

# CAMBRIDGE SUSTAINABLE FOOD



## ANNUAL IMPACT REPORT 2022 - 2023

[www.cambridgesustainablefood.org](http://www.cambridgesustainablefood.org)

# INTRODUCTION AND FOREWORD



**Welcome to the Cambridge Sustainable Food (CSF) C.I.C Annual Impact Report** for the year to 31st March 2023. It has been a busy and successful year. The beginning of this year saw the launch of the citywide ambition to gain Gold Food City status from the Sustainable Food Places programme - delivering this plan for the city has been the key focus of our work this year. We continued our core work of food and climate, local food businesses and food justice, building networks and partnerships across the city and county. Later on in the year we navigated a premises move and organised and delivered our first week long Food for the Planet Festival.

This year has seen us consolidate our emergency food work that we started during the pandemic and continues at a similar volume with the current challenges of the cost of living crisis. We recognise that there is still a need for this type of support in the city and are committed to ensuring people in our community do not go hungry. However, we know that delivering a constant supply of emergency food without considering 'the upstream' causes and solutions is not the answer to addressing food poverty in Cambridge. Therefore, we have started to refocus our work to take a whole food system approach.

More than ever before we believe that building resilient sustainable food systems, working with and in our communities, is a critical part of the solution to climate change and food justice. We believe this approach needs to happen alongside that of national policy changes that affect the way in which our food system operates.

As we move forward, we will continue to build partnerships and work collaboratively to build resilient local food systems, while ensuring healthy and affordable food that addresses the climate emergency is accessible for all in the city.

**Sam Dyer, CEO and Director**

**THANK YOU** While there are too many people to thank individually, we'd like to give a big thank you to the fabulous front line team at CSF C.I.C, Gemma, Louise, Becca and Bea and to Bev and Ann who worked tirelessly in the background as directors.

**#YES WE CAM**

# VISION AND STRATEGY



## OUR VISION

We believe in the power of food for change. Our vision is for a different, fairer and more sustainable resilient food system in Cambridge that enables people to have a say in the decisions that affect them and future generations.

## STRATEGY

Our work is focused on partnerships, projects and campaigns that capture the imagination and help deliver change in Cambridge and the surrounding areas.

We are a member of the **Sustainable Food Places** network, run by Sustain, The Soil Association and Food Matters. Our work follows the keys issues set out by the Sustainable Food Places programme.

### Six Key Issues:

1. Promoting Healthy and Sustainable Food
2. Food Poverty, Ill Health and Healthy Food Access
3. Community Knowledge, Skills and Resources
4. Supporting a Diverse and Vibrant Food Economy
5. Transforming Catering and Food Procurement
6. Reducing Food Waste and the Ecological Footprint of Food



Having achieved a Sustainable Food Places Silver Award in 2021, in May 2022 we launched **#GoldFoodCambridge**, with Cambridge aiming to become the third Gold Food City in the UK by June 2024. See our **Gold Food Cambridge action plan**, which has directed our work this year. To achieve Gold status, our work will build on the city's achievements around the six key issues as well as focus on the following two areas of excellence that were identified by the CSF Partnership Board.

**Area of Excellence 1:**  
Action on climate and biodiversity as primary drivers of a resilient food system

**Area of Excellence 2:**  
From food insecurity to food justice: developing a new approach to ensure good food for all

# OUR IMPACT: EXECUTIVE SUMMARY



For the purpose of this impact report, our work in Cambridge is split into three key focus areas - food justice, food and climate and food businesses.

## FOCUS AREA: FOOD JUSTICE

6

Cambridge Food Poverty Alliance (CFPA) meetings

30

CFPA member organisations

1

Food Justice Conference

Overall food redistributed across Cambridge

By CSF Redistribution Centre

75 tonnes

By CSF supported Community Food Hubs

112 tonnes

Total

187 tonnes

22,271

visits to the Community Food Hubs



2.4 tonnes

of produce donated via Grow A Row



90+

local businesses and organisations partnered with

24 tonnes of surplus redistributed by CSF

=

15.04 tonnes saved from landfill locally\*



66 tonnes of surplus redistributed by CSF supported food hubs

=

41.37 tonnes saved from landfill locally\*



1,199 holiday lunches provided by CSF

2,476 holiday lunches provided across the city

469 volunteers giving 12,756 hours of their time to CSF and the CSF supported community food hubs

