhood plans, use of licensing</i>
3.6 Increase employment opportunities in the sustainable food sector and support the development of a skilled workforce for it.	Work with the employment and skills partnership on this
3.7 Ensure that the redeveloped Open Market operates as a space where a cross section of the community is able to access healthy, sustainable, affordable food	Role of Open Market board of CIC which has Council representation

AIM 4 Introduce food procurement policies and practices within organisations that are models of health, ethical and environmental responsibility	
4.1 Increase the number of public institutions serving healthy food	<p>BHCC procurement team have agreed to introduce the Healthy choice award as a criteria for suitable new catering contracts</p> <p>BHCC Early Years settings adopting the Healthy Early Years (HEY) standards includes a</p>

	<p>module on healthy eating and menu planning using the Healthy Choice Award</p> <p>Role out the Healthy Choice Award to all care homes in the city.</p> <p>Work with those secondary schools who because of their Academy Status do not need to comply with national nutritional standards on their healthy choices.</p>
4.2 Set up a working group to look at procurement issues (cross-organisation) learning from good practice elsewhere in the country	BHCC procurement team have agreed to attend cannot organize (FP to do this)
4.3 Introduce purchasing policies which encourage environmental sustainability, local sourcing, animal welfare and fair-trade.	<p>BHCC sustainable procurement policy is coming to the same Cabinet as this paper and cross referencing has been done – this includes measures to introduce purchasing policies which meet 4.3</p> <p>Work with the Brighton Centre to introduce sustainable food once the contract comes for renewal.</p>
4.4 Celebrate successful policies and publicise to customers what has been achieved.	

AIM 5 More food consumed in the city is grown, produced and processed locally using methods that protect bio-diversity and enhance the environment	
5.1 Increase the amount of land available for food growing – on allotments, in communities and on the urban fringe	<ul style="list-style-type: none"> • BHCC Allotments Service (commitment in increase allotment spaces in Corporate Plan) – ensure any new sites include community plots and easy access plots • BHCC City Infrastructure support in finding <u>land</u> for a community orchard which will be funded by Harvest Partners • BHCC Housing to continue to support setting up food growing projects on housing land (using meanwhile leases) • BHCC Property / Countryside to support projects to establish • BHCC legal team support on use of meanwhile leases on their land • Production of map of land in city and on urban fringe that would be suitable for food growing (fertile, complements other biodiversity / landscape needs etc, is part of Biosphere Reserve bid) WHO
5.2 Support and encourage residents who wish to grow their own, and foster skills and confidence so more residents are engaged in food-growing.	BHCC Housing Officers / BHCC Neighbourhood Support workers/ BHCC Rangers to promote opportunities offered by Harvest

5.3 Build and strengthen the infrastructure needed to support local food systems.	BHCC Planning, BHCC Economic development, BHCC Transport All of the above have a role to play in understanding what is needed, making plans and then if a priority is identified financing for the project will be sought
5.4 Develop a vision for the sustainable future of farmland owned by the city council to fit within Biosphere Reserve principles.	Encourage farms owned by the city council and those in the local area to adopt environmentally sustainable practices. Work with Cabinet Member for Environment & Sustainability, Estates team and new farmland manager/surveyor on refreshed Downland Initiative
5.5 Develop a local fish plan to promote and support local, sustainably caught fish	
5.6 Implement Sussex Food Hub / CSA report recommendations in order to get more locally produced food into the city's cafes and restaurants	
5.7 Support the projects at Stanmer Park in their development and role as small scale food growers on the boundary of the national park.	BHCC Countryside team to work with FP and Food Matters to support this.

AIM 6 A low waste city where waste generated by the food system is reduced, redistributed (reused) and recycled.	
Targeting across domestic, statutory and commercial waste streams.	
6.1 Minimise the amount of avoidable food waste through education, awareness-raising and network-building	Continue to deliver a community based education / skills programme linked to the national initiative 'love food: hate waste' – funding through Cityclean confirmed to July 2012 – obvious links to reducing costs of waste collection by reducing total amount of waste and role to play in Zero Waste City. Work with supermarkets to promote food waste reduction habits to shoppers and to influence their approach to reducing food waste (Cityclean support FP to do this) Research potential for a 'food hub' as a place where food that doesn't reach cosmetic standards set by supermarkets is used / sold / distributed. <i>Potential for social enterprise food processing business to set up.</i> Could link to ecotech park (BHCC Economic Development Team) Work with Universities on food waste reduction programmes. As places where food gets consumed, large employers, as routes to student education and as academic centres of expertise on food waste issues / behaviour change / comms etc (Cityclean already

	<p>planned work)</p> <p>Work with schools on food waste education and minimisation. Wastebusters until at least July 2012 taken when this work is due to be re-considered through the Environmental Education Contract. Link with eco schools programme / schools that do food growing – composting at school. (Cityclean and Sustainability teams – link to Environmental Education Contract)</p> <p>Produce information / guidance on leftover food at events (linked to food safety messages) – Food Partnership Love Food Hate Waste campaign link in to Big Lunch (BHCC Environmental Health Team to support with food safety messages)</p>
<p>6.2 Reduce the amount of packaging relating to food that is thrown away and increase recycling of food packaging</p>	<p>Various actions for Cityclean</p> <p>Promote waste minimisation and recycling to residents</p> <ul style="list-style-type: none"> - Encourage recycling of food packaging e.g. cans, bottles at point of use (e.g. cafes, canteens) - Options to increase the range of materials collected for recycling are being reviewed. Feasibility depends on costs and reliability/ sustainability of end markets (set out in Draft Waste Review) - Waste Advisory Group to run a pilot project to look at a whole systems approach to tackling waste reduction and recycling (subject to securing external funding). - Increase amount of recycling / composting in public institutions - Feasibility of bringing school waste and recycling collections in house when the existing contract comes to an end in 2013 will be assessed (set out in Draft Waste Strategy Review).
<p>6.3 Treat unavoidable food waste as a resource (e.g. promoting composting, vermiculture and anaerobic digestion)</p>	<ul style="list-style-type: none"> -Promote the benefits of home composting / food digesters (BHCC Cityclean in Community and subsidized compost bins). -Support the development of community composting schemes for uncooked fruit and vegetable waste. (Cityclean officer supports projects alongside FP, FP support is currently linked to love food: hate waste funding receive mentioned in 6.1) - Increase composting on allotment sites (Promotion by BHCC allotments team) - Work with school meals service provider on their food waste reduction programmes.

	<p>(BHCC School meals contract manager)</p> <p>- Proposals for a food waste collection trial are being developed by BHCC. The trial is proposed for a suburban area of the city as set out in the Draft Waste Strategy Review. (Timescales and funding not finalised at the time of writing.)</p> <p>- Promote separate food waste collection services to local businesses. (business waste leaflet written by Cityclean)</p> <p>Core Waste and minerals strategy (waste) to recognise potential for future community waste projects e.g. Vermiculture and Anaerobic Digestion (Planning)</p>
--	---

AIM 7 Local and sustainable food is promoted and celebrated by residents and visitors	
7.1 Increase the amount and visibility of fair-trade food in the city	<p>BHCC to work with Fairtrade steering committee on events for Fairtrade fortnight to raise awareness of status</p> <p>BHCC to support work to have status renewed</p>
7.2 Increase the connections between city residents and local farms and food producers	<p>BHCC Countryside Rangers to work with FP on visits to farms</p> <p>BHCC Countryside Rangers work on raising awareness of food growing and projects such as sheep grazing</p>
7.3 Celebrate the cultural diversity of food across the city	
7.4 Increase awareness of opportunities to buy sustainable food	<p>Fish is the forgotten local food. Work on a sustainable fish campaign with local fish wholesalers, fishmongers and restaurants to raise awareness of fish. – tbc BHCC role in this once campaign has been developed</p>
7.5 Make local and sustainable food visible across the city through events, festivals, markets etc	<p>Include food element in other city festivals and events – e.g. White Night, Brighton Festival</p> <p>FP to look to Develop 'local / sustainable food map' for residents and visitors (promoted out by Visit Brighton)</p> <p>Beds in parks, verges and unusual spaces planted with fruit and vegetables to give food</p>

	<p>growing a visible presence to inspire others (BHCC Parks team)</p> <p>Ensure all council events with food have a sustainability element (all?)</p> <p>BHCC Tourism / Visit Brighton Eco-tourism / green accreditation used as a platform to promote sustainable food. Tourism industry supply chain – to improve sustainability standards (Corporate Plan)</p> <p>Include category on food growing for City in Bloom (if it continues)</p>
--	---

