

Brighton and Hove Food Strategy Action Plan 2018-2023



In collaboration with...

Expert Panel Members

- Brighton & Hove City Council (BHCC)
- Brighton & Hove Connected
- Brighton & Hove Food Partnership (BHFP)
- Brighton & Sussex University Hospitals NHS Trust (BSUH)
- Community Works
- FareShare Sussex
- NHS Brighton & Hove Clinical Commissioning Group (CCG)
- Possability People
- The Living Coast UNESCO Biosphere
- University of Brighton
- University of Sussex

Action Plan Partners

- Adur & Worthing Councils*
- Age Space
- Age UK Brighton & Hove
- Albion in the Community*
- Allotment Site Reps
- Amaze
- BeeZee Bodies
- Befriending Coalition
- Bright Dials
- Brighton & Hove Allotment Federation
- Brighton & Hove Chamber of Commerce

- Brighton & Hove City Council (including 26 departments)
- Brighton & Hove Energy Services Cooperative (BHESCO)
- Brighton & Hove Food Festival*
- Brighton & Hove Food Partnership
- Brighton & Hove Impetus
- Brighton & Hove Organic Gardening Group
- Brighton & Sussex Medical School
- Brighton & Sussex University Hospitals NHS Trust*
- Brighton and Hove Fairtrade Steering Committee
- Brighton Housing Trust
- Brighton Open Market
- Brighton Permaculture Trust*
- Brighton Unemployed Centre Families Project
- Brighton Voices in Exile
- Cardamom Pod
- Carers Centre for Brighton and Hove
- Children's Centres
- Chomp
- Circular Brighton & Hove
- City Region Employment and Skills Board*
- Common Cause*
- Community Chef*
- Community Kitchen
- Compass (at University of Sussex)*

- Department for Work and Pensions
- Digital Brighton and Hove
- Dorothy Stringer School
- Downland Estate Farmers*
- East Sussex Healthcare NHS Trust*
- FareShare Sussex*
- Fin & Farm*
- Florence Road Market
- Food Banks via Emergency Food Network (EFN)
- Food Pioneers*
- Fork and Dig It
- Gleaning Network*
- Greater Brighton Metropolitan College
- Green Wellbeing Alliance*
- Health & Wellbeing Board
- Healthwatch
- Healthy Weight Programme Board
- HISBE
- Impact Initiatives
- Impetus
- Infinity Foods Wholesale
- Lidl UK
- Living Loud
- Longhill High School
- Moneyworks Brighton & Hove
- Moulsecomb Forest Garden
- Natural England ChaMP Project*
- Natural Partnerships CIC*

- NHS Brighton & Hove Clinical Commissioning Group*
- Old Tree Brewery
- Paper Round*
- PigShare / SheepShare
- Plastic Free Brighton
- Platf9rm
- Plumpton College*
- Possability People
- Refill Brighton & Hove
- Restaurants Brighton
- Saddlescombe Farm*
- South Downs National Park*
- Southern Water*
- Stanmer Organics
- Stoneham Bakehouse
- Surplus Food Network*
- Sussex Community NHS Foundation Trust*
- Sussex Homeless Support
- Sussex Inshore Fisheries & Conservation Authority (IFCA)*
- Sussex Partnership NHS Foundation Trust*
- Sussex Sustainability Research Programme*
- Sustainable Business Partnership*
- The Bevy
- The Living Coast UNESCO Biosphere*
- The Real Junk Food Project Brighton
- The Sussex Peasant*
- University of Brighton*

- University of Sussex*
- UnLtd
- Varndean College
- Varndean School
- Visit Brighton*
- Western Sussex Hospitals NHS Foundation Trust*
- Whitehawk Community Food Project
- World Food Project


National Supporting Organisations

- Eating Better
- Food Foundation
- Food Matters
- Soil Association
- Sustain
- Sustainable Food Cities

Special thanks to...



Part of the Brighton & Hove Food Partnership's work, including the development of this food strategy, is funded by the Esmée Fairbairn Foundation. We are grateful for their ongoing support.

*These partners are committed to actions that go beyond the boundaries of Brighton & Hove. Look out for the  symbol throughout the Full Action Plan

Foreword

By Olivier De Schutter –
UN Special Rapporteur on the right
to food 2008-2014, Co-chair of
International Panel of Experts
on Sustainable Food Systems



Increasingly, we live in a ‘low-cost’ economy – from budget flights to pound stores, from discounted electronics to bargain buckets of fast food. But the low-cost economy is full of hidden costs and simply cannot be sustained.

Nowhere is this more apparent than in terms of the food that we eat. Modern food systems provide us with large quantities of cheap food, but at a huge cost to people and the planet. The costs are mounting, even if we don’t pay them directly at the supermarket checkout.

Over 50% of Europeans are overweight and more than 20% obese. Chronic diseases, many linked to obesity, account for 70-80% of Europe’s healthcare costs, up to €700 billion a year. Food and farming systems contribute up to 30% of global greenhouse gas emissions and are a major driver of land degradation and biodiversity loss.

Low-cost food systems are able to remain in place because they are deeply embedded in practices all along the food chain and in many aspects of our lives.

What does all this mean for building sustainable food systems? First, sectoral policies are no longer sufficient. A whole-of-system approach is needed. Cross-cutting food strategies and food policies are needed to spark a series of coordinated shifts, none of which will happen on their own.

Second, these problems cannot be solved at national level alone, but require local action to rebuild local food systems.

That is why Brighton and Hove’s food strategy has been so welcome. Cities like Brighton and Hove are showing that new farming practices, food distribution and retail networks, and ways of valuing food in the local economy are all possible – and they are possible in unison.

Most importantly, cross-cutting food strategies can spark a fundamental shift in the logic underpinning food systems – making the move from volume to value, from cheap convenience to sustainability, from low-cost to true cost.

This review of Brighton and Hove’s food strategy provides a timely opportunity to renew these commitments and to chart an ever more ambitious course towards the sustainable food systems of the future.



Refreshing the city's Food Strategy Action Plan

Launched in 2006, refreshed in 2012, **Spade to Spoon is the city's food strategy and action plan.** It brings together food producers, food providers and the public to work towards an all-round healthier city. The city pioneered city-based food work adopting a partnership approach to food in 2003 and was **the first place to achieve Silver Sustainable Food City status** in 2015. However, we are also now part of a much wider Sustainable Food Cities movement learning from and being inspired by others.

Although the food strategy's 20-year vision (agreed in 2012 and signed up to by 50+ partners) remains the same, its all-important action plan has reached its 'use by' date.

Who six years ago had heard of, let alone understood, the terms *flexitarian* or *Brexit*? Clinical Commissioning Groups didn't exist, food retail was about the Big Four and plastic waste the concern of just a few. From individual behaviour trends to macro-economic factors, statutory sector reforms to emerging technologies, the external environment has changed so much.

Most actions on the first action plan have now been completed, and the next again has space for everyone – the butcher, the baker and the policymaker! But the plan also accounts for several new priorities which emerged during our consultations.

The city is 'not an island' and should collaborate more, especially in areas such as food production where stopping our work at the city's boundaries makes little sense, or where national policy influences what happens locally. This will include working more closely with our neighbouring councils, the South Downs National Park, The Living Coast UNESCO Biosphere and national food policy organisations.

If we are to bring more individuals, organisations and businesses on board **we need more evidence on the impact of the approach** and will work with our city's universities to understand better the difference a city-wide approach is making.

Setting up the Food Partnership was one of the actions in the first (2006) food strategy **and the importance of an independent organisation to champion this work** emerged as a theme during this refresh. I am thankful for the trust placed in us over the years and continue to witness the success of our partnership approach and what happens when you put very different people in a room together to work on a joint problem.

Our city's pledge to become a Veg City (see p12) shows how actions that are scattered throughout the plan, from the school meals service, to planners and lunch clubs, together form an ambitious, systemic piece of work. We will remain committed to getting ever more people involved.

Brighton and Hove may sit in the affluent South East but the reality is one in five residents are concerned about meeting their basic living costs next year, including food. Our final priority therefore is to **ensure that the benefits of having a food strategy are seen across the city. There must be a focus on reducing inequalities, including prioritising those with the poorest diets or least access to healthy food.**

The food system continues to cause big and growing problems. Yet food is also a force for good. Well-nourished children learn better, community food projects reduce isolation and independent food retailers can lead regeneration to name a small handful. Let's keep this positivity in mind as we move forward with new priorities, refreshed actions and a singular vision.



Vic Borrill – Director,
Brighton & Hove Food Partnership



Vision

Our vision is a city where everyone has the opportunity to eat healthy food from sustainable sources*

It is a city where residents know where their food comes from, understand and celebrate the delicious diversity of food that changes with the seasons and feel a connection to the people and the surrounding land and sea that provide it.

It is a place where everyone feels confident in cooking nutritious meals, where people are healthier and where, from a young age, we learn to grow food and to cook using fresh ingredients.

This is a city that respects and enjoys food. It has a rich variety of local produce and is a destination renowned for its high-quality, sustainable food and vibrant food culture. It is a place where a range of local food businesses achieve high standards of sustainability, generate employment and contribute to economic prosperity.

Local food producers, from farmers and fishermen to bakers and cheesemakers, work in ways that respect natural resources, and in return get a fair price for their produce. Infrastructure supports local food processing shortening supply chains, investment in local food businesses such as abattoirs, brewing and preserving adds value to produce which is then kept in the local economy.

Everyone lives within walking distance of a source of fresh, affordable food that has been farmed, caught or harvested in a sustainable way. We have reduced our reliance on foods produced and transported using expensive fossil fuels.

Communities have access to land and buildings to support food production through joint-buying or other community investment initiatives.



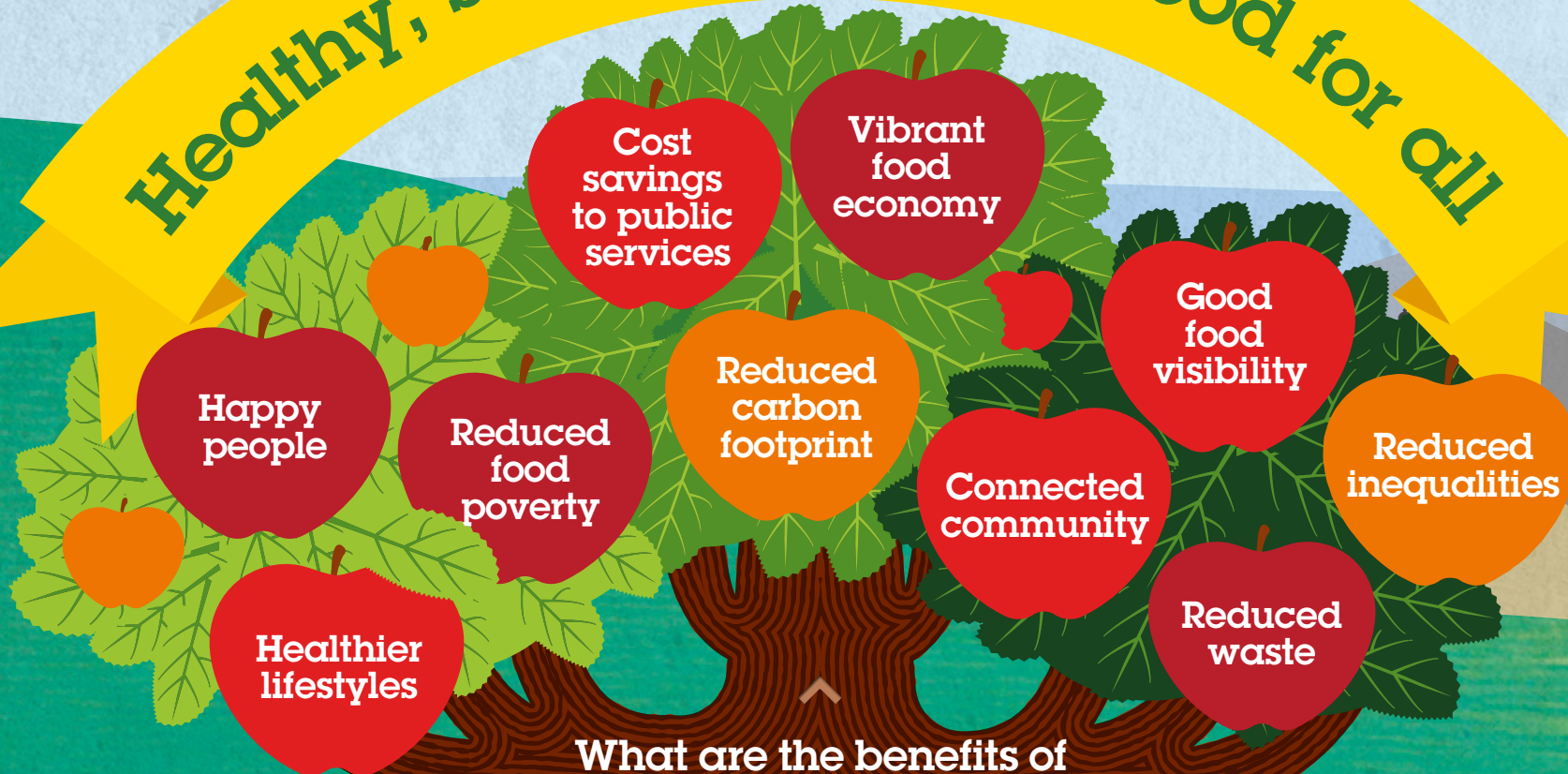
In this city, we understand that resources are limited and that food should be valued. We eat less and waste less. Our diets are better for us and better for the planet, and we reduce, reuse and recycle the waste we produce. Our public institutions lead by example, serving a choice of healthy foods from sustainable sources and minimising the food they waste too.

