



CAMBRIDGE SUSTAINABLE FOOD

*Cambridge Sustainable Food
Action Plan 2021- 2024*

CAMBRIDGE SUSTAINABLE FOOD

Cambridge Sustainable Food Action plan 2021 -2024

Partners, Collaborators and Supporting Organisations			
<p><u>CSF Partnership Board Members</u></p> <p>Cambridge City Council CoFarm Cambridge Food Hub Transition Cambridge Radmore Farm Shop Cambridge University Catering Managers Committee Cambridge City Foodbank Cambridge Ethnic Community Forum Cambs County Council - Public Health CSF Community Interest Company Local food activist and chef</p> <p><u>Community Food Hubs</u></p> <p>St Andrews Church, Cherry Hinton Trumpington Residents Association Queen Edith's Community Forum Church of the Good Shepherd Coleridge Hope Church The Edge Cafe Shah Jalal Food Hub St Andrews Church Cherry Hinton</p>	<p><u>Cambridge Food Poverty Alliance</u></p> <p>Cambridge City Council Red Hen Project It Takes a City Cambridge United Charitable Trust Cambridge City Foodbank FoodCycle Cambridge Housing Society Group Cambridge County Council Karim Foundation Cambridge Ethnic Community Forum Cambridge Women's Refuge C3 Church Abbey People Community Food Hubs Cambridge Central Mosque Wintercomfort CAMSA Church Arbury Road Baptist Church Arbury Mutual Aid Group St James Church North Cambridge Community Partnership Romsey Mill Cambridge Community Kitchen</p>	<p><u>Cambridge Food Poverty Alliance Collaborators and partners</u></p> <p>Harston Food Hub Cambridge Community Kitchen Salvation Army Garden Kitchen Fitzwilliam College Trinity College Cambridge Pipasha Restaurant Bangladesh Welfare and Culture Association Romsey Mutual Aid ChYps Women's Refuge Madingley Food Hub</p> <p><u>Food Collaborators</u></p> <p>Cambridge DEAG University of Cambridge Botanic Gardens Cambridge Regional College Darwin College Cambs Cuisine Cambridge Organic Cambridge 2030</p> <p><u>Business Award holders</u></p> <p>The Old Bicycle Shop Cambridge Organic Food Company</p>	<p><u>Business Award holders cont'd</u></p> <p>Lunchtime Company Lord Conrad's Brewery Learn to Cook Homerton College Cambridge Juice Company Provenance Kitchen Bibi's Indian Cookery Classes Cambridge Cookery Taste of Cambridge St John's College Sidney Sussex College Radmore Farm Shop Nanna Mexico Madingley Hall Institute of Continuing Education Anglia Ruskin University Arjuna Wholefoods</p> <p><u>Public Sector</u></p> <p>South Cambs District Council Cambridgeshire County Council Cambridge City Council</p> <p><u>National Partners</u></p> <p>Sustainable Food Places Food Power Food For Life</p>

CAMBRIDGE SUSTAINABLE FOOD

<p><u>National Partners cont'd</u></p> <p>RSPB Nature Friendly Farmers Network Food Farming & Countryside Commission (Through forthcoming East of England Inquiry) Pesticide Action Network UK Soil Association Farming the Future Network University of Essex Department of Sociology SUSTAIN Fareshare</p> <p><u>Funders</u></p> <p>Cambridge City Council Charities Aid Foundation Cambridgeshire Community Foundation Awards For All WRAP UNICEF Sustainable Food Places Sustain Soil Association South Cambridgeshire District Council Food Power National Lottery Community Fund Meadows Cambridge Redgate Software Cocobolo Coffee Cambs Cuisine Individual donors</p>	<p><u>A special thanks to Organisations and Businesses that have organised and supported during Covid</u></p> <p>CoFarm Meadows Cambridge Maison Clement Hong Kong Fusion Cambridge Regional College Pod Orlem Cambridge Assessment (Michal) Cambridge Dining Company Jack's Gelato Steak & Honour Schlumberger Iqbro wholesalers Cocobolo coffee roasters Liz Young (The Modern Table) Elaje MJP @The Shepherds Peterhouse College The Leys School Fen End Farm The Wimpole Estate CoVeg Wandlebury Estate The Chestnut Group Garden Kitchen</p>	<p><u>Thank you cont'd</u></p> <p>Amore Restaurant in St Ives Zara Indian Cuisine Stir Bakery, Maison Clément Full Circle Daily Bread, Woodview Farm Shop,Gamlingay, Nationwide Produce and the Spearhead Group Glebe Farm Pata Negra The Meadows Deli The Need Project Tzu Chi Foundation Fortnum and Mason Pho Abcan Browns Restaurant Wood Green Connection Through Crafting Department of Material Science Hexcel Red Cross Cam Yoga John Lewis Trinity Hall Cambridge Central Mosque Zumba and all things fitness with Lara and Kelly</p>	<p><u>South Cambridgeshire partners</u></p> <p>Cottenham Eco Eats Sustainable Cottenham Harston Food Hub Willingham Action Group 2G3S (Green groups in Stapleford, Sawston and the Shelfords) Cambourne Village college</p> <p><u>Grow A Row allotments/ growers</u></p> <p>Too many individual home and allotment growers to mention!</p> <p>Histon Community Allotment Old Chesterton Allotments Fen End Farm CoVeg George Street Grow A Row Cambridge Cyrians Community Allotment Victoria Allotments Cambridge Botanic working with local schools</p>
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Introduction

This action plan shows what the Cambridge Sustainable Food Partnership wants to achieve between April 2021- April 2024. The partnership is submitting an application for a Sustainable Food Places Silver Award in April 2021 (currently held by only 4 cities in the UK) and if successful then a 'Going for Gold' campaign will be launched in the Autumn. A Gold standard City has only been awarded to one City in the UK. This action plan will be revised if we are successful in achieving Silver for the City.

Forward

Throughout 2020/ 21 Covid has decimated the hospitality and food sector; seen a rise in the visibility of, and an increase in, those at risk of food poverty; climate change responses have taken a back seat whilst we have been globally dealing with a pandemic and we are yet to see the real impact of Brexit on our food system.

Yet, in Cambridge as elsewhere there has been a huge swell in the amount of community responses and mutual aid groups wanting to participate in civil society and in particular food, be that emergency food provision, growing, or new and innovative ways to reduce the cost and variety of fresh foods available. There is a real opportunity to build on these successes and collaborate on a whole food system approach to some of the most pressing issues in the City.

We are very excited to see the potential for three new food system anchor organisations in the City; Cambridge Food Hub, CoFarm and the Food Distribution Hub and Community Kitchen Centre. All have a commitment to building local sustainable food networks at the heart of what they do and these networks and working relationships have a huge potential for future partnership working.

The food system contributes up to 30% of global greenhouse gas emissions and is a major driver of land degradation and biodiversity loss. Low-cost food systems are able to remain in place because they are deeply embedded in practices all along the food chain and in many aspects of our lives. What does all this mean for building sustainable food systems? First, sectoral policies are no longer sufficient. A whole-of-system approach is needed. Cross-cutting food strategies and food policies are needed to spark a series of coordinated shifts, none of which will happen on their own. Second, these problems cannot be solved at national level alone, but require local action to rebuild local food systems.

Who are Cambridge Sustainable Food?

Cambridge Sustainable Food is a partnership of cross sector representatives working together under the Sustainable Food Places umbrella to address key issues of health and well-being; climate change and food justice. Cambridge Sustainable Food Partnerships' vision is for a fairer and more sustainable food future for Cambridge. CSF Community Interest Company is the incorporated body that carries out work on behalf of the partnership and is aligned in its objectives:

A Whole City Approach: Taking a strategic and collaborative approach to good food governance and action

Building a Good Food Movement: Build public awareness, active food citizenship and a local good food movement for all

Food Justice: Tackle food poverty and diet related ill-health and increasing access to affordable healthy food

A Vibrant Food City: Create a vibrant, prosperous and diverse sustainable food economy

Sourcing and Buying: Transform catering and procurement and revitalize local and sustainable food supply chains

Climate and Nature: Tackle the climate and nature emergency through sustainable food and farming and an end to food waste.

Consultation on this action plan

During 2019, a public consultation event was held at the Grafton Centre. During 2020 views were sought through the web site and social media.

A summary of the ideas generated are in the Appendix on page 29.

CAMBRIDGE SUSTAINABLE FOOD

Aims

Inspire and champion healthy and sustainable food

Ensure healthy, sustainable food is embedded in policy and planning and a collaborative strategic approach is taken across the City

Take a preventative and 'upstream approach' to food poverty and ensure fair access to healthy food

Support and establish initiatives for developing community skills and knowledge around food and growing

Achieve a vibrant, diverse and circular sustainable food economy

Transform catering and food procurement and promote development of local food supply chain

Tackle Climate Change and the Nature emergency

Outcomes

Active food citizenship and a local good food movement.

A broad, representative and dynamic local food partnership

Improved diet and reduction in the number of people with diet related ill health

A vibrant and skilled community and voluntary food sector

good food enterprise is at the heart of a circular local economy

Procurement policy and practice changed to prioritise putting good food on people's plates

Sustainable food production and consumption and resource efficiency are at the heart of tackling the Climate and Nature emergencies

Impact

Healthier lifestyles

Connected and mutually supportive communities

Happier people and increased well being

Reduced Inequalities

Vibrant and diverse food

Reduced waste

Reduced Carbon Footprint and increased biodiversity

1: A city wide approach

Establish a broad, representative and dynamic local food partnership

Partnership Board

The current Partnership Board represents a cross sector of public sector, local business and community organisations working together to develop a more equitable, sustainable and fairer food system for Cambridge. The Food Partnership Board is made up of nominated key stakeholders as well as open to interested individuals and organisations.

Partnership Board members are involved in delivery of partnership projects and campaigns as well as giving strategic direction, advice and oversight. They are also at the forefront of developing new and innovative food initiatives such as [Cambridge Food Hub](#) and [CoFarm Cambridge](#).

Food Poverty Alliance

[Cambridge Food Poverty Alliance](#) work is reported to the Partnership Board and the views of those with lived experience of food poverty (obtained through surveys and interviews) are reflected in the [Food Poverty Action Plan](#). The [Cambridge Food Poverty Alliance](#) meets monthly, and is composed of 11 steering group members and 14 associate members.

Sustainable Procurement

A Sustainable Food Procurement Group was established in 2019, with representation from the City Council, local business and the Soil Association. This follows the successful introduction of Sustainable Food Policies by [Cambridge University](#) and many of the Cambridge Colleges.

CAMBRIDGE SUSTAINABLE FOOD

Community Food Hubs

There is a Community Food Hub network meeting monthly, representing 9 Food Hubs e.g. [Abbey People](#). These were set up in response to Covid but are now considering how to continue whilst embedding sustainable food practices.

Support, Policy, Strategy

The City Council adopted a [Sustainable Food Policy](#) in 2018, which formally recognises CSF as lead partner in the city. Sustainable food is one of six key objectives in the new 2021- 2026 [Climate Change Strategy](#); it is included in the [Anti-Poverty Strategy](#) and in the recent [Sustainable Design and Construction Supplementary Planning Document](#). The Council has also officially endorsed the [Food Poverty Action Plan](#) and created the post of [Lead Councillor for Sustainable Food](#), who sits on the CSFP board.

Cambridge University and Colleges Catering Managers' Committee Sustainable Food Policies [here](#) and [here](#) support Cambridge becoming a Sustainable Food City. South Cambridgeshire District Council is funding CSF to deliver [Food for Our Future](#), a climate change campaign.

Manifesto

Our [Manifesto](#) supports this Action Plan and asks [people](#), [businesses](#) and [organisations](#) to join the Food for Change movement pledging to take personal action. There is a [pledge-award scheme for food businesses](#), backed up by detailed [business support pages](#).

Aims	Action	Partners	Timescale
Champion a healthy, diverse and vibrant sustainable food system through partnership, taking a strategic and collaborative approach to good food governance and action	Broaden membership of Partnership Board to represent all sectors of society Develop the role of Board members to act as ambassadors Continue to develop links with County Council members and officers (across portfolios), South Cambridgeshire District Council, NHS Trust, Greater	CSFPB CSFPB CSF CIC, CSFPB	Ongoing 2022/23 2021/22

CAMBRIDGE SUSTAINABLE FOOD

	Cambridge Shared Waste Service, Cambridge 2030, The Greater Cambridge Partnership, British Dietetics Association, other organisations and professional bodies,	CSFPB	2021/22 ongoing
	Work with Cambridge DEAG to ensure food is firmly embedded in any City wide Action Plan	CSF CIC, CSFPB	2021/22 ongoing
	Establish, facilitate and support Sustainable Food Business Alliance, ensuring representation on the Partnership Board	CSF CIC, Cambridge Food Hub	2021/22 ongoing
	Support, facilitate and administrate Cambridge Food Poverty Alliance, ensuring representation on the Partnership Board	CSF CIC, CFPA	Ongoing
	Support, facilitate and administrate the Community Food Hub network ensuring representation on the Partnership Board	CSF CIC, CFPA	Ongoing
	Develop links with Cambridgeshire and Peterborough Clinical Commissioning Group and explore potential for social prescribing and sustainable, healthy food in NHS settings	CSF CIC, CSFPB, CCC	2021/22
	Develop a Theory of Change and map out what a whole food system approach may look like	CSF CIC, CSFPB	Ongoing
	Engage with local plan and planning permission consultations to promote sustainable food, food growing opportunities in new developments eg: allotments, access to healthy food	CSF CIC, CSFPB	2021/22
	Develop and Launch a whole City Going for Gold Campaign	CSFPB, CSF CIC	2021

2: Building a Good Food Movement

CSF has worked hard to build a solid foundation for a Good Food Movement through its public-facing campaigns, communications and website and will aim to build on this by supporting a high-profile Cambridge Going for Gold campaign over the next 2 years, engaging a wide-range of public and private organisations and businesses, as well as individuals and households.

In 2019 CSF organised a well-supported Veg Cities campaign (3,388 participants), aiming to reduce meat and dairy intake through focusing on increasing fruit and veg consumption, culminating in a week-long [Veg Fest](#) with 41 partners and 16 events. Previously CSF organised the Cambridge [Pumpkin Festival](#) for three years, engaging thousands of people to reduce food waste working with families, community groups and businesses. Other successful campaigns: [Waste Less, Save More](#); [Sugar Smart](#) (with Cambridge United Community Trust and others). More recently CSF ran an online [Food for Our Future](#) campaign in South Cambs during Coronavirus.

CSF aims to involve people from all social and cultural backgrounds in food activities, working to this end with Cambridge Ethnic Community Forum and the Karim Foundation.

Cambridge has a strong tradition of food activists (e.g. Transition [Cambridge](#) with its various projects such as [Cambridge Cropshare](#) and [Grow Your Own](#)). Cambridge University Botanic Garden organizes a [Cambridge Community Growing Group](#) of 12 local community gardens. CSF's [Grow a Row](#) project started during Coronavirus to encourage local groups to grow extra fruit and veg to donate to the emergency food hubs. [CoFarm](#), Cambridge's first community farm, produced its first crops in 2020 and donated them to the food hubs, with the help of an army of volunteers. [CSF's Building Community web pages](#) provide advice and [signposting to local groups](#).

Cambridge City Council promotes sustainable food – it directly manages 120 existing allotments on 8 sites, and there are a further 14 sites managed by allotment societies. Two more sites in new areas are being developed, meaning there are five more sites than two years ago. The Council also supports 'meanwhile' growing spaces and take-up of new allotments and community gardens in new housing developments to encourage residents to grow their own food. Greater Cambridge Shared Planning's [Sustainable Design and Construction SPD](#) includes food growing on new sites.

CAMBRIDGE SUSTAINABLE FOOD

The Council also supports sustainable food projects through Community Development grants, Sustainable City grants, where criteria include ‘increase access to sustainably produced food for residents’, and smaller Area Committee Grants. It is also allowing CSF to use a community centre as a temporary surplus food redistribution hub rent-free while looking for a more permanent site.

Aim	Action	Partners	Timescale
Build public awareness, active food citizenship and a local good food movement	Continue to run an active website, social media and newsletter and maximise opportunities for press coverage	CSF CIC, CSFPB	Ongoing
Inspire and engage the public about good food	Run campaigns, events and activities to raise public awareness of good food including Climate Diets (reducing Meat and Dairy), Grow a Row and Healthy Start Vouchers	CSF CIC, CSFPB, CFPA	Ongoing
Foster food citizenship and a local good food movement	Develop our website and tools so that any individual, business or organisation can understand how to get involved	CSF CIC	2021/22
	Develop, link and expand our pledge and Ambassadors’ scheme for individuals	CSF CIC	2021/22
	Develop, link and expand the business directory and awards scheme for businesses	CSF CIC	2021/22
	Develop and set out ways in which organisations can support and get involved in our work including schools, nurseries and other educational settings	CSF CIC	2021/22
	Work with the Community Food Hubs set up during Covid to investigate how we can work together to foster grassroots action	CSF CIC	2021/22

CAMBRIDGE SUSTAINABLE FOOD

	Create the role of City Community Food Ambassadors, who can advocate for change	CSF CIC, CFPA	2021/22
	Develop resource boxes, such as ‘everything you need to run a stall’ (or cookery workshop) or campaign tools, that can be used by communities	CSF CIC, CSFPB	2021/22
	Develop our Grow a Row scheme to facilitate growing and sharing food in the Food Hubs	CSF CIC	2021/22
	Share learning and resources with other areas and Cities e.g. community resource box guides, ambassadors scheme	CSF CIC	Ongoing
	Strengthen community activist support through network meetings for example	CSF CIC, CSFPB	Ongoing
	Map assets and land across the city which are available to the community and expand community projects side of website to promote tools, resources and assets available	CSF CIC	2022/23
	Develop further online resources for community food initiatives	CSF CIC	2022/23
	Continue to run a structured volunteer recruitment/support programme	CSF CIC	2022/23
	Develop online tools to measure city-wide impact	CSF CIC	Ongoing
	Scale the CoFarm model across a distributed estate of additional sites around Cambridge and work with existing farmers to transition to agroecological co-farming. Target: 500 acres serving Cambridge by 2030.	CoFarm.	2022/23

	Work with City Council and other partners to promote meanwhile leases for community growing spaces	City Council	2021/23
<h2>3: Food Justice</h2>			
<p>CSF is the lead organization for the Cambridge Food Poverty Alliance (CPFA), formed in 2018 as part of the Food Power network. The Alliance has 25 organisational members and meets monthly.</p> <p>Over three years, CPFA has:</p> <ul style="list-style-type: none"> ● produced a report on food poverty in Cambridge ● organized Cambridge’s first food poverty conference ● co-created the Cambridge Food Poverty Action Plan (endorsed by Cambridge City Council) through consultation, workshops, interviews and questionnaires ● led Cambridge’s Coronavirus Emergency Food Response (see report) ● constantly updated signposting to emergency services ● assisted in creating and supporting nine community food hubs <p>Food justice is about more than emergency food provision. Cambridge supports higher wages through a Living Wage campaign: Cambridge City Council is officially accredited by the Living Wage Foundation and employs a Living Wage Officer to promote the scheme (75 businesses now accredited). In 2019 Cambridge received a Living Wage Champion Award from the Living Wage Foundation.</p> <p>Information and training</p> <p>CSF produced a signposting tool for professionals to support rapid referral to those in need, ran training for midwives on Healthy Start Vouchers and on food poverty for Children’s Centre managers and youth workers. The regularly updated Coronavirus emergency food signposting tool for organisations, created by CSF on behalf of the CPFA, is widely distributed and web pages are available for professionals and the public.</p>			

CAMBRIDGE SUSTAINABLE FOOD

Healthy Start

- ongoing campaign to increase uptake of Healthy Start vouchers, including
- stalls/materials promoting vouchers
- cookery sessions based on fruit and veg
- partnering with a local box scheme to [deliver weekly veg boxes](#) + recipes to targeted families in return for a Healthy Start voucher + £2

There are also regular free targeted cookery classes in the city (Red Hen's [Club Cook](#); Romsey Mill (the [Let's Cook](#) project); [CSF](#), funded by Cambridge City Council).

Aim	Action	Partners	Timescale
<p>Tackle food poverty and diet related ill-health and increase access to affordable healthy food</p> <p>Promote healthy eating</p>	<p>Increase the uptake of Healthy Start Vouchers to 80% in low income areas by:</p> <ul style="list-style-type: none"> ● Developing an easy read sheet that explains Healthy Start and working with local leaders to target families in low income areas ● Run a campaign to increase the number of shops that accept the vouchers ● Running a trial scheme of accepting vouchers at stalls run in community spaces 	CFPA, CSF CIC	2021/22 ongoing
	<p>Increase the uptake of Free School Meals by:</p> <ul style="list-style-type: none"> ● Identifying research partner to carry out a study of why uptake is different for different schools, how this has changed during Covid and why there is lower uptake amongst teens 	CFPA, CSF CIC	2023/24
	<ul style="list-style-type: none"> ● Promote free school meals via CFPA 	CFPA, CSF CIC	Ongoing

CAMBRIDGE SUSTAINABLE FOOD

	<p>Engage children and parents-in learning about food/ nutrition/ budgeting by:</p> <ul style="list-style-type: none"> • Continuing to develop and deliver Cookery Workshops • Work with Red Hen and other providers to ensure Cookery workshops are reaching those that want and need them • Promoting the Food For Life campaign to schools <p>Establishing a city-wide approach to breakfast clubs by :</p> <ul style="list-style-type: none"> • Mapping who is providing services, assess level of uptake in low income areas • Establish a network of providers and explore ways in which a city-wide approach may be developed <p>Increase provision and ensure quality of service of Holiday Lunches through:</p> <ul style="list-style-type: none"> • ensuring there is consistency of standards across all provision (hygiene; safeguarding; nutrition, support for volunteers) • Focusing on areas where there is no provision and increasing uptake amongst those who are entitled to free school meals • developing and maintaining a list of organisations that can provide activities including Introducing literacy/ reading activities as requested by parents at Ross Street • recruit, train and support a pool of volunteers, who can be used whenever necessary at HL venues including those that attend the lunches • Link with local faith groups and community leaders to target families on FSM 	<p>CFPA, CSF CIC</p> <p>CFPA, CSF CIC</p> <p>CFPA, CSF CIC</p>	<p>2021/22 ongoing</p> <p>2023/24</p> <p>ongoing 2021/22 2021/22 ongoing 2021/23 ongoing 2021/22</p>
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CAMBRIDGE SUSTAINABLE FOOD

	<ul style="list-style-type: none"> ● Continuing to develop a participatory model which includes cookery workshops as part of holiday lunch sessions ● Implementing a Sustainable Food / Climate Change policy ● convene a Holiday Lunch providers meeting at least 4 times a year ● create a Holiday Lunch Handbook with guidelines on all aspects of holding HLs (Health and Safety, how to run a session, recipes for bulk cooking, nutritional standards, carbon reduction policy, safeguarding and risk assessments) ● be responsible for consulting HL attendees annually and ensuring their views are taken into account when planning future HLs. ● seek funding through donations of food and money to support the programme ● train, recruit and manage chefs where necessary. <p>Develop and support emergency food provision through:</p> <ul style="list-style-type: none"> ● Updating and continuing to promote emergency signposting toolkit with agencies in the City ● Developing training for frontline workers, including information sheets ● Mapping and circulating timetable of existing provision of Community Meals, where possible asking organisations to fill gaps/ move service times so that meal provision is more even ● Working with Cambridge City Foodbank to promote and support opening a Fairbite social supermarket in a new area of the City 	<p>City Council/ CSF CIC / CFPA. Food Hubs.</p>	<p>ongoing</p> <p>2021/22</p> <p>2021/22</p> <p>ongoing</p> <p>2021/22 ongoing</p> <p>2022 - 24</p> <p>Ongoing</p> <p>2021 - 24</p>
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CAMBRIDGE SUSTAINABLE FOOD

	<ul style="list-style-type: none"> ● Maintaining food hubs provision around the city where possible, needed and wanted ● Developing a permanent central food distribution hub and community kitchen to deliver consistent provision across the city. ● Encouraging the development of more social food provision eg food pantry ● Working strategically with the Karim Foundation to make food supplied and distributed more diverse <p>Tackle the underlying causes of food poverty through:</p> <ul style="list-style-type: none"> ● Mapping range of support being offered by frontline organisations and identify gaps and best practice ● Better integrating money advice into food poverty programmes through materials eg: what advice can be given at Food Banks, holiday lunches, cookery workshops, Food Hubs, Virtual Community Centre <p>Increase uptake of Living Wage by:</p> <ul style="list-style-type: none"> ● Running a campaign with the City Council Living wage office and seek to increase uptake of living wage in traditionally low-waged sectors eg: catering and hospitality. <p>Increase employability through training and education (including in the catering industry) through:</p> <ul style="list-style-type: none"> ● Conducting a needs assessment for training programmes for sustainable food startups and community groups. ● Carrying out needs assessment for volunteering with food projects as a route to employment . 		<p>Ongoing</p> <p>2022/2023</p> <p>2021 -2023</p> <p>Ongoing</p> <p>2021/2022/ ongoing</p> <p>2022/23</p> <p>2023/24</p>
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CAMBRIDGE SUSTAINABLE FOOD

	<p>Increase the variety of Community groups in the City and increase the funding available to them by:</p> <ul style="list-style-type: none"> • Developing case studies to raise the profile of existing projects, with a focus on the narrative and telling people's stories • Setting up a forum to encourage partnership working and collaborative bid writing • Work with the Bangladesh Welfare Association to set up a Community Food Hub • Develop a buddy and/ or support scheme for those moving into accommodation for first time or moving from or into temp accommodation e.g. cooking first meal together, dry store/ kitchen equipment pack • Provide support and training/ info for community groups in complying with statutory obligations eg: safeguarding, food hygiene <p>Increase volunteer numbers</p> <ul style="list-style-type: none"> • Developing a volunteering scheme for food poverty projects • Encouraging participation and volunteering by those experiencing food poverty by promoting and administering Time Credits <p>Increase awareness of access to healthy and fresh food by:</p> <ul style="list-style-type: none"> • Increasing the opportunity for growing food in the City e.g. Grow A Row, allotments, CoFarm, Community Gardens • Exploring options to increase access to fresh, low-cost ingredients e.g. Healthy Start box scheme/ Good Food For All scheme with Cambridge Food Hub, membership model for Community Food Hubs, pop-up market 		<p>2021/22 /23 ongoing</p> <p>2021/22 ongoing</p> <p>2021/22 ongoing</p>
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CAMBRIDGE SUSTAINABLE FOOD

	<p>Facilitate participation in projects, campaigns and empowerment of those in food poverty by:</p> <ul style="list-style-type: none"> • Establishing experts by experience programme, potentially through relationships developed through Holiday Lunches • Investigating what would help remove the stigma surrounding access to free food/ benefits eg through in-depth interviews/ workshops, using tools developed by Leapfrog. <p>Monitor and evaluate the amount, type and extent of food poverty through:</p> <ul style="list-style-type: none"> • Updating baseline data and compare to indicators on food poverty and reporting annually • Highlighting changes that have happened due to Covid • Continue to map all resources and provision across the city through website Community Food Map <p>Encourage the formation of Food Poverty Alliances in the county</p> <p>Continue to promote and run healthy eating campaigns eg: Sugar Smart</p> <p>Continue to explore opportunities with GP’s surgeries, Cambridgeshire and Peterborough NHS Foundation Trust and City Council to establish green social prescribing</p> <p>Promote nutritional guidelines for food provision projects</p>		<p>2021/22 Ongoing</p> <p>Ongoing</p> <p>2021/22 Ongoing</p> <p>2021/22 Ongoing</p> <p>2021/22 Ongoing</p> <p>2021/22 Ongoing</p>
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4: A vibrant, prosperous and diverse sustainable food economy

[Cambridge Market](#) is at the heart of the city's sustainable food culture, with stalls trading in the Market Square since the middle ages, with fresh local produce available every day. The Sunday market features several local/organic food traders. The market won an [NABMA](#) award in 2017. [foodPark](#), a collective of 12 food trucks selling healthy, high quality take-away food, which was established because rents are so high in the city, has thousands of regular followers.

As well as supporting Cambridge market, Cambridge City Council sets sustainability standards for food traders at events on Council-owned land. For the Cambridge Folk Festival, with 14,000 visitors annually, they specify sustainable food/packaging. They encourage implementation through advice and a green deposit scheme and received an '[outstanding' Greener Festival Award](#).

There are also several local box schemes:

- [Cambridge Organic](#), which sources fruit and vegetables from 12 local growers and a larger number of local food producers/processors.
- [Cambridge Fruit Company](#), which delivers fruit, veg and other local produce, eg meat and bread
- [Waterland Organics](#), a local farm with its own veg box scheme
- [Flourish Produce](#), a Cambridgeshire farm using regenerative agriculture

[Cambridge Food Hub](#) has created infrastructure facilitating direct trade between local food producers/processors and buyers (independent shops/restaurants, University colleges), with goods traded on the [Open Food Network](#) and the Food Hub providing logistical services (including electric van delivery). Cambridge Food Hub puts the 'Local Food Ecosystem' concept of food supply chain coordination into practice, which eliminates systemic food waste and achieves more equitable distribution of food.

Support for smaller independent food businesses

CSF has webpages with information about [how to set up a food businesses](#) and offers a mentoring scheme. The City Council has low-rent commercial units and various organisations offer free start-up programmes or other support ([Allia](#), [Cambridge BID](#), Cambridge University-hosted [EIT Food](#)).

CAMBRIDGE SUSTAINABLE FOOD

Promoting local sustainable food businesses

- CSF has a searchable [Sustainable Food Directory](#) of over 90 food businesses (over 12,000 views)
- The annual [EAT Cambridge festival](#), attended by thousands over 2 weeks, celebrates local independents with a food fair at the Corn Exchange and a wide range of fringe events
- CSF has an [Awards Scheme for businesses](#), with 28 award-holders (7 Gold, 16 Silver, 5 Bronze)
- Award-winning [Cambridge Food Tour](#) promotes high-quality local food independent businesses to hundreds of tourists
- [Tourist Information](#) focuses strongly on good-quality food independents

Aim	Action	Partners	Timescale
Create a vibrant, prosperous and diverse sustainable food economy	Expand Pantry model or similar to local hubs created during COVID 19 where possible	CSF CIC, CFPA	2021 - 23
Put good food enterprise at the heart of local economic development	Secure premises to further develop Cambridge Food Hub; change the business model of the Cambridge Food Hub to a community / employee owner model	Cambridge Food Hub	2021/22
	Seek to build a relationship with key commercial landlords in the city to support sustainable food businesses	CSF CIC, CSFPB	2023/24
	Revise criteria, expand and promote Sustainable Food Business Directory	CSF CIC	2021/22
	Develop and launch modular Sustainable Food Business Awards Scheme	CSF CIC	2021/22 ongoing
	Develop Sustainable Food Trails with local businesses	CSF CIC	

CAMBRIDGE SUSTAINABLE FOOD

	Create a clear and easy to follow pathway for businesses to become involved, pledge and take action	CSF CIC	2022/23
	Continue to offer a Sustainable Food Business mentor scheme and investigate possibilities of working with other business development agencies in the City	CSF CIC, CSFPB	2021/22 Ongoing
	Work with the Cambridge Food Hub to promote local sustainable producers , encouraging them to list their products on the Open Food Network. Encourage local food businesses to buy directly from local producers via OFN	CSF CIC, Cambridge Food Hub, County Council	Ongoing
	Continue to run campaigns, events and activities to raise public awareness of local sustainable food businesses including at EAT Cambridge	CSF CIC, CSFPB	Ongoing
	Promote local, seasonal veg box schemes	CSF CIC, Cambridge Food Hub, CoFarm	Ongoing
	Promote local sustainable delivery services/ platforms	CSF CIC	Ongoing
	Establish, facilitate and support Sustainable Food Business Alliance	CSF CIC, Cambridge Food Hub	2021/22 ongoing
	Engage with local growers, including County owned farms though the County Estates Manager, to develop and improve local supply chains and increase connection for City residents to where their food comes from	County Council farms, Cambridge Food Hub, CSF CIC	2021/23

5: Transforming Procurement

Exciting changes have taken place in food procurement over the last few years in Cambridge.

Changing policy and practice to put good food on people's plates

Cambridge City Council has had a [Sustainable Food Policy](#) since 2018 and its [Climate Change Strategy](#) includes sustainable food. For example, the terms and conditions for traders at the Cambridge Folk Festival (14,000 visitors annually and an 'outstanding' [A Greener Festival award](#), which includes procurement) specify sustainable food (Fairtrade, organic where possible, Red Tractor minimum, some traders vegan) and packaging (no plastic bottles, compostable serving trays/reusable cups). The [Refill](#) scheme operates in Cambridge and the Council is opening 10 new drinking fountains in the city.

Cambridge Sustainable Food convenes a Sustainable Food Procurement Group (including the Council) which meets quarterly and which keeps track of progress towards more sustainable food procurement in the city.

Cambridge University has had a comprehensive [Sustainable Food Policy](#) since 2016 (no ruminant meat, reducing meat/dairy, promoting plant-based food). The University Sustainability Department [reviewed the policy](#): land use footprint reduced by 25%, carbon footprint by 34%. The Colleges' Catering Managers Committee followed suit in 2018. Other organisations and businesses in Cambridge hold food sustainability awards (MSC (for fish), Good Egg) and 25 schools/nurseries/colleges hold Food For Life Served Here awards.

Improving connections and collaboration across the local supply chain

The [Cambridge Food Hub](#) is reaching out to local producers to increase their access to larger scale markets and develop shorter supply chains. It has been part of the Open Food Network (business-to-business sales) since 2019, with 16 local producers and growers promoted virtually through the Hub.

Cambridge University requires all companies on the University's Preferred Supplier List to meet the requirements of its Sustainable Food Policy. Product specification (seasonality, local sourcing, vegan/vegetarian/special diets) and sustainability have a 40% weighting in the

CAMBRIDGE SUSTAINABLE FOOD

scoring system for new tenders. Local and regional suppliers are represented in each food category from which colleges can choose to buy. Around two thirds of the annual spend is with locally or regionally based suppliers.

Aim	Action	Partners	Timescale
Transform catering and procurement and revitalize local and sustainable food supply chains	Continue to map and update accreditations, policies and standards attained and developed by the public sector, large catering businesses and small scale outlets.	CSF CIC, CSFBA	2022/23 ongoing
Change policy and practice to put good food on people's plates	Showcasing achievements and identifying opportunities for further development	CSF CIC, CSFBA	2022/23
Improve connections and collaboration across the local supply chain	Work with City Council procurement officer to explore opportunities for sustainable food procurement	CSF CIC	2022/23
	Engage with county council and other public sector bodies to understand existing sustainable food provision and opportunities for improvement	CSF CIC	2023/24
	Engage with large private caterers to understand existing sustainable food provision and opportunities for improvement	CSF CIC	2023/24
	Engage with restaurants and other catering outlets to understand existing sustainable food provision and opportunities for improvement	CSF CIC	2023/24
	Revise criteria, expand and promote Sustainable Food Business Directory, including a focus on sustainable sourcing	CSF CIC	2021/22
	Develop and launch modular Sustainable Food Business Awards Scheme, including focus on sustainable sourcing	CSF CIC	2021/22

CAMBRIDGE SUSTAINABLE FOOD

	Work with partners to run a meet the supplier event	CSF CIC, Cambridge Food Hub	2023/24
	Establish, facilitate and support Sustainable Food Business Alliance, including a focus on sustainable sourcing	CSF CIC, Cambridge Food Hub	2021/22

Tackling the Climate and Nature Emergency

We face ecological catastrophe because of our increasing greenhouse gas emissions, between [25% and 30%](#) of which come from food production. (The higher figure includes food waste.) [Land use change is a big factor](#): when forests are cleared to make room for farms and livestock – this happens on a daily basis in some parts of the world – large stores of greenhouse gases are released into the atmosphere. Carbon dioxide, methane (from the digestion of ruminant livestock) and nitrous oxide (eg from animal manure) are major contributors to global heating. The UK’s Committee on Climate Change recommended a [20% cut in meat and dairy by 2030](#), rising to 35% for meat by 2050, while [Greenpeace has recommended a 71% cut by 2030](#).

- CSF is running a [Food for Our Future](#) campaign asking people to pledge to reduce meat, dairy and food waste.
- [Cambridge City Council](#), [South Cambs District Council](#) and Cambridgeshire County Council have all recognized the seriousness of the situation by declaring a Climate Emergency.
- In 2020 the Council launched a [Cambridge Climate Change Charter](#) and Pledge, commissioned from Cambridge Carbon Footprint (with food section from CSF), to help households and businesses reduce their emissions.

With industrial farming methods a big part of the problem, agroecology promotes farming practices that mitigate climate change – reducing emissions, recycling resources and prioritizing local supply chains. [CoFarm](#) takes an agroecological approach [in harmony with nature](#), collaborating with [Nature Friendly Farming Network](#), [Pesticide Action Network](#) and the [Soil Association](#) on nature-friendly training for farmers. CoFarm aims to expand to 500 acres of community farming in and around Cambridge, following the launch of the pilot site in Abbey Ward in 2020.

CAMBRIDGE SUSTAINABLE FOOD

Reduce, redirect and recycle food, packaging and related waste

There are many initiatives across the city working to reduce, redirect and recycle food-related waste.

- Greater Cambridge Shared Waste Partnership collects food waste free from households and runs a [commercial service](#) for food businesses
- CSF runs a food redistribution centre, providing [9 community food hubs](#) with surplus food, including from local businesses
- Cambridge City Council has a team of [Recycling Champions](#) who promote food waste reduction using Love Food Hate Waste materials
- [Cambridge FoodCycle](#) volunteers collect surplus food from local businesses to produce free/low cost community meals
- CSF runs a [Taste Not Waste](#) campaign for local food businesses (20.5 tonnes food saved annually by 10 businesses)
- Cambridge Food Hub runs a [Green Coffee Scheme](#), where coffee grounds for recycling are collected when deliveries are made
- CSF regularly runs food waste reduction campaigns, eg [Food for Our Future](#) in 2020.

Aim	Action	Partners	Timescale
Tackle the climate and nature emergency through sustainable food	Work with City Council to implement the Climate Change Strategy	CSFPB, CSF CIC	2021- 2024
Promote sustainable food production and consumption and resource efficiency	Promote the City Council Climate Charter	CSFPB, CSF CIC	2021 ongoing
Reduce, redirect and recycle food, packaging and related waste	Revise criteria, expand and promote Sustainable Food Business Directory	CSF CIC	2021/2022
	Develop and launch modular Sustainable Food Business Awards Scheme	CSF CIC	2021/2022
	Encourage local authorities to sign up to the Glasgow Declaration	CSF CIC	2021/2022

CAMBRIDGE SUSTAINABLE FOOD

	Continue to run campaigns, events and activities to raise public and business awareness of climate and nature emergencies e.g food and packaging waste reduction,	CSF CIC	Ongoing
	Continue to facilitate and support the existing surplus food distribution network	CSF CIC, CFPA	Ongoing
	Develop the new surplus food redistribution hub, community kitchen, Food Hubs / Community Fridges	CSF CIC, CFPA, CSFPB	2021-2022 Ongoing
	Expand the number of businesses donating surplus food	CSF CIC, CFPA,	Ongoing
	National campaign with Sustainable Food Places and local authorities to reduce meat and dairy promoting Climate Diets	CSF CIC	2021 -2022
	Continue to support CoFarm with current activities and case study dissemination to aid scale up and the just transition to agroecological food and farming systems across Cambridgeshire.	CSF CIC, CSFPB	2021 - 2026
	Work with CoFarm Cambridge and partners (FFCC, RSPB, Natural Cambridgeshire, National Trust, Cambridge Water etc.) to make the pilot CoFarm site in Abbey a flagship community-based training site for formal and informal agroecological food & farming training and education	CoFarm, CSF CIC, CSFPB	Ongoing
	Engage with County Farms and other growers and support strategies for adopting and extending agroecological production in the County through publicity and links to improved supply chains	County farms, Carbon Neutral Cambridge Cambridge Food Hub, CoFarm	2022/23 2021 ongoing
	Promote the work of local agroecology, nature friendly farming etc	CSF CIC, CSFPB	2021/22

CAMBRIDGE SUSTAINABLE FOOD

	Develop links between CoFarm and County Council Estates Manager to explore possible peri-urban sites for growing	CSF CIC, CoFarm, City Council	ongoing
	Support the City Council Tree Canopy Project eg at CoFarm planting 100 fruit trees in the farm, and 100 heritage variety fruit trees funded by Cambridge Water	CSF CIC, CSFPB	ongoing
	Support climate action groups in the city by holding networking events, publishing materials and supplying information on sustainable food	CSF CIC, CSFPB	ongoing
	Continue to promote circular food economy initiatives eg: Green Coffee Shop Scheme	CSF CIC, CSFPB, Cambridge Food Hub	ongoing
	Explore and promote opportunities for people in flats and offices to recycle food waste	S Cambs Council City Council	2021/22

Appendix

Summary of Consultation Responses 2019 - 2021

1. ***Taking a strategic and collaborative approach to good food governance and action***

- Concern about chemicals, preservatives, GMO food
- Opportunities for food growing / allotments in all new developments
- More land to be made available for people to be involved in growing food
- Sustainable food in policy and planning
- Link policy across the political spectrum, engage with local farmers / philanthropists to improve financial sustainability of initiatives

2. ***Healthy food for all***

- Replace fast/ junk food outlets with healthy options
- Promote sugar free diets
- Make sustainable food affordable to all
- Better provision for people on the streets
- Better access to healthy food for all – local greengrocers and markets

CAMBRIDGE SUSTAINABLE FOOD

3. *Building public awareness, active food citizenship and a local good food movement*

- Cookery classes available for all
- Community meals
- More allotments/ community gardens and opportunities to learn about growing
- More allotments in new developments
- Encourage growing your own and cooking skills
- More teaching in schools about growing food
- Support for local community groups

4. *Creating a vibrant, prosperous and diverse food economy*

- More sustainable grocery shops/ greengrocers
- Reduced rent for small greengrocers
- Better connecting local producers to local consumers
- Work with large and small businesses
- Explore hi tech methods of growing

5. *Transforming catering and procurement*

CAMBRIDGE SUSTAINABLE FOOD

- Better labelling on where food is from
- Incentives for reducing plastic packaging
- Better engagement of University with community initiatives

6. *Tackling the climate and nature emergency through sustainable food and farming and an end to food waste*

- Promote vegan
- Reduce food waste and educate people about using leftovers
- Reduce plastic packaging
- Opportunities for people in flats and offices to recycle food waste