Calderdale Food Workshop:

Developing a borough-wide approach to food and building momentum locally

Halifax RFC – 23rd June 2017

Event Proceedings and Outputs

By Food Matters

“(The Food Strategy) needs to represent the spirit of Calderdale.”

Workshop participant’s comment
1. Overview

1.1 Background

The Calderdale Food Workshop builds upon the Food Assembly event held in 2015 which explored food-related health issues and the need to adopt an holistic food system approach. The Calderdale Food Workshop acknowledged the outputs from the Food Assembly event and built on them by focusing on:

- the need for a more joined-up strategic approach
- the outcomes of a food strategy
- how these outcomes could be delivered, and
- who should be involved.

The workshop also aimed to provide inspiration by sharing experience from strategic food partnerships established in Liverpool and Leeds.

In the workshop invitation the purpose was described as follows:

The workshop is part of borough-wide activity to support positive food culture across Calderdale and aims to engage and empower people and organisations to work in partnership to take forward solutions to the challenges we face with regard to food.

The workshop will support the growing network of people and organisations supporting good food culture and will lead to actions that can be taken forward through working together.

1.2 Objectives of the event

- Build a picture of current food-related activity in Calderdale
- Identify key individuals, groups and organisations involved in Calderdale’s food system
- Establish a commitment to well-connected and strategic approaches to food-related work
- Develop a framework for a Calderdale food strategy inspired by the Sustainable Food Cities Network and based on outcomes under the Sustainable Food Cities 6 themes
- Identify current activity contributing to delivery of the outcomes
- Determine future activity needed to strengthen current activity and fill gaps
- Identify who has a role in making this happen

Ultimately the workshop aimed to begin the process of developing a draft food strategy for Calderdale and to confirm the establishment of a Calderdale Food Partnership.
1.3 Event format

The event was designed and facilitated by Ben Messer – engagement and participation lead at Food Matters and Sustainable Food Cities network support team, hosted and introduced by Amanda Donnelly – Soil Association Food For Life Research and Partnerships Manager, in the conference room at Halifax Rugby Football Club.

Inspiration was provided by two brief presentations:

In the morning the co-ordinator of Liverpool Food People provided a brief history of Liverpool Food People and what she sees as its purpose, its strengths and weaknesses and where it’s going.

Immediately after lunch the newly appointed co-ordinator of the Leeds Food Partnership described the more recent emergence of the Leeds Food Partnership and the development of its food strategy.

The workshop structure and methodology is described in Appendix 1
2. Outputs

2.1 Strategic planning framework

The findings and outputs of the event are presented as a strategic planning framework in the form of a table. The table is organised as OUTCOMES and PRINCIPLES in six sections representing the six Sustainable Food City AIMS (including a section for other outcomes).

1. HEALTHY FOOD
   Promoting healthy and sustainable food to the public.

2. FOOD ACCESS
   Tackling food poverty, diet-related ill-health and access to affordable healthy food.

3. FOOD SKILLS
   Building community food knowledge, skills, resources and projects.

4. FOOD ECONOMY
   Promoting a vibrant and diverse sustainable food economy.

5. FOOD PROVISION
   Transforming catering and food procurement.

6. FOOD & ENVIRONMENT
   Reducing waste and the ecological footprint of the food system.

7. OTHERS
   Outcomes that don’t fit under the six theme headings.

The table columns document the suggested OUTCOMES and key planning considerations:

CURRENT ACTION: What’s already happening now?
   What existing action can be built on?
   Who’s doing it – you, someone else?

FUTURE ACTION: What needs to happen going forward?
   What else needs to happen going forward?
   What are the gaps that should be filled?
   What more could you or someone else do?

ROLES: Who needs to do what to make it happen?
   Who needs to LEAD on this issue going forward?
   Who else should be INVOLVED in making it happen?
## 1. HEALTHY FOOD
Promoting healthy and sustainable food to the public.

