



Newcastle University | Armstrong Building | Newcastle NE1 7RU

08.45 Registration

09.30 Overview of the day

09.45 Welcome

10.00 Keynote address

10.30 Workshop series 1

A) Taking a Whole System Approach to Food and Health

Systems thinking is becoming a widely accepted approach within public health and Public Health England will soon publish a toolkit for a Whole Systems Approach to Obesity for local authorities across England. This participatory workshop will explore SFC members' experiences of engaging with health-led whole systems approaches and ask: What opportunities and challenges are there for SFC partnerships, for whom public health is a key partner? How do we balance the need for specific programmes targeting obesity with those targeting the food system overall? How can SFC's existing approach best integrate with the emerging public health 'systems thinking'?

B) Sustainable Food Cities and the Global Climate Emergency

To date 54 councils have declared a climate change emergency in the UK, of which just over a third are members of the Sustainable Food Cities Network. Despite accounting for more than a quarter of global GHG emissions, however, the key role of food and farming in tackling climate change is often ignored or deemed too complex to deal with. This session will look at the current state of the climate change agenda in the UK, hear from members about how they are engaging locally and discuss the contributions we can make and the approaches we can take both locally and nationally to drive and support action on this vital issue.

C) Sustainable Food Cities and the Fight against Food Waste

One-third of all food produced in the world for human consumption never reaches consumers' tables or is thrown away. As well as contributing directly to climate change, when we throw food in the bin, we are also effectively throwing away all the energy, labour, water and natural resources that went into making it. This workshop will give an overview of the problem and showcase national and local action to tackle food waste. Participants will hear from food partnerships with experience in developing and delivering city-wide food waste action plans and will be involved in mapping the elements of a potential city-wide campaign to reduce food waste.

D) Putting Good Food at the Heart of Good Planning

Come along to this workshop to find out how the planning system can help you achieve your vision. Councils assess planning applications against the policies in their local plans but do your planners know what a Sustainable Food City should look like? The food system, from field to fork, relies on decisions about the use of land and the shape of new development. Hear top tips from SFCs that are already getting involved in planning. Consider the best tools to use and where to find more help. At the

end of this workshop you will better understand how the local planning system works and have the confidence to make the planning process work for you.

E) Community Kitchens: Sharing Experiences from across the Network

Many SFC members have set up their own community kitchens, are thinking about it or are working with existing kitchens. So why all the interest? What are community kitchens, and how can they help food partnerships to achieve their goals? This facilitated, participatory workshop is an opportunity to share experiences which clarify, inspire and encourage whilst also providing a reality check. It will use Brighton and Hove Food Partnership's experience of setting up a new community kitchen last year and other SFC members' experiences of different models to explore the benefits, opportunities and challenges of setting up a successful community kitchen.

F) Making Good Food Enterprise a Sustainable Food Cities Mainstay

Good food entrepreneurs and enterprises are a vital part of SFC and include those growing, producing, making, selling and saving food. They are key to a vibrant local food economy, providing training, skills and jobs while helping to mainstream healthy and sustainable food. This workshop will explore how to work with start-up and existing food enterprises, including how to encourage social and community enterprise business models and what training and support is needed and available. We will look at successful initiatives to support good food start-ups, such as those run by Impact Hub and GCDA and discuss what support SFC partnerships need to progress this vital area of work.

11.45 Coffee

12.15 Facilitated networking

13.00 Lunch

13.45 SFC Awards

14.15 Workshop series 2

Inspiration from this year's award winners - options revealed on the day

15.15 Final plenary

16.00 Close



This event has been generously supported by:

