

MINIMUM REQUIREMENTS RELATING TO FOOD PARTNERSHIP, ACTION PLAN AND POLICY:

	BRONZE	Achieved?
Partnership	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership.</p> <p>Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation.</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p>
Plan	<p>Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.</p>	<p>Yes</p>
Policy	<p>Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.</p>	<p>Yes</p>

Introduction

The Royal Borough of Greenwich was formed in 1965 by the amalgamation of Greenwich and Woolwich Boroughs and was declared a Royal Borough in 2012 due to its historic links with the royal family. It is famous for its UNESCO world heritage site, being the home of the prime meridian and the founding location of the Royal Artillery. Greenwich has a population of approximately 273,000 people. It is a diverse borough with areas like Greenwich town centre which has over 9,000,000 visitors a year to Woolwich Common (4miles east) which is one of the poorest wards in England. According to the latest Office of National Statistics Indices of Multiple Deprivation (2015) Greenwich Is the 13th most deprived borough in London and 50th most deprived location in the UK. Greenwich also has three wards which sit within the lowest 10% in the country.

Good Food in Greenwich

Good Food in Greenwich was formally named in July 2014 building on the work started in July 2013 when Greenwich signed up to become a sustainable food city. The process started with an assessment of the work taking place in the borough and reviewing it against the original SFC categories to create an action plan. The work started to progress rapidly from Summer 2014 when the local authority funded a part-time post at GCDA to coordinate the sustainable food cities partnership and invested funds in a website, communication materials and events.

Greenwich has a long history of innovative work on food, starting in 2001 with a community needs assessment in the south of the borough which identified poor access to fresh fruit and vegetables and established a partnership between Greenwich PCT and GCDA as well as identifying the crucial role social enterprise could play in helping to support sustainable food projects.

In 2015 Greenwich was recognised as one of the leading London Boroughs in the Good Food for London report and their very positive work was also highlighted in '2015 Beyond the Food Bank'.

The Good Food in Greenwich programme is implemented via an action plan. The latest action plan for 2016 is also attached. The delivery of the overall action plan is overseen by a steering group which meets each quarter (4 x a year – minutes available on request) and has terms of reference (attached) but in addition there are 5 sub-groups that also meet quarterly and focus on specific areas of the action plan to assist delivery and wider engagement. Also attached is a structure diagram of the partnership and sub groups and their relationship to existing groups. Greenwich has a strong third sector, many of whom also see the importance of this agenda, and they are eager to take part. The enthusiasm and belief in the network is reflected in our wide reaching and diverse partnership, which can be seen [here](#)

Policies

Healthy and sustainable food is recognised and referred to in a number of city policies and strategies including the new [Health & Wellbeing Strategy](#): which recognises the role of the food environments and commercial determinants of health.

The Greenwich Strategy which includes the [Greener Greenwich strategy](#) and sustainable communities and initiated the new residential food waste collection service and the creation of new allotment sites.

Greenwich has also been reviewing its core strategy – ‘[The Royal Greenwich Local Plan Core Strategy](#)’ and this includes a number of areas of supplementary planning guidance to protect green space and encourage new developments to include new green spaces, provides planning guidance in order to reduce saturation of A5 use and additional guidance to protect local access to retail outlets.

The Council also has an adult and community learning strategy which aims to address the key core strategy areas of antipoverty and growth and includes considerable annual funding for community learning which includes food growing and cookery skills.

THE TABLES BELOW LIST THE SORTS OF ACTIONS/OUTCOMES WE WOULD EXPECT TO SEE UNDER EACH OF THE KEY FOOD ISSUES:

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
3	A food charter or equivalent that encapsulates the food ambitions/vision for your city/place has been developed and a range of organisations have pledged/committed to taking specific practical actions to help achieve those ambitions.	1 point
3a	<p>Good Food in Greenwich was founded in 2014, bringing together a wide network of partners led by Royal Borough Greenwich (RBG) and Greenwich Cooperative Development Agency (GCDA). This partnership was originally established in 2013 when Greenwich was selected as a member of the <u>Sustainable Food Cities Network</u> recognising the huge amount of work already taking place in order to make healthy and sustainable food one of the borough's defining characteristics.</p> <p>One of the first actions of this partnership was to agree a <u>charter</u> to demonstrate how organisations and individuals could support the vision for Greenwich to be a great place for good food by all who live, study, work or visit here. 'Celebrating our rich diversity through vibrant food markets, festivals, catering and businesses we will grow, produce, prepare and share good food that is healthy, sustainable, affordable and accessible to all.'</p> <p>Good food to us means food from farming and supply systems that:</p> <ul style="list-style-type: none"> • Enhance the health and welfare of people and animals • Improve the working and living environment • Promote fairness and enrich society and culture <p>The charter was drafted and agreed by our broad, far-reaching and skilled Steering Group of 39 active partners, with over 70 on the distribution list of people that want to stay in touch but can't make meetings. These partners include Greenwich Council, Greenwich University, Fareshare, Trust Thamesmead/Peabody, GS Plus (school meal & meals on wheels provider), Charlton Athletic Community Trust, Sustain, Food Growing Schools and many more.</p> <p>The charter was discussed at the first Good Food steering group and was agreed in consultation with the partners. This charter is available on the website and an A3 poster copy is sent to any business that signs up. The charter includes promotion of healthy and sustainable food, building and supporting thriving communities, encouraging learning, fairness in the food chain, celebrating strong food cultures, environmental sustainability and pushing for change. We felt this last point was a really important element to encourage people to use their influencing power to campaign on issues that impact on food in Greenwich and more widely.</p> <p>The charter has been signed by 39 organisations with pledges including supporting more local businesses, providing training on</p>	<u>Yes/No</u>