In establishing this sustainable food system for our city we have capitalised on what we already have: the rich natural resources of the sea and surrounding farmland, our vibrant cafes and restaurants, a young population keen to work, a thriving tourist industry, strong neighbourhoods and communities, and a growing network of community food projects.

**This vision was agreed for the 2012 food strategy*



Healthy, sustainable, fair food for all



What are the benefits of having a food strategy?

Having a food strategy brings huge wins to Brighton and Hove

Improving people's health, the environment and the local economy

The roots of a successful food strategy: It's in the approach

OUR APPROACH

Have a Food Partnership

- Create cross-sector and unusual alliances
- Find your food heroes
- Connect the doers and the thinkers

Have an action plan

- Every action counts
 - All do our bit – not someone else's problem
 - Work at scale

Be part of Sustainable Food Cities

- Learn from others
- Share with others

Make it about your place

- Make it visible
- Celebrate food

Adopt at a strategic level

- Get food on all agendas
- Use as a tool for investment

Prevention better than cure

- Focus on those most at risk
 - Invest in food education

THE BIG ISSUES WE ARE ADDRESSING

Diet-related ill health

- Treating diet-related diseases costs the NHS in Brighton and Hove £80 million a year.
- Children living in the most deprived parts of Brighton and Hove are 12 times more likely to be obese at Year 6 than children living in the least deprived parts.

Food poverty and inequalities

- One in five people in the city don't feel they have enough money to meet their basic living costs, including food.

- In 2018 there are 17 food banks in the city together supplying 358 parcels a week. This is a 25% increase on 2014 figures. 75% of food banks report an increase in demand over the last year.

Food waste and ecological footprint

- In Brighton and Hove, 30,000 tonnes of food a year is wasted by businesses, and 39,000 by households.
- 26% of the city's ecological footprint (the amount of land and resources we use) relates to food.

Economic factors

- Brighton and Hove has one of the lowest levels of housing affordability of all UK cities, with the average house price nearly 11 times the average salary.
- Local spending is worth four times more to a neighbourhood than cash paid to a multinational.

Social isolation

- 44,294 people in Brighton and Hove are living alone.
- 41% of older people in the city live alone compared to 31% nationally.

Food security

- The city council owns 4,400 hectares of farmland (most in the South Downs National Park), yet very little of this is used to produce food for the city.
- About a third of the UK's food supply comes from EU Member States. There is uncertainty about the impact of Brexit on food prices. A KPMG study estimated that a 'Great British Breakfast' (a fried breakfast) would rise in price by up to 12%.

References available on the website:
www.bhfood.org.uk/resources/food-strategy/

What has been achieved so far?

Having a citywide food strategy has made a real difference to people's lives and Brighton and Hove is now nationally recognised for its food expertise.

"Born out of a successful Feeding the 5000 event, the Surplus Food Network brings together seven organisations working to reduce food waste and alleviate food poverty. By collaborating we are more effective, reach more people and have a greater influence"
- Surplus Food Network

MAKING AN IMPACT

We have shown that food can be the social glue that brings people together and plays a vital role in improving our health.

As a city we have:

- **Tripled the number of community gardens** from 25 to 75, **planted 200 orchards across Sussex** and have over **3000 allotment plots in use.**
- **Transformed the lives of over 2,000 people with mental health, addiction and other wellbeing issues** through community gardening.
- **Reduced the number of overweight and obese children at Year 6** (bucking the national trend) – 26.1% of Year 6 pupils in the city are overweight or obese compared to 34.2% in England.
- **Increased breastfeeding rates** – 75% in the city vs a 50% national average.
- **Awarded 200 nurseries, care homes, breakfast clubs, workplaces, cafes and restaurants a Healthy Choice Award** for their healthy eating options.
- **Enabled over 1,000 households to start composting their food waste** through 37 community composting schemes.
- **Addressed social isolation through food** – 1,265 shared meals take place every day, or almost half a million a year.
- **Established 170 volunteer-led community food projects** across the city



"9,000 of the 10,500 acres of land farmed in the council-owned Downland Estate are managed under Higher Level Stewardship agreements which offer benefits for wildlife conservation."
- Farming Officer, Natural England

WORKING AT SCALE

We are transforming the nature and quality of the food served across Brighton and Hove.

As a city we have:

- **Brought together caterers from the biggest public and private sector institutions** collectively serving over 2 million meals a month, to improve the food they serve.
- **Developed award-winning Minimum Buying Standards** for council catering contracts.
- **Embraced accreditation schemes such as Food for Life and MSC Certification** for many of our public and private sector catering establishments.



EMBEDDING CHANGE

Policy is key in ensuring real and lasting change.

As a city we have:

- Given evidence to the House of Commons select committees on sustainable food (2011) and food waste (2017), and at the All Party Parliamentary Inquiry on hunger and food poverty (2014).
- Embedded food into eight major local policy documents, including the City Plan.

“The council’s primary school meals contract has created 118 jobs, Pays staff the Living Wage Foundation rate, helps schools meet Ofsted criteria and has achieved MSC (Marine Stewardship Council) certification and Silver Food for Life status” – School Meals Manager



A FLOURISHING FOOD SECTOR

Diversity, independence and innovation is essential for a sustainable and healthy food system.

As a city we have:

- **Embraced innovation in food businesses.** Ethical supermarket *HISBE*, zero-waste restaurant *Silo*, community pub *The Bevy* and food market *Street Diner*, to name a few.
- **Seen our thriving restaurant scene grow.** It is now a key component of Brighton’s tourism offer bringing money to our local economy and providing a market for local and sustainable produce.
- **Increased the amount of local produce entering the city.** We established Community Supported Agriculture schemes for veg (*Fork and Dig It*) and meat (*Sheep Share* and *Pig Share*), and supported enterprising distributors including *Fin and Farm* and *The Sussex Peasant*.
- **Founded creative community enterprises** such as *The Real Junk Food Project’s ‘pay as you feel’* shop and cafes, the *Stoneham Bakehouse* and the new *Community Kitchen*.
- **Celebrated together.** Major events such as Apple Day and our many food festivals involved thousands of residents and visitors.

“When I first moved in I felt quite isolated but now, having this food growing space which we all share it feels to me like family”
– Supported Accommodation Resident

“People who haven’t seen me for a while comment on my weight loss but it has benefited the whole family. We are making more meals from scratch and as a result my shopping bill is £5 a week cheaper”
– Shape UP Weight Management Participant

LEADING THE WAY

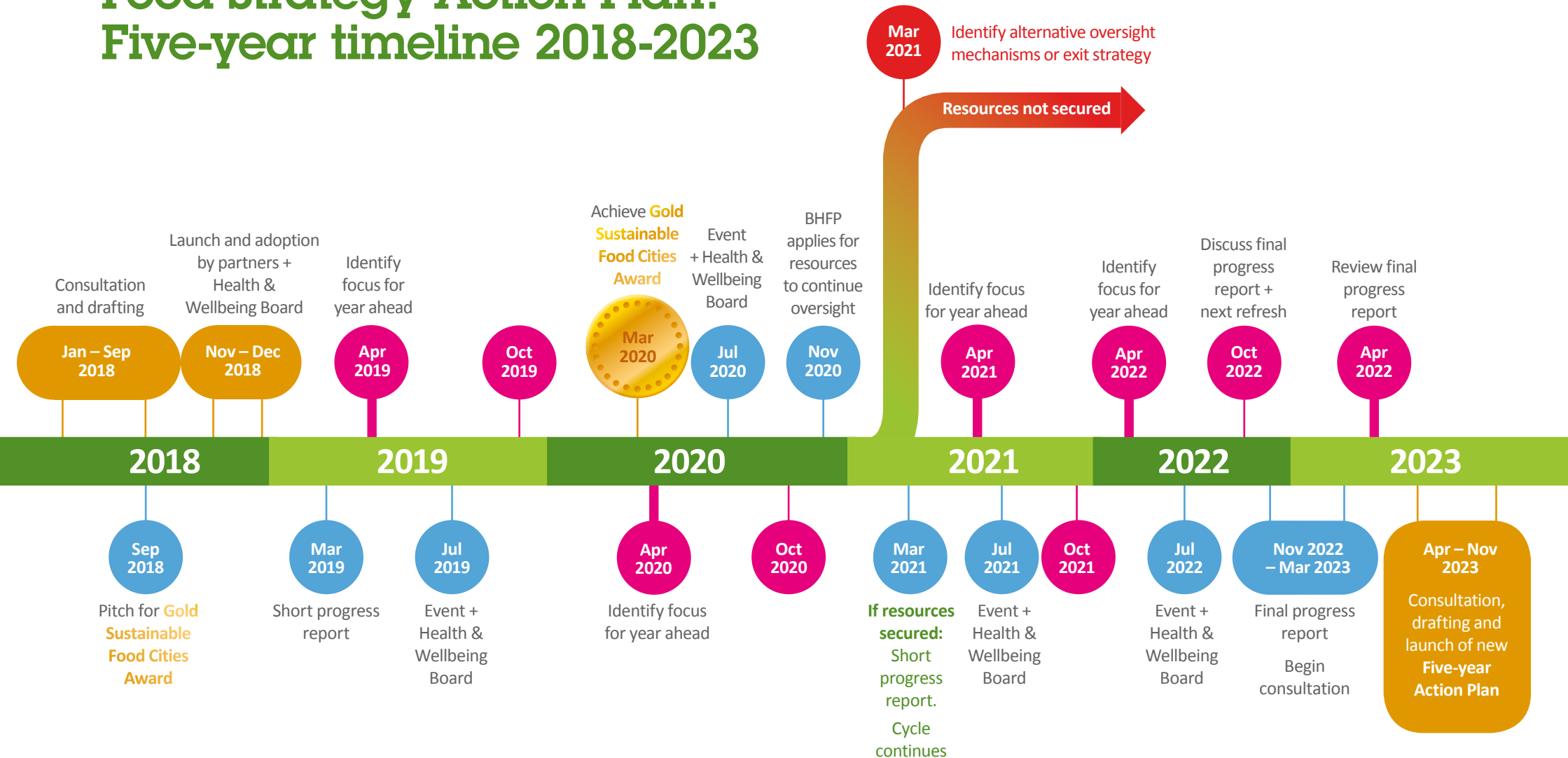
Brighton and Hove is sharing with other cities how achievable actions can help transform food systems.

As a city we have:

- **Developed a city-wide Food Poverty Action Plan** now being used as a model by other UK cities.
- **Piloted the national Sugar Smart campaign.**
- **Been first to adopt a Planning Advisory Note** to encourage developers to include space for food growing in new developments.
- **Featured as best practice case studies** in the Department for Environment, Food & Rural Affairs British Food Plan and within the Department of Health’s Childhood Obesity Plan.
- **Become the first Silver Sustainable Food City in the UK.**

“Brighton and Hove are leading the way in one of the fastest-growing social movements in the UK today”
– National Programme Manager, Sustainable Food Cities

Food Strategy Action Plan: Five-year timeline 2018-2023



Key

- All stakeholders
- Brighton & Hove Food Partnership (BHFP)
- Expert Panel meets

Consultation process

Brighton & Hove Food Partnership received funding from the Esmée Fairbairn Foundation to undertake a refresh of the Food Strategy Action Plan.

The **process was overseen by an Expert Panel** that met three times and provided input on the consultation process and final actions. Panel members are listed on the inside cover.

Looking ahead, an Expert Panel approach will be used to oversee the progress of the food strategy.

A whole city approach

Throughout the process we were supported by facilitators from Food Matters, who helped to **hear different perspectives and find the common ground between food activists, policymakers, restaurants, health professionals, farmers, urban food growers, council directors, alternative retailers, supermarkets, and food bank volunteers** to name a few.

Setting the context of the city's plan to apply for gold Sustainable Food City status (see p14), a core part of the consultation was to ask the question **'What would show you that you were in a 'gold standard' city for food'**. Answers around good food visibility, an end to food poverty, diversity in farming and retail, food security and a focus on preventing waste emerged time after time.

The inherent dilemmas of healthy, sustainable and fair food were discussed – food that is produced with respect for the environment and pays fair wages to producers will cost more at a time when many can't afford their weekly shop. Food is complex; short food miles don't always mean low carbon footprint, vegetarian diets aren't low impact if they are high in imported soya, plastic packaging reduces food waste and there is no one solution to obesity. And short-term solutions don't solve long-term problems, for example redistributing food waste neither solves problems of poverty nor problems of food waste.

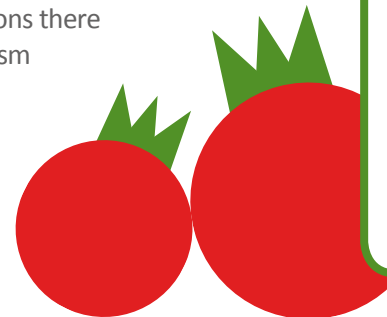
It wasn't all serious – 'Thin Seagulls' in answer to how do we know we've achieved a healthy food system, and 'Do for vegetables what happened to gin' as to how to get people eating more veg.