AIM 8 There is high quality information, support and training available on sustainable food and nutrition issues. Networking opportunities, exist to encourage links between sectors and build skills and capacity.	
8.1 Support and develop the Food Partnership as the mechanism to achieve this aim	<p>BHCC Officer time on Food Partnership Board (currently Francesca Iliffe in Planning)</p> <p>BHCC Cllr representative on FP Board</p> <p>Support to raise profile of FP on LSP</p>
8.2 Partnership work is encouraged to build skills and capacity and to encourage links between diverse sectors.	<p>BHCC officer time across different areas</p> <p>BHCC officer time to work on project to link fuel, child and food poverty work more closely</p>
8.3 Create a 'food centre' providing a focus for food work (including office space, meeting rooms, community kitchen and training facilities)	This is a Food Partnership aims but will be working with BHCC on any of their buildings that could be used for this purpose as part of community asset transfer
8.4 Opportunities for training and learning on sustainable food and nutrition issues are provided.	BHCC in-house training programme includes food and nutrition for care workers and the newly developed programme healthy early years (HEY) has a nutrition component. Allowing staff time from care homes / nurseries to attend training.
8.5 Provide networking opportunities for the exchange of information, support and advice on food and nutrition issues	

AIM 9 Policy and planning decisions within the city take into account food issues and the city is engaged with campaigns being run on a

national level	
9.1 Ensure that the food strategy is widely known about and adopted by the Local Strategic Partnership and other decision making bodies.	<p>Endorsement by leadership</p> <p>Support via CSP to present Food Strategy to various decision making bodies</p> <p>Support from BHCC Policy / Sustainability and Public health teams to get Food Strategy understood and used within the Council – FP could do a training session</p>
9.2 Research/data gathering on food issues and attitudes is undertaken and this is used as an evidence base to inform the city's policy and planning decisions	<p>Support research into food issues by making data held by various department on food available to the Food Partnership</p> <p>Partner on bids (submitted by Food Partnership and Food Matters) if appropriate to undertake research on food – we are also asking the Universities to do this</p>
9.3 Incorporate consideration of food issues into city wide plans and strategies	<p>The City Plan supports a sustainable food systems planning approach, recognizes the role of land for food growing, space for food infrastructure and the importance of urban design that encourages healthy behaviours – Food Partnership working with planning on this</p> <p>Food is prioritised as an area for action in meeting carbon reduction and ecological footprint reductions as identified in the One Planet Living Framework</p>
	<p>Key strategies / partnerships to influence regarding food:</p> <ul style="list-style-type: none"> • Sustainable communities strategy, Climate change action plan (Dec 2011) • Health and wellbeing strategy (date tbc) • NHS Operating Plan (check still relevant) • Annual JSNA • Council's sustainable procurement strategy (date tbc) • Economic development (date tbc) • Local enterprise partnership • Tourism – development of eco tourism and green accreditation schemes • Housing – new housing developments to include space for food • The City Plan – being consulted on between now and March • Transport – sustainable travel to shops • Refreshed municipal waste strategy • Waste and minerals framework • Domestic and commercial waste strategies to have focus on food waste reduction and composting
9.4 The city's planning processes take into account	<ul style="list-style-type: none"> • Application to become a UNESCO Bio-sphere Reserve offers real potential to

<p>food issues</p>	<p>work to integrate food, biodiversity, water quality and landscape heritage (Biosphere Officer / City Infrastructure)</p> <ul style="list-style-type: none"> • MAP of land use (TBC who would lead on this) • Ensure that space for food growing is integrated into other work on provision of Open Spaces (City Infrastructure) • Increase provision of allotments (City Infrastructure) • Support other spaces for food growing including on housing estates (City Infrastructure / BHCC housing) • Monitor the use of the Planning Advisory Note for Growing, promote and celebrate successes (Planning) • Monitor response on planning checklist to questions regarding food growing and access to shops selling local produce (Planning) • Work with housing associations and other housing providers to ensure that where possible new affordable housing schemes have provision for food growing – to be monitored through the Brighton & Hove Affordable Housing Delivery Partnership.(Housing) • Decisions about approach to council owned farmland, urban fringe and Stanmer Farm Buildings take into account food issues (tbc who takes decision but commitment from Bill Randall) <p>Use opportunities presented by the WHO Healthy City Programme to use healthy urban design principles re food work.</p> <ul style="list-style-type: none"> • Work on schemes that encourage walking and cycling for food shopping and encourage community food growing as part of healthy neighbourhoods. • Draw up an agenda to promote active living in public space towards healthy urban environments; include an explicit mention of food growing • Local transport plans include clear policies on public transport, positioning of bus stops, appropriate timetabling and location of cycle racks to facilitate access to food outlets. • Take forward research on impact of fast food outlets near school gates. Work on trialling 'responsibility deals' with retailers near secondary school gates regarding sale of 'junk food' to young people.
<p>9.5 Brighton & Hove's experiences of food work are shared nationally and we take part in national campaigns.</p>	<p>Various teams</p>