	<p>healthy, sustainable food, using more seasonal produce and starting to separate food waste. Over 150 people have made pledges on the website. The charter has been signed by large organisations including Greenwich University Student’s Union, GS Plus, GCDA, Fareshare, Food Growing Schools and many smaller businesses and organisations such as Greenwich Pantry, Flicks Fancies, The Honest Loaf, Woolwich Common Community Centre, Cassie’s Kitchen and many more. However some of the larger organisations, where the process is more complicated, are actively looking at how they can sign up to the charter. Good FiG is supporting these organisations to do this.</p> <p>Our aims for the future are to grow the network and the organisations involved in the partnership. We will also be asking all those who pledged in 2015 to re-pledge for 2016 and tell us what they will be doing to build on their work.</p>	
4	<p>An identity (brand/logo/strapline) for your city-wide initiative has been developed and is being promoted to the public as an umbrella for all the great work on healthy and sustainable food in your city.</p>	<p>1 point</p>
4a	 <p>Thanks to the support from RBG Public Health, Good Food in Greenwich has developed a strong brand with logo, website and strap line - Good Food in Greenwich: working towards a fairer, healthier, more sustainable Greenwich.</p> <p>The logo is widely used with many partners adding it to their email signatures and placing it on documents too which helps raise awareness and the profile of Good FiG. In addition we have canvas bags with the logo and fridge magnets encouraging people to ‘make a pledge today’. These are given out at events to people who make a pledge to do something to support Good Food in Greenwich. These promotional materials are a great way to promote the network, and to incentivise people to make a pledge.</p> <p>The identity of Good FiG is further promoted through our Twitter and Facebook accounts which generate much interest and activity. Our year old twitter account has over a thousand followers, growing daily, and we schedule tweets to go out throughout the week to help maintain interest and activity with limited resources. We find social media is an excellent way to engage with local businesses and residents to promote Good FiG and link people in with other things happening in the borough.</p> <p>In addition, our website is a hub of information for people to find out about what’s going on in Greenwich such as community cookery clubs and growing activities, but also what national schemes are available to tap into e.g. Food for Life, Food Growing Schools and other awards.</p> <p>Many partners already use Good FiG as the umbrella term and identity when talking about healthy, sustainable food in Greenwich. For example, Trust Thamesmead is discussing how they can include Good FiG on their new information going out to their residents. As the partnership grows in strength and numbers, we can widen the work and appeal of Good FiG and get more people engaged and using the website to upload information, events and activities.</p> <p>Good FiG regularly features in the borough’s newspaper ‘Greenwich Time’ which promotes the brand and raises awareness.</p>	<p><u>Yes/No</u></p>

	In addition, a communications group meets regularly to discuss the communications strategy and how to raise awareness of Good Food in Greenwich. Our plans for 2016 are to host regular 'Great Greenwich Food Debates' to engage people at various locations around the borough to discuss 'What's on your plate?'	
5	Public understanding of food, health and sustainability issues is being raised through a variety of communication tools including web sites, social media, magazines, film shows, radio and press pieces, talks and conferences.	1 point
5a	<p>The Good FiG partnership has been very active in raising understanding and awareness of health and sustainability issues. The network hosts two large, general 'network' events each year with traders, music and other activities, and themed events which focus on a particular topic.</p> <p>The first network event was the launch of Good FIG in December 2014; attended by over 120 people and 8 traders. This fantastic launch of the network attracted a wide range of people from public, private and third sector and local residents. Our 2nd network event in General Gordon Square was attended by 3000+ people, music, arts and crafts, 9 local traders and 5 information stalls. These events focused on raising awareness of the issues around healthy and sustainable food and sign-posted people to activities in the borough. A film of the summer event can be viewed here. Good FiG partners were interviewed for a local radio station to promote understanding of health and sustainability issues.</p> <p>The themed event for 2015 was a Food Growing conference at Woodlands farm, attended by 50 people from schools, community groups, other third sector organisations and local residents. This conference discussed food growing activities in the borough and national schemes. The workshops asked 'how can we make Greenwich a 'Food Growing Borough?' and started a Food Growing Strategy which will be completed in 2016.</p> <p>RBG Public Health in partnership with Charlton Athletic Community Trust host a road show every year – a moveable trailer that promotes healthy food and physical activity. This year it was branded with Good Food in Greenwich logo and chefs were on hand to cook up healthy recipe. Over 850 people signed up to the Change4Life programme with 50 also pledging to make healthier food choices. C4Life Food zone advisors staffed interactive food zones with fun ways to discuss food. The C4Life food growing crew got people planting seedlings to take home and start their own herb and veg gardens. The roadshow saw nearly 19,000 people, had conversations with nearly 6,000 people and signed up nearly 800 people to C4L. It visited 13 locations.</p> <p>The website and social media accounts promote loads of hints and ideas for healthy, sustainable food such as recipes and news articles about how to reduce the meat in your diet, how to reduce waste, gleaning ideas and so on.</p> <p>RBG also runs the Community Directory – a one stop shop for anyone looking for activities and services in Greenwich. There is a specific section on health and well-being where people can find activities happening in the borough.</p> <p>Good Food in Greenwich has excellent support from the local Greenwich newspaper, Greenwich Time and we are regularly featured with stories promoting event and businesses.</p>	<u>Yes/No</u>

	The bi-monthly newsletter goes out to over 500 people and the subscription of this is also growing all the time through sign-ups on the website. The newsletters are an excellent way to promote Good FiG as an umbrella for the amazing work happening on the ground to support Good FiG.	
TOTAL POINTS AWARDED		

KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD		
1	A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.	1 point
1a	<p>As part of the Good Food in Greenwich network there are several sub groups that work on specific priority areas. One of these is the sub group tasked with Tackling Food Poverty. This very active and innovative group has been meeting for the past year to address the issues of food poverty in the borough. The group is chaired by the Associate Director of Public Health and is attended by a broad range of stakeholders including environmental health, Trust Thamesmead/Peabody, Public Health, Street Trading & Licensing, Greenwich Food Bank, Greenwich University, Age UK and others.</p> <p>We know the causes of food poverty are complex, and as such no one organisation can solve these problems; a multi-faceted and multi-agency approach is crucial in tackling food poverty. The Food Poverty Sub-Group is responsible for the delivery of work in the areas of the Good FIG Action Plan related to tackling the causes and consequences of food poverty. It is tasked with engaging local partners and agencies to support the delivery of this area of the action plan. This work includes looking at how to address the different areas affecting people in poverty including the role of London Living Wage, promotion of Healthy Start Vouchers, promoting breast feeding, increasing access to healthy, affordable food, the provision of food outside term time and community catering services. The work under this group is exciting and innovative and includes the following:</p> <ul style="list-style-type: none"> • The establishment of a fruit and veg stall in Mulgrave Children Centre enabling families to access affordable fruit and veg with the added benefit of being able to engage with families in a different way and support them in other areas. • Charlton Manor Primary school hosting a lunch club for elderly residents in the area who can come and join the children for lunch on a Friday. • Commissioning students to investigate and write a report on Holiday Hunger – what provision there is in the borough for families out of term time – the report can be read here • Public Health and the Food Bank are working together to implement ‘supporting women and families toolkit’ <p>In addition, Public Health has a dedicated staff member leading on a food poverty needs assessment across the council and borough. An additional group has been meeting to develop this and a framework has now been agreed which includes establishing baseline data to measure food poverty within Greenwich, conducting a mapping exercise to identify areas where there is poor access to healthy, affordable food and research to gain insight into factors affecting food poverty across a range of demographics including interviews and focus groups and looking at what the causes of food poverty in the first place might be. This work will be completed by May 2016 and will inform possible changes in planning policy, changes to public transport routes, extension of</p>	<u>Yes/No</u>