### PRINCIPLES:

A. Ensuring that food is at the centre of health provision  
B. Establishing a culture celebrating good food for all

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</table>
| Healthy eating is the norm | • Sustainable, traceable animal welfare and organic food is being introduced into schools, nurseries, hospitals and care settings  
• Food for Life ‘Out to Lunch’ local campaign, and ‘School food outlet’ review | • All venues serving food have healthy food strategies  
• Quality kite mark for all food outlets, take-aways, restaurants | • Food for Life |
| Food is at the centre of health provision | • Create and promote policy on healthy food | | |
| Better education around food enabling people to have the knowledge to choose healthy and sustainable food | • Children’s cooking workshops | • Utilising market facilities to deliver educational programmes where food is sold  
• Improved parent and family involvement in food education and awareness  
• Workshops on limited ingredient cooking at the ‘Out-back Community Kitchen and garden’ | @lovebread  
@jamies Bradford |
| Sugar consumption is reduced | • Sugar Smart Calderdale in development | • Bring more organisations on board  
• Work with Council to implement a rates reduction scheme for establishments providing low/zero sugar menus | • Sugar Smart – Sustain/Jamie Oliver Food Foundation |
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<tr>
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<tbody>
<tr>
<td>Fresh food is more accessible</td>
<td>• Fruit and veg. sold at Calderdale hospital reception</td>
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<tr>
<td>All schools have school food health plans</td>
<td>• The ‘Out-front Kitchen’ supplying healthy food to several schools</td>
<td>• Shared/peer learning between schools</td>
<td>• Halifax Opportunities Trust</td>
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<tr>
<td></td>
<td></td>
<td>• Make school meals fresh, healthy and tasty in Calderdale</td>
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<tr>
<td>Fewer fast food outlets and more choice on the High Street</td>
<td>• On the high street – fast food near schools</td>
<td>• Revise Calderdale planning strategy and policy to introduce/strengthen regulation around fast food establishments</td>
<td>• Calderdale Council</td>
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<tr>
<td>Youth ‘food health’ champions across Calderdale</td>
<td>• Youth Food Health champions effectively working in Kirklees</td>
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<tr>
<td>Increased life expectancy in poorest areas of Calderdale – reduced inequality gap</td>
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<td>School holiday kitchens are available across the Borough</td>
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<td>Using food to address mental as well as physical health and enhancing quality of life</td>
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<td>Improved food labelling</td>
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</table>
## 2. FOOD ACCESS

Tackling food poverty, diet-related ill-health and access to affordable healthy food.

### PRINCIPLES:

C. Overarching focus on addressing food poverty

D. Addressing food poverty through person-centred and holistic approaches

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| Appropriate and healthy food is accessible to all | • Support for healthy and sustainable school meals  
• Halifax Food Assembly supporting local producers to access markets and people accessing healthy food | • More community eating sites – pay as you feel cafés’ – map existing provision | • Food for Life  
• Halifax Food Assembly |
| Food banks are no longer needed | | | • Council Welfare Reform Strategy  
• Central Government policies |
| More healthy food available at food banks | • @loveybread donating waste and frozen bread to food banks  
• Free meals at ‘Gathering Place’, St. Augustine’s and other places (11,000 meals in 2016) | • More food recycling/real junk food/pay as you feel type projects in central Halifax | |
| Local produce is available including fresh produce markets, pannier markets and in supermarkets | • Providing retail outlets for locally produced food across Calderdale  
• Encouragement of locally produced food through delivery of specific events | • Strategic review of the markets provision in Calderdale  
• Revisit market feasibility study  
• More locally sourced, healthy food outlets in the more deprived Calderdale wards  
• Business assistance through networks of business experts guiding local food producers | • Calderdale markets  
“We are willing to take part in any future roles”  
• Local Authority and Commissioners |
| Inequality and food poverty is better understood | • Providing access to statistics (and funders) | | • Community Foundation for Calderdale |
## 2. FOOD ACCESS continued