Keeping it real was also an important theme – the need to work with the assets we have and the challenges we face. As one farmer said, 'you don't want to grow lettuces on the top of chalk downs'.

Thank you to everyone who gave their time as part of this process. It has been inspiring and as you can see from the 200 actions there is no shortage of enthusiasm for the next five years.

Who did we connect with and how did we reach them?

- Over **600 people** participated in the consultation which took place between January 2018 and August 2018.
- The University of Sussex brought together **30 academics** from across the UK to consider how best to measure and track the difference a city-wide approach to food can make.
- We ran **7 consultation events** attended by **191 stakeholders**, plus consultation at **Surplus Food Network** and **Emergency Food Network** meetings.
- Online surveys for residents, businesses and caterers had **368 responses**.
- We ran focus groups for **rough sleepers, food bank users** and members of the **BAME (Black, Asian and minority ethnic) community**. We attended partnership meetings such as **Citywide Connect** and the **Children's Centres and Healthy Lifestyles Group**.
- We used data from the city's **Joint Strategic Needs Assessment (JSNA)**, **Citytracker** and surveys of **community food projects**.
- We went beyond Brighton and Hove including engagement with the **South Downs National Park**, large caterers from East Sussex and West Sussex, food producers in The Living Coast UNESCO Biosphere, **East Sussex & West Sussex county councils** and **Plumpton College**.



Taking a citywide approach to helping everyone to eat more veg

Making a pledge for more veg

In 2017, Brighton & Hove City Council (BHCC) made a joint pledge with the Brighton & Hove Food Partnership to take a citywide approach to helping people to eat more veg. We are now working towards becoming a pioneer Veg City. This commitment is part of the national Peas Please initiative launched by the Food Foundation.

We are committed to reducing the inequalities that exist here: **fewer than 50% of 8-11 year-old pupils from the most deprived areas eat their five-a-day compared with over 90% in the least deprived areas.** Our Peas Please activity will help to address this.



Look out for the Peas Please actions threaded throughout the full version of the action plan

Get kids eating veg

- BHCC trial raw veg in schools with target to reduce waste
- Schools take part in Fuel for Schools and Edible Playgrounds
- Food outlets at major child-friendly events create healthier menus with an extra portion of veg
- Healthy Choice Award criteria for Early Years settings include an extra portion of veg

Work with businesses

- Lidl research into overcoming barriers to eating veg for people in East Brighton
- Large public sector caterers commit to serving two portions of veg with every main meal
- Restaurants and cafes flip order of menus to read veggie, fish, meat



Citywide Actions

Promote veg

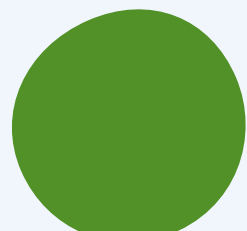
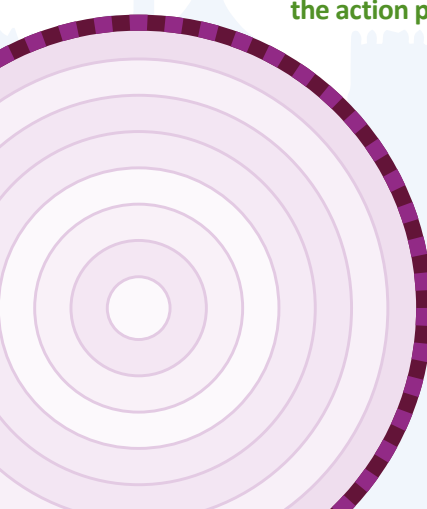
- Increase uptake of Healthy Start Vouchers (can be used to buy veg)
- Use blogs, social media, PR and advertising to promote veg

Improve access to veg

- Local businesses ensure more fresh produce in 'Community Fridges' and in homeless shelters
- Guidance for developers produced around food growing, access to healthy food and healthier environments

Invest in training and skills

- Veg cookery classes at Community Kitchen for staff from Early Years, food businesses and schools





Crisis food poverty

Food banks and hunger are just the tip of the iceberg

Taking a preventative approach to tackle food poverty

The action plan takes a preventative approach, addressing the underlying causes of food poverty and looking beyond food to issues such as employment, benefits, and housing and fuel costs.

Long-term food poverty

Our approach focuses on the **much larger** group of people struggling **long term** to eat a healthy diet, and aims to **prevent** them reaching crisis point.

What prevents food poverty?



Cooking equipment



Employment



Access to low-cost healthy ingredients

Cooking skills



Benefits and pensions



Financial inclusion (e.g. savings, money advice)



Affordable housing, fuel, transport



Healthy food in health/social care services



Community networks



Shared meals and eating together

Crisis support for when prevention doesn't work



Turning actions into gold: what you can do

In 2015 Brighton and Hove became the UK's **first silver Sustainable Food City**. Now is the time to **'Go for Gold'** so everyone can benefit from good food.

The Council and NHS spend millions of pounds on food each year so actions taken by them will have a **big impact**.

We're also calling on residents, visitors, schools, cafes, restaurants, shops and caterers to all play their part too. **Every action counts**.



Top 10 actions for residents and visitors

- 1 Add an extra portion of veg to your meals
- 2 Swap sugary food and drinks for healthier alternatives
- 3 Plan your meals / use a shopping list
- 4 Sign up to a community composting scheme
- 5 Volunteer at / donate to a community food project (e.g. surplus food distributors, lunch clubs, community gardens)
- 6 Reduce single-use plastics and sign up to plasticfreepledge.com
- 7 Cook more from scratch, use up your leftovers and perfect your portion sizes
- 8 Sign up to food-sharing apps (e.g. *Too Good To Go* and *Olio*)
- 9 Reduce your meat and dairy consumption
- 10 Sign up for the Food Partnership newsletter – bhfood.org.uk



Top 10 actions for schools

- 1 Offer cooking and growing opportunities
- 2 Join Sugar Smart and Peas Please initiatives
- 3 Undertake a food waste audit / food waste collection
- 4 Arrange visits to community food projects and farms
- 5 Develop a whole-school food and drink policy
- 6 Offer a healthy and active breakfast club: low cost for those that need it
- 7 Improve referrals to food banks and Chomp holiday lunch clubs
- 8 Secondary schools to explore benefits of in-house catering
- 9 Provide access to drinking water and reusable water bottles and sign up to plasticfreepledge.com
- 10 Join Fuel for Schools: fresh food for all families



Top 10 actions for food businesses

- 1 Offer smaller portion sizes and doggy bags
- 2 Sign up to plasticfreepledge.com
- 3 Undertake food waste audit / redistribute surplus food / arrange food waste collection
- 4 Sign up to become a Water Refill Station
- 5 Get involved at the Community Kitchen
- 6 Source sustainable fish
- 7 Join Sugar Smart and Peas Please initiatives
- 8 Flip the menu: order to read vegetarian, fish, meat
- 9 Go for accreditation (e.g. Healthy Choice Award, Sustainable Restaurant Association, Food for Life, Green Kitchen)
- 10 Sign up to Living Wage Campaign

Join in the conversation on social media – take a photo of the action you've taken and share it **#goldfoodcitybid**



Our vision: Healthy, sustainable and fair food for all

AIMS

Aim 1: Champion healthy and sustainable food

Aim 2: Take a preventative ‘upstream’ approach to food poverty and ensure equal access to healthy food

Aim 3: Nourish a vibrant, diverse and skilled community food sector

Aim 4: Improve sustainability and security in urban, rural and marine food production

Aim 5: Encourage a vibrant and sustainable food economy

Aim 6: Transform catering and food procurement

Aim 7: Become a ‘food use’ not a ‘food waste’ city

Aim 8: Ensure healthy, sustainable, fair food is embedded in policy and planning, and has a high profile right across the city

OUTCOMES

Improved diet and reduction in the number of people with diet-related ill health

Collective action is addressing food poverty

A vibrant, skilled, sustainable community food sector

A vibrant, skilled, sustainable food economy

Procurement transformed

Sustainable, secure food production

Better food use and less food waste

An ‘Eating well’ culture

Food is at the heart of planning, policy and public services

IMPACT

Happy people

Healthier lifestyles

Cost savings to public services

Reduced food poverty

Reduced carbon footprint

Vibrant food economy

Good food visibility

Connected community

Reduced inequalities

Reduced waste



Health and Sustainability

Aim 1: Champion healthy and sustainable food

<p>1.1 Recognise that good food is crucial to health and wellbeing. Make access to good food central to education provision and needs identification in the reorganised health and social care services.</p>	<p>1.1.1</p>	<p>Put a healthy diet (not just obesity) at the heart of health and wellbeing planning and provision. Replace reference to ‘physical activity and weight management’, in current public health outcomes, with ‘physical activity, healthy eating and healthy weight’ to reflect the Health and Wellbeing Board’s recognition of the wider benefits of healthy eating. Take this approach in the refresh of the Health and Wellbeing Strategy (2018).</p>	<p>Health and Wellbeing Board</p>
	<p>1.1.2</p>	<p>Build on the success of the cross-sector Healthy Weight Programme Board as the body that oversees work on healthy weight (food and physical activity, and prevention and intervention). Review the Board’s membership, sub groups and priority work areas for the next three years (2018). Take responsibility for oversight of healthy weight actions in the food strategy.</p>	<p>Healthy Weight Programme Board</p>
	<p>1.1.3</p>	<p>Use the Public Health Schools Programme to develop a framework for a whole-school approach to food and activity, including breakfast clubs, snacks, celebrations, lunch boxes, food education and lunchtime dining experience (2018/2019). Focus on schools with the greatest need, e.g. those with higher childhood obesity figures and lower levels of fruit and veg consumption. Update the guidance for the Healthy Choice breakfast club scheme to include physical activity next to sustainability and food.</p>	<p>BHCC Public Health Schools</p>



Health and Sustainability

Food Poverty

Community Food

Food Production

Food Economy

Transform Procurement

Reduce Food Waste

Improve Policy

	<p>1.1.4</p>	<p>Use the opportunity provided by the integration of health and social care services, and taking a Making Every Contact Count approach, improve the way that nutrition and hydration needs are identified.</p> <p>Review the process for care assessments to ensure that the opportunity is taken to give people information about food, nutrition and hydration as part of social care assessments, whether a person is assessed as qualifying for a care package or not.</p> <p>Ensure that people undertaking social care assessments are confident when talking about food. Use team meetings and training to increase skills and confidence, and to share resources.</p> <p>Explore the creative use of care packages, e.g. a central team to pilot ‘care package sharing’ to allow people to eat together ("enable a shared meal not a rushed basic service").</p> <p>Explore whether the medicines review process undertaken by the Community Pharmacy Team can be an opportunity to provide information about nutrition and hydration.</p>	<p>BHCC Adult Social Care with support from BHFP, Community Pharmacy Team</p>
	<p>1.1.5</p>	<p>Integrate advice and support on diet and nutrition into work with people with disabilities and those living with long-term mental and physical health conditions.</p> <p>Use the commissioning process for Ageing Well to embed work to spot and address malnutrition and food poverty.</p> <p>Review how information about lunch clubs provided online, via the printed list updated by Adult Social Care and via ‘It's Local, Actually’ is maintained and distributed under the new commissioning arrangements (autumn 2018).</p>	<p>Commissioners (to include in specifications for work)</p>



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<p>1.2 Make it easy for people to access information, education and support about healthy eating, healthy weight and healthy cooking. Target people experiencing or at risk of poverty, isolation and/or long-term health conditions.</p>	<p>1.2.1</p> <p>Promote digital, print and face-to-face information, advice and support on cookery, nutrition and healthy weight, working via the Community Works mailing list, Community Development organisations, community centres, libraries and the Community Kitchen.</p> <p>Run information sessions at Children’s Centres, e.g. on budget eating, enjoying family mealtimes, healthy weight and increasing veg consumption.</p> <p>Continue to develop and share information on the overlaps between messages around food and health and messages around food and sustainability. Share Eating Well on a Budget resources that include health and sustainability messages.</p>	<p>BHFP, BeeZee Bodies, Age UK, Carers Centre, Digital Brighton & Hove, Age Space</p>
	<p>1.2.2</p> <p>Run a Single Point of Contact for referrals to Healthy Lifestyles Support, including health trainers, weight management, cookery skills, health walks, etc. Target: 2,000+ people per year. Promote the Single Point of Contact online via the Active for Life printed directory, attendance at city events and outreach work with primary and secondary care health services.</p>	<p>Single Point of Contact for Healthy Lifestyles Support</p>
	<p>1.2.3</p> <p>Explore holding a pilot session in partnership with the Community Kitchen, to understand whether cooking and a shared meal could be incorporated into the Expert Patients Programme.</p>	<p>Sussex Community NHS Foundation Trust Expert Patients Programme</p>
	<p>1.2.4</p> <p>Consider the gaps in information, education and support for people with long-term health conditions or disabilities as part of a Malnutrition Task Force. <i>[see 1.5.]</i></p>	<p>Malnutrition Task Force</p>
	<p>1.2.5</p> <p>Distribute the Eating Well as You Age booklet on preventing malnutrition to older people and their carers.</p>	<p>BHFP, Age UK</p>



