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Chief Executive  
Edinburgh Community Food  

June 2019
Edinburgh’s People & Economy
Edible Edinburgh Partnership

‘Edinburgh is a city where good food is available and accessible for all, making for healthy people, thriving communities and a sustainable environment.’
Edible Edinburgh: A Sustainable Food City Plan
Who is involved?

- Chaired by Councillor George Gordon – City of Edinburgh Council
- Local Authority key partner – offers strategic support
- Community organisations
- NGOs
- Public Sector (health & education)
- Local businesses
What is EE up to?

- 5 sub groups; healthy & wellbeing, land use, food economy, food waste, cultural change
- Broughton High School food project
- SFC-supported Food Summit – April 2019
- Food Power - to support our work on food poverty
- Veg Cities - as part of our health and wellbeing work stream
- SFC Scotland Conference in Aberdeen to link up with other sustainable food cities in Scotland
- Edinburgh Food Growing Strategy
Food Growing Strategy

- Edinburgh Food Growing Strategy – Community Empowerment (Scotland) Act 2015

- Regional Food Growing Strategy – Edinburgh & South East Scotland City Region Deal
ECF(I) established in 1996:

- Developmental approach to tackling community food issues across the city
- Collective voice to influence policy locally and nationally
- Undertake shared health promotion and education work
- Achieve economies of scale in the core work of providing food
“To get people into healthy food and healthy food into people.”

Healthy Food – Healthy Lives – Healthy Futures
Vision:

- Be a leader in community food and health
- Promote equal health for all
- Teach people about healthy food
- Help strengthen local communities
- Work to ensure that everyone who needs affordable, healthy food can get it
Strategic Aim 1: Support more people in low income communities to eat more healthily

- Increase availability of, and access to, affordable, healthy food
- Develop “food and mood” / links with mental health
- Develop people’s skills and confidence
- Increase people’s understanding
- Change attitudes and behaviour
- Support communities
- Develop and provide resources
- Minimise food waste
- Eating well for older people
- Linking food, healthy eating, physical activity
Broccoli Bites

Ingredients (makes 15):
1 cup grated broccoli
3 spring onions, finely sliced
2 tsps Parmesan, grated
1/2 cup cheddar, grated
1/2 lb dried white breadcrumbs
1 egg, beaten
1/2 teaspoon parsley, chopped

Method:
1. Preheat oven to 200°C/400°F/gas mark 7.
2. Blanch the broccoli in boiling water for 1 minute then refresh in cold water and drain well.
3. Finely chop broccoli and add the spring onions, Parmesan, cheddar, breadcrumbs, egg and parsley. Stir to combine.
4. With damp hands take 1 tbsp of mixture and form into sausage shape shapes.
5. Lay these on an oiled baking sheet and bake 10-15 minutes until golden and crisp.

Chop `Em Down
Strategic Aim 2: Improve our sustainability and impact

- Develop training facilities
- Further develop role as a leader
- Increase income through social enterprise
- Develop and sustain partnerships
- Engage with strategic groups in order to influence
- Effectively record and report on impact
Take & Make DIY Meal Kits
Edible Edinburgh

Our food. Our city.

www.edible-edinburgh.org.uk
Take & Make Enterprise/Community Split

Enterprise 26%
Community 74%

- Green: Enterprise
- Orange: Community
## ECF REHIS Training April – December 2019

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<th>Date</th>
<th>Time</th>
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Links to Sustainable Food Cities

- Chair of Health & Wellbeing Sub Group
- Lead on the Veg Power Campaign
- City of Edinburgh Council Holiday Provision Programme – Discover!
- Host to Sustainable Food Cities Coordinator
- Collective voice to influence policy locally and nationally
Any Questions?
Thank You

http://www.edible-edinburgh.org/

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