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<tr>
<td>People have better access to land for food growing</td>
<td>• Council making more land available for food growing</td>
<td>• More community growing initiatives</td>
<td>• Incredible Edible movement – in towns/communities</td>
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<td></td>
<td>• Incredible Health Centres growing and cooking on site</td>
<td>• Access to land for small-holdings and farms</td>
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<td></td>
<td>• Incredible Aquagarden growing and cooking workshops</td>
<td>• More co-operative local producers groups</td>
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<td>• Mapping public spaces where food could be grown</td>
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<td></td>
<td></td>
<td>• Mapping fruit and nut trees in public spaces</td>
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<tr>
<td>Find food inspirers and build capacity for food production (see also FOOD SKILLS)</td>
<td>• Local community food education and providing fresh fruit and veg.</td>
<td></td>
<td>• Halifax Opportunities Trust</td>
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<td></td>
<td>• Training for potential new food producers</td>
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<td></td>
<td></td>
<td>• Improved use of technology for local food businesses to enable accessibility and delivery systems</td>
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</table>
3. **FOOD SKILLS**  Building community food knowledge, skills, resources and projects.

**PRINCIPLES:**

- E. People are empowered to make healthy choices
- F. Capacity building based on co-design and co-production approaches

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| Growing and cooking skills in school curriculum – early years to Key stage 4 | • Training school staff to deliver cooking and growing training | • Link up organisations providing classes and education around food | • Food for Life  
• Incredible Schools projects |
| Developing knowledge and skills around nutrition and healthy eating including skills sharing workshops | • Todmorden Learning Centre and Community Hub  
• Incredible Aquagarden  
• Incredible Health Centres  
• Some ‘holiday hunger’ sessions, cooking courses, food growing  
• Basic budgeting, shopping and cooking courses at the Halifax Opportunities Trust:  
  → Cooking healthy food on a budget  
  → Cooking with limited ingredients  
  → Culturally appropriate skills  
  → Home-based skills  
  → Equipment use | | • Todmorden Learning Centre and Community Hub  
• Incredible Aquagarden  
• Incredible Health Centres  
• Calderdale Council  
• Halifax Opportunities Trust [www.regen.org.uk](http://www.regen.org.uk)  
• North Bank Forum  
• Voluntary Action Calderdale  
• Calderdale College |

**Note:** Learning and skills in schools links into the community, and from community care providers to older people

- Local food producers working with schools and community groups
  - Love Bread
- Jobs in the food sector for young people including funded apprenticeships
  - “We need more farmers and growers”  
  - Join business networks and groups
  - Business Networks  
  - North Bank Forum
- Find food inspirers and build capacity for food production (see also FOOD ACCESS) and use of edible wild food
  - Local community food education and providing fresh fruit and veg.  
  - Training for potential new food producers
  - Halifax Opportunities Trust

4. **FOOD ECONOMY**  Promoting a vibrant and diverse sustainable food economy.

**PRINCIPLES:**

- G. Focus on supporting local production and preparation
### H. Facilitating localised food procurement

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| People are drawn to a good quality, diverse food offer in Calderdale | • Bringing local people and local food producers together – access to a new market | • Build on success in parts of Calderdale by sharing knowledge and skills with new food enterprise elsewhere  
• A thriving street food business economy | • Halifax Food Assembly  
• Incredible Edible  
• Community Cafés  
• Real Junk Food projects  
• Calderdale Council |
| Increased sales of local produce and locally prepared food | • Low energy, low-tech, low impact mushroom project | • Up-scale in an environmental and people-friendly way  
• Make bigger markets more accessible to consortiums, alliances and collaboration | • Rooting and fruiteding |
| Small-scale producers encouraged (e.g. through subsidies) | • Community Farm at Manor Heath Park linked to the hospital  
• Business support for local food producers: start-ups, progression, employing people | | • Todmorden Business Network  
• “we can provide business support to community food enterprises: [www.culture.coop](http://www.culture.coop) |
| Public sector procurement policy encourages local producers (see also FOOD PROVISION) | • Local food producers providing hospitals, schools and other statutory bodies | • More options/established processes for large procurers to buy from local producers  
• Look at social value element of Local Authority/NHS contracts to include something around food procurement/provision  
• Gold Standard food procurement that supports sustainable food in Calderdale | • Local Authority procurement: CCG, CHFT, Health and Wellbeing Board |