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<p>1.3 Share information with and inspire residents to make changes to their diets to reduce their food related ecological footprint.</p>	<p>1.3.1</p>	<p>Share messages around reduced meat and dairy consumption.</p> <p>Promote seasonal eating and increased consumption of plant-based foods as part of the Peas Please campaign.</p> <p>Share information about organic, sustainable and higher welfare food production and food waste reduction.</p>	<p>BHFP, Eating Better, Food Foundation, BHCC Environmental Health</p>
<p>1.4 Train and support people working in the community, and in the health, social care and education sectors.</p> <p>Ensure staff and volunteers are confident about the role of nutrition and weight in health, can spot signs of malnutrition and food poverty, and know where they can refer people for support.</p>	<p>1.4.1</p>	<p>Find and use opportunities to discuss food before people experience crisis, using the Make Every Contact Count approach. Develop training and/or a briefing on food poverty issues as part of the Make Every Contact Count rollout.</p>	<p>BHCC Adult Social Care, BHCC Public Health, BHFP</p>
	<p>1.4.2</p>	<p>Develop a resource pack for GP clusters (both GPs and practice nurses) if resources become available. Pack to include the questions to ask about food poverty and malnutrition and where to refer people for support.</p>	<p>BHFP</p>
	<p>1.4.3</p> 	<p>Integrate food and nutrition training into courses for health and social care students.</p>	<p>University of Brighton, University of Sussex</p>
	<p>1.4.4</p> 	<p>Pilot a Culinary Medicine course at the Community Kitchen, aimed at teaching GPs and other health professionals about nutrition and how to cook (2019). If successful, deliver up to three programmes a year.</p> <p>Offer medical students placements and volunteering opportunities where they can learn about food. Launch, locally and nationally, Nutritank, a student-led nutrition society, to share learning about combining nutrition and medicine (2018).</p>	<p>BSUH and Brighton & Sussex Medical School</p>
	<p>1.4.5</p>	<p>Review programme of training and learning opportunities available on an annual basis to identify and address gaps and prevent duplication (2018/2019).</p>	<p>Healthy Weight Programme Board</p>



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	1.4.6	Offer nutrition training for support workers and Early Years staff via the BHCC core training programme.	BHCC Core Training
	1.4.7	Train care home staff on preventing and treating malnutrition.	BSUH Dietetics Team
	1.4.8	Deliver training for health, education and social care professionals on raising the issue of weight and referrals to Healthy Lifestyles services.	BeeZee Bodies
	1.4.9	Offer food and nutrition training to staff and volunteers working with homeless and vulnerably-housed people.	BHFP, Brighton Housing Trust
1.5 Take an all-life-stages approach to tackling obesity and other diet-related diseases. Aim to increase healthy life expectancy by targeting at-risk groups.	1.5.1	<p>Babies from 0-12 months: Implement the recommendations of the breastfeeding strategy.</p> <p>Continue work to ensure that breastfeeding becomes the norm, that mothers are supported by the health system, their community, public facilities and employers, and that mothers from disadvantaged areas or groups have as much opportunity to be supported in breastfeeding as mothers in the rest of the city.</p> <p>Offer citywide breastfeeding peer support, drop-ins and access to specialist services, including targeted training to support mothers in disadvantaged areas and groups.</p> <p>Aim to maintain or exceed 2017/18 rates of exclusive breastfeeding (53.5% at 6-8 weeks) and of any breastfeeding (70% at 6-8 weeks).</p> <p>Babies 6-24 months: Use Children’s Centres, Community Centres and the Community Kitchen to deliver workshops on introducing solid foods, and the Eatwell for Toddlers and Fussy Eating workshops.</p>	Sussex Community NHS Foundation Trust, Children’s Centres



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	<p>1.5.2</p>	<p>Children aged 0-5 years: Use the Healthy Child Programme faltering growth pathway to identify and support families where children have faltering growth and selective and/or fussy eating.</p>	<p>Sussex Community NHS Foundation Trust</p>
	<p>1.5.3</p>	<p>Children aged 2-5 years: Use the Health Visitor universal health check (aged 2) to share information with parents and identify families needing additional support. Deliver food and health interventions as part of the Universal Health Plus service (including support with weight, cookery and food poverty).</p>	<p>Sussex Community NHS Foundation Trust</p>
	<p>1.5.4</p> 	<p>School-age children and young people: Train 100 football coaches (who collectively work with over 3,000 children and young people in the city each year) to deliver bite-size nutrition advice sessions via their Food to Move nutrition programme (2018-2020). Deliver 40 nutritionist-led sessions working with a variety of different groups, including primary-age children as they transition to secondary school.</p>	<p>Albion in the Community</p>
	<p>1.5.5</p>	<p>Adults: Develop a specific and distinct public health Workplace Wellbeing offer for BHCC, Brighton and Hove schools and local businesses that ties in with existing public health priorities for the city. Through this, run campaigns that increase physical activity (including active travel) and support healthy eating in the workplace.</p> <p>Apply for EU funding for a healthy lifestyles/healthy weight initiative for less employable people to focus on: i) a health and employment service (online and offline), ii) a food-centred hub focusing on growing and eating fruit and veg, iii) community engagement (including ambassadors and health kiosks) and iv) developing people through learning, training and volunteering.</p>	<p>BHCC Workplace Wellbeing</p>



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<p>1.6 Take a citywide preventative approach to malnutrition. Establish a Malnutrition Task Force to investigate the nutrition and hydration needs of older and vulnerable people, with the aim of spotting malnutrition earlier and reducing hospital admissions and readmissions.</p>	<p>1.6.1</p> <p>Establish a Malnutrition Task Force to consider: i) how to improve hospital food, ii) developing a coordinated approach to malnutrition treatment and prevention in the community, including better use and sharing of data to provide information on malnutrition and iii) providing quality training in primary care settings, for example for district nurses, primary care team nurses and care home staff (with others to be confirmed at the scoping stage).</p> <p>Evidence to consider will include:</p> <ul style="list-style-type: none"> • The Healthwatch project on hospital discharge and older people (2018-2019). • The needs of the increasing numbers of people living at home with dementia and/or lack of mobility. • The identified gap of care agencies coming into a home to start a care package without being given information about food needs, and how this can be addressed. • National figures showing that people who go into hospital malnourished come out malnourished. • The findings of the review of the local oral nutrition support services. <i>[See also Transform Procurement.]</i> 	<p>BHCC, CCG, BSUH, HealthWatch, BHFP (and others tbc)</p>
	<p>1.6.2</p>  <p>Provide information to older/vulnerable patients on approved suppliers of home delivered meals at discharge.</p> <p>Formalise the process for supplying hospital discharge food bags to vulnerable people.</p>	<p>BSUH</p>
<p>1.7 Deliver a coordinated weight management service for adults and children. Target people above their ideal weight living in the most deprived areas of the</p>	<p>1.7.1</p> <ul style="list-style-type: none"> • Take referrals via the Single Point of Contact and refer clients to the most appropriate service (a health trainer or weight management support delivered by BeeZee Bodies Ltd or Active for Life). Ensure clear, efficient and safe referral pathways. Undertake research to understand if and why certain groups fail to engage via the Single Point of Contact (2020). • Undertake the annual National Child Measurement Programme. 	<p>Single Point of Contact for Healthy Lifestyles Support, BeeZee Bodies, School Nurse Team, BSUH</p>



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<p>city. To include a clear care pathway, a coordinated referral system and a robust system of evaluation.</p>		<ul style="list-style-type: none"> • Deliver a community-based weight management service for adults (800 adults per year). Include group, digital and one-to-one offers, with a target of 50% of clients from the most deprived quintiles (1 & 2) as identified in the Joint Strategic Needs Assessment. Include offers for special groups, e.g. translated and women-only sessions. • Deliver 4 x HENRY programmes a year (0-5yr olds) in partnership with Children’s Centres. • Deliver 6 x family-based healthy weight programmes for 5-15 yr olds. • Offer hospital or clinical one-to-one sessions for adults and families who are not suitable for a community-based service. • Review gaps in provision, for example Tier 3 Weight Management. • Produce an annual report on service evaluation to the Healthy Weight Programme Board. 	
<p>1.8 Deliver a citywide Sugar Smart Campaign, linked to the national campaign. Build on Brighton and Hove’s success as one of the first UK Sugar Smart cities.</p>	<p>1.8.1</p>	<p>Share Sugar Smart information and resources via Early Years settings, community venues, GPs and dentists.</p> <p>Work with cafes and restaurants to make Sugar Smart pledges, and via schools, universities and other large caterers to reduce the sugar content in the food they serve.</p> <p>Work on secondary school lunchtime Sugar Smart ‘nudges’, informed by findings from Behavioural Insights (publication due autumn 2018).</p> <p>Share the Sugar Smart film aimed at teenagers via secondary schools and youth settings.</p>	<p>Healthy Weight Programme Board sub group</p>
<p>1.9 Take a citywide approach to helping everyone to eat more veg as part of the Peas</p>	<p>1.9.1</p> 	<p>Work in partnership to be a Veg City by 2020, with multi-stakeholder actions taking place across the city around the following five themes:</p> <ul style="list-style-type: none"> • Get kids eating veg 	<p>BHFP, BHCC Environmental</p>



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<p>Please campaign. Focus on those neighbourhoods where veg consumption is known to be lowest. <i>[See full overview on page 12.]</i></p>		<ul style="list-style-type: none"> • Work with businesses • Promote veg • Improve access to veg • Invest in training and skills <p>Focus on neighbourhoods where statistics from the Safe and Well at School Survey show that fruit and veg consumption are lowest.</p>	<p>Health, BHCC Public Health</p>
	<p>1.9.2</p> 	<p>Undertake qualitative and quantitative research with national retailer Lidl to better understand the barriers to people living within the East Brighton catchment eating veg.</p> <p>Explore potential interventions and further partnership working, including recipe development, cookery skills sessions and in-store promotion of Healthy Start vouchers.</p> <p>Share learning locally and nationally via a national retailers network and the Sustainable Food Cities Network.</p>	<p>BHCC Public Health, BHCC Environmental Health, University of Brighton, Lidl, BHFP, The Real Junk Food Project</p>
	<p>1.9.3</p> 	<p>Engage the public locally via blogs, PR and social media activity to amplify the national Peas Please campaign.</p>	<p>BHFP, Food Foundation</p>
<p>1.10 Ensure easy access to free tap water. <i>[See also Reduce Food Waste.]</i></p>	<p>1.10.1</p>	<p>Run a citywide campaign to increase the number of premises (200 in 2018) signed up to the Refill Brighton and Hove scheme. Take part in annual Refill awareness day.</p>	<p>Refill Brighton and Hove (a project of City to Sea CIC and Brighton Peace & Environment Centre)</p>



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	<p>1.10.2</p>	<p>Improve water access in public spaces, including installing new water fountains where possible (2023).</p>	<p>BHCC International, BHCC Sustainability Team</p>
	<p>1.10.3</p> 	<p>Raise awareness of the Refill scheme on campuses by promoting access to drinking water facilities.</p>	<p>University of Brighton, University of Sussex</p>
	<p>1.10.4</p> 	<p>Raise awareness of the role of the chalk downs in providing the city's water. Work with food businesses to increase availability of table-top tap water.</p>	<p>The Living Coast UNESCO Biosphere Delivery Board</p>
<p>1.11 Explore ways to reduce local junk food advertising. Increase the advertising of healthy food.</p>	<p>1.11.1</p> 	<p>Explore ways to reduce junk food advertising and promotion locally. Link to national campaigning work on this issue (2018-2020).</p> <p>Advertise Veg Power in high-profile locations in the city, promoting the consumption of veg.</p> <p>Use opportunities to promote breastfeeding, e.g. showings of the film Human Milk: Tailor Made for Tiny Humans.</p> <p>Explore opportunities, e.g. with bus companies, for low or no-cost advertising space for Veg Power to offset junk food advertising.</p> <p>Scope ways in which advertising of unhealthy products in areas around schools, play areas, parks and other areas frequented by children could be banned (2018/early 2019). Feed these findings into work on developing a supplement planning document on food, planning and preventing obesity.</p> <p><i>[See also Improve Policy.]</i></p>	<p>Healthy Weight Programme Board, BHFP, Living Loud</p>



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Aim 2: Take a preventative 'upstream' approach to food poverty and ensure equal access to healthy food

2.1 Prioritise a preventative 'upstream' approach for food poverty. Take action on low wages, insecure employment and the housing crisis.	2.1.1 Promote the Living Wage. Run a campaign targeting low-wage employers in the hospitality and food and drink sectors in which many of those experiencing food poverty work (2019).	Chamber of Commerce
	2.1.2 Prioritise affordable housing and support for people experiencing or at risk of homelessness. Respond to the results of the 2017 survey of tenants which showed high levels of food poverty. Embed access to food and cooking equipment into guidance such as licensing for houses in multiple occupation and encourage private landlords to provide these.	BHCC Housing
	2.1.3 Continue to embed food poverty and inequality principles throughout food work and work with partners to ensure food is considered in other anti-poverty initiatives, building on the 2015-18 citywide Food Poverty Action Plan.	BHFP
2.2 Help maximise the income of those at risk of food poverty. Take a strategic approach to preventing crises, including strengthening the links between support services e.g. advice services, Job Centre Plus, food banks and shared meal settings.	2.2.1 Work with the BHCC welfare team to ensure that all families who are eligible benefit from free school meals. Draft and implement a plan to manage changes to free school meal eligibility following the full roll out of Universal Credit.	BHCC Primary School Meals Service
	2.2.2 Take a strategic approach to welfare reform to help reduce the impact of welfare changes, including Universal Credit roll-out.	BHCC Welfare Reform
	2.2.3 Embed the preventative agenda within city advice services, ensuring that before they hit crisis people can get money advice including: <ul style="list-style-type: none"> • Benefit maximisation and debt 	Moneyworks, Possability People