\*calculated using the 2022 Government Greenhouse Gas Conversion Factors for Company Reporting assuming all surplus food would have gone to landfill

# OUR IMPACT: EXECUTIVE SUMMARY



## FOCUS AREA: FOOD AND CLIMATE

**20**  
Climate Diet Stalls

**1,228**  
Visitors to Climate Diet Stalls

**124**  
Pledges for change

**6**  
Good to Grow Events



**1**  
School Disco Soup



**2**  
Cookery demos @ Fen Edge Festival

The **1st Food for the Planet Festival**

**27** festival events with  
**2,396** attendees

**14** restaurant climate specials  
and **2** schools climate lunches

## FOCUS AREA: FOOD BUSINESSES

**3**  
Sourcing webinars

**4**  
Sustainable Food Business  
Alliance meetings

**100+**  
Local businesses members of the  
Sustainable Food Directory



**7**  
Local businesses achieved Silver  
Sustainable Food Business  
Awards



**3** environment



**4** sourcing

# FOCUS AREA: FOOD JUSTICE



## FOOD POVERTY ALLIANCE WORKING

### Cambridge Food Poverty Alliance (CFPA)

CSF CIC is the lead organisation for CFPA, a collaborative network of organisations working together to deliver the Cambridge Food Poverty Action Plan and alleviate food poverty in the city.

As part of this we continue to run a food support signposting service both for members of the public and organisations.

#### Highlights of the alliances work this year include:

- **Hosting Cambridge's first Food Justice Conference in partnership with Cambridge City Council**
- **Collectively fundraising £24,522 for 13 member organisations to buy ingredients and slow cookers in response to the cost of living crisis**
- **Successfully applying to the J and H Foodbank fund and receiving £8,000 on behalf of eight community food hubs**

### Alliance development in Cambridgeshire

Working with the Think Communities Team at Cambridgeshire County Council, this year CSF explored the potential for the alliance model of collaborative working out in the county. This work included mentoring The Lighthouse project, Ely, to become the lead organisation for the East Cambs Food Action Network, assisting to develop an additional funding stream for food projects through the Innovate and Cultivate Fund and two county wide networking events.

6

CFPA meetings

30

CFPA member organisations

£23,658

fundraised for alliance member organisations (not CSF)



Cambridge Cost of Food and Living Crisis Campaign

## HEALTHY START PROMOTION

With support from Cambridgeshire Community Foundation we continued to promote the uptake of healthy start vouchers and this year focussed on ethnic minority groups where uptake is typically low. We promoted healthy start at -

6 women's health sessions

1 Ukranian adaptation session

7 cost of living support pop-ups

# FOCUS AREA: FOOD JUSTICE

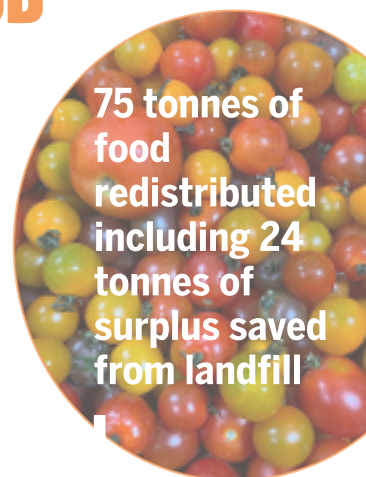


## COMMUNITY FOOD REDISTRIBUTION CENTRE: SUPPORTING FOOD HUBS AND LOCAL FOOD PROJECTS

We continued to circulate food to the eight community food hubs and support them with funding opportunities, volunteers, monitoring and information on compliance.