### 4. FOOD ECONOMY continued

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<tr>
<td>Local food procurement by large</td>
<td>• Engage more with large employers</td>
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<td>• Nestlé, McVities, Lloyds TSB, HBOS</td>
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<tr>
<td>employers in the private sector (see also FOOD PROVISION)</td>
<td>re procurement policy</td>
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<td><strong>Food production is supported by</strong> planning policy and included in the planning for new build</td>
<td>• Target food growing projects in areas and wards with high poverty and poor food access</td>
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<td><strong>Food sector workers are paid a real living wage</strong></td>
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<tr>
<td><strong>Supermarkets contribute to the local economy</strong></td>
<td>• Supermarkets (and corporate businesses) investing in the health of local communities</td>
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### 5. FOOD PROVISION  Transforming catering and food procurement.

**PRINCIPLES:**

1. Encourage a change in attitude and behaviour regarding sustainable food procurement

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<tr>
<td>Minimum standards set for food procurement – including environmental impact and social benefit</td>
<td></td>
<td>• Joined-up procurement practices: schools, hospitals, nurseries, etc.</td>
<td>• Local Authority procurement: CCG, CHFT, Health and Wellbeing Board</td>
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<td></td>
<td></td>
<td>• All public sector settings have Food for Life Served Here (or equivalent)</td>
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<td>• Gold Standard food procurement that supports sustainable food in Calderdale</td>
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<td></td>
<td></td>
<td>• Food network brings together large caterers and procurement leads to learn and share together</td>
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<tr>
<td>Local producers supported and involvement in food production facilitated</td>
<td>• Halifax Food Assembly provides access to markets for local food producers &amp; business support, employment</td>
<td>• Need more local food producers</td>
<td>• Halifax Food Assembly</td>
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## 5. FOOD PROVISION  continued

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<thead>
<tr>
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</table>
| **Social prescribing in place – community growing of healthy food** | • Rooting and fruiting, researching social prescribing /green prescription  
• ‘Staying well’ social prescribing                                                                 | • CCG to run social prescribing pilot  
• ‘Better Living Service’ (local integrated wellness service) link up with food and growing groups as ‘bolt ons’ to weight management and/or exercise programmes  
• Public Health can look at how the ‘Staying Well’ project can link up with food growing groups | • Rooting and fruiting                                                                                     |
| **Hospital and school land used for growing food** | • Food for Life – supporting schools and hospitals to grow, cook and eat good food – spreading messages into the local community | • Schools and Hospitals as food hubs – central part of contact/access to real food and information          | • CCG                                                                 |
| **Hospital food preparation on site**          |                                                                                                          | • Limit unhealthy options on hospital menus                                                                |                                                                      |
| **Fresh food buying groups in community centres & schools** |                                                                                                          |                                                                                                          |                                                                      |
| **More children eat meals provided by their schools** |                                                                                                          | • Make all schools insist on school dinners (with minimal exceptions)  
• Schools to provide only healthy cooked meals  
• Develop stronger links with school heads and governors |                                                                      |
### 6. FOOD & ENVIRONMENT Reducing waste and the ecological footprint of the food system.

**PRINCIPLES:**
- J. A low carbon food system
- K. Low biodiversity impact food system
- L. Low waste food system

**OUTCOMES**

<table>
<thead>
<tr>
<th>Policies and restrictions managing and limiting food waste – low or zero</th>
<th>CURRENT ACTION</th>
<th>FUTURE ACTION</th>
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</tr>
</thead>
<tbody>
<tr>
<td>• Council should address poor food waste management practices of waste companies</td>
<td>• Ban plastic bags and</td>
<td>• Expand links between supermarkets and ‘real junk food’ projects</td>
<td>• Calderdale Council</td>
</tr>
<tr>
<td>• Reduce plastic food packaging</td>
<td>• Penalise supermarkets who don’t manage food waste adequately</td>
<td>• Community composting</td>
<td>• Health and Wellbeing Board</td>
</tr>
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**Easy access to fresh, local, organic food across Calderdale**

| • Halifax Food Assembly supporting local markets | • Mobile food assemblies – taking local food into communities otherwise excluded | • Halifax Food Assembly |
| • Valley Organics Co-op veg. box ‘local box’ option – all veg grown within 60 miles of Hebden Bridge | • Map food outlets and identify food deserts to target delivery/development of new healthy, affordable food outlets | • Mobile grocers |
| • Mapped food producers/outlets in Hebden Bridge area. | | |

**Food growing that supports building good soil**

| • ‘Nomadic’ gardening on disused land or land awaiting development | • Community composting |

Discussion: How to balance the priority of addressing food poverty whilst acknowledging the importance of environmental impact of the food system.
7. OTHER OUTCOMES  Outcomes that don’t fit under the six theme headings.