	Healthier Catering Commitment award and targeted community development.	
2	The living wage is being promoted through Local Authority policy commitments and/or via campaigns to raise employer awareness of the impacts of paying low wages and the benefits of raising them.	1 point
2a	<p>Royal Borough Greenwich is a London Living Wage employer and pays all its staff and agency workers the London Living Wage. In addition, the borough has taken a very innovative approach to incentivising other businesses to sign up by offering discounted business rates to local businesses who commit to paying their staff the London Living Wage. The first hundred local companies that become London Living Wage accredited during 2015/16 receive a reduction in their business rates to cover five years' worth of London living wage subscriptions. This offer aims to encourage local businesses that are committed to paying the London Living Wage to support their local communities and the local economy generally. RBG has contacted over 80 businesses and has 27 fully signed up. These are promoted on their LLW webpage http://www.royalgreenwich.gov.uk/info/200012/business_rates/1576/business_rates_relief_for_london_living_wage_employers</p> <p>RBG hosted a celebration event to celebrate those businesses already signed up to the Living Wage Accreditation at the Gallery at the Woolwich Centre. This event, hosted by the Leader of the Council Denise Hyland who champions the living wage throughout the borough, was attended by many of the businesses accredited to the Living Wage Foundation, where they received a certificate for their commitment.</p> <p>RBG Public Health commission GCDA to deliver food business training 6 times a year. Information about the LLW – the impact of poor wages and benefits of raising them - is embedded in this training and all businesses are encouraged to either become accredited to the foundation, or at least to commit to paying the LLW to all staff.</p> <p>GCDA has a policy to only contract to companies who pay the London Living Wage and this is written into their Healthy, Sustainable Food policy which can be viewed here</p>	<u>Yes/No</u>
6	Efforts are being made to maximise the uptake of Healthy Start vouchers, free school meals and social food provision - such as lunch clubs and meals on wheels - for vulnerable people who might otherwise go hungry or suffer malnutrition.	1 point
6a	<p>RBG is committed to increasing the uptake of healthy start vouchers & vitamins through these innovative processes:</p> <ul style="list-style-type: none"> • There are always plenty of Healthy Start application forms and up to date information available at places where those eligible for the scheme are likely to visit. • All midwifery teams and all Children's Centres staff members have been trained to support HS voucher applications and identify parents who may be eligible. Health Visitors also promote the scheme and sign forms. • Training about Healthy Start food vouchers is offered to staff that work in Children's Centres and other settings where Healthy Start can be promoted. • Information is provided on how to use vouchers to increase fruit and vegetable intake. • In addition, as we know the detrimental impact on children's health of poor diet, Healthy Start vitamins are universally 	<u>Yes/No</u>

	<p>distributed to all pregnant women in Greenwich.</p> <ul style="list-style-type: none"> • A multi-agency steering group oversees the implementation of an annual Improvement Plan and helps coordinate activities centrally and improve communication between partner agencies. • A Healthy Start sub-group was established April 2014 to develop strategies for increased uptake. <p>GS Plus has helped increase uptake of free school meals by:</p> <ul style="list-style-type: none"> • Rebranding, customer care training for all their staff, and Silver Food for Life menus. • Employing 2 community chefs who visit schools giving cooking demonstrations. • Providing added value schemes for the schools such as Kitchen Academy and Roots to Food companies to come into schools and run 'ready steady cook', smoothie bike sessions and special fruit smoothie sessions. • Their fruit and veg supplier visits with a Barrow display and talks about different fruit and veg and hosts competitions. • Running parent taster sessions after school and parents joining their children for lunch at school. <p>Mulgrave School in-house meal service only offers vegetarian and fish only menus (since September 2015). The uptake of the meals has gone up and, anecdotally, plate waste, particularly amongst the younger ones, has gone down.</p> <p>Public Health has appointed a Food in Schools Development Officer working with schools to achieve Food For Life awards. This whole school approach includes food leadership and school food culture, food education, community and partnerships and increasing uptake of free school meals.</p> <p>As part of the GFIG Food Poverty Sub Group, two dietetics students assessed the current provision of food during the holidays and wrote the Holiday hunger report which makes recommendations about how to improve this during the holidays.</p> <p>RBG offers an assessed meals-on-wheels service providing a hot, nutritious meal to elderly or housebound people. The wide variety of meals includes vegetarian and gluten-free options. Freezers and microwaves are available to those who need them and appliances are serviced annually. Arrangements can also be made for someone to come and cook the meal if they are unable to do it themselves. The service is centrally assessed and VAT exempt and includes MUST testing.</p> <p>Public health and the food bank are jointly implementing the “supporting pregnant women and families toolkit”</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS		
1	A network for community food activists that enables them to share information and resources and that helps direct them to advice, training, grants and/or tools has been established.	1 point