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		<ul style="list-style-type: none"> • Building savings • Planning for later life • Food budgeting 	
	2.2.4	Strengthen links between food poverty and fuel poverty projects such as SHINE and improve connections and referrals between food banks and advice services (both ways).	BHCC SHINE Project, Moneyworks
	2.2.5	Champion food shopping in 'getting online' courses. Pilot a project to improve digital access and support in food banks and shared meal settings (2018/19).	Digital Brighton & Hove
	2.2.6	Provide training in welfare benefit systems to food banks alongside advice organisations, as this has proved successful in helping to reduce the impact of welfare changes. Work with BHFP to ensure smooth referral process to food banks, and that Job Centre staff are updated about food poverty advice.	BHCC Welfare Rights, Department for Work and Pensions
2.3 Ensure emergency support for people who do experience crisis.	2.3.1	Seek to continue the Local Discretionary Social Fund so emergency food support does not rely purely on the voluntary and faith sector.	BHCC Welfare Reform
	2.3.2	Provide food for those in crisis while embedding preventative support, e.g. digital access and access to low-cost healthy ingredients via pantries, food coops or shared meals. Review the food bank referrals 'map' collectively in the light of concerns, e.g. about Brighton Unemployed Centre Families Project's 'frontline' role for the 'too hungry to wait for a food bank referral' group.	Food Banks via Emergency Food Network



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	<p>2.3.3</p> 	<p>Host the Emergency Food Network as a collective space for food banks to work together and meet advice providers and BHCC.</p> <p>Explore how to increase the Network's reach, starting with areas where people are rehoused from Brighton, e.g. Newhaven.</p> <p>Provide development support to food banks.</p> <p><i>[See also Community Food.]</i></p>	<p>BHFP</p>
<p>2.4 Ensure information, advice and access to good food for people in food poverty. Involve people with first-hand experience of food poverty in designing responses to it.</p>	<p>2.4.1</p>	<p>Maintain BHFP's food poverty advice and referral to food banks web pages, and update and distribute Eating Well on a Budget leaflets.</p>	<p>BHFP</p>
	<p>2.4.2</p> 	<p>Provide the healthiest possible food via food banks.</p> <p>Ensure that people using food banks or past users are also included in the running of them.</p> <p><i>[See also Community Food and Reduce Food Waste.]</i></p>	<p>Food Banks (via Emergency Food Network)</p> <p>Surplus Food Network</p>
<p>2.5 Ensure the limited support available is effectively targeted at those most vulnerable using data from the City Tracker, Joint Strategic Needs Assessment and survey of food banks.</p>	<p>2.5.1</p>	<p>Embed the principles for a citywide approach to food poverty developed for the 2015-18 Food Poverty Action Plan. This includes the need to focus limited resources effectively on those who are most vulnerable.</p> <p>This includes people with disabilities (including learning disabilities) and long-term health issues (including mental health) noting in particular that one in three people in Brighton and Hove with a disability or long-term health issue have concerns about paying for basic living costs including food; children and families (especially large families, single-parent families and families with children with disabilities); people on low incomes; rough sleepers and people who are vulnerably housed; and other vulnerable people e.g. care-leavers, those moving on from homelessness, offending or addiction, people who are socially isolated and people at risk of malnutrition, including older people.</p> <p>Work together to identify resources to take a preventative and enabling approach towards supporting these groups of people.</p>	<p>All partners from the 2015-18 Food Poverty Action Plan</p>



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	<p>2.5.2</p> 	<p>Provide the healthiest possible food in Children’s Centres and food banks, and encourage and embed healthy eating, e.g. work with the Active for Life team to encourage Soup and Stomp and other shared eating activities.</p> <p><i>[See also Health and Sustainability.]</i></p>	<p>Children’s Centres</p>
	<p>2.5.3</p>	<p>Continue providing holiday club meals and activities targeted at families eligible for free school meals.</p> <p>Encourage more intergenerational activity and older volunteers.</p> <p>Increase co-delivery with the School Meals Service and groups such as Hangleton and Knoll Project and Fabrica.</p>	<p>Chomp</p>
	<p>2.5.4</p>	<p>Use the Poverty Proofing the School Day audit to gather information on food poverty, schools and families, and share learning.</p> <p>Follow up any issues that emerge, e.g. a headteacher conference on food poverty and/or training for school staff on food poverty awareness.</p> <p>Explore how schools can improve referrals for Chomp holiday clubs, food banks and free school meals, and engagement with schemes such as The Real Junk Food Project’s Fuel for Schools.</p>	<p>BHCC Families, Children & Learning</p>
	<p>2.5.5</p> 	<p>Deliver a campaign to promote Healthy Start vouchers to help pregnant women and low-income families buy veg and fruit. Target: increase uptake to 80% of eligibility.</p> <p><i>[See also Health and Sustainability.]</i></p>	<p>Children’s Centres</p>
	<p>2.5.6</p>	<p>Respond to the 2018 Migrant Needs Assessment which showed food is an issue for migrants without recourse to funds.</p>	<p>BHCC Public Health</p>
	<p>2.5.7</p>	<p>Provide meals, food bank and Red Cross vouchers as well as English language support, advice and referrals, alongside other providers such as the Migrant English Project.</p> <p>Ensure that food banks know to signpost to Voices in Exile’s specialist services.</p>	<p>Brighton Voices in Exile</p>



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		Host a focus group with BHFP to better understand issues for migrants without recourse to funds.	
	<p>2.5.8</p> 	<p>Improve the coordination and quality of food donations to homeless settings to ensure healthier options are available and a range of dietary needs are met.</p> <p><i>[See also Reduce Food Waste.]</i></p>	<p>Surplus Food Network, BHCC Public Health, BHCC Adult Social Care</p>
	<p>2.5.9</p>	<p>Respond to the findings from the focus group around food provision for rough sleepers, especially on food choice and offering healthier options, and on coordinating the times and locations of food provision.</p>	<p>Brighton Housing Trust First Base Day Centre</p>



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Aim 3: Nourish a vibrant, diverse and skilled community food sector

3.1 Be the city that cooks. Enable all people to have the skills, confidence and equipment to cook healthy food from scratch.	3.1.1	Develop the Community Kitchen as a focal point for cooking skills and cooking together, including BHFP cookery courses as well as hire by community groups and businesses. Deliver cookery sessions in schools and community settings across the city.	BHFP
	 	Provide cookery skills training in response to need, e.g. courses on cooking on a budget and batch cooking for the freezer (to avoid ready meals), courses for people with learning disabilities, dementia and long-term health conditions; an 'Old Spice' course for men and training for community cookery leaders. Produce cooking tip sheets, e.g. for people with limited cooking equipment in temporary accommodation. Provide a range of veg-centred cookery classes as part of the Peas Please pledge to become a pioneer Veg City.	BHFP, World Food Project, Cardamom Pod, The Cowley Club, Stoneham Bakehouse, The Real Junk Food Project, Community Chef
		Provide free or low-cost cookery courses and offer opportunities for families to cook and eat together, serving as a beacon for other council services to integrate cooking and eating together. Develop the Children's Centre in Hollingdean into a community cafe.	Children's Centres
	3.1.4	Along with wider circular economy partners, e.g. Freegle, explore how access to surplus cooking equipment such as saucepans and tin-openers can be established, e.g. via community fridges.	Surplus Food Network
3.2 Be the city that eats together. Enable community	3.2.1	Encourage a thriving shared meals culture, via: <ul style="list-style-type: none"> • Support for existing and new shared meals. 	BHFP



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cafes, lunch clubs and shared meals to thrive as places that tackle social isolation, provide support and advice as well as a nutritious affordable meal. Projects to celebrate the diverse food cultures in the city. Increase access to healthy food, particularly among vulnerable groups.		<ul style="list-style-type: none"> • New models (e.g. breakfast or dining clubs). • Intergenerational activities. • Meeting specific cultural/BAME needs. • Adding a shared meal to existing activities (e.g. 'pick and cook' sessions at a community growing project). • Adding advice or other supportive services to existing shared meal settings. • Shared meals in commercial settings (e.g. at supermarkets and restaurants). • One lunch club cooking for another or several ('big pot delivery'). 	
	3.2.2	Maintain 'It's Local, Actually' as an on-line directory for shared meals and add information about food delivery options at home.	Possability People
	3.2.3	Pilot a voluntary 'meals on wheels' service for adults at risk of malnutrition, especially those in temporary or emergency accommodation or who for physical or mental health reasons are unable to get out to access meals. Target: 12-15 meals per week (2018-19). Explore providing microwaves for this group.	Sussex Homeless Support
	3.2.4	Ensure that growing, cooking and eating together are at the heart of services, including The Hop 50+ and Larches Café.	Impact Initiatives
	3.2.5	Review Casserole Club and plan how to continue a localised version of it, given the decision by FutureGov to stop running the scheme as a national programme.	BHFP, Impetus, Bright Dials
	3.2.6	Run Pay As You Feel cafes five days a week using surplus produce. Continue to expand the innovative Bevendean Food Hub.	The Real Junk Food Project
	3.2.7	Explore how best to incorporate food access, including shared meals, into befriending activities.	Befriending Coalition
3.3 Redistribute surplus food to people who will benefit.	 3.3.1 Increase the volume and suitability of surplus food reaching community food projects. <i>[See also Food Poverty and Reduce Food Waste.]</i>	Surplus Food Network	



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Increase the volume and suitability of surplus food reaching community food projects.			
	3.3.2	Pilot two community fridges hosted in community settings and evaluate what works best.	BHFP
3.4 Ensure access to community gardening and other food growing opportunities.	3.4.1	Champion and support the 75+ community growing projects in the city in schools, universities, workplaces, allotments, parks, communities and businesses, and their benefits to individuals and communities (bringing people together, improving health and wellbeing and developing individuals' skills, confidence and employability). <i>[See also Food Production.]</i>	BHFP
	3.4.2	Bring together groups delivering therapeutic outdoor activities, including community gardening, via the Green Wellbeing Alliance. Increase the access to therapeutic activities both within and outside the borders of Brighton and Hove, particularly for vulnerable groups in society including those with mental illness, learning difficulties, dementia or life-limiting illness.	Green Wellbeing Alliance
	3.4.3	Showcase sustainable community gardening and food growing, e.g. at Preston Park, Saunders Park and Racehill Orchard. Continue to build partnerships and collaborations in line with section 4.8 of the Open Space Strategy.	BHCC Cityparks
	3.4.4	Work with schools and communities to plant and maintain a network of community orchards across Sussex. Target: 5 per year.	Brighton Permaculture Trust
	3.4.5	Build on the community food activity in both universities such as food growing.	University of Brighton,



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			University of Sussex
3.5 Champion community food projects. Take practical steps to nourish this sector and promote the benefits of volunteering.	3.5.1	Champion, promote and provide development support to community food projects, including food banks, shared meal settings, surplus food projects, community growing projects and community cafes. Offer training, networking, an on-line directory, volunteering and fundraising support.	BHFP
	3.5.2	Run a Good Food Grants Scheme and support volunteering. Encourage providers of grants to include food projects in their grant criteria.	BHFP
	3.5.3	Recognise the vital role that community food plays and help the sector to maximise the council's funding opportunities and in-kind support, e.g. via the transfer and/or use of community buildings or land.	BHCC Communities, Equality & Third Sector Team



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Aim 4: Improve sustainability and security in urban, rural and marine food production

4.1 Take a holistic approach to improve sustainability and security in food production across the urban, rural and marine environments. Use opportunities presented by The Living Coast UNESCO Biosphere and South Downs National Park status.

4.1.1



Deliver on The Living Coast UNESCO Biosphere priority projects related to food, farming and fishing, including projects on water quality and efficiency, future farming pilots post-Brexit, promotion of the local Marine Conservation Zone for public engagement and community gardening for food education (2017-19).

[See www.thelivingcoast.org.uk for details.]

New project priorities to be confirmed in the Biosphere Management Strategy 2019-24 to include food and farming activity.

Southern Water, Natural England ChaMP Project, South Downs National Park, BHFP, Sussex IFCA, The Living Coast UNESCO Biosphere Partnership

4.1.2



Revise the Biosphere Management Strategy for 2019-24 (Jan 2019). Include work related to food and farming and actions to improve water efficiency and encourage pollinators.

The Living Coast UNESCO Biosphere Partnership

4.1.3



Use opportunities presented by The Living Coast UNESCO Biosphere research agenda to understand the ecosystems services value of the land/sea within the biosphere area and to communicate with those living in, working in and visiting the area.

The Living Coast UNESCO Biosphere Partnership

4.1.4



Use 'Cluster Network' of farmers, land managers, foresters and other partners in the South Downs National Park as a means of securing funding and benefit to the environment by working collaboratively.