**PRINCIPLE:**  M. Joined-up, coherent and strategic action to build a sustainable food system in Calderdale

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| Develop a coherent Food Strategy for Calderdale through establishing a Food Partnership representing the whole food system | • The preceding Calderdale Food Assembly  
• This Calderdale Food workshop: developing a food strategy framework and building momentum towards establishing a food partnership | • Form a small food partnership management/steering group and hold an initial planning meeting  
• Fully engage with and inform workshop participants to:  
  o Verify the workshop outputs  
  o Co-design the Food Partnership  
  o Decide on a name for the partnership  
  o Identify initial actions and specific projects to build on the momentum that now exists | • Food for Life Calderdale  
• Sustainable Food Cities network support manager |
| Establish sub-groups to lead on the six strategic themes | | | • Voluntary Action Calderdale  
• Rooting and fruition  
• Halifax Food Assembly  
• Todmorden Business Network |
| Form working groups for specific projects contributing to delivery of the outcomes | • Suggestion to focus on the Manor Heath Park project – potential for a growing project using existing greenhouses and poly-tunnels. | | • Rooting and fruition (others at the workshop expressed interest in working together on developing this project) |
### PRINCIPLE: N. Transform Calderdale’s food culture

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<tbody>
<tr>
<td>Celebrate the diversity of food culture.</td>
<td>• Funded and motivated independent food ambassadors</td>
<td>• Calderdale Council – develop a coherent Food Policy connecting: Health, Wellbeing, Inequality, Sustainability, and Facilitating action</td>
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<td>Make healthy eating cool and the norm for young people especially.</td>
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### PRINCIPLE: O. Better communication and information around food issues and food action

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<tbody>
<tr>
<td>A website for Calderdale Food</td>
<td>“Calderdale Food organisations and partners need a hub/website”</td>
<td>• Develop a central information point for strategic food action</td>
<td></td>
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</tbody>
</table>
Summary table of AIMS and PRINCIPLES

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<th>Tackling food poverty, diet-related ill-health and access to affordable healthy food.</th>
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<td>H. Facilitating localised food procurement</td>
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<tr>
<td>I. Encourage a change in attitude and behaviour regarding sustainable food procurement</td>
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</table>
2.2 Other comments

The following comments and quotes come from group discussion during the workshop and from the charts documenting comments throughout the day. They help to illustrate the information contained within the strategic planning framework table.

Connection:

There’s already lots happening – connection can and will happen

We need to be aware of each others’ activities and work together in partnership

We need to build on good partnership working that already exists in some parts of Calderdale such as Todmorden and Hebden Bridge

Public and community sector really working together

Inspiration and celebration:

We need to explore opportunities to feel inspired around food across Calderdale

We need to celebrate our food culture – it has to be enjoyable

We need to value the creative sector

Communication:

We need better communication to build understanding and connected work – this needs an umbrella organisation

Understanding and focus:

Our focus should be on access to healthy affordable food and the skills to live well

We need to focus on and engage with all local communities – including exploring how to engage with growing in urban areas and around Houses with multiple occupants

We need to understand the levels of inequality and fill the gaps in our knowledge – statutory institutions can help provide clarity and focus

We need to map our food system, including food poverty mapping

We need to acknowledge where people currently are regarding an understanding of ‘healthy food’

Possible names:

- Calderdale Food Partnership
- Happy Valley
- Chomp
- Food at the of Calderdale
Ideas, thoughts and suggestions:

People Power: How could Calderdale’s population be encouraged and supported to grow – even a little – in urban areas? It’s happening elsewhere.