1a	<p>For Good Food in Greenwich to be successful in its aims, it is essential that it functions as a network for food activists in order to share information and resources. We believe that without a ground swell of opinion and movement, we won't achieve our vision. The activities happening to promote this network and for it to function well are numerous and include:</p> <ul style="list-style-type: none"> • The website, which acts as a hub of information about projects happening in Greenwich communities can get involved in. • Events give people an opportunity to get involved in the network and help shape the work – they are a real consultative process. These events have included two 'network' events – a Winter launch in December 2014 and a Summer Feast in July 2015. We have also hosted a Growing Conference at which we started writing a Food Growing Strategy. This event was the ideal forum for people to get involved and share information and expertise in growing and an excellent start to the food growing strategy consultation. • Steering group and sub groups. These are open to all and are actively promoted as such. There are four sub-groups that work in specific areas of the action plans. These sub groups are: <ul style="list-style-type: none"> • Tackling Food Poverty • Community Skills and Leadership • Waste and Sustainability • Food in Schools <p>These sub groups are open to all and are actively promoted through the newsletter, twitter, face-book and website. These meetings are the ideal place for community food activists to share information and resources, to network and collaborate on projects. Projects to come out of these meetings include the Active Walks Team, Public Health and GCDA food growers teaming up to create foraging walks to teach people about foraging in an urban environment. Also as a result of the waste sub-group, the RBG Waste Team collaborated with Trust Thamesmead/Peabody to trial food collection in a block of flats. These activities are a direct result of the sub groups and show the crucial role that Good FiG plays in bringing people together to work on new projects.</p> <p>Social media accounts and newsletters promote information sharing as people can find out about training and activities. For example, foraging walks, cookery clubs, conferences organised by Good FiG are promoted widely and we also re-tweet and share all other relevant activities. The Good FiG website also lists all relevant training and has plenty of advice about the pledges people can make towards Good FiG. We send out regular tweets and facebook posts encouraging people to get involved and state clearly that the partnership and sub groups are open and inclusive to all to maximise engagement from the community and third sector. We have a mail out for the partnership that can be used to share information.</p> <p>Our ambitions for Good FiG to grow as a network are far reaching and include having everyone in Greenwich as a member. We believe this is the most effective way to achieve our aims.</p>	<u>Yes/No</u>
4	Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as <i>The Big Dig</i> and <i>Incredible Edible</i>.	1 point
4a	Royal Borough Greenwich (RBG) has a long history of supporting food growing in the borough. RBG started funding community food growing with grants in 2006 and then supplied match funding to Growing Greenwich, a project funded by the Local Food Fund. The	<u>Yes/No</u>

	<p>council continued its commitment to food growing by commissioning GCDA to support food growing sites for the next 5 years. An additional demonstration of RBG's commitment is through their sign-up to Capital Growth. Charlton Triangle Homes and Trust Thamesmead/ Peabody have created new community gardens since joining the Growing Greenwich Partnership.</p> <p>Currently GCDA supports 6 community growing sites across the borough in areas of high deprivation. These include Woolwich Common Community Centre, Age UK, Flowers Estate, Spiral Gardens, Clockhouse Community Centre and more. The aims of these sessions are to provide residents and centre users with regular opportunities to grow food, with someone there to support them. They are very well attended and have been visited 2,178 times since July 2013.</p> <p>In addition, the council supports food growing at a range of other locations including Gavin House Community Garden for residents to row food; DeLucy Community Garden – a joint garden with the local primary school with 8 planters and fruit trees; Ernest Denst Estate, a newly established garden set up by the Tenants and Residents Association; Meridian Estate & Orchard Estate, both set up over 2 years ago and still growing! And Woodville Close and Claymill House.</p> <p>As a result of the increased interest in community growing, GCDA developed a new training programme to support other groups to establish food growing projects. Rather than just providing a food grower, a more sustainable route is to train other community groups to set up their own project giving them the information, tools and advice to do so. We have delivered this for 13 organisations and residents and have set dates for the next year to run quarterly.</p> <p>Greenwich University are also leading the way in food growing and pledged in 2014 to Good Food in Greenwich to give all their students access to food growing. They have the Community Edible Garden which provides training and volunteering opportunities to students around food growing. Read about it here. In addition, the Student's Union's Sustainability Hub and their 'Grow At Home Campaign' is reaching out to hundreds of students to grow herbs and chilli's on their windowsills. They have Student Green Ambassadors to work with local primary and secondary schools to teach pupils about how to grow their own food and have had school tours visiting the edible garden. The Student Union's garden even supplies their kitchens with herbs and other vegetables grown by students and staff. The University's Stockwell Street building has one of London's largest green roofs which include 14 landscaped gardens where students have been working and undertaking research including food growing.</p> <p>We have ambitious aims to grow this work and have dedicated the next four meetings of the Food Growing Sub to writing a food growing strategy for Greenwich.</p>	
6	Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.	1 point
6a	<p>Greenwich offers many opportunities for people to access food skills training. RBG has delivered a yearly Change for Life Roadshow which travels around the borough to 13 sites delivering messages about healthy eating and physical activity. This year it signed 800 people up to Change for Life and a further 350 signed up to cookery clubs.</p> <p>In addition, RBG commissions GCDA to run 60 5-week cookery clubs across the borough. These clubs are delivered in community</p>	<u>Yes/No</u>

	<p>settings with the highest levels of deprivation. The 5 week cookery clubs are open to all residents in the borough and they now include food growing, cooking on a budget and shopping skills as well as reducing fat, salt and sugar. Several 'special provision' clubs are delivered to specific vulnerable groups such as young carers, those in care, BAME groups at risk of diet related diseases and the elderly. In addition, RBG commissions Family Sessions – one-off sessions for parents/carers and children to join and gain cooking skills and healthy eating information. Up to 700 people access these clubs each year with excellent feedback demonstrating the value people place on these clubs. The results speak for themselves with 51% reporting increasing their fruit and veg intake, 45% reporting a reduction in foods high in salt, fat and sugar and 99% rating the quality of the teaching good or excellent.</p> <p>In an attempt to make the cookery clubs more sustainable and to increase healthy eating skills in the community and other third sector organisations, RBG runs an Open College Network accredited Level 2 course in Healthy Eating and Running a Cookery Club. Those that attend this training are then qualified to run cookery clubs. This training has been running for 9 years and has trained up over 180 people.</p> <p>RBG hosts regular sessions entitled 'Walking away from Diabetes'; a programme for those who have been identified at risk of developing diabetes. The overall aim is to improve the health outcomes and quality of life of people at "high risk" of diabetes thus reducing their risk of developing Type 2 diabetes. The sessions encourage healthier eating and more physical activity with information about healthy eating and label reading to support them. These sessions are run 5 or 6 times a month with up to 10 people at each session. 95% of those attending rate the sessions as excellent and the programme recently won an Excellence Award from the NHS Project that developed the training (<u>DESMOND</u>)</p> <p>City Lit are another excellent partner for Good Food in Greenwich as they are funded to run workshops in the borough and these can include healthy eating sessions, waste and menu planning. GCDA has been able to commission 6 of these workshops in the last year at the Woolwich Common Community Centre, attended by local residents from the ward.</p> <p>RBG commission several partners under the Adult and Community Skills Framework to deliver sessions specifically aimed at upskilling the community including in budgeting, health and cooking skills. These include Greenwich Community College, Hadlow and City Lit.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		
2	Vocational training and business planning, finance, development advice, support and/or grants are being provided to new sustainable food entrepreneurs, including producers, processors, retailers and caterers.	1 point
2a	RBG has demonstrated its commitment to up-skilling and training residents in innovative and exciting ways. In 2011, they	Yes/No