South Downs National Park Farm Clusters



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	<p>4.1.5</p> 	<p>Coordinate and share research and good practice on grazing practices to enhance biodiversity.</p> <p>Consider how to improve links between sustainable, healthy food production and sustainable land management, e.g. use grazing for sustainable land management of the South Downs, but also ensure supply routes/branding for the lamb that results.</p>	<p>Sussex Sustainability Research Programme, University of Sussex, BHFP, South Downs National Park, BHCC CityParks, National Trust</p>
	<p>4.1.6</p> 	<p>Apply for funding from the Heritage Lottery for the Changing Chalk project and if successful deliver this project which seeks to improve the land management of this internationally significant landscape.</p>	<p>National Trust, Changing Chalk Partners</p>
<p>4.2 Develop a whole-estate plan for the management of BHCC farmland. Consider food production and security, public access, biodiversity and action to enhance ecosystems services.</p>	<p>4.2.1</p> 	<p>Consult with stakeholders to produce a whole-estate plan (2019) that helps achieve the priorities set out in The Living Coast UNESCO Biosphere Management Strategy. Work with the South Downs National Park Authority and other relevant local stakeholders to achieve this.</p>	<p>BHCC Property & Design, South Downs National Park, The Living Coast UNESCO Biosphere Delivery Board</p>
<p>4.3 Encourage urban food production. To provide health, economic, environmental and community benefits.</p>	<p>4.3.1</p>	<p>Recognise the value of land currently used for food growing, including allotments, orchards and community gardens.</p>	<p>BHCC Planning</p>
	<p>4.3.2</p>	<p>Encourage provision of food growing spaces within new housing developments and/or use edible planting and pollinator-friendly planting as part of landscaping schemes. <i>[See also Improve Policy.]</i></p>	<p>BHCC Planning</p>



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	<p>4.3.3</p> 	<p>Become a leader in urban agriculture and green circular economy jobs. Consider how to support the emerging urban farming sector and encourage the use of urban space for food growing, e.g. aquaponics and vertical growing. Convene partners to scope work (2019).</p>	<p>BHFP, University of Brighton School of Architecture, Plumpton College, BHCC Economy, Environment and Culture</p>
	<p>4.3.4</p> 	<p>Participate in the Horizon 2020-funded project EdiCitNet to learn from and share with cities worldwide engaged in the use of urban spaces for food production as a means of generating local economic growth and fostering social cohesion.</p>	<p>BHFP, University of Brighton School of Architecture</p>
<p>4.4 Deliver enjoyable, inclusive, sustainable and affordable allotments. As detailed in the city's allotment strategy.</p>	<p>4.4.1</p>	<p>Deliver the vision detailed in the Brighton & Hove Allotment Strategy 2014-2024. Objectives acknowledge the role of allotments in:</p> <ul style="list-style-type: none"> • Providing access to good quality affordable food. • Supporting environmentally friendly methods of growing. • Providing plots for individuals and community groups. • Serving as beacons of education and inspiration on sustainable food. <p>Progress review in 2019.</p> <p>For full strategy details visit www.bhaf.org.uk</p> <p>[See also Reduce Food Waste.]</p>	<p>BHCC Allotments Service, Brighton & Hove Allotment Federation</p>
	<p>4.4.2</p>	<p>Work to better link plot holders with community food projects, including opportunities to share surplus produce with food banks, The Real Junk Food Project and shared meal settings, thereby increasing the amount of fresh fruit and veg available for these initiatives.</p>	<p>Brighton & Hove Allotment Federation, Allotment Site Reps</p>



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	4.4.3	Provide information and support to plot holders on water efficiency and wildlife friendly gardening. Consider how to minimise the use of pesticides on allotments to enhance soil health as part of the rule review (2018/2019).	Brighton & Hove Allotment Federation, Allotment Site Reps
	4.4.4	Pilot a voluntary additional donation scheme to ask plot holders that can afford a higher rent to make a voluntary additional rent payment so allotment rents can remain affordable for people on no or low wages.	BHCC Allotments Service, Brighton & Hove Allotment Federation
4.5 Establish Stanmer Park as a beacon of good practice, inspiration and education on sustainable food production.	4.5.1	Redevelop the Walled Garden area at Stanmer Park as part of the Heritage Lottery funded project. The Walled Garden to include demonstration areas on 'grow your own', classrooms and a visitor café using produce from Stanmer Park and the surrounding area. <i>[See also Food Economy.]</i>	Plumpton College
	4.5.2	Produce a master plan for the whole of the Stanmer Estate.	BHCC Cityparks, BHCC Property & Design
	4.5.3	Stanmer Organics to run a 17-acre organic site including food-growing projects and therapeutic horticulture.	Stanmer Organics
	4.5.4 	Manage and if suitable land found extend the orchards and maintain the national collection of Sussex apple varieties.	Brighton Permaculture Trust
	4.5.5	Establish the Stanmer Wellbeing Gardens as a collection of community-run projects based on a feasibility study being conducted in 2018.	BHFP



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4.6 Include food security in citywide resilience planning, in planning for climate change and in crisis planning e.g. for a flu epidemic, flooding, drought and other extreme-weather.	4.6.1	Collaborate with neighbouring authorities to consider food security in resilience planning against the backdrop of Brexit, ongoing household food insecurity and a potential rise in food or energy prices. Consider how food sits alongside work on water and energy resilience planning.	BHCC Economy, Environment and Culture, BHFP
	4.6.2 	Investigate how the council can use agricultural land holdings to further address food security and poverty issues within the city and the City Region. Consider how best to react to policies emerging from the Common Agricultural Policy (CAP).	BHCC Economy, Environment and Culture, BHCC Property & Design
	4.6.3	Identify and assess sites suitable for food production as part of City Plan Part Two.	BHCC Planning
4.7 Maintain and improve connections between food producers. Improve their connections to sources of support and investment.	4.7.1 	Support farmers and those in the fishing industry to engage with the Brexit agenda, understand the implications of it and any Brexit transition arrangements.	National Farmers' Union of England and Wales, Soil Association, South Downs National Park, Sussex IFCA
	4.7.2 	Use Farm Cluster meetings and communications to engage with farmers. Apply for funding to pilot how financial support post EU agricultural subsidies for lowland farmers could be managed post-Brexit.	South Downs National Park
4.8 Encourage connections between urban residents and businesses and Sussex-	4.8.1 	Act as a broker between small local producers and restaurants, caterers and residents. Explore opportunities to get quality fresh food to vulnerable people.	Fin and Farm



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<p>wide farmers and producers.</p>	<p>4.8.2</p>  	<p>Hold open days and farm tours and use face-to-face and online communication to promote local organic and sustainable production and its benefits, including for the landscape and biodiversity.</p>	<p>Veg box schemes, Sussex Peasant, Saddlescombe Farm</p>
	<p>4.8.3</p>  	<p>Revise and share online the Local Suppliers Directory (2019).</p> <p>Promote local food distributors, veg box schemes and producers and retailers stocking local veg, to ensure everyone is aware of the local veg on offer.</p> <p>Raise awareness about farming and the management of the South Downs.</p> <p>Monitor innovations, e.g. apps and websites, that connect consumers directly with producers.</p> <p>Monitor whether there is demand for a local producers' network.</p> <p>Showcase local producers via blogs and case studies. Target: three per year.</p>	<p>BHFP, The Living Coast UNESCO Biosphere Partnership</p>
	<p>4.8.4</p> 	<p>Run Community Supported Agriculture schemes that offer higher welfare or organic produce and connect consumers and producers.</p> <p>Share experiences of setting up and running Community Supported Agriculture schemes with others looking to do the same.</p>	<p>Fork and Dig It, SheepShare, PigShare</p>
	<p>4.8.5</p> 	<p>Take part in Farm Open Day in June each year.</p>	<p>Downland Estate Farmers</p>



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<p>4.9 Offer formal and informal education in sustainable food production and support the next generation of food producers to innovate and adapt. Encourage and support people who wish to grow their own food at home, on allotments, in schools and in community settings.</p>	<p>4.9.1</p> 	<p>Offer a range of courses in food skills and agriculture from 1 day to degree level at Plumpton’s 850 acre estate and base in Stanmer Park. Establish 2 x new apprenticeship schemes in Food & Drink Process Operations and Bakery (with independent bakery SugarDough). Open extended teaching space including classrooms, café serving local produce and walled garden at Stanmer Park (2020).</p>	<p>Plumpton College</p>
	<p>4.9.2</p>	<p>Run catering and hospitality apprenticeships and qualifications (Level 1 – 3) in industry standard training kitchens/via The Gallery training restaurant.</p>	<p>Greater Brighton Metropolitan College</p>
	<p>4.9.3</p> 	<p>Provide volunteering and learning opportunities on community allotments, orchards and gardens to help people develop skills to ‘grow their own’ using organic, forest garden and/or permaculture principles.</p> <p>Share information on ‘getting started’ with new plot holders via print and online methods.</p> <p>Share information on pollinator friendly gardening at home and on allotments</p> <p>Deliver the ‘Team Pollinate’ citizen scientist project to measure pollinators in food growing spaces in the city</p>	<p>Brighton Permaculture Trust, Brighton & Hove Organic Gardening Group, Whitehawk Community Food Project, Moulsecomb Forest Garden, Brighton & Hove Allotment Federation, Team Pollinate at University of Sussex</p>



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<p>4.10 Manage and promote local sustainable fishing and a healthy marine environment. Raise awareness of sustainability issues around ‘food from the sea’.</p>	<p>4.10.1</p> 	<p>Oversee the local sustainable management of Sussex marine fisheries and the conservation of the environment for everyone.</p> <p>Raise awareness of the need to look after the marine environment and the Marine Conservation Zone, including interpretation along the new England Coast Path.</p>	<p>Sussex IFCA</p>
	<p>4.10.2</p> 	<p>Hold a roundtable with key partners from across the Sussex coast to discuss a Sussex-wide initiative to promote sustainable, locally-caught fish. Assuming enough interest, agree roles and responsibilities, and approaches to funding.</p>	<p>BHFP, Food Pioneers, Sussex IFCA, The Living Coast UNESCO Biosphere Partnership, Adur & Worthing Councils, BHCC</p>



Food Economy

Aim 5: Encourage a vibrant and sustainable food economy

5.1 Promote and celebrate good food. Hold events showcasing healthy and sustainable initiatives, including events accessible to people on a low income.	5.1.1 	Keep up-to-date information on where local and sustainable food can be purchased and make it available to the public.	BHFP
	5.1.2 	Host a range of events, e.g. Take Part Festival, Apple Day, Stanmer Organics Open Day, Moulsecomb Forest Garden Open Day, Fairtrade Fortnight and the Brighton & Hove Food and Drink Festival.	BHCC, Brighton Permaculture Trust, Stanmer Organics, Brighton & Hove Food and Drink Festival, Moulsecomb Forest Garden
	5.1.3 	Collaborate with organisations in The Living Coast UNESCO Biosphere and Sussex region generally on events and projects showcasing the best of sustainable and healthy food.	BHFP, Food Pioneers, Common Cause, Saddlescombe Farm, South Downs National Park
5.2 Increase the visibility and accessibility of healthy and sustainable food in the city. Develop a flagship project at Stanmer Park.	5.2.1	Redevelop the Stanmer Walled Garden as a flagship project showcasing all aspects of sustainable food, providing education, training and volunteering opportunities and serving as a focal point for sustainable food for the area. <i>[See also Food Production.]</i>	Plumpton College, BHCC Cityparks, BHCC Property & Design, South Downs National Park, BHFP



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	<p>5.2.2</p> 	<p>Promote healthier options in restaurants, cafes and takeaways via the Healthy Choice Award training and award scheme. Continue to roll out the gold award for nutrition and sustainability.</p> <p>Work with the organisers of high-profile events, e.g. Brighton and Hove Pride, The Great Escape and the Brighton Marathon, to encourage best practice in healthy and Sugar Smart choices and reduced food waste and packaging, including drinks containers.</p> <p><i>[See also Transform Procurement and Reduce Food Waste.]</i></p>	<p>BHCC Environmental Health</p>
<p>5.3 Foster a vibrant independent food sector.</p> <p>Embrace innovation in food businesses. Bring national and local attention to the city’s new generation of local independent restaurants and retailers through promotion at festivals, awards and events.</p>	<p>5.3.1</p>	<p>Embrace innovation in food businesses. Promote those leading the way, e.g. ethical supermarket HISBE, zero-waste restaurant Silo, community pub The Bevy, community bakery Stoneham Bakehouse and street food market Street Diner – and share their experiences with others.</p> <p>Champion business support to food entrepreneurs, social enterprises and start-ups.</p>	<p>Chamber of Commerce, Platf9rm, The Bevy, UnLtd</p>
	<p>5.3.2</p>	<p>Encourage independent restaurants and retailers to sponsor or support community food projects, e.g. the Community Kitchen, food banks, food surplus organisations, shared meals settings or community gardening projects.</p>	<p>Restaurants Brighton</p>
	<p>5.3.3</p>	<p>Bring national and local attention to the city’s new generation of local independent restaurants and retailers through promotion at festivals, awards and events.</p>	<p>Restaurants Brighton, Natural Partnerships CIC,</p>