In November 2022, we moved from our temporary home at Buchan Street Neighbourhood Centre, which Cambridge City Council had generously made available to CSF since August 2020, to a new warehouse and office space in the Abbey district. Other redistribution centre activities included:

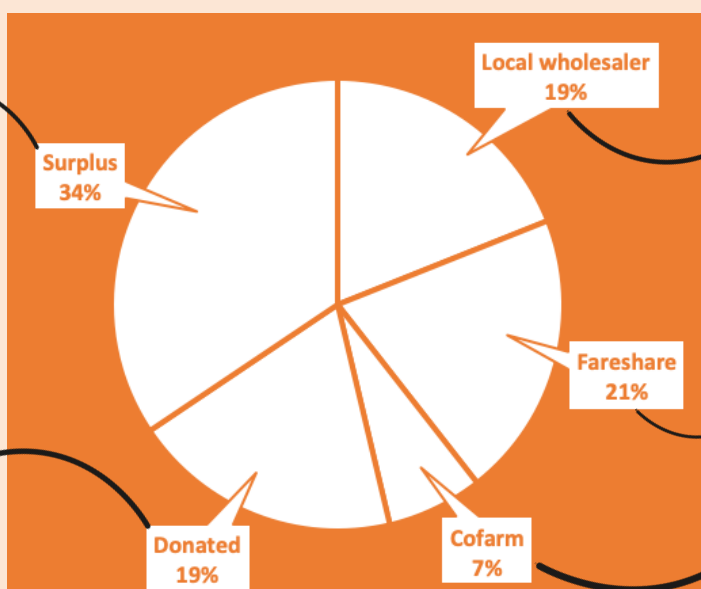
- Providing food for local front line organisations e.g. It Takes A City, Winter Comfort, Foodcycle, Cambridge Community Kitchen and Cambridge Women's Aid
- Lending out our 'cookery workshop in a box', enabling organisations such as Abbey People to run their own cookery workshop sessions
- Working with Cambridge Ethnic Community Forum, The Bangladesh Welfare and Culture Association, The Karim Foundation and Cambridge City Council Diversity and Inclusion team to ensure culturally appropriate food was available throughout the city



### Where the food circulated through the redistribution centre came from:

**34%** was surplus food, which would otherwise go to waste, and was collected from local supermarkets and retailers such as Maison Clement Bakery

**19%** was donated food, gathered through our Grow a Row scheme, from supermarket collection points and local individuals, businesses and organisations such as faith groups and schools



**47%** was fresh produce which was bought in from a local wholesaler, national food waste redistribution charity Fareshare and Cofarm, Cambridge

# FOCUS AREA: FOOD JUSTICE



## SUPPORT AT CHRISTMAS TIME

### Christmas Hampers Project

Once again in December 2022 we worked in partnership with Cambridge City Foodbank and the team at Cambridge City Council to provide food support and some festive cheer to vulnerable households across the city. Households received hampers containing non-perishable festive food items, seasonal vegetables and family games, which were donated by local businesses and members of the local community.

We collaborated with local organisations and agencies working directly with households to reach people in need.

### Meals for Sheltered Housing Residents

We partnered with local businesses Cambridge Dining Company and Fitzwilliam Events who donated Christmas dinners, which were delivered to **115 sheltered housing residents**.



## GOOD FOOD NEIGHBOURHOODS



In consultation with the community food hubs and their attendees we started to explore what the **Good Food Neighbourhood model** may look like in Cambridge and whether the hubs could develop good food projects (eg social supermarket models, growing projects and community meals) alongside giving out food to residents in need.

We hosted community meals at five of the hubs to consult visitors about their food experiences and what they would like to see in their neighbourhood. Using an appreciative inquiry approach, **37 stories** were collected.



# FOCUS AREA: FOOD JUSTICE



## THE HOLIDAY LUNCH PROGRAMME

We were delighted to, once again, work with Cambridge City Council and partners across the city to deliver the holiday lunch programme this year.

The project ensures that **disadvantaged families can enjoy activities and a healthy, nutritious meal during the school holidays.**

CSF provided meals, monitoring and volunteer support to partners. We convened four holiday lunch network meetings, focusing on finding new ways forward for the programme post pandemic.

This year, we were pleased to see a full year of in-person events and to support **Arbury Road Baptist Church to develop their 'Come Along and Cook' lunch** where lunch attendees participate and cook together.

**50 events**  
across **11**  
venues

**1,199 meals**  
provided by CSF



## CSF COMMUNITY KITCHEN

Following our move out of Buchan Street in November 2022, we joined forces with St Philip's Church in Romsey to use the Cornerstone kitchen space to develop a community kitchen. Alongside cooking for the holiday lunch programme, we have built a small but growing catering enterprise using food that would otherwise go to waste to raise funds to support the city's food justice work.



## COOKERY WORKSHOPS

We worked with Cambridge Women's Aid and The Karim Foundation to deliver a series of **5 cookery workshops** for vulnerable women.

“The course went brilliantly well. The women have individually and collectively told me that they all learnt new skills, introduced new flavours to their children and just enjoyed some time to themselves”  
- **Women's Aid Family Worker**



We were thrilled to learn in March that we had been selected as one of 10 kitchens in the world, to take part in the new Global Planet Kitchen programme run by Made in Hackney in 23/24.

# FOCUS AREA: FOOD AND CLIMATE



## CLIMATE DIET AND CAMBRIDGE CLIMATE CHANGE CHARTER PROMOTION

### Stalls at Local Events

With the return of in-person events we were delighted to get back out into our communities and raise awareness of **the impact the food we eat (and waste!) has on our planet.**

We toured with our stall to events across the city including Arbrury Carnival, Chesterton Festival, Abbey Big Lunch, CCF's Shrink Lab and the series of Wellbeing Wednesday's organised by the Think Communities Team.

We promoted a **climate friendly diet** and encouraged people to make a pledge for change by signing the **Cambridge Climate Change Charter** (developed by Cambridge Carbon Footprint). We developed several new games and activities including our fruit skewer challenge, higher or lower climate diet game and food miles map based game.



20

Climate Diet stalls at events

1,228

stall visitors engaged with

## THE FIRST FOOD FOR THE PLANET FESTIVAL

In October, we ran our first annual Food for the Planet Festival, **a week long celebration of food that is good for us, good for the planet and our future!** Full festival programme **here.**

Focused around climate action on a plate, **27 events were held across the week,** culminating in a big festival day at the Museum of Technology. Festival highlights included:



**Climetti Spaghetti recipe kits and climate friendly cookery demos across the city**

**Film festival and a Six Inches of Soil panel discussion with farmers**



**2,396 people attending a festival event**

**World Food Day volunteer event at**



# FOCUS AREA: FOOD AND CLIMATE



## GOOD TO GROW WEEKEND 2022

Previously known as the Big Dig, **#GoodtoGrowDay** happens towards the end of April every year and is **a national weekend of action for community gardens and growing spaces to celebrate and prepare for the new growing season.** This year, we supported teams at Cambridge Central Mosque, Cofarm, Burnside Community Allotment, Trumpington Allotments, Midsummer Common Community Orchard and Clare Hall Allotment Initiative to run events across the weekend, **attended by over 65 people.**



**Cambridge Central Mosque won the national #GoodtoGrow photo competition!**

## SOUTH CAMBS CLIMATE WORK

### Fen Edge Festival

We developed environmental guidance for Fen Edge Festival traders as well as running our climate diet stall and **four live cookery demos** over the festival weekend featuring chefs: **The Foraging Chef and Anthony Pitcher.**



### Cottenham Disco Soup

Partnering with Cottenham Eco Eats, we **ran 4 disco soup sessions with 80 year 6 pupils** at Cottenham Primary School. Alongside making **mountains of surplus broccoli soup** with pupils, we ran food and climate themed activities including a seasonal veg game and food waste plate pledges.

### Cookery Workshops

We ran one plant based cookery workshop with 5 families! Making bean burgers from scratch with fresh spices, herbs and vegetables. We had great feedback from parents about habit changes.

### Climate Diet Stalls

We attended several community events in South Cambridgeshire, encouraging households to eat a climate diet including Hardwick Eco Event and Cambourne Eco Event.

“ We will try more less-processed foods at home, really impressed she tried the bean burger.

Got kids cooking with veggies, they enjoyed being in charge of making the bean burgers.”

- **Cookery workshop attendees**

# FOCUS AREA: FOOD BUSINESSES



## FOOD BUSINESS AWARDS SCHEME

We continued to promote and support local food businesses on their sustainability journey through our modular business awards scheme. Businesses **can choose from our three modules - environment, sourcing and society and can achieve either Bronze, Silver or Gold award level** for each module.

With support from Cambridge City Council we recruited and **worked with 7 businesses to achieve awards** this year.

“...We're delighted to receive a Silver Sourcing Award. CSF reviewed our supply chains for the ingredients we use and helped us to identify where we're already doing well - like using UK grown sugar and compostable packaging - and what we can do next. As a result, we've introduced a Sustainable Sourcing Policy; reusable cups to cut waste; UK grown apples and UK reared ham. It's an on-going process but we are on the right path.” **Maison Clement Co-founder**

**3**  
businesses achieved Silver  
Environment Awards

**wilson vale**

**4**  
businesses achieved  
Silver Sourcing Awards



*Thrive team with their award*

“The project has helped us to understand and communicate the impact of our sourcing - from our organic tofu to our biodegradable cleaning products - and consider ways to do more.”

**Thrive Co-founder**

**Maison Clement switched to UK-grown apples and UK reared ham**

**Millworks and The Cambridge Chop House moved to Organic Milk and British grown sugar**

## SOURCING WEBINARS

We ran **three sourcing webinars** for food businesses featuring representatives from national organisations including the Nature Friendly Farming Network, Marine Conservation Society, Marine Stewardship Council and Eating Better. Topics were

- **NATURE FRIENDLY FRUIT AND VEG**
- **GET HOOKED ON SUSTAINABLE FISH**
- **THE WHOLE HOG? EXPLORING LESS AND BETTER MEAT.**

# FOCUS AREA: FOOD BUSINESSES



## CITY COUNCIL EVENTS WORK

We worked with the City Council to review their approach to food at events in Council buildings and spaces. We supported the Council to introduce a motion for plant-based catering at their civic events and developed draft sustainable food guidance documents and information for traders at wider events.



## SUSTAINABLE FOOD BUSINESS ALLIANCE

We led and facilitated the Cambridge Sustainable Food Business Alliance, **a growing network of 27 food businesses** in and around the city who are working together to take action on sustainability. The alliance is a space for local food businesses to share knowledge and experience as well as gain advice on opportunities, support and best practice in the sector. **4 meetings** were held this year.

## SUSTAINABLE FOOD DIRECTORY

We continued to promote the huge variety of sustainable food businesses operating in Cambridge and the surrounding areas through the Sustainable Food Directory. The directory provides a guide for residents, visitors, businesses and organisations to find out where to access sustainable, delicious food in the area.

**100+ local businesses** have now joined the directory.

## BUSINESS FESTIVAL PARTICIPATION

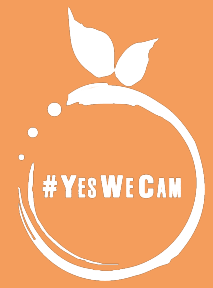
**14 local food businesses** got on board with our first Food for the Planet Festival in October and sold **'climate specials'** during the week. **2 school caterers** offered a **'schools climate lunch'**.



**Meadows Deli**  
ran two  
fermentation  
workshops

**Daily Bread  
Cooperative**  
ran a tasting  
day

# OUR THANK YOUS: VOLUNTEERS



## VOLUNTEERING

Our wonderful volunteers have continued to be the back bone of our organisation and the wider food justice work we support in the city this year, **together giving thousands of hours of their time** to support our work. There is no way we could achieve the amount of work we do transforming Cambridge's food system and supporting our local community without their tireless dedication and hard work.

A huge **THANK YOU** to all our volunteers from all the CSF team.

Our thanks goes to the **many businesses in the Cambridge area and their employees** who have supported us by volunteering this year. There are too many to name all, but in particular **Cooke Curtis & Co** who regularly collect food from Cofarm for us, the team from **AstraZeneca Cambridge** who helped us get Buchan Street packed up and Unit 17 ready for the move and to **Costello Medical** who helped prepare meals for the holiday lunch programme.

A particular mention of thanks also to our superb volunteer chefs **Louise and David** as well as celebrated chef and food writer **Rosie Sykes** who regularly cook, bake and cook some more at our community kitchen, producing delicious food for all kinds of events and occasions!



**134**  
CSF volunteers

**4237**  
volunteering hours  
equivalent to

**£46,181**  
at the Living Wage

# OUR THANK YOUS: VOLUNTEERS



## VOLUNTEER STORY

### Peter

“ At the beginning of the pandemic, I, like many people, was keen to find ways of supporting the community I lived in through that strange and difficult time. By helping with the Arbury Community Fridge, my eyes were opened to the level of need and inequality in the city and especially in and around Arbury.

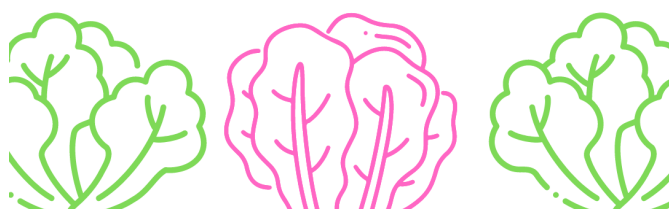


As well as the need within the community, I also care deeply about our climate and the future that we will bequeath to today's young people. Cambridge Sustainable Food's dual mission (to combat food injustice within the city and to promote sustainable food systems) therefore appeals to me a great deal.

It has been a pleasure to volunteer with CSF in both these causes – **over the last couple of years I have been involved in collecting surplus food in the morning and delivering it to be sorted, helping with the climate diet stall at local events and preparing and serving the holiday lunches for local families.**

I love Cambridge and its surrounding villages – it is a place and a community that has given me so much in the time I have lived here. It is a privilege to have opportunities to give something back to this place and its people. Not only is the voluntary work rewarding in itself but there is always great camaraderie at events – it has been great to meet so many people involved in food justice locally, including the team at CSF and at Cofarm.

My wish is that before too long we can have a society in which organisations like CSF are simply no longer needed; until then, I am grateful for the work they do and honoured to be part of it. ”



# OUR THANK YOUS: FUNDERS & PARTNERS



## LOCAL DONORS

Financial support from the Cambridge community is so important for us to be able to continue to drive change in the local food system. **A big thank you to all donors from the local community.**

If you could **commit to a monthly donation** or give a one-off donation **to support our work**, see **here**. If you prefer not to donate via PayPal, get in touch with us at: [info@cambridgesustainablefood.org](mailto:info@cambridgesustainablefood.org) for details on other ways to donate.



## HALF MARATHON RUNNERS

A team of runners, got their heart 'beating' and took to the streets again in March 2023 to raise funds for and awareness of the city's food justice programme. **Runners included local food legends Tristan Welch and Maurizio** from Maurizio Dining & Co.

**To all runners, thank you!**



## FUNDERS AND PARTNERS

**Thank you to all our funders and partners - without them, this year's work would not have been possible.**



# FINANCIAL SUMMARY AND NEXT STEPS



## FINANCIAL SUMMARY

It is important to note that the 2022-2023 figures below are taken from our management accounts from the period reflected in this Impact Report (April 2022 - March 2023) and have not been independently examined as yet.

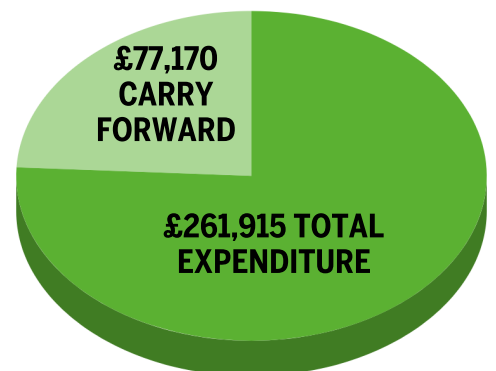
### Income 22/23

21/22 Brought Forward	£129,806
Grant Income	£130,016
Service Income	£18,419
Donations	£60,843
<b>Total Income and B/F</b>	<b>£339,085</b>

Restricted	£254,724
Unrestricted	£3,963
Designated	£80,398
<b>Total Income and B/F</b>	<b>£339,085</b>

### Expenditure 22/23

Total Income	£339,085
Total Expenditure	£261,915
Carry Forward	£77,170



## WHAT NEXT?

**Thank you for reading this Annual Impact Report.** We hope you have been inspired by what you have read and seen throughout this report. We are really proud of the vast amount of work happening across Cambridge to bring about change and address huge food related challenges such as poverty and the climate emergency.

We know that there is a lot more to do and we will continue to strive to inspire change and build a different, fairer and more sustainable resilient local food system in Cambridge that enables people to have a say in the decisions that affect them and future generations.



# CAMBRIDGE SUSTAINABLE FOOD

## #YESWECAM

Registered Community Interest Company: 1114507



@foodcambridge



Cambridge  
Sustainable Food



@cambridgesustainablefood



Cambridge  
Sustainable Food CIC

[www.cambridgesustainablefood.org](http://www.cambridgesustainablefood.org)