	<p>commissioned the RBG Hospitality and Catering Skills Centre based in Charlton Athletic Football Club (CAFC). This facility created excellent opportunities for young people to gain qualifications in food skills. Through partnerships with CAFC and De Vere Apprenticeship Academy, the centre worked successfully to offer catering and hospitality apprenticeships to approximately 250 young people aged 16-24, especially targeted at NEETs. Since September 2013, courses have continued to be delivered at the Centre by a range of training providers including Lifetime Training, Westminster Kingsway College and JACE.</p> <p>Since 2002, GCDA has supported over 60 food businesses, including commercial food growing projects for example providing some of the start-up funding for Keats Organic to support their organic food growing site, a number of children centre cafés, food processing and production companies.</p> <p>In 2010, GCDA developed Greenwich Kitchen, a food training and business incubation centre which has received rate relief since then. Greenwich Kitchen has incubated over 40 new food businesses, which also have access to business support, and has hosted apprenticeships through De Veres. Greenwich Kitchen embeds health and sustainability, and any tutors, trainees or businesses have access to a 3 hour training session in sustainable catering practices. New businesses are required to make a commitment to Good Food in Greenwich and are sign-posted to a directory of local suppliers.</p> <p>In 2010, the Royal Borough of Greenwich invited Hadlow College to establish a horticultural training offer within the Borough offering land and further funding. This officially opened in Autumn 2015 and Hadlow now offers a range of food processing, agriculture and food growing courses.</p> <p>The Royal Borough of Greenwich has a skills framework which has been in place since 2010 and was reviewed 2015. This framework identifies the key strategic priorities for provision under the Skills Framework Agreement, one of which is hospitality and another is horticulture.</p> <p>In 2014, RBG invested nearly £200,000 in the development of two food social enterprises; an ethical coffee company; Coffee Ethic, and Made in Greenwich; a food processing businesses using over-ripe or surplus produce to make high quality vac packed meals.</p> <p>Since 2013, GCDA has been commissioned by RBG to deliver free food business training every two months. This training embeds healthy and sustainable catering practices and demonstrates how to maximise profits whilst capitalising on healthy, sustainable food. Approximately 60 businesses attend each year. These businesses join a mailing list and then receive information about local trading opportunities. RBG and other large public sector organisations now use GCDA’s directory to recruit food businesses for their sponsored events e.g. Winter Warmer, Great Get Together, Fair Trade Event, Cutty Sark Gardens Festival.</p> <p>Future plans include a new Open College Network accredited training course; First Steps to Enterprise. This will run in Spring 2016 and be targeted at food businesses. The training embeds healthy and sustainable food and all businesses coming through the training will be widely promoted at events.</p>	
3	Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of	1 point

	communication tools, such as marketing and branding initiatives, directories, ‘restaurants weeks’ and food awards.	
3a	<p>Greenwich has many vibrant and exciting new food businesses and restaurants contributing to a thriving food scene in the borough. Good FIG supports these businesses in a number of ways. All food businesses that have signed up to the GFIG Charter are featured on the GFIG Network page on the website and get sent a GFIG pack with A3 charter to sign and display and a GFIG window grab to display to promote their status to the public. These materials have been funded by the Royal Borough of Greenwich and managed by GCDA. Plans for the future include a pack to further support businesses to promote themselves to the public.</p> <p>Greenwich Time – the weekly newspaper of the Royal Borough of Greenwich delivered to over 70,000 households - regularly features articles promoting the Good Food in Greenwich businesses. The Chamber of Commerce has also lent its support to GFIG by featuring businesses in its newsletters.</p> <p>RBG and GCDA deliver the Healthy Catering Commitment project which encourages takeaways to improve the health and sustainability of the food they offer. Since 2013, 20 cafes have achieved this status and the cafes receive window stickers and posters to highlight their achievement. These initial sign-ups were part of a targeted ‘healthy families’ project and the cafes’ achievements celebrated in the mail out that went to households, schools and partners in the local area. In March 2016 these will be celebrated with a Borough-wide members meeting to highlight their achievements and this will be followed by local press.</p> <p>The RBG Events team has been working with GCDA since Spring 2015 to create a GFIG preferred providers list to provide sustainable healthy food businesses for local events.</p> <p>Greenwich has a number of very busy town centres and the local authority website Visit Greenwich promotes these businesses. On this website, each business has its own page and many of them state whether they use seasonal or locally sourced produce and whether there are healthy options.</p> <p>Good FIG has a very active twitter account that regularly promotes local businesses such as Plumstead Pantry, Foodies Greenwich, Honest Loaf, Cassie’s Kitchen, Season and many more. In addition, the Good FiG newsletter also regularly features businesses making a commitment to healthier and more sustainable food.</p> <p>Good FiG events have been an excellent opportunity for businesses selling healthy and sustainable food to be promoted to the public. Our Summer Feast was attended by over 3,000 people, many of whom visited the stalls to discuss their produce and work. These events are an excellent opportunity for small businesses to gain broader appeal and to have discussions with the general public about healthier and more sustainable food. In addition, there is now a weekly farmer’s market in Woolwich that actively promotes local food and is widely promoted thanks to the support of the developer of the site, Berkeley Homes.</p>	<u>Yes/No</u>
7	Local producers can connect direct with <u>consumers</u> and/or better access <u>wholesale and retail markets</u> through events, on-line tools and cooperative marketing and retailing initiatives.	1 point
7a	Greenwich is keen to support local producers and even though it is an inner London borough with very little agriculture and	<u>Yes/No</u>