Who has to lead Sustainable Cities?

Differentiate between community growing and market gardens.

‘No more food banks’ is a pipe-dream – in times of austerity there will always be people who need them – talk to the 3rd sector for a reality check. This cannot be aspired to without top level political changes to policy.

Calderdale Food organisations and partners need a hub/website

Halifax Piece Hall – could be an amazing food venue: food festivals, local growers sales. Make it cheaper and accessible to all (subsidies?)

Ensure no children are hungry!! before considering education on healthy eating/growing.

Lots of local interest but not linked and no funding.

Useful resources:

- Fabian Commission on Food and Poverty – [www.foodandpoverty.org.uk](http://www.foodandpoverty.org.uk)
  ‘Recipe for Inequality’ and ‘Hungry for change’
- A people’s Food Policy – 26th June launched [https://www.peoplesfoodpolicy.org/](https://www.peoplesfoodpolicy.org/)
- End hunger UK campaign
- Trussell Trust Food Bank research statistics

Who is missing?

- Young people
- Halifax and Brighouse Food Bank
- Corporate businesses
- Farmers
- More school teachers
- NHS procurement
- Rotary clubs
- Adult and children’s health and social care
- Shay Stadium catering
- Reflective group representing Calderdale communities
- Food waste and composting businesses
- Supermarkets and farm shops
- Elders
- Representatives of BME groups
3. Conclusions and next steps

“Great event – I learned lots from different people and look forward to the emerging partnership”

“Interesting and useful – but hope this isn’t the end of the matter.”

The event was seen as a great success by those who participated – particularly as it provided an opportunity for their different perspectives to be openly shared and discussed. It was acknowledged that the event was an important step towards developing a more coherent strategy to address food issues in Calderdale and provided new impetus to the further development of the Calderdale Food Partnership.

The immediate next steps focus on maintaining the momentum that the workshop has built by bringing together a management or steering group for the emerging food partnership – a small group of individuals representing the key sectors of the Calderdale food system that participated in the workshop and the 6 SFC work areas. The group should:

- Hold an initial planning meeting – ideally in July – to discuss outputs from the workshop and begin to discuss key organisational issues:
  - Terms of Reference,
  - leadership,
  - decision-making,
  - representation etc.

- Fully engage with and inform workshop participants to:
  - Verify the workshop outputs
  - Co-design the Food Partnership
  - Decide on a name for the partnership
  - Identify initial actions and specific projects to build on the momentum that now exists

- Begin mapping a route towards joining the Sustainable Food Cities Network with the ultimate aim of achieving an SFC Award

This process will be supported and facilitated by Food for Life Calderdale with advice and guidance where needed from the Sustainable Food Cities Network.

Ben Messer
Facilitator
Food Matters / SFC network support
3 July 2017

APPENDIX 1 Workship structure and methodology
Design

The event used a facilitated participatory workshop approach aimed at establishing an inclusive, participatory and non-judgemental environment within which participants could share experiences and perspectives.

The approach used was based on Participatory Appraisal and allowed each participant to consider their own perspective on the issues, hear the opinions of others and for everyone to share their different points of view. Participants were encouraged to address the issues individually, in pairs, in small mixed working groups and as a large group.

All discussion and different opinions were recorded by the participants themselves either on flip-charts or on post-it notes with some additional documentation by facilitators.
Workshop structure

The workshop focused on three participatory sessions:

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**Session 1**

Surfacing individual perspectives on connections

**Action on food issues in Calderdale**

**How joined up is it?**

**How connected do you feel to other work that is going on in the food sector?**

- Participants positioned themselves on a line across the room between VERY WELL JOINED UP at one end and NOT AT ALL JOINED UP at the other.
- They discussed their position/response in pairs for 5 minutes followed by a quick question and answer session with the whole group led and recorded by the facilitator.
- The discussion went on to explore ways in which food-related activities and those involved could become better connected.

