

Workshop C – Sustainable Food Cities and the Fight against Food Waste

Workshop summary

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.

Participants (registered)

Alison Jones	Calderdale Community Organiser	
Carl Nichols	Food Cardiff	
Chrissie Storry	Bristol Food Network	
Dale Cranshaw	Soil Association, Food for Life	
Duncan Fairbrother	Bind Food Waste Innovation Community Interest Company	
Emma Wilson	Darlington Borough Council	
Gemma Birley	Cambridge Sustainable Food	Presenter
Geoffrey Moyle	Newcastle upon Tyne Hospitals NHS Foundation Trust	
Hannah Fenton	Good Food Oxford	Presenter
Laura Kerr	North Ayrshire Council	Presenter
Lucy Antal	The Food Domain/ Feedback Global	
Martin Paley	SFC Lancaster	
Nigel Curry	Lincoln Food Partnership	
Ollie Batchelor	Soul Food Spaces	
Paul Cartwright	Sustainable Food City Bournemouth and Poole	
Pete Ritchie	Nourish Scotland	

Philippa Hoy	Good Food Oxford	
Rachael Anderson	Cornwall Food Foundation	
Raymond Reynolds	Greggs	
Rene Meijer	Bin Cooking Ltd / Food Works Sheffield	
Sara Franchini	Brighton & Hove Food Partnership	Presenter
Sarah Hargreaves	Resource Futures	Presenter
Sarah Possingham	City of Bradford Metropolitan District Council	
Sofia Parente	Sustain	Facilitator
Steven Hogg	Newcastle University	

Workshop focus

- ✓ Inspire participants by the breath of action taking place among the SFC network to reduce and tackle food waste.
- ✓ Map action already taking place among members of the SFC network and gaps.
- ✓ Get input on action the SFC could coordinate in the future.

Question to participants

What brought you to this workshop? What can the SFC do to make a difference on this topic?

Need to **change the narrative around food surplus as the solution to food poverty**. Have to be honest about the fact that **redistribution is only a sticking plaster** and is becoming an entrenched part of the problem. Need to work on a roadmap from where we are now to a sustainable food future.

Role of a national chains such as Greggs in re-distribution and reduction of food waste.

There are plenty of **innovative solutions** all around the network but they are not being transferred and replicated in other places – big opportunity for learning and sharing. The SFC could take a leading role in sharing good examples.

Surplus food not healthy – lacks fresh fruit and veg – and it can perpetuate inequalities rather than help to eliminate them. Evidence from food fridges.

Let's not forget the **circular economy** of food.

From a hospital's perspective there is lots of **plated food waste**. How can we reduce that waste?

Commercial data is not often available. How do we quantify the problem? Can this be a role for SFC?

Inspiration and sharing experiences

- ✓ **Bristol Going for Gold and food waste as area of excellence, Sarah Hargreaves, Resource Futures**
- ✓ **Highlights from city-wide action to reduce food waste, Sara Franchini, Brighton & Hove Food Partnership**
- ✓ **Taste Not Waste project to help businesses cut food waste and costs, Gemma Birley, Cambridge Sustainable Food**
- ✓ **Oxford Pumpkin Festival, Hannah Fenton, Good Food Oxford**

Key outputs from group work

We asked participants to map initiatives to reduce, re-use, compost and recycle food waste. A separate group produced a roadmap from redistribution of surplus to a sustainable food future.

Group 1 – Roadmap from redistribution of surplus to a sustainable food future

SOLUTIONS – PRACTICAL ACTION

- Value led – clear mission statement
- Food citizenship – ownership, responsibility, pride

- Supporting a second economy for local, sustainable, nutritious food
- Surplus redistribution is a service and it should be paid. Need local authority/waste authority input.
- Take businesses with us, engage and work with.
- Focus on nutrition – offer more nutritious food. Help frontline projects to not need poor nutrient surplus.
- Examples, pilots on the ground. Projects that work.
- Truly sustainable – economically, environmentally, socially, progressive, circular economy.
- Policy and regulation at the national and EU level is required. Links up with campaigning and awareness raising.
- Demonstrate inclusive projects – alternatives to food poverty projects that bring a huge range of people from different backgrounds together.
- Procurement – smaller, local tenders to supply produce and catering services.
- What does a sustainable food future look like in practice? Local, independent, networked, inclusive, social, circular, local jobs.

CAMPAIGNING

- Food waste is not for the homeless.
- Food waste and food poverty are not the same issue.
- Re-distribution of food waste to ‘poor people’ is environmentally devastating and socially regressive.
- Re-positioning ourselves as practical campaigning organisations.
- Practical action makes us experts.
- Demonstrate what the new movement should be like.
- A lot of our debate identifies what the solution isn’t – Positive, practical message about what the solutions are.
- Achieve public clarity on the difference between sticking plaster vs solution.

Groups 2-5: Map initiatives to reduce, re-use, compost and recycle food waste

	Individuals	Council	Businesses	Community groups
Reduce	<ul style="list-style-type: none"> . Pumpkin fests . Making food waste bins more accessible . Links to recipes/resources . Sell by dates . Normalize behaviour e.g. freezing, sell by dates 	<ul style="list-style-type: none"> . National policy/guidance on sell by dates . Education programmes 'Love Food Hate Waste' . City-wide events . Sustainable procurement . Include waste policy in licensing requirements for food businesses and events . Opportunity for Councils to show leadership 	<ul style="list-style-type: none"> . Wonky veg boxes . Businesses networks/seminars/training . Evidence for businesses . WRAP tools . Tackle portion sizes in retail and restaurants - there is a financial incentive for businesses - survey customers . Investment in technology . Add 'life' to products by tackling sell by dates . Better menus 	<ul style="list-style-type: none"> . Cook ups . Recipes
Reuse (surplus)	<ul style="list-style-type: none"> . Olio App . Dumpster diving . Neighbourhood sharing 	<ul style="list-style-type: none"> . Redistribution plan (not solution to poverty) . Tax/fines 	<ul style="list-style-type: none"> . Tax/fines . Coffee grounds projects e.g. as substrate for growing mushrooms, in bread, beer, flour, extract oils . Talk to on-campus businesses . Food sharing apps (Olio, Too Good to Go) . Normalise donations . Opportunity to use surplus as pig feed 	<ul style="list-style-type: none"> . Food clubs (not just for free food, everyone welcome, pay as you feel) . Community kitchens

Compost (in the community)	<ul style="list-style-type: none"> . Individual composting . Community composting as solution for flats 	<ul style="list-style-type: none"> . Community composting offering 	<ul style="list-style-type: none"> . Separate food waste collection for businesses . Circular economy thinking - nutrients 	<ul style="list-style-type: none"> . Community composting bin . Replenish community education – group of volunteers
Recycle (AD)	<ul style="list-style-type: none"> . Education 	<ul style="list-style-type: none"> . Food waste collection already the norm in Scotland and NI. Why not everywhere? . Community leverage . Business case – including flats 	<ul style="list-style-type: none"> . Sales function of commercial waste services – recruit more businesses 	

Design projects with learning in mind to make it easier to share knowledge with other groups. Include considerations around staff time, design and overall budget.