<p>processing, it is still a very active place for small scale producers. There are many different ways consumers can connect direct with local producers and we are very proud of the work done in this area over the last year.</p> <p>One very innovative project tackling this issue is <u>Organic Greenwich</u>, a veg box scheme. Established in Spring 2015 by GCDA, Organic Greenwich aims to offer a direct route to market for a local farm – Keat’s Organic. It now has 3 pick-up points and can deliver seasonal, locally grown salads from Keat’s farm direct to the consumer.</p> <p>Greenwich University sells campus honey, made by a local beekeeper, through the students’ union shops. They also worked with a farmer’s market trade body to set up a farmers market at their Greenwich campus.</p> <p>In July 2015, the Berkeley Homes Group, in collaboration with local brewery Hop Stuff, started a farmer’s market in the Royal Arsenal. Good FIG has been working with the market to promote Good Food. The market features and champions local suppliers, producers and businesses such as Cassie’s Kitchen, Hop Stuff Brewery, Honest Loaf, Flick Fancies and the Very Green Grocer. The market is very popular and offers a fantastic opportunity for local producers to connect direct with consumers.</p> <p>The Good FiG Summer Feast (see key issue 1, point 5) featured only local producers and even showcased brand new businesses that had come through the food business training referenced above.</p> <p>GCDA Greenwich Kitchen hosts a number of different food businesses and creates collaboration opportunities for them. This includes staff sharing; sharing access to vehicles; collaborative purchase and use of surplus; collaborative production and marketing. GCDA also provides a preferred suppliers list which includes our local butcher and fishmonger, GCDA’s own fruit and vegetable wholesaler and packaging providers. Since 2010, over 40 businesses have signed up to the conditions of use which includes commitment to our sustainable food policy. The kitchen currently houses 8 businesses.</p> <p>Since October 2015, GFIG convened a procurement and economy sub group which identified opportunities for collaboration and mutual support. An example of this is Crowd Munch, run by a young local man wanting to trial a food market in the covered market in Woolwich. The Procurement sub group supported him to find traders and promote the event. The RBG Events team has been working with GCDA since Spring 2015 to create a GFIG preferred providers list to provide sustainable healthy food businesses for local events.</p> <p>Part of the work of GCDA is to support the creation of a new wholesaler to support local shops to access more affordable and British fruit and vegetables. This work has been re-commissioned by RBG Public Health who are investing £700,000 over the next 5 years in the development and promotion of healthy and sustainable food businesses in Greenwich.</p>	<p></p>	<p></p>
	TOTAL POINTS AWARDED	

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT

3	Individual public sector bodies have adopted healthy/sustainable food policies e.g. nutrition standards, healthy options in catering and vending, ‘tap water only’ policies and/or ethical standards e.g. cage-free eggs, sustainable fish and Fairtrade.	1 point
3a	<p>RBG has had a comprehensive food policy since 2003 covering; Access to Healthy Food, Awareness, Lobbying and Procurement. Under Procurement, there is specific mention of sustainability: ‘Consideration will be given to sustainability and other environmental issues in the procurement process and where possible, this will be used to support the local economy’. This demonstrates the long-standing commitment that RBG, and previously NHS Greenwich, has to the importance of sustainable food.</p> <p>The food policy is being updated in early 2016 responding to the wider role of the local authority and making more extensive reference to the Good Food in Greenwich partnership. This is being done in consultation with RBG Members who will learn more about the GFIG partnership and the meaning of healthy, sustainable food.</p> <p>To support the delivery of the policy, RBG Public Health has issued ‘good catering’ guidelines. The full guidelines can be seen here, an extract below demonstrates RBG’s commitment to Good FIG catering procurement.</p> <ul style="list-style-type: none"> • More meat free meals on the menu and reduce the amount of meat • Ensure there are vegan options • Use certified ingredients such as Fairtrade, Marine Stewardship Council MSC and Freedom Food • Source ingredients locally and nationally • Grow your own herbs and leaves • Use recycled or recyclable consumables • Recycle all your packaging and other waste <p>RBG has shown substantial commitment to Fair Trade and has been a Fair Trade Borough since 2006 hosting regular events. RBG has passed a resolution supporting Fairtrade and publicly supports Fairtrade taking practical action on the resolution such as events, introducing Fairtrade products in canteens and work places and has a Fairtrade steering group chaired by the Deputy Leader of the Council.</p> <p>GS Plus, part of RBG, provides school meals and meals on wheels. Their CSR food policy specifically targets healthy, traceable, sustainable, ethical and affordable food, easily accessible to all. Their policy has 4 core areas:</p> <ul style="list-style-type: none"> • Enhances the health and welfare of people and animals • Improves the working and living environment to all involved • Promotes fairness and enriches society and culture • Reduce food waste and the environmental impact <p>Their detailed sustainable food policy has helped them achieve a number of prestigious awards – see below section 4.</p> <p>The University of Greenwich, has a very comprehensive Sustainable Food Policy reviewed annually and can be viewed here. It states: <i>“The University of Greenwich recognises its responsibility to provide nutritious and sustainably sourced food to its customers. We</i></p>	<u>Yes/No</u>