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			Brighton's Best Restaurants, VisitBrighton, Brighton & Hove Food and Drink Festival
	5.3.4 	Support Brighton's markets to supply affordable fresh, local and seasonal produce.	Brighton Open Market, Florence Road Market, Sussex Peasant
	5.3.5 	Encourage temporary and permanent food markets, e.g. a pop-up Boxpark, as part of regeneration work. Explore the potential of a fruit and veg stall in hospital grounds and/or in areas of the city with little or no access to fresh food.	BHCC Economy, Environment and Culture
5.4 Put good food at the heart of the city's tourism offer.	5.4.1 	Explore how Visit Brighton can enhance the city's reputation as a leading 'good food' destination. Develop local branding with a focus on culture, including key food festivals and events, and wellness, incorporating nature and good food. (2018-23). Meet with stakeholders in the new Visitor Economy Strategy to identify opportunities such as 'good food' signposting or trails, or links to local producers outside the city. Explore mechanisms for involving good food stakeholders (2018/19).	VisitBrighton
	5.4.2 	Deliver The Living Coast Biocultural Heritage Tourism Project with new authentic vision experiences that include a food focus.	The Living Coast UNESCO Biosphere
	5.5.1	Deliver an awareness campaign that targets food and hospitality employers to sign up to the Brighton & Hove Living Wage Campaign. <i>[See also Food Poverty.]</i>	Chamber of Commerce



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5.5 Food industry employers commit to the Living Wage and fair working conditions.	 5.5.2 Large organisations/caterers take a lead around workforce development and towards being a Living Wage employer, serving as a beacon to other businesses.	Good Food Procurement Group
	5.5.3 Promote the Primary School Meals contract, including payment of the Living Wage to employees and no use of zero-hours contracts, as a beacon of best practice.	BHFP, BHCC Primary School Meals Team
	5.6.1 Support the food and hospitality industries, which employ 14% of the local workforce, to remain competitive, including sourcing skilled employees and promoting careers in food and hospitality to young people.	Brighton & Hove Food and Drink Festival, Varndean College
5.6 Promote food as a career. Include skills development for those in work and quality training and apprenticeships to encourage people to enter the industry.	 5.6.2 Deliver a range of courses (from short courses to degrees) to develop the skills that the food and hospitality industries need. Work with employers to develop diversity in high-quality apprenticeships and training. Improve perception of food and hospitality as a career choice.	Greater Brighton Metropolitan College, Plumpton College, VisitBrighton
	 5.6.3 Examine the employment and skills provision landscape across the City Region, focusing initially on engaging with sectors reliant on migrant labour (including hospitality, food and drink) to better understand recruitment and skills needs as these evolve over the next five years.	City Region Employment and Skills Board
	 5.6.4 More employers, including SMEs, to take on apprentices, e.g. apprentice bakers and butchers in independent retailers. School Meals Service to take on two apprentices (2020).	Plumpton College, BHCC Primary School Meals Team
	 5.6.5 Expand the range of sustainable food courses, both vocational and non-vocational. Plumpton College extends its site at Stanmer Park.	Plumpton College, Community Kitchen, Brighton Permaculture Trust



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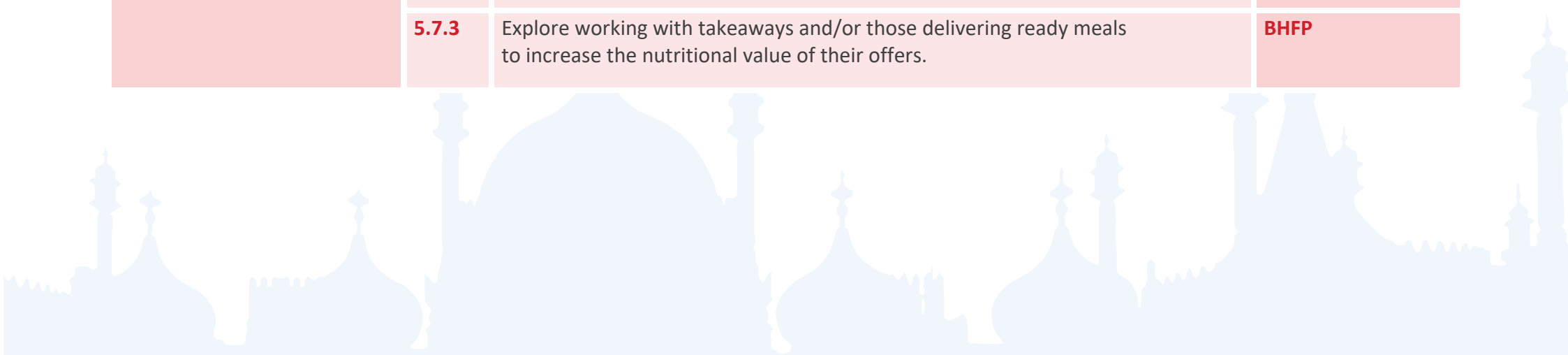
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	<p>5.6.6</p> 	<p>Deliver Peas Please cooking and nutrition training workshops at the Community Kitchen for chefs/caterers from Early Years, secondary schools, food outlets, takeaways and for Midday Supervisors from primary schools. Target settings where fruit and veg consumption was lowest in Safe and Well at School Survey.</p>	<p>BHFP, BHCC Environmental Health</p>
<p>5.7 Mainstream food businesses embrace healthy, sustainable and fair practices.</p>	<p>5.7.1</p>	<p>Achieve externally accredited certifications for food businesses and more sign-ups to pledges on page 14, including plasticfreepledge.com and becoming a water Refill station.</p>	<p>Food businesses</p>
	<p>5.7.2</p> 	<p>Work with mainstream retailers and/or contract caterers to test how a sustainable food city's values of healthy, sustainable, fair food can be brought into national mainstream organisations.</p>	<p>BHFP</p>
	<p>5.7.3</p>	<p>Explore working with takeaways and/or those delivering ready meals to increase the nutritional value of their offers.</p>	<p>BHFP</p>



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Aim 6: Transform catering and food procurement

6.1 Large organisations pioneer best practices in their food-buying policies.
Working via the city's Good Food Procurement Group large organisations continue to learn from each other and share learning from elsewhere.

<p>6.1.1</p> 	<p>Coordinate the Good Food Procurement Group to lead the way in sustainable and healthy catering, extending its reach in numbers and geography. Run one workshop and produce one case study each year on priority areas, including waste, training and skills, local suppliers and healthier catering.</p> <p>Explore establishing a buyers' group for key products, including 'green disposables', and new ways to make this group self-sustaining.</p>	<p>BHFP</p>
<p>6.1.2</p> 	<p>Strengthen the BHCC Minimum Buying Standards to include initiatives such as Sugar Smart, Peas Please and the Plastic Free Pledge. Hold a workshop (2019) with a view to adopting new policy (2020).</p>	<p>BHCC Procurement, Commissioners, BHCC Public Health, BHFP</p>
<p>6.1.3</p>	<p>Widen the scope of BHCC Minimum Buying Standards so that all council-owned or council-leased premises and all council-run events are included, with larger contracts achieving Food for Life Served Here award (2020).</p> <p>At least half of all smaller contracts achieve a Healthy Choice Award (2021).</p> <p>At least 30% of food stalls at council events achieve a Healthy Choice Award and healthier options are a requirement of licence/stall approval (2021).</p>	<p>BHCC Procurement, Commissioners, BHCC Public Health, BHFP</p>
<p>6.1.4</p>	<p>Explore whether practical steps can be taken to reduce the barriers to smaller local producers becoming large local contractors, e.g. changes to payment terms.</p>	<p>Good Food Procurement Group, BHFP</p>



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	<p>6.1.5</p>	<p>Hold an event (by 2019) for secondary school business managers and head chefs with in-house catering staff sharing with other schools their positive experiences of cost-saving and flexibility around sourcing of bringing their catering in-house.</p>	<p>Varndean School, Dorothy Stringer School, Longhill High School, BHFP, School Business Managers</p>
	<p>6.1.6</p> 	<p>Improve hospital food in terms of nutrition, sustainability and palatability, streamline menus across the two BSUH hospital sites, and respond to feedback from the Food Improvement Group (which includes patient and health service representatives).</p>	<p>BSUH</p>
	<p>6.1.7</p> 	<p>Engage with the Sustainable Food Cities Network to explore feasibility of national league tables or a charter for caterers.</p>	<p>BHFP</p>
<p>6.2 More large organisations achieve externally accredited certifications and awards.</p>	<p>6.2.1</p>	<p>Organise an awards and accolades workshop for the Good Food Procurement Group covering Food For Life, Marine Stewardship Council certification, Healthy Choice Awards and more (2019).</p> <p>Achieve external accreditation for three members of the Good Food Procurement Group (end 2021).</p> <p>Achieve Green Kitchen Standard for BHCC primary school meals (2021).</p>	<p>Good Food Procurement Group, BHFP, BHCC Primary School Meals</p>
<p>6.3 Large organisations and caterers act to reduce- redistribute-recycle. Members of the Good Food Procurement Group take a lead on reducing food waste and food packaging (e.g. taking the Plastic Free</p>	<p>6.3.1</p> 	<p>Good Food Procurement Group members commit to the food waste hierarchy of reduce-redistribute-recycle, including:</p> <ul style="list-style-type: none"> • Undertaking a food waste audit to better understand how much food is wasted, what is wasted and why, and put an action plan in place based on the food waste hierarchy. Target: five members (2020). • Signing up to plasticfreepledge.com and reducing single-use plastics (2019). 	<p>Good Food Procurement Group (including University of Brighton and University of</p>



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<p>Pledge), serving as a beacon to other businesses</p>		<ul style="list-style-type: none"> Donating food waste via Paper Round to Brighton & Hove Energy Services Cooperative’s initiative to turn food waste into renewable energy for the community. <p>Other commitments include offering smaller portion sizes, incentivising the use of re-useable coffee cups, offering ‘doggy bags’ for leftovers, redistributing food surplus to charities and signing up to food waste recycling.</p>	<p>Sussex, BSUH), BHFP</p>
	<p>6.3.2</p> 	<p>Work in partnership to tackle food waste in primary schools by focusing on getting pupils to consume their veg as part of the Peas Please pledge.</p> <p>Extend the trial of raw veg Power Pots in schools as a follow-up to recommendations made from the 2017 food waste audits where veg were the most wasted foods.</p> <p>Make food waste collection part of the primary school meals contract (from August 2019, subject to affordability check).</p> <p>Share learning and results locally via the Good Food Procurement Group and nationally via the Sustainable Food Cities network.</p>	<p>BHCC School Meals Team, BHFP, Sustainable Food Cities</p>
<p>6.4 Large organisations and caterers embrace citywide healthy and sustainable food initiatives. Using their buying power to take a lead in, e.g. Peas Please, Sugar Smart and Fairtrade Fortnight, and serving as a beacon to other businesses</p> <p><i>[Sign up to pledges on page 14.]</i></p>	<p>6.4.1</p> 	<p>Large organisations sign up to the Sugar Smart campaign and commit to a range of pledges to help people consume less sugar, including:</p> <ul style="list-style-type: none"> Introducing a sugar levy on sugary drinks. Replacing high-sugar/high-fat snacks with healthier alternatives. Reducing the amount of sugar in dessert recipes. Offering free drinking water with meals. Avoiding price promotions on unhealthy drinks and snack. Removing sugary drinks and promoting water and no-added sugar drinks instead. 	<p>Good Food Procurement Group, BHFP, BHCC Environmental Health</p>



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	<p>6.4.2</p>  	<p>Engage with the Good Food Procurement Group to commit to the Peas Please pledge to serve two portions of veg (portion = 80g adults/50g children) per main meal at no extra cost.</p> <p>Encourage caterers to commit to the Peas Please actions including:</p> <ul style="list-style-type: none"> • Ensuring there are multiple vegetarian/vegan options on menus. • Including an extra portion of veg with every recipe. • Flipping the menu so the menu reads vegan, veggie, fish, meat. 	<p>Good Food Procurement Group, BHFP, BHCC Environmental Health, Food Foundation</p>
	<p>6.4.3</p>	<p>Run activities to promote Fairtrade products as part of a citywide approach to Fairtrade Fortnight.</p>	<p>Good Food Procurement Group, Brighton and Hove Fairtrade Steering Committee</p>
<p>6.5 Large organisations and caterers take a lead around workforce development and becoming a Living Wage employer.</p>	<p>6.5.1</p>	<p><i>[See Food Economy.]</i></p>	<p>Good Food Procurement Group, BHFP, Chamber of Commerce, BHCC</p>



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Aim 7: Become a ‘food use’ not a ‘food waste’ city

<p>7.1 Take a whole-city approach to adopting the food-use hierarchy. Prioritise reduction over reuse over recycling.</p>	7.1.1	Develop a citywide ‘food use’ strategy based on the food-use hierarchy.	BHCC Cityclean, BHFP, Circular Brighton & Hove
	7.1.2	Work with the organisers of high-profile events, e.g. Brighton and Hove Pride, The Great Escape and the Brighton Marathon, to encourage best practice in reducing and redistributing food waste plus innovative solutions around packaging (2019).	BHCC Outdoor Events, BHCC Sustainability
	7.1.3	 <p>Understand and share information about end-use markets for recycled materials (including compostable and paper recycling) as they emerge.</p> <p>Establish campaigns to encourage customers to recycle disposables correctly, working with members of the Good Food Procurement Group and other local and national waste experts.</p> <p><i>[See also Transform Procurement and business/school pledges on page 14.]</i></p>	Good Food Procurement Group
	7.1.4	Explore whether Circular Brighton & Hove could act as a forum to take forward collaboration and ideas (target: one session annually) and make ‘Food and Food Waste in the Greater Brighton Region’ the subject of Peter Desmond’s Summer School Assignment (2018-19).	Circular Brighton & Hove
	7.1.5	<p>Run training for food businesses on reduce-reuse-recycle (target: one session by 2020).</p> <p>Explore the development of a food waste audit consultancy service.</p>	BHFP



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	<p>7.1.6</p> 	Continue to champion food waste/food packaging reduction, building on the plastic waste reduction project undertaken for BHCC and Southern Water in 2018.	Sustainable Business Partnership
	<p>7.1.7</p>	Share learning around the ‘nudge’ campaign run in conjunction with Hubbub to reduce plate waste. Take part in a plastic-free restaurant pilot and share learning via the Good Food Procurement Group.	Compass @ University of Sussex
	<p>7.1.8</p> 	Continue to promote the award-winning My Cup scheme with a target of 125,000 drinks served using re-useable cups 2018/19.	University of Brighton
<p>7.2 Become a test-bed for food waste innovation. Run practical campaigns, pilot projects and champion food waste leaders, e.g. in minimal and plastic-free packaging, food waste reduction and circular economy approaches.</p>	<p>7.2.1</p>	<p>Approach national chains to promote Brighton and Hove as a test-bed for innovation.</p> <p>Work with a mainstream retailer or caterer on one or more pilots:</p> <ul style="list-style-type: none"> • A campaign around a ‘much-wasted’ product, e.g. bread or chips • Plastic-free aisles • Deposit schemes • Guidance for customers or clients on reducing food waste • A ‘doggy bag’ campaign, with signage on menus and staff badges, and staff training • A food waste strategy, based on the food hierarchy principles • A ‘food waste reduction’ zone with mainstream outlets in a focused area of the city, e.g. the Marina. <p><i>[See also Transform Procurement.]</i></p>	BHFP Seeking national partners for joint pilot
	<p>7.2.2</p>	Lead the citywide campaign to make Brighton and Hove a single-use-plastic-free city.	Plastic Free Brighton



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	7.2.3	Act as an inspiration for other retailers on minimal packaging e.g. use of bulk dispensers.	HISBE
	7.2.4	Make use of case studies, workshops, business breakfasts and more to champion food-waste leaders, e.g. Bagelman’s bread-to-beer project and surplus food redistribution.	BHFP
	7.2.5	Act as an inspiration for other wholesalers on minimal packaging; alternatives to plastic; and a ‘zero food waste to landfill’ approach which prioritises reduction and redistribution of edible food in line with the food-use hierarchy (see above).	Infinity Foods Wholesale
7.3 Make surplus food sharing the norm. <i>[See also Community Food, for food sharing initiatives.]</i>	7.3.1 	Work together to expand both the amount and range of surplus food redistributed, especially healthy fresh food. For example: <ul style="list-style-type: none"> • Increase coordination. • Develop a joint approach to increasing volunteers. • Produce and promote easy guidance, e.g. a poster or bin sticker for restaurants and retailers on ‘how to donate’. • Produce and promote ‘how to use surplus food’ guidance for community projects. • Explore a new route for processing/selling surplus food and how this can add value. <i>[See also Community Food and Food Poverty.]</i>	Surplus Food Network
	7.3.2	Host a central website on behalf of the Surplus Food Network, including a food donations web page/portal. Produce regular blogs clarifying what donations are needed for food banks in the city and elsewhere, including the need for healthy food donations.	BHFP
	7.3.3 	Increase the amount of surplus food intercepted. Target: 1,500 tonnes per annum by March 2022, up from 474 tonnes in 2017/18). Develop innovative ways for businesses to donate, building on FareShare Go .	FareShare



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	7.3.4 	Organise volunteers to visit farms and harvest surplus produce for food projects.	Gleaning Network
	7.3.5	Develop The Fruit Factory at Stanmer Park as a hub for the scrumping project, which gathers fruit that would otherwise go to waste and rejected fruit. Target: 5 tonnes of fruit per year.	Brighton Permaculture Trust
	7.3.6	Recover unharvested fruit for botanical drinks and juices. Target: 4,500 litres. Work towards zero waste, developing an urban compost scheme to benefit local community gardens.	Old Tree Brewery
7.4 Increase recycling where reduction and reuse are not an option.	7.4.1	Increase community composting schemes with a target of 50 schemes in use by 2019.	BHFP, BHCC Cityclean, Community Compost Schemes
	7.4.2	Work with allotment plot holders to increase recycling, reuse and composting and reduce the amount of waste on sites. Deliver training and share information about composting. Support sites that wish to introduce communal areas of composting and reuse.	BHCC Allotment Service, Allotment Federation and site reps
	7.4.3	Launch a food waste to renewable energy plant to collect 35,000 tonnes of non-edible food waste each year to supply biogas to approximately 10,000 homes (2022).	BHESCo
	7.4.4 	Explore increasing the range of materials that can be recycled from the domestic and business waste streams as end-use markets for recycled materials emerge.	BHCC Cityclean, Paper Round



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Aim 8: Ensure healthy, sustainable, fair food is embedded in policy and planning, and has a high profile right across the city

8.1 Establish a cross-sector Expert Panel. To advise on tracking and maintaining progress of the Food Strategy Action Plan and the gold Sustainable Food City status bid.	8.1.1 Establish an Expert Panel (2018). <i>[See page 10 for schedule of meetings and reporting.]</i>	Expert Panel
	8.1.2 Coordinate a citywide bid to become a gold Sustainable Food City. Explore the possibility of gold Sustainable Food City branding with residents, food businesses and other key stakeholders.	Expert Panel, BHFP
8.2 Maintain Brighton and Hove’s lead on the citywide approach to food. Share the city’s food work and take part in national campaigns.	8.2.1 Secure on-going funding for BHFP and maintain its active board, broad participation and high profile. Continue to be a bridge for the different parts of the food sector: community, public and private. Gather information and evidence of impact and challenges through surveys and network meetings.	BHFP
	8.2.2 Ensure a high profile for the citywide food strategy. Review its progress annually and report to the Expert Panel and Health and Wellbeing Board.	BHFP
	 8.2.3 Share Brighton and Hove’s citywide approach with other cities and organisations nationally. Submit evidence to national consultations and parliamentary enquiries. Take an active role in the Sustainable Food Cities and Food Power networks. Share case studies and take part in webinars and conferences. Support and promote national campaigns.	BHFP
	8.2.4 Sign up to the Milan Urban Food Policy Pact to consolidate Brighton and Hove’s reputation as an international exemplar.	BHCC Council Leadership



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	<p>8.2.5</p> 	<p>Embed Peas Please actions at the heart of the Food Strategy Action Plan to demonstrate the city’s strategic approach to increasing veg consumption.</p>	<p>BHFP, Food Foundation, Sustainable Food Cities</p>
<p>8.3 Ensure other city strategies and plans embed access to healthy, sustainable and fair food.</p> <p>Explore developing as part of the Peas Please Pledge a Supplementary Planning Document offering guidance on integrating food growing within developments, access to healthy food and preventing obesogenic environments.</p>	<p>8.3.1</p> 	<p>Respond to local consultations, engage key partners and sit on boards and partnerships to ensure that good food is written into policy, e.g. in the Joint Health & Wellbeing Strategy, Local Transport Plan, Economic Strategy, Visitor Economy Strategy, City Sustainability Action Plan, The Living Coast UNESCO Biosphere plans, Joint Strategic Needs Assessments, Director of Public Health reports, Housing Strategy and City Plan.</p>	<p>BHFP</p>
	<p>8.3.2</p> 	<p>All Sussex-wide NHS Trusts have a food and drink policy in place (2021).</p>	<p>BSUH, Sussex Partnership NHS Foundation Trust, Sussex Community NHS Foundation Trust, East Sussex Healthcare NHS Trust, Western Sussex Hospitals NHS Foundation Trust</p>
	<p>8.3.3</p>  	<p>Explore developing as part of the Peas Please pledge a Supplementary Planning Document (2020) and/or other planning guidance on:</p> <ul style="list-style-type: none"> • Food growing, and integrating food growing effectively within plans and developments. • Access to healthy food, exploring how the planning system can support access to healthy food. • Preventing environments that promote weight gain (obesogenic environments) and promoting open spaces for food growing, active lifestyles and biodiversity. 	<p>BHFP, BHCC Planning, BHCC Public Health</p>

		Investigate working with Adur & Worthing Councils and the South Downs National Park Authority to extend reach. Share learning about this nationally.	
	<p>8.3.4</p> 	<p>Encourage healthy choices in City Plan Part Two and other planning and licensing processes. To include ensuring access to community food growing spaces and allotments, protecting against the loss of community facilities, and encouraging access to shops selling fresh health produce, especially veg.</p> <p>Explore incentives for those serving healthy and sustainable food, e.g. reduced business rates.</p> <p>Ensure the Local Transport Plan, i) connects people with shopping areas, recognising the importance of local shopping centres for accessing food, and ii) creates healthier environments that encourage walking and cycling for food shopping journeys.</p>	<p>BHCC Planning, BHCC Licencing, BHCC Transport, BHFP</p>
<p>8.4 Include food work in health and wellbeing commissions</p>	<p>8.4.1</p>	<p>Commission services which ensure that more people can access food growing and nature-connection opportunities, and support around cooking and nutrition, given the strong evidence base linking community food projects to health and wellbeing, reduced social isolation and improved mental health.</p>	<p>CCG</p>
	<p>8.4.2</p>	<p>Recognise the critical role of surplus food distribution in underpinning other community food activities such as food banks and shared meals, and hence both social and health outcomes.</p>	<p>BHCC Public Health, BHCC Communities, Equality & Third Sector</p>
	<p>8.4.3</p>	<p>Consider food issues within any Adult Social Care Home Care future recommissioning process, including where there are needs identified for preparing a simple nutritious meal, (not just microwaving/‘taking off the foil’).</p>	<p>BHCC Adult Social Care</p>



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		<p>Home care providers to provide evidence that paid care workers understand nutrition & have basic cooking skills.</p> <p>Ensure that when a local authority service which includes meal provision for vulnerable people is cut, there is an assessment of the impact of the loss of the meal included in the ongoing planning.</p> <p><i>[See also Health and Sustainability.]</i></p>	
	8.4.4	<p>Include a new indicator when commissioning fuel poverty and money advice services, to ensure signposting to key food poverty resources and support.</p> <p>Explore the role of food within social prescribing.</p>	BHCC Public Health
<p>8.5 Take a citywide approach to understanding food poverty. Work with university, community and statutory partners.</p>	8.5.1	<p>Collect data on food bank use and share with BHFP so they can compile data annually.</p> <p>Include where possible the Trussell Trust’s categories for why people use food banks, to allow comparisons with national figures.</p>	Food Banks via Emergency Food Network
	8.5.2	<p>Include BHFP’s ‘food poverty questions’ in existing monitoring, as already committed by voluntary and community groups plus BHCC via STAR tenant survey, Warmth for Wellbeing and/or SHINE fuel poverty projects.</p> <p>Share results with BHFP along with any other information on how food poverty is affecting service users and demand for support services.</p>	BHCC Housing, BHCC Public Health, Possability People, Amaze, Brighton Unemployed Centre Families Project
	8.5.3	<p>Keep up to data with national research on food poverty.</p> <p>Carry out an annual survey to establish levels of food bank use and the training and support needs of food banks.</p> <p>Continue to work with partners in the voluntary and statutory sector on gathering information on longer-term household food insecurity. Support national</p>	BHFP



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		campaigns for measurement of emergency food poverty and longer-term household food insecurity.	
	8.5.4	Update the food and nutrition topic summary (previously the Joint Strategic Needs Assessment) (2019). Share breastfeeding and National Child Measurement Programme (child obesity) data to help track food inequalities. Explore other metrics for tracking levels of food insecurity and/or food strategy progress. Include a question in the annual weighted City Tracker Survey to track household food and fuel insecurity.	BHCC Public Health Intelligence Team, Malnutrition Task Force
	8.5.5	Consider how future research could improve understanding of food poverty in relation to vulnerable groups, including young working-age people, BAME people and young people moving on from care.	BHCC Public Health Intelligence Team, University partners
8.6 Include food (alongside energy, water and transport) in resilience planning and work on climate change adaptation	8.6.1 	Identify opportunities to include food in resilience planning and work on climate change adaptation at a city and city region level	BHFP, BHCC Economy, Environment and Culture, The Living Coast UNESCO Biosphere
8.7 Strengthen research partnerships. Develop a better evidence base around the value and cost savings from a citywide approach	8.7.1 	Develop relationships with academics and engage with networks within Brighton and Sussex universities to share ideas, experience and knowledge, and improve the value of academic research on food for practitioners and policymakers. Develop innovative methods around tracking and measuring the impact of the food action plan and of a citywide approach to food.	University of Sussex, University of Brighton



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This is the full version of the action plan, a summary is available www.bhfood.org.uk/food-strategy

to healthy, sustainable and fair food, and the wellbeing benefits of community cookery and gardening and shared eating.

8.7.2

Attend and present at academic events. Invite university partners to non-academic events.

Include a university representative on the Expert Panel.

Keep a list of 'research asks' to share with academic partners at www.bhfood.org.uk/food-strategy

BHFP

All actions are subject to the delivery organisation securing new or continuing resources.
Lead partners have agreed to report back but not necessarily do all the work.



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