Sustainable Food Cities Awards

Effective cross-sector partnership involving all key agencies

Healthy and sustainable food in policy and planning

Action plan and action across 6 key food issues

1) Promoting healthy and sustainable food to the public
2) Tackling food poverty / access to affordable healthy food
3) Building community food knowledge, skills and projects
4) Promoting a vibrant / diverse sustainable food economy
5) Transforming catering and food procurement
6) Reducing waste / ecological footprint of the food system
‘Significant’ action on each issue

<table>
<thead>
<tr>
<th>KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC</th>
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<tbody>
<tr>
<td>1 Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.</td>
</tr>
<tr>
<td>1a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<tr>
<td>2 Campaigns to promote more public consumption of sustainable food - including fresh, seasonal, local, organic, sustainably sourced fish, high animal welfare, meat free and/or Fairtrade - are being delivered.</td>
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<td>2a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<td>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.</td>
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<td>3a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<td>4 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.</td>
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<td>4a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<td>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.</td>
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<td>5a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<td>6 The public have a wide range of free opportunities to see, taste and learn about healthy and sustainable food - e.g. through demonstration, sharing and celebration events such as food festivals and ‘town meals’.</td>
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<td>6a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<td>7 Community food initiatives and engagement opportunities have been mapped and are being promoted to the public through print, broadcast and on-line media and/or via open days, food trails and volunteer recruitment and support programmes.</td>
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<td>7a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<tr>
<td>8 People have new opportunities to buy affordable healthy and sustainable food - particularly in areas with little or no existing provision - through markets and mobile/pop-up shops and restaurants.</td>
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<td>8a Summary of action/outcome: There is strict maximum limit of 500 words for each answer. Please do not exceed this.</td>
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<tr>
<td>9 Any other ‘significant’ action/outcome that promotes healthy and sustainable food to the public.</td>
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<tr>
<td>9a Summary of one alternative action/outcome (for bronze):</td>
</tr>
<tr>
<td>9b Summary of additional alternative action/outcome (for silver):</td>
</tr>
</tbody>
</table>

TOTAL POINTS AWARDED

[Image: Sustainable Food Cities logo]
Bath & North East Somerset
Local Food Strategy
2014-2017

Local food strategy delivery themes

- Local food production
  - Encourage sustainable food production
  - Support the development of the food supply chain
  - Improve opportunities for community food growing

- Food provision and access
  - Increase the procurement and provision of good food in the public sector
  - Increase the procurement and provision of good food in the private sector

- Healthy and sustainable food culture
  - Improve opportunities for residents to learn about food and nutrition and to develop food-related skills
  - Increase public awareness of good food and the benefits that it provides
  - Support residents, businesses and public sector organisations to reduce and recycle food waste

http://www.bathnes.gov.uk/services/environment/sustainability/food
SUSTAINABLE FOOD cities

Bath and North East Somerset
BRONZE
Good food can transform our lives. The Belfast Food Network aims to promote our thriving food economy, built on healthy, fresh, local and seasonal produce – organic whenever possible – to make Belfast a Sustainable Food City.
Sustainable Food Pledge for Businesses

Cambridge Sustainable Food are pleased to announce the launch of the Food Pledge for Businesses. Local independent food businesses can now sign up to the pledge, which has several levels of achievement, and take part in the six-month pilot scheme. Find out more and apply to the pledge here.

Recent Posts
- Squash the beef at Espresso Library
- 2 part-time paid support workers needed
- New Cookery Clubs starting!
- Cambridge Science Festival: food sustainability events
**Kids' Disco Soup**

Make supper together from donated food waste, while a DJ provides some great music. No need to look just come along and eat the best in a fun, communal atmosphere!

Where? St Paul's Church, Hills Road, Cambridge, CB2 1JP
When? 7th November 2015 4pm - 7pm
Free, donations welcome

[cambridgesustainablefood.org/pumpkin-festival-2015](cambridgesustainablefood.org/pumpkin-festival-2015)

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**Thyme to Cook!**

Have fun cooking with the family!

After-school cookery sessions for families living in East Chesterton
Where? Brown's Field Youth and Community Centre, 3TA Green End Road, CB3 1RU
When? Mondays 22nd, 29th February, 7th, 14th, 21st March - 4.45pm
How much? Free (food provided)

Bring the family and get cooking!
Volunteers (and toys) to help with younger children
All vegetarian
All delicious

[bev@cambridge.sustainable.food.org](bev@cambridge.sustainable.food.org)
(0)7773 862982
Good Food News

Healthier Catering Commitment

Posted on 7th March 2016

Eating out Café and fast food businesses that offer healthier options can now be recognised by applying for a Healthier Catering Commitment Award. Healthier Catering Commitment for London is a voluntary scheme to recognise food outlets that offer healthier food options, and make simple and affordable changes to the food they sell to make it better [...]

FREE Community Cookery Clubs in Greenwich

Posted on 29th January 2016

The Good Food in Greenwich cookery clubs will be starting their next round the week beginning the 22nd February. The FREE cookery classes have been running under Good FIG since November and so far the feedback has been incredible. People who’ve been have been saying things like: ‘We love the
Who feeds Bristol?
Towards a resilient food plan

Research report written by Joy Canny
A baseline study of the food system that serves Bristol and the Bristol city region
March 2011

A GOOD FOOD PLAN FOR BRISTOL
FOOD CONNECTIONS IS A UNIQUE CITYWIDE FOOD FESTIVAL THAT AIMS TO BRING PEOPLE AND GOOD FOOD TOGETHER.
GRAB YOUR £1 Bag! 4 Pieces of Fruit

To get you ready on your way to make a day!