	<p><i>recognise the responsibility we have in carrying out our procurement activities in an environmentally and socially responsible manner; and the considerable influence we have in using our buying power to encourage healthy and sustainable food production and consumption. We also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and in our specifications.”</i></p> <p>The policy covers all their food catering outlets provided by Baxtor Storey, Sodexo and the Student’s Union University of Greenwich. They have offered their policy to anyone wanting to write their own.</p>	
4	<p>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food accreditation, such as the <i>Food for Life Catering Mark, Sustainable Fish, Good Egg</i> and other awards.</p>	1 point
	<p>There are many organisations working towards achieving healthy, sustainable awards. The Royal Borough of Greenwich has its own catering company GS Plus who provide 18,500 meals a day (all primary schools, most secondary schools and most early years settings and three large public sector workplaces) and who have achieved a range of awards and catering marks. These include:</p> <ul style="list-style-type: none"> • Food for Life Catering Mark Silver across the whole school meal provision and Gold standard for 2 schools. • Compassion in World Farming - Good Egg Award, Good Chicken Award, Good Dairy Commendation. They have achieved this for RBG and as such, RBG is the only borough to have achieved 3 CWF awards. • Fair Trade Work Place World Changer. • MSC Chain of Custody (held through Brakes) independently audited • Red Tractor audited accreditation. • Signing up to sustainable food cities. <p>As a very active partner in Good FiG, GS Plus is an excellent ambassador to promote these awards to others. They have also offered their expertise to deliver workshops to other businesses who would like to explore these awards but need some help navigating the process.</p> <p>Another key partner, the University of Greenwich, has been working tirelessly to tackle healthy and sustainable food. Their main catering provider, Baxtor Storey has Gold Food for Life accreditation across all of their campuses. At their Dome at Avery Hill sites, they use Sodexo which has Silver Food for Life accreditation for these outlets. In addition, Greenwich University was MSC University of the year in 2014 demonstrating its commitment to sustainable fish. It also holds Fairtrade University Status</p> <p>Greenwich Community College, the lead community education provider in the Borough of Greenwich has cater Link as their catering provider at their main campus site in Woolwich and this site has achieved Silver Food for Life.</p> <p>In addition, Greenwich hosts the National Maritime Museums that use external catering providers Elinor and Harbour & Jones. Elinor is enrolled in the chain of custody with the Marine Stewardship Council. Harbour & Jones is a platinum member of the Marine Conservation Society and they ensure that their chefs use the charity’s Good Fish Guide and choose fish from sustainable sources.</p>	Yes/No

	<p>RBG & GCDA have been working with GLL (now Better) for a number of years. Better operate many of Greenwich's Leisure centres, libraries and children's centres and they have recently (2015) committed to achieving Healthy Catering Commitments. This will impact on hundreds of leisure facilities across the UK.</p> <p>Through Good FiG and GCDA, this work has led to meetings with one of the largest suppliers in the country, JJ's, about how they can use better potatoes to reduce the amount of oil they absorb whilst frying. JJ's has committed to highlighting their healthier options and to reducing the price in order to encourage more take a-ways to buy them. This work could impact on takeaways across the country and is something we are very proud of.</p>	
8	Restaurants and other small scale catering businesses are sourcing more healthy, sustainable, ethical and locally produced ingredients.	1 point
8a	<p>There has been a significant and highly visible change in the amount of healthy, sustainable and locally produced ingredients available in restaurants and retailers in Greenwich in the last 2-3 years.</p> <p>Greenwich is home to one of London largest breweries - Meantime - and largest bakeries, Paul Rhodes (their products are now available in a large number of catering and retail outlets throughout the borough) and Meantime and Rhodes both have their own shops in Greenwich. In addition the development of micro-brewery Hop Stuff in Woolwich (2014), which have been involved with developing the new Woolwich Farmers market, is providing small quantities of artisan beer to a number of Greenwich Pubs including the White Swan, Charlton, the Tap Room, The Dial Arch, Woolwich, The Woolwich Equitable, The Old Mill, Plumstead.</p> <p>GFIG has been supporting restaurants and other small scale catering businesses to source more healthy sustainable food in a number of ways. Since 2010, GCDA has offered sustainable food business training promoting more ethical food through menu planning and providing a supplier list of all the Greenwich based food businesses with breads, preserves, cakes, salads and beer. In addition GCDA also provides all new businesses with a list of local, ethical and healthy ingredients suppliers e.g. local butchers Drings, The Fishmonger, Keats Organic, ethical coffee such as Cafeology and dry good wholesalers suppliers Suma and Infinity. Good FiG plans include hosting a regularly updated supplier list on the website to include new, local, ethical food businesses.</p> <p>GCDA has helped establish a number of additional local cafes including New Leaf Cafe, Lemon & Lime Cafe, Movement, Brookhill Children's Centre and supported them to source more local, ethical and healthy produce. This includes basing menus on plant-based foods and reducing meat and dairy. Factsheets help guide restaurants and small scale catering businesses to make their menus fit with these guidelines helping them with their kitchen design, management systems and supplier relationships.</p> <p>The GFIG network events that have taken place also showcase local suppliers promoting them to other businesses and buyers.</p> <p>Greenwich Kitchen provides all kitchen users with a list of local, ethical and preferred suppliers and they are also asked to work in line with GCDA's sustainable food policy.</p>	<u>Yes/No</u>

	<p>Social media is playing a large part in helping small-scale catering businesses to source more sustainable food. Greenwich Hour, a local twitter account was established to promote Greenwich businesses. They host a weekly tweet-up, promoting local food producers. These include Season, Cassie's Kitchen, Plumstead Pantry. These small-scale food businesses regularly communicate and promote their products to new businesses in Greenwich.</p> <p>In recent years we have seen large growth in the use of local suppliers by local shops and restaurants and a number of new cafes and bars opening to sell local produce, these include the Greenwich Pantry http://shop.greenwichpantry.com and the Plumstead Pantry https://www.facebook.com/Plumsteadpantry opened in 2014 and stock various local producers. Foodies Greenwich also opened in 2015 http://www.foodiesgreenwich.com and stocks and promotes local producers.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM		
4	A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).	1 point
4a	<p>Royal Borough Greenwich has been collecting food waste from households since 2008 and collects from nearly 75,000 homes. The food waste is composted at an In-Vessel Composting facility in Dagenham.</p> <p>In addition, the Waste Team has 5 waste advisors who work across a broad scheme of work including raising recycling awareness through door knocking when they include a message specifically about food waste recycling. These activities are carried out when a house or block is regularly contaminating recycling bins. The food waste message is always included when the team speak at meetings such as local housing panels, at large events such as at the Great Get Together or at various locations across the borough during recycle week. They also support Love Food Hate Waste with a message and link on the RBG website.</p> <p>While it is difficult to be exact with the amount of food waste collected as it is mixed with gardening waste, the Waste Team at Royal Borough Greenwich have done composition studies to ascertain the volumes of food waste being collected. Based on these composition studies across the year in 2013/2014, the split of the waste was approximately 63% catering waste and 37% food waste which is equivalent to 5,595 tonnes of food waste collected. Based on figures from quarter 1 composition studies in 2014/2015, this looks set to increase by 2,000 tonnes this year which shows the effectiveness of the Waste Team's work.</p> <p>To support food waste recycling more widely, the Waste Team offer free food waste pick up to all schools in Greenwich. At present this is taken up by 33 schools and Good FiG is supporting meetings with the school caterer and the waste team are taking place to increase this figure.</p>	<u>Yes/No</u>

	<p>A very innovative project to come directly from the Good Food in Greenwich Waste Sub Group is a pilot to evaluate the possibility of food waste collecting from blocks of flats. Traditionally blocks of flats are very difficult to collect from due to space issues and cross-contamination. Discussions at the sub group led to a project between development charity Trust Thamesmead/Peabody and the Waste Team to target a block of flats with door knocking and leaflets about food waste recycling and food waste collection. This has yet to be evaluated, but feedback so far is very positive with a large increase in food waste recycling.</p> <p>For the future, the Waste Team is in the process of redesigning all its leaflets and promotional materials to improve communications and hence improve recycling in the borough. They will also be looking into a feasibility study to establish the cost of food waste collection for catering businesses. This study will demonstrate whether it is financially viable for RBG to collect food waste from businesses.</p> <p>Good FiG is planning a Waste Conference for March 2016 to raise awareness of the issues of food waste and to present solutions to businesses and third sector organisations.</p>	
7	<p>A crop-gleaning/abundance volunteer scheme to collect harvest surplus from local farms and food growing sites and help local producers harvest and distribute food unwanted by retailers has been established.</p>	1 point
7a	<p>Good FIG has established a <u>gleaning network</u> to encourage people to pick unwanted fruit from trees and drop it off at a collection point or to call GCDA who could come and pick up any produce. This is then linked with the social enterprise food production company Made in Greenwich who then can process it into other products including jams, chutneys or cakes. This is a new network launched in Autumn 2015, but has already had apples donated from members of the public. Building on this is a very innovative project that came out of a Good FiG steering group. At our April meeting Public Health, Charlton Athletic Community Trust healthy walks co-ordinator and the GCDA food growers started discussing the possibility of re-routing the healthy walks to incorporate gleaning and foraging. The team then conducted some pilot walks to trial the project and train the healthy walk leads and the project was launched during the Foraging Fortnight in November. Six walks were scheduled over the two weeks in various locations in the borough including Mottingham, Eltham and Plumstead. There was an average of just over 6 walkers on each walk, with a total of 38 people attending over the fortnight. People learnt how to recognise some of the edible plants that grow all over – including some that were eaten by our distant ancestors! It was a fantastic opportunity for people to get out and about whilst learning a thing or two about the abundance of delicious edible plants on our doorsteps. Further walks are booked for first two weeks of May to coincide with the National Walking Month and first two weeks of September. The plan is to include more gleaning sites during September.</p> <p>Art Plumstead, an independent voluntary group running art and cultural activities in Plumstead, also host regular foraging walks around Plumstead Common to build volunteer skills and knowledge. They also host a yearly Pickle Festival for local picklers and Art Plumstead actively encourages entrants to use gleaned or foraged food in their produce.</p> <p>Eltham Arts, another local group, hosted an edible trees walk around Eltham to explore the possibilities of foraging and gleaning. The first of these was held at the beginning of November and 12 people attended.</p>	<u>Yes/No</u>

	Greenwich boasts several small businesses that use gleaned and foraged food in their products, for example Granny Delicious which was featured at the Summer Feast and makes all her jams from gleaned fruit.	
8	Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.	1 point
8a	<p>Through the Good FIG steering group, GCDA and Fareshare have partnered to distribute surplus food to organisations feeding people in need. GCDA, at the Woolwich Common Community Centre, is a community food member of Fareshare which means they can access over 2,000 kilos of surplus food a year. They distribute this food to those in need, particularly during the school holidays when we know food poverty really takes its toll. They also use this food to host events for vulnerable people and are looking to set up a lunch club for the elderly with a ‘Pay as you Feel’ ethos. There is also the opportunity for people to volunteer at the centre in return for a meal.</p> <p>As GCDA runs the Woolwich Common Community Centre, it implements its food policy there, so ensuring that any food distributed through Fareshare in Woolwich is healthy. For example, the hampers that are given out during half terms and holidays do not contain foods high in fat, salt or sugar. Also, the food served at the homeless Christmas event is healthy and nutritious.</p> <p>In order to grow food surplus distribution capacity in the borough, Woolwich Common Community Centre is now a distribution hub for Fareshare so other charities can access the service in the borough. Fareshare do not have the capacity to deliver to lots of different drop-off points so have been looking for a distribution hub where they can drop off food for other community food members in the borough. This is a significant step in helping grow the re-distribution of surplus food.</p> <p>GCDA, through Good FIG, is committed to working with other organisations to increase the health benefits of the food they serve, but understand that for some charities, those working in drug and alcohol misuse for example, enticing people in to use the service is the most important thing and this may have to be foods high in sugar and fat. However, Good FIG will then work with these charities to improve the health of the food.</p> <p>In addition, Good FiG has been working with Greenwich Food Bank to find partners for the back store of the <u>Sainsbury's Food Donation Partnership Programme</u>. This programme enables charities to collect dry and tinned food donated by customers and/or fresh food donated by Sainsbury's and Good FiG is working with the Food Bank to establish partners who can take the chilled food as the food bank can't accept chilled food. GCDA is currently applying to be a partner.</p> <p>GCDA is also able to take dried goods from the food bank that it cannot use. For example, they often cannot shift certain types of beans and pulses, so GCDA can collect these and distribute them to their cookery clubs for use there. Sometimes the food bank has large scale sacks of rice or other goods donated, but they can't use these as they don't have the facilities to re-package the produce. GCDA can take this food and process it for consumption.</p>	<u>Yes/No</u>
	TOTAL POINTS AWARDED	