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**Session 2**

Determining the desired food outcomes for Calderdale

**Food in Calderdale**

**What should a sustainable food system for Calderdale be like in 10 years time?**

- Participants worked at tables in groups of 7 or 8
- The tables were organised so that participants working in different sectors were mixed up to allow a cross-fertilisation of thinking
- Individual comments/responses were written on post-its
- The group clustered the comments into common themes based on the 6 SFC themes and an additional cluster for other outcomes

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Session 3

Exploring ways in which the outcomes can be delivered.

Delivering the outcomes in Calderdale
What needs to happen and who should be involved?

→ Working individually participants engaged with an action planning matrix for each of the 6 themes considering three questions:

Current action: what’s already happening now?
- What existing action can be built on?
- Who’s doing it – you, someone else?

Future action: what needs to happen going forward?
- What else needs to happen going forward?
- What are the gaps that should be filled?
- What more could you or someone else do?

Roles: who needs to do what to make it happen?
- Who needs to LEAD on this issue going forward?
- Who else should be INVOLVED in making it happen?

Additional workshop questions

Introductory questions were written on flip-charts to help establish the open and participatory style of the workshop. Participants were encouraged to engage with the questions by adding comments to the charts as they arrived and settled. During the workshop additional questions and charts were added and at the end of the workshop an evaluation chart was used to gather feedback.

Question A – Introductory question

A sustainable food system for Calderdale
What 1 THING would you like to see in 10 years time?

→ Responses recorded on post-its were then used to introduce participants to each other in pairs in a warm up session.
Question B – Introductory map question

Food in Calderdale
Who is doing what, where and why?

→ Participants used different coloured sticky dots on a map of Calderdale and added explanatory comments on post-its.

Question C – Additional question

Who is missing?
Who is not here who should be here?

→ Names of individuals, organisations and groups written on post-its.

Question D – Suggestions chart

Really useful stuff

→ Ideas and suggestions of things that should be considered.

Question E – Evaluation chart

How was this workshop?

→ What did you: like, dislike, learn?
→ What will you take away to do?
→ What should now happen?
APPENDIX 2: Event evaluation

Something you liked:
- Well facilitated – good variety of activities
- Good format – thanks for organising it
- I enjoyed the networking and lunch
- Different people involved
- Variety of people and their ideas/contributions

Something you will take away and do:
- Raise awareness and use in future actions
- Ideas for partnership and community events and making plans
- Ensure Staying Well project is linked up with food growing groups

Something you didn’t like:
- Cold air!

Something you learned:
- Great event – feel I lots from different people – look forward to the emerging partnership
- Much about different organisations who work with food in Calder Valley
- Food Assembly platform

What should happen now?
- Initial partnership meeting
- Action meeting

Other:
- Interesting and useful – but hope this isn’t the end of the matter.
- I left pondering...
  - Big conventional farms
  - Big food producers locally – Nestlé
  - Big conventional food sellers
They are not represented here – should they be?
Are they relevant?
Could they be transformed?
How/if to engage them?
APPENDIX 3: Workshop Participants – organisations represented

Organisation
1. Beets and Beans
2. Healthy Minds
3. Liverpool Food People
4. Eureka!
5. Soil Association
6. Business in the Community
7. Todmorden Business Network
8. Valley Organics
9. Calderdale CCG
10. Local food producer
11. Calderdale Council Environmental Health
12. Halifax Opportunities Trust
13. Incredible AquaGarden
14. One Small Key
15. Todmorden Food Bank
16. Linden Brook
17. Local food producer/supplier
18. Calderdale Council
19. ISS
20. Public Health England
21. The Women Centre
22. Juniper Foodwise
23. University of Bradford
24. Calderdale Council Environmental Health
25. St Augustine’s Centre
26. Halifax Food Assembly
27. Calderdale Council Public Health
28. Calderdale Council Business Relationship Manager
29. Food Matters
30. Suma
31. Ravenscliffe School
32. Rooting and fruiting
33. Calderdale Council Lower Valley Support Services
34. CVAC
35. Calderdale Council Planning
36. Co-op Culture Ltd
37. Councillor
38. Curator, Food systems Academy
39. Calderdale Council Environmental Management
40. Calderdale Council Markets
41. Incredible Edible
42. Better Living Team
43. Holy Trinity Primary School
44. Cropshare
45. Leeds Food Partnership
